

Thompson Inn Wedding and Dinner Menu 2024

\$98/person

Appetizers

Choose 6

Add another appetizer for \$4/person

Crispy Pork Belly

Sliced Pear, Roasted Pearl Onion GF, DF

Smoked Chicken Lollipop

Smoked Chicken Lollipop, Bacon, Adobo Maple Glaze GF, DF

Baked Oysters on the Half shell

Apple-fennel Relish, Applewood Smoked Bacon, Buttered Crumb

Lobster Salad

Additional \$2/Person

Maine Lobster, Fresh Herbs, Garlic Aioli, Mini Buttermilk Biscuit GF

Bacon Wrapped Scallops

Additional \$2/Person

Local dry scallops, Thinly sliced Prosciutto GF,DF

Mini New England Crab Cakes

Additional \$2/Person

Local Jonah Crab, Butter Crumb, Remoulade Sauce

Seasonal Bruschetta

Seasonal Bruschetta, Whipped Goat Cheese, Toast

Seasonal Grilled Flatbread

Burrata

Creamy Burrata Cheese, Tomato Jam, Fresh Cracked Pepper, Fresh Herbs, Toast

Seared Tenderloin Carpaccio

Thinly Sliced Seared Beef Tenderloin, Pickled Red Onion,
Capers, Pecorino Aioli, Toast

Smoked Trout

Pickled Red Onion, Fresh Horseradish, Chive, Garlic Aioli, Rye Bread

Baked Cheese Puffs

Grafton Aged Cheddar, Apple Mostarda

Pricing does not include 20% service fee and 8.5% NH M&R Tax

1/21/22

Beef Wellington Bite

Beef Tenderloin, Mushroom Duxelle, Blue Cheese, Puff Pastry

Seasonal Arancini

Pecorino cheese, Garlic Aioli GF

Choose either Soup or Salad

Soups

Add another soup for \$5/person

Three Squash Bisque

Herb Oil, Root Chips GF

Smoked Chicken Chowder

Smoked Chicken, Corn, Local Potatoes Fresh Herbs

Roasted Cauliflower Bisque

Herb Oil, Fresh herbs, Root Chips GF

Chicken Minestrone

Tender Chicken, Rich Chicken Broth, Potatoes, Seasonal Vegetables *GF, DF*

Salads

Add another salad for \$5/person

Cyderhouse Salad

Local Greens, Seasonal Fruit, Fennel, Watermelon Radish, Goat Cheese, Roasted Shallot Vinaigrette GF

Spinach Salad

Red Onion, Cranberries, Pomegranate, Candied Walnuts, Poppyseed Vinaigrette
GF, DF, V

Golden Beet Salad

Local Greens, Roasted Golden Beets, Apple, Goat Cheese, Candied Walnuts, Lemon Herb Vinaigrette
GF

Caesar Salad

Romain, Homemade Croutons, Pecorino, Creamy Caesar Dressing

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1/21/22

Entrées

Choose two and one Vegetarian

Add another Entrée for \$8/person

Fish

Shrimp and Grits

Grilled Wild Shrimp Creamy Southern Grits, Salsa Verde, Bacon-Corn Relish
GF

Seared Scallops

Additional \$4/Person

Local Seared u-12 Scallops, Romanesco, Potato Puree, Asparagus, Sunchoke Chips
GF

"Salted" Cod

Crumb Encrust Cod, Sunchoke Puree, Chorizo, Asparagus, Smoked Red Pepper Coulis
GF

Artic Char

Seared Artic Char, Roasted Fingerling Potatoes, Sauteed Rainbow Chard, Brown Butter Lemon Sauce
GF

New England Bouillabaisse

Additional \$4/Person

Local Lobster, Littleneck Clams, Monkfish, Roasted Potatoes, Saffron Broth
GF

Poultry

Chicken & Biscuit

Crispy Chicken Thigh, Homemade Buttermilk Biscuit, Marinated apples, Smoked Bacon Velouté

Maple Glazed Duck Thigh

Additional \$4/Person

Slow Roasted Bone in Duck Thigh, Apple Maple Glaze, Sunchoke Puree, Roasted Endive.

GF

Lemon Herb Brick Chicken

Crispy Pressed Lemon Herb Encrusted Chicken Sunchoke Puree, Crispy Garlic Bacon Brussel Sprouts, Chicken Gravy

Butter Chicken

Tender Turmeric Yogurt Marinated Chicken Breast, Harissa Carrots, Green Apple Brussel Slaw
GF

Pork

Porchetta Roast

Slow Roasted Pork Loin Wrapped in Pork Belly, Creamy Polenta, Salsa Verde, pinenuts, Asparagus

Crispy Pork Milanese

Tender Crispy Pork Loin, Creamed Spinach, Roasted Fingerling potatoes,
GF, DF

Smoked Pork Chop

Parsnip Mash, Smoked Bacon Brussel Sprouts, Brown Butter North Country Cider Reduction
GF

Beef

Braised Short Ribs

Additional \$3/Person

Celery Root Potato Mash, Fennel Herb Salad, Demi-Glace
GF

Beef Shank Osso Bucco

Additional \$3/Person

Roasted Sunchoke Mash, Asparagus, Gremolata, Creamed Demi-Glace, Fresh Herbs

Beef Wellington

Additional \$5/Person

Beef Tenderloin, Mushroom Duxelle, Prosciutto, Puff Pastry, Dijonnaise Sauce

Pasta

Seasonal Gnocchi

Cream Sauce, Fresh Ricotta, Fresh Herbs

Seasonal Ravioli

Lemon Cream Sauce, Asparagus, Gremolata, Fresh Herbs

Vegetarian

Mushroom Risotto

Creamy Risotto, Rich Roasted NH Mushrooms, Root Chips
GF, DF, V

Portobello Mushroom Stack

Slow Roasted Portobello Mushrooms, Roasted Eggplant, Sundried Tomato Pesto, Balsamic Reduction
GF, DF, V

Roasted Cauliflower

Slow Roasted Cauliflower, Shave Almonds, Crispy Shallots, Fresh Herbs, Pomegranate,
Turmeric Yogurt Drizzle
GF, DF, V

***Per person pricing includes prosecco toast, cake cutting, coffee and tea station, and
dessert***

Pricing does not include 20% service fee and 8.5% NH M&R Tax
Prices may be subject to increases based on inflation rate.

1/21/22