



# Christmas at the ORRINGTON

The Orrington is fairly glowing with the Christmas spirit — the old fashioned kind — the spirit of friendliness and good cheer.

Enliven the gay holiday season with a Christmas dinner in the Mezzanine Dining Room — enjoy luscious, juicy

roast young Vermont turkey, chestnut dressing, cranberry sauce and plum pudding.

A typical old fashioned Christmas dinner at the Orrington will be one of the happiest occasions of this joyous season.

## Christmas Dinner \$1.25

Supreme of Fresh Fruit au Maraschino	Iced Tomato, Orange or Grapefruit Juice
Fresh Baltimore Crabmeat Lumps Cocktail	Assorted Hors-d'Oeuvres, Francaise
Blue Points on Half Shell	
Cream of Chicken, Nelusko, Toasted Grated Nuts	Consomme Double Marrow Dumplings
Celery Hearts	Mixed Jumbo Olives
Rose Radishes	Salted Almonds
Fresh Black Hill Mountain Trout, Sauted, Meuniere, Pressed Cucumbers	
Blue Ribbon Sirloin Steak, Minute, Fresh Mushrooms	
Roast Young Vermont Turkey, Chestnut Dressing, Cranberry Sauce	
Roast Watertown Gosling, Apple and Raisin Dressing	
One Half Broiled Spring Chicken, Disjointed, on Toast, Cressoniere	
Planked Blue Ribbon Double Lamb Chop with Bacon and Mint Jelly	
Snowflake Potatoes	Candied Sweet Potatoes
String Beans, Julienne	Punch au Rhum
Brussels Sprouts in Butter	
Cider	
Butterfly Salad	Combination Salad
DESSERTS	
Green Apple with Cheese, Hot or Cold Mince, Pumpkin Chiffon Pie or Orrington Special Cream Pie	
Tutti Frutti Bavarian Pudding, Whipped Cream or Fruit Sauce	
Orrington Plum Pudding, Hard or Rum Sauce	
Special Christmas Stollen	Fruit Cake
Macaroon Parfait	
Meringue Glace a l'Orrington, Special Christmas Cookies	
Coffee	Tea
Milk	

Other attractive menus in the Huddle from one dollar down.



# The ORRINGTON

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