



Christmas Day Buffet

December 25, 2025

\$130 Per Person | \$60 Children 12 & Under

Stationary Starters

Vermont Artisan Cheese Selection

Locally Sourced Vermont Cheese, Crackers
Marinated Vegetables, House Made Mustard

Northeast Raw Bar

Oysters, Marinated Mussels, Pickled Shrimp,
Lobster, Cocktail Sauce, Mignonette,
Lemons, Horseradish

Red Hen Bakery Assorted Artisan Breads

Baguettes, Focaccia,
Soft Rolls, French Water Rolls

Mushroom Bisque

Billings Farm Cheddar Salad

Baby Field Greens, Honeycrisp Apples,
Port Cherries, Red Onions,
Tuscan Kale, Candied Pecans,
Billings Farm Reserve Cheddar,
Maple Cider Vinaigrette

Beet Salad

Salt Roasted Beets, Arugula, Local Blue Cheese,
Hazelnuts, Citrus Vinaigrette

Chef Carved

Rosemary Roasted Leg of Lamb

Mint Lamb Jus

Herb Salted Prime Rib

Kelly Way Gardens' Horseradish Crema, Au Jus

Local House Maple Cured Smoked Ham

House Mustard, Cranberry Apple Chutney

Chef Crafted

House Gemelli

Kale, Creamy Eggplant,
Walnut Crumble

Seared Salmon

Baby Yams, Maderia Crème,
Spinach, Mushrooms, Autum Pesto

Sides

Kedron Valley Maple Whiskey
Glazed Parsnips & Carrots

Green Beans

Garlic Parmesan Crumb

Harissa Spiced Squash
& Brussels Sprouts

Anson Mills Grits au Gratin

Billings Farm Cheddar

Whipped Potatoes

Roasted Marble Potatoes

Herbs and Sea Salt

Desserts

Chocolate Yule Log

Pear Yule Log

Chocolate Hazelnut Petit Gateau

Pistachio Paris-Brest

Hazelnut Meringue

Praline Chocolate Mousse Verrine

White Chocolate Olive Oil Mousse Cake

Pear Mont Blanc Tart

Apple Pie

Mango Strawberry Gumdrops

Macarons

Eggnog, Chili Ganache, Passionfruit

Menu Subject to Change

A 20% Gratuity will be automatically added to all orders.

