



LEDGES

WHITE MOUNTAIN HOTEL & RESORT



2020 Thanksgiving Menu

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

Ghirardelli Chocolate Cake

Served with homemade whipped cream

White Chocolate Bread Pudding

Served with warm vanilla sauce

Devon's Apple Betty (Vegan & GF)

Served with vanilla ice cream

Bourbon Pecan Pie

Served with vanilla ice cream

Adults \$39.00 Children Under 12 \$19.00

Tax and Gratuity not included