



# LEDGES

WHITE MOUNTAIN HOTEL & RESORT



## Thanksgiving Menu 2021

Served 1:00 pm - 6:00 pm

### Starters

**Sweet Robust Corn Chowder (GF)**- A White Mountain Hotel tradition

**Pumpkin Apple Bisque (GF)** - Homemade from pumpkin, apples and fall seasonings

**Shaved Brussel Sprout Salad (Vegan & GF)** - Toasted almonds, pomegranate arils, grated parmesan cheese (vegan cheese available) and a citrus vinaigrette

### Entrées

#### Traditional Roasted Turkey

Slow roasted turkey served with red bliss mashed potato, roasted butternut squash, classic apple stuffing, peas and pearl onions, gravy made of pan drippings and cranberry sauce

#### Herb Roasted Prime Rib

Roasted to perfection, served with herbed popovers, red bliss mashed potato and green beans

#### Baked Stuffed Haddock

Fresh Atlantic haddock baked with the chef's seafood stuffing of shrimp, crab and scallops and finished with lemon wine sauce, plated with rice and green beans

#### Baked Ham (GF)

New England style maple ham baked and finished with a honey mustard glaze, served with red bliss mashed potato, peas and pearl onions

#### Quinoa Stuffed Acorn Squash (Vegan & GF)

Maple glazed acorn squash filled with an apple, cranberry and quinoa stuffing served over a butternut and sweet potato puree

### Desserts

#### Traditional Pumpkin Pie

Served with homemade whipped cream

#### Devon's Apple Betty (Vegan & GF)

Served with vanilla ice cream

#### Ghirardelli Chocolate Cake

Served with homemade whipped cream

#### Bourbon Pecan Pie

Served with vanilla ice cream

#### White Chocolate Bread Pudding

Served with warm vanilla sauce

Adults \$39.00

Children Under 12 \$19.00

Tax and Gratuity not included

Especially prepared by Executive Chef Kevin Bush and the WMH Culinary Team