



'TIS THE  
SEASON

## CHRISTMAS DINNER IN THE MAIN DINING ROOM

### STARTERS

CHESTNUT SOUP  
MAPLE NUTMEG CREMA, CRISPY PANCETTA

LAMB LOLLIPOPS  
HERB MARINATED RACK OF LAMB, PARSNIP  
PUREE, APPLE MINT SLAW

SALAD  
RED OAK, GREEN OAK, TART CHERRY, ORANGE  
PEEL, CANDIED PECANS, CEYLON CINNAMON,  
PICKLED CARROTS, ICE WINE VINAIGRETTE

### ENTREES

PRIME RIB  
DIJON ROASTED PRIME RIB, GARLIC MASHED  
POTATOES, YORKSHIRE PUDDING, GRILLED  
ASPARAGUS, AU JUS, HORSERADISH CREAM

ROAST GOOSE  
ROSEMARY ORANGE BRINED GOOSE BREAST,  
MAPLE BAKED SWEET POTATO, POACHED  
APPLES, BACON SHERRY BRUSSEL SPROUTS,  
GRAIN MUSTARD JUS

RACK OF ELK  
HERB OLIVE OIL RACK OF ELK, SMASHED  
FINGERLING POTATO, GARLIC THYME WILD  
MUSHROOMS, CARAWAY PORT REDUCTION

### DESSERTS

TIRAMISU YULE LOG  
CHOCOLATE GANACHE, FLOURLESS CAKE,  
CRISPY MERINGUE

WARM APPLE TART TATINE  
VANILLA, MAPLE CRÈME ANGLAISE, CRISPY PIE  
CRUMBLES

**\*\*\$85 FOR ADULTS, \$45 FOR  
CHILDREN 6-12. CHILDREN 5 AND  
UNDER EAT FREE\*\***

**SERVED FROM 12:00-8:00PM.  
RESERVATIONS REQUIRED. PLEASE  
CALL 603.278.8864 TO RESERVE.**

**\*Please note, activities & menus  
are subject to change\***



OMNI  HOTELS & RESORTS



'TIS THE  
SEASON

CHRISTMAS SPECIAL -  
STICKNEY'S RESTAURANT

GOOSE CONFIT PAPPARDELLE - \$38

PULLED GOOSE LEG QUARTER, PAPPARDELLE  
PASTA, PARSNIPS, WILD MUSHROOMS, ROAST  
GOOSE CUISSON, CRISPY LEEKS

PRIME RIB - \$58

DIJON ROASTED PRIME RIB, STICKNEY'S  
GARLIC MASHED POTATOES, VEGETABLE OF  
THE DAY, AU JUS, HORSERADISH CREAM

**FULL A LA CARTE MENU AVAILABLE.  
LUNCH SERVED FROM  
11:30AM-2PM.**

**DINNER 5:30PM-9PM.  
RESERVATIONS REQUIRED. PLEASE  
CALL 603.278.8864 TO RESERVE.**

**\*Please note, activities & menus  
are subject to change\***

CHRISTMAS SPECIAL —  
ROSEBROOK BAR

CHRISTMAS HAM SANDWICH - \$14

GLAZED HAM, GARLIC TOASTED BLACK  
BREAD, SPICED ORANGE MARMALADE, TART  
CHERRY SLAW, HOUSE CHIPS

**FULL A LA CARTE MENU AVAILABLE.  
SERVED FROM 12:00PM-9:00PM.**



OMNI  HOTELS & RESORTS