

Holiday Tour in Deerfield

December 2017

Historic Deerfield invites groups to join us for a special tour during the month of December.

This festive tour experience includes:

- A delicious sit-down lunch with a themed menu (menu on last page);
- Holiday shopping at the Museum Gift Shop and Bookstore (all tour participants will receive a savings coupon for a discount at the store);
- Holiday décor and historic buildings in an authentic village setting;
- Hands on discussion of "Mystery Objects."
- A tour of the Stebbins house featuring period desserts in the dining room;
- An open hearth cooking demonstration focusing on the history of holiday treats;
- An optional gift-making activity.



Menus and Booking Information

Group Tour Buffet Menus

March Maple Madness

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Acorn Squash Bisque with maple-candied pecans. *Served with fresh-baked rolls.*

Second Course:

- Maple-Brined Pork Loin– *Roasted and sliced pork loin with a maple & mustard glaze*
- Roasted Turkey Breast- *Tender and juicy roasted turkey breast with cranberry-maple chutney*

Third Course: Bread pudding with maple whipped cream

Cooks' Garden is in Bloom (Spring/Summer)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Baby green salad with house dressing. *Served with fresh-baked rolls.*

Second Course:

- Lemon-Rosemary Chicken Breast – *Sliced chicken breast with a bright and rich sauce, with roasted potatoes*
- Herb-Crusted White Fish – *tender and flaky white fish topped with toasted, herbed crumbs over rice pilaf with a sundried tomato butter sauce*
- Garden Vegetable and Pesto Pasta– *Sauteed seasonal vegetables tossed with our house-made pesto and Farfalle- topped with crumbled goat cheese*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Best of Deerfield (Fall)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Roasted Butternut Squash Soup. *Served with fresh-baked rolls.*

Second Course:

- Apple-brandy pork loin– *Sliced pork loin and an apple-brandy sauce with mashed potatoes*
- Chicken Breast with Mushroom Cream Sauce– *slow cooked chicken served with wild mushrooms, capers, oregano, and cream sauce with rice pilaf*
- Seasonal Vegetable Lasagna Rolls- *Roasted seasonal vegetables in a classic style lasagna with bechamel sauce, house marinara, ricotta, mozzarella, and parmesan*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Heritage Holiday (December 2017)

Lunch: Entrees are served with chef's choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Parsnip and Truffle-Cream Bisque. *Served with fresh-baked rolls.*

Second Course:

- Slow Roasted Turkey Breast- *with cranberry chutney, gravy, stuffing and mashed potatoes*
- Yankee Pot Roast- *slow cooked beef with potatoes, onion, and carrot in gravy*
- Gardener's Pie- *Layers of mushrooms, seasonal vegetables, and tomato bechamel, topped with mashed potatoes*

Third Course: Deerfield Inn Indian Pudding with whipped cream

Group Tour Booking Information

Pricing

All tour & lunch packages are \$42 per person, although optional activities can incur additional cost.

When booking two months in advance, tour & lunch packages are discounted to \$40 per person.

Tours and dining can be purchased separately. Please ask for pricing.

Contact Information

Package Tours or Dining Only: Alicia Graves, Assistant Innkeeper 413-774-5587 ext. 173 or agraves@deerfieldinn.com

Museum Tours Only: Lillian Miskinis, Visitor Services Manager 413-775-7132 or lmiskinis@historic-deerfield.org