



Woodstock Inn & Resort

Christmas Day Grand Buffet

Wednesday, December 25, 2019 ~ 12pm – 6pm

Adults - \$75+, Children (5-14) - \$37+, Children 4 & Under – Complimentary
Menu Subject to Change

Soup Kettle

Kelly Way Gardens Heirloom Squash Bisque

Vermont Artisan Cheeses

Tomato Conserve, Dried Fruit Compote,
Crackers, Lavosh

Butcher's Block

Hunter Style Pâté

Mustards & House Made Pickles

Antipasto Platter

Vermont Salumi Specialty Meats, Sliced Prosciutto,
Roasted Vegetables, Marinated Olives

Salads

Winter Salad

Baby Greens, Red Wine Poached Pear,
Maple Candied Walnuts, Orange Vinaigrette

Quinoa & Butternut Squash Salad

Maple Toasted Almonds, Golden Raisins, Herb Pesto

Treasures of the Atlantic

Maple Cured Hot Smoked Salmon

Whole Grain Mustard Aioli, Capers Remoulade

Vermont Cider Cured Cold Smoked Salmon

Spice Seared Sea Scallops

Old Bay Remoulade

Shrimp Cocktail

Brandied Cocktail Sauce, Lemons

From the Carver

Herb Roasted Misty Knoll Turkey

Turkey Gravy, Icebox Orange Cranberry Relish

Red Rub Roasted Prime Rib of Beef

Roasted Garlic Aioli, Horseradish Cream, Beef Jus

Entrées

Horseradish Crusted Atlantic Salmon

Wilted Greens & Leeks, Red Wine Butter Sauce

Herb Crusted Pork Scaloppini

Arugula Spätzle, Tomato Relish,
Whole Grain Mustard Butter

Vegetarian Entrée:

Roasted Vegetable Crêpes

Zucchini, Yellow Squash, Caramelized Onions,
Garden Peppers, Basil Herb Cream,
Tomato Relish, Shaved Parmesan

The Sides

Sage & Sausage Stuffing,
Yukon Gold Mashed Potatoes,
Butter-top Soft Rolls

Christmas Desserts

Chocolate Cream Pie, Spiced Apple Martini,
Dark Chocolate Pecan Turtle Tart,
Lemon Meringue Tart, Pear Yule Log

Chocolate Yule Log

Kahlua Cream

Cinnamon Crumble Top Apple Pie

Crème Fraîche Ice Cream

Vanilla Bavarian

Cranberry Orange Compote

Eggnog Spice Cream

Sugar Cookie Crumble

Milk Chocolate Hazelnut Mousse

Roasted Hazelnut Dust

Kelly Way Gardens Honey Crème Brûlée

Chestnut Orange Chutney

Plum Pudding

Brandy Butter