



Christmas Menu

APPETIZERS

Roasted Brussels Sprouts

Charred with extra virgin olive oil and garlic.

Garlic Green Beans

Sautéed in a light, garlic butter.

Golden Sweet Corn

Steamed and served with butter, salt & pepper.

Warm Rolls & Cornbread

MAIN

Roasted Ham with House Gravy and Stuffing

Slow-roasted and basted, paired with savory stuffing and rich pan gravy.

SIDES

Mashed Potatoes

Gouda and Parmesan Au Gratin Potatoes

House-Made Cranberry Sauce

Desserts

Classic Pumpkin Pie

Spiced pumpkin custard with a flaky crust and whipped topping.

Chef's Featured House-Made Dessert