MANOR HOUSE
INN

Retreat Dining

SAMPLE MENU · WHOLE-HOUSE RETREATS · 8–24 GUESTS

Lunch and dinner for whole-house retreat groups of 8 to 24 guests, served family-style or plated, at the Chef's choice. Your group composes its menu from the Chef's seasonal palette.

LUNCH $60 · DINNER $100 · PAIRED WITHIN 24 HOURS $150 · SERVICE INCLUDED · NO SITE FEE

Per person, service included, plus 7.35% CT meals tax. Billed for at least 8 guests at full price, one per guest room. The host's meals are included; facilitators eat at half price. Food is priced per guest; breakfast comes with the room.

PRICING — Billed for at least 8 guests, up to 24

	UP TO 8	ADDED GUEST
Lunch only, with one morning or afternoon break	$480	$60
Dinner only	$800	$100
A lunch and a dinner within 24 hours, such as dinner on arrival and lunch the next day, with the lunch's break	$1,200	$150

Any lunch and dinner within 24 hours of each other are billed together at $150 per person, so dinner on arrival night and lunch before departure count as one pair. Each meal belongs to only one pair; other meals are billed at $60 or $100.
Each break runs about 20 minutes with coffee, hot and iced tea, infused water, seasonal fruit and one item from the kitchen.

THE DAY'S RHYTHM — Suggested meal times, which we can adjust with you to fit your sessions

MORNING BREAK	10:30–10:50 AM
LUNCH	12:30–2:00 PM
AFTERNOON BREAK	3:30–3:50 PM
DINNER	6:30–8:30 PM

THE GATHERING TABLE LUNCH — Family-style or plated, about 90 minutes

To start. Seasonal crudité, artisan bread, a Chef's-choice compound butter and one spread.

Soup or salad. Choose one from the palette.

The table. The Garden Salad with toppings on the side, plus the Seasonal Pasta Salad.

Proteins. Choose two lunch proteins, 3 oz of each per guest. Vegetarian and vegan guests receive a separately plated option.

To finish. Seasonal fruit and one dessert.

Hearty bowl option. In place of the Garden Salad and Seasonal Pasta Salad, guests build their own bowls from a gourmet rice blend, roasted seasonal vegetables, greens and two dressings, topped with your two proteins.

THE GATHERING TABLE DINNER

An ambient-lit meal of about two hours, served family-style or plated

Bread. One artisan bread with Manor House compound butter, olive oil and aged balsamic.

Soup or salad. Choose one from the palette.

Entrées. Choose two, 4 oz of each per guest, family-style or plated. Vegetarian and vegan guests receive a separately plated vegetarian entrée chosen by your group.

Seasonal sides. Two sides from the Chef's seasonal rotation.

Dessert. Choose one from the palette.

THE PALETTE · SOUPS AND SALADS

Manor House Tomato Basil V
Year-round

Chef's Seasonal Soup V
Whatever the season does best, ladled from the Chef's own inspiration: perhaps sweet pea and mint as the garden wakes, chilled cucumber on a July evening, roasted butternut when the hills turn gold, or wild mushroom once the snow settles in.

The Norfolk Garden V
Kale, spinach, roasted squash, cranberries, honey-Dijon

The Niçoise
Mixed greens, haricots verts, fingerling potatoes, farm eggs, cherry tomatoes, Niçoise olives and capers, Dijon vinaigrette; vegetarian on request

Light New England Clam Chowder
Broth-based, year-round

The Litchfield Harvest V
Greens, roasted beets, apple, fennel, maple-sherry vinaigrette

Mediterranean Grain Bowl V
Quinoa, farro, roasted peppers, olives, lemon-oregano

SALAD TOPPINGS

Served on the side, so each guest builds a plate to taste

CHEESES	Goat cheese · aged white cheddar · feta · shaved Parmesan · fresh mozzarella
NUTS & SEEDS	Candied walnuts · toasted hazelnuts · crushed pistachios · toasted pumpkin seeds
LEGUMES	Crispy chickpeas · marinated white beans
FROM THE GARDEN	Cherry tomatoes · cucumber · shaved radish · pickled red onion · dried cranberries · edible flowers and herbs in season

THE PALETTE · LUNCH PROTEINS

Pulled Rotisserie Chicken
Herbs and lemon, room temperature

Salmon
Poached with herb crème fraîche and lemon

Chilled Lemon-Herb Shrimp
Poached and chilled, with lemon zest, dill and a touch of sea salt; a summer favorite

