



Holiday Plated Lunch

CHOICE OF ONE SOUP OR ONE SALAD

(add \$3pp for both soup and salad)

Traditional New England Clam Chowder

Apple Butternut Bisque with Norwich Inn and Spa Honey

Minestrone with Roasted Pancetta and Escarole

Roasted Tomato-Basil Gorgonzola Bisque

The Spa Garden Salad – Field Greens, Grape Tomato, Cucumber, Carrot, and House Balsamic Vinaigrette

Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons and House-made Caesar with a hint of Lemon

Roasted Rooty – Roasted Carrots, Parsnips, Butternut Squash, Baby Leeks and Craisins with a Curry-Yogurt Vinaigrette

CHOICE OF TWO ENTRÉES

(add \$5pp for a 3rd choice)

(advance entrée counts required 72 business hours prior)

Cashew Crusted Chicken Breast with Mango Beurre Blanc, Basmati Rice Pilaf and Steamed Asparagus - \$30

Chicken Marsala with Mushroom-Marsala Sauce, Twice Baked Potatoes and Sautéed Spinach - \$29

Filet Mignon with Butternut Squash Hash and Steamed Asparagus - \$38

Oven Roasted NY Strip Loin with Smoked Garlic Compound Butter, Smashed Redskin Potatoes and Seasonal Vegetable - \$36

Roasted Turkey Breast with Traditional Stuffing, Giblet Gravy, Glazed Carrots and Mashed Potatoes - \$29

Cracker Crusted Baked Cod with Butter and White Wine, Fingerling Potatoes, Spaghetti Squash - \$32

Grilled Tofu Stir-fry with Soba Noodles and Cantonese-Style Sauce (Vegan) - \$28

Eggplant Rollatini with Grilled Eggplant, Ricotta Cheese, Mozzarella Cheese and Marinara - \$29

All Lunch Entrées are served with

Warm Rolls and Whipped Butter

Chef's Holiday Dessert

Coffee, Decaffeinated Coffee and Assorted Tea, Apple Cider & Egg Nog

Prices subject to a 20% service charge and applicable CT sales tax.