

Merry Christmas from the Staff of Stonehurst Manor

Dinner Served from 2 - 8 pm



APPETIZERS

Scallops Wrapped in Bacon - 12

Crispy bacon-wrapped sea scallops, glazed with maple, over apple-braised cabbage.

Shrimp Cocktail - 12

Tiger shrimp gently poached and served with spicy cocktail sauce and lemon.

Chilled Tenderloin Crostini - 12

Herb roasted beef tenderloin on garlic focaccia with horseradish cream, roasted peppers and scallion.

Warm Spinach and Artichoke Dip - 12

Topped with Parmesan cheese and served with grilled flatbread.

Smoked Seafood Chowder - 10

Smoked clams, oysters and mussels in creamy broth with potato and fresh dill.

SALAD

Mixed Green Salad - 9

Assorted greens, fresh apple, chevre, candied pecans and cranberry vinaigrette and orange zest.

ENTRÉES

Maple-Brined Turkey - 28

Brined with pure maple syrup and roasted. Stuffed with dried fruit and andouille stuffing and giblet gravy.

Aged and Pit-Smoked Prime Rib of Beef - 34

The Ultimate! Aged and slow roasted for eighteen hours. Served with au jus and creamy horseradish sauce.

Wild Rose - 32

Shrimp, scallops, lobster and lump crabmeat served with a mornay sauce and tossed with Manor-made tomato rose fettuccine.

Tenderloin of Beef - 34

Pan seared beef tenderloin served with a crispy polenta cake, balsamic glazed tomatoes, demi-glacé and watercress.

Roasted Glazed Ham - 28

Brown sugar mustard glazed ham. Served with butternut squash and mashed potatoes.

Pumpkin Ravioli - 30

Manor-made ravioli with cognac, brown butter and sage cream sauce with fresh kale and cranberries.

Oven Roasted Half Duckling - 30

Crispy half duckling with Chinese five spice and Asian pear relish.

Potato Wrapped Salmon - 32

North Atlantic salmon wrapped in potato with red wine beurre blanc and a red onion rose.

SEASONAL DESSERTS to be offered

