

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.

Beef Tenderloin Crostini - 12

Chilled beef tenderloin with horseradish cream and scallion on toasted baguette.

Grilled Brie - 12

Grilled brie served with caramelized onion and apricot jam and toasted focaccia.

New England Clam Chowder - 10

SALAD

Garden Salad - 9

Assorted greens, fresh apple, chèvre, 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.

Roasted Glazed Ham - 28

Oven roasted honey ham with brown sugar and maple glaze.

Grilled Vegetables - 30

Assorted fresh vegetables, grilled and served over polenta with balsamic reduction.

Oven Roasted Half Duckling - 30

Crispy oven roasted half duckling topped with Asian pear relish.

Roasted Salmon - 32

North Atlantic salmon pan seared, served with red wine beurre rouge and a red onion rose.

SEASONAL DESSERTS to be offered

