

Colonial by Candlelight



Bill o' Fare

Course One *(choose one)*

Shelton's Mushroom Soupe

Virginia Peanut Soupe

Spoonbread with Stewed Apples and Sharp Cheddar

Course Two *(choose one)*

Spring Salet - Baby Greens, Red Onion, Radish & Cheddar served with Lemon Dill Vinaigrette or Hazelwild Dressing (V, GF)

Country Ham Biscuits

Course Three *(choose one)*

Chicken Fricassee - Cornmeal Crusted Seared Chicken Breast in Mushroom Hunter Sauce served with Pecan Stuffing & Southern Style Green Beans

Joint of Beef - Slow Cooked Beef Brisket Yankee Pot Roast in Ale and Onions served with Mashed Potatoes and Asparagus (GF)

Seafood a la Florentine - Shrimp, Crab, and Scallops Baked in Sherry Garlic Cream Sauce with Spinach and Crumb Topping . Served with Herb Rice Pilaf and Summer Squash

Course Four *(choose one)*

Strawberry Pandowdy with Rosewater Whipped Cream (V)

Chocolate Coffee Pots de Creme with Meringue(V, GF)