

THE HENRY CLAY INN®

Christmas Eve Dinner

3-Course (choose 1 of each)

\$75 per person

Includes a glass of house-selected wine, champagne, or sparkling cider

Starter

New England Clam Chowder*
crackers

Salad 
grapefruit, fennel, arugula, feta,
red onion, white balsamic dressing

Classic Caesar Salad 
quinoa croutons

Local Green Salad  
Greenswell Growers, Goochland, Va
greens, roasted tomato, shaved fennel,
crispy onions, creamy basil dressing

Spiced Chicken Liver Mousse*
tangerine compote, sourdough bread

Pappardelle*
pork ragu, pesto garnish

Entrée

Seared Ahi Tuna 
whipped potatoes, arugula,
foie gras vinaigrette

Roasted Vegetable Lasagna  
puttanesca sauce

NY Strip 
roasted garlic whipped potato,
french beans, red wine jus

Seared Duck Breast 
wild mushroom, polenta cake,
spinach, cherry jus

Dessert

Bûche de Noël or Yule Log

Sticky Toffee Pudding
toffee sauce, candied pecans, vanilla ice cream

Citrus Pavlova 
blood orange sorbet

Holiday Cookie Plate
hot chocolate, homemade marshmallow

 Vegetarian  Vegan  Gluten Free

*Gluten-free option upon request.

*Please tell your server of any allergies and dietary restrictions
and the kitchen will be happy to make changes when possible.*