



SPECIAL DINNERS FOR TOUR GROUPS

The Dinners are served in the fine tradition of the Virginia plantation. The room is candlelit and decorated with brown and white checkered tablecloths. The Butlers wear colonial costumes. The entire service is in the Old Manor Style. *-family?*

For 7PM

49-53

PLANTATION DINNER

- King's Arms Tavern Peanut Soup
- Platters of Southern Fried Chicken and Baked Sugar Cured Ham
- Colonial Meat Pie
- Stewed Tomatoes and Okra
- Casserole of Williamsburg Spoon Bread
- Tavern Cabbage Slaw
- Relishes—Celery—Carrot Sticks
- Josiah Chowning's Bread
- Williamsburg Sour Cherry Trifle
- Beverage

VIRGINIA COLONY DINNER

- Cheddar Cheese Soup
- Bacon and Chopped Chives
- Platters of Roast Top Sirloin of Beef, Natural Gravy
- Fried Fillet of Bay Flounder with Tartar Sauce
- Casserole of Williamsburg Spoon Bread
- Sauteed Zucchini with Chopped Walnuts and Stewed Tomatoes with Okra
- A Salad of Fresh Garden Greens with Spring Onions and Love Apples and Herb Dressing
- Sally Lunn Bread
- Pecan Pie
- Beverage

white wine #134

\$16.00 Per Person Plus
15% Gratuity & 6% Tax

c. 20 per person wine

Available to tour groups only, served at the Cascades and Lodge Conference Centers