



Echo Lake Inn

Christmas Menu 2017

A choice of freshly prepared soups

French Onion Soup topped with Gruyere Cheese

or

Stonewood farms turkey and wild rice soup

Innkeeper's Salad

Mesclun mixed baby greens with carrots, cucumbers, & Radishes

Dressed with our balsamic vinaigrette and fresh croutons

Entrée Selections

Baked Green Mountain Smoke House's Maple Cured Ham

Apricot chutney and clove cider glaze

Roast Vermont Stonewood Turkey

nestled with country sausage and apple stuffing, Vermont grown
cranberry sauce, mash potatoes and gravy

Seafood Newburg en Vol au Vents

shrimp and scallops in light sherry cream sauce in puff pastry

Fire Roasted Lamb Top Round

flame seared boneless lamb with fresh rosemary and garlic demiglace

Finish with a selection from our dessert tray

\$39.00

18% SERVICE ADDED TO PARTIES OF 6 OR MORE.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.