Herb-Roasted Pork Tenderloin
Grainy mustard and herb oil

House Tuna Salad
Olive oil, capers, dill

Lemony Marinated White Beans or Chickpeas VG
Tossed with lemon, good olive oil, garlic and fresh garden herbs; served at room temperature

THE PALETTE · DINNER ENTRÉES

Honey-Lavender-Garlic Airline Chicken Breast
Seared to a golden crisp, then glazed with wildflower honey, lavender and slow-roasted garlic: sweet, savory and fragrant in every bite, finished with pan jus

Salmon
Poached with herb crème fraîche; in summer, seared with herb vinaigrette

Manor House Ribbon Pasta
With a coastal clam, cider cream & pancetta, or short rib finish, all included; lobster is an upgrade

Herb-Roasted Pork Tenderloin
In spring, with a rhubarb-ginger chutney; in summer, with a fresh peach & basil salsa; in autumn and winter, with hard cider-braised cabbage & apples and crispy sage

Seared Sirloin
Seared in cast iron until deeply caramelized outside and rosy within, rested, sliced and finished with bright chimichurri and flaky sea salt

THE PALETTE · VEGETARIAN ENTRÉES

Plated separately; not one of your two choices

Manor House Ribbon Pasta, vegetarian V
Garden vegetable & herb, or wild mushroom & thyme

Rice-Stuffed Butternut Squash VG
Roasted until golden and caramelized, then filled with wild rice warmed with allspice and a touch of cinnamon, golden raisins, dried cranberries and toasted pecans, over a silky roasted red pepper coulis

Greens & Grains Gourmet Salad V
Can be made vegan

THE PALETTE · DESSERTS

Chef's Seasonal Crisp V
Warm fruit crisp with maple-pecan streusel and Arethusa Farm vanilla ice cream; the fruit follows the season

Lemon Bars V
Year-round

Sea Salt Brownies V
Year-round

Dark Chocolate Avocado Mousse VG
Year-round

Shortbread & House Preserves V
Year-round

Amsterdam Almond Torte V
Flourless, year-round

Seasonal Fruit Galette V
With whipped cream

Seasonal Crème Brûlée V
Vanilla custard under a crackled sugar crust, with the season's berries

Cheesecake V
Finished with the Chef's choice of seasonal topping

Eli's Vegan Belgian Chocolate Cheesecake VG
Rich, dark and entirely plant-based

THE CHEF'S SEASONAL SIDES

SPRING	Sautéed haricots verts · roasted fingerling potatoes with rosemary · honey-glazed carrots
SUMMER	Zucchini ribbons · sweet corn purée · blistered cherry tomatoes · sautéed haricots verts
AUTUMN	Creamy celery root purée · sautéed wild mushrooms · hard cider-braised cabbage & apples · roasted sweet potato purée with crispy sage
WINTER	Sautéed Brussels sprouts with toasted walnuts · celery root & apple purée · roasted garlic mashed potatoes · roasted root vegetables · wild rice pilaf with herbs
EVERY SEASON	Roasted vegetable medley, from whatever the farms bring in that week · herbed cauliflower rice

SETTINGS

Outdoor picnic tables (lunch)	$50 per group
Luxe picnic (lunch): styled tablescape, centerpieces, lighting and real linens	$150 per group

Luxe outdoor dinner: styled tablescape, centerpieces, lighting and real linens	$150 per group
Packed lunch for hikes or outings	No charge

ADD-ONS

Per guest, billed for the full group

Charcuterie & Cheese of the Hills board	$17
Premium protein in place of one entrée (4 oz): seared shrimp	$7
Premium protein in place of one entrée (4 oz): chilled jumbo shrimp	$8
Premium protein in place of one entrée (4 oz): seared beef tenderloin with fig & port reduction	$9
Premium protein in place of one entrée (4 oz): pan-seared duck breast with maple-cider glaze	$9
Premium protein in place of one entrée (4 oz): coffee-rubbed & balsamic-glazed short rib (72 hours' notice)	$10
Ribbon pasta with lobster, brown butter & tarragon, in place of the included finish	$10
Chef's Petit Dessert Selection, four house-made confections	$12
Large-format sparkling and still water for the table	$6

GOOD TO KNOW

Whole-house reservation. Retreat dining is offered only with a Room Block Agreement reserving all guest rooms.

Days. Monday through Thursday. On Friday and Saturday your group dines on that month's supper club menu, if one is scheduled; if not, the retreat menu is available.

Selections. Due 60 days before arrival. The final count and dietary needs are due 14 days before arrival; the final count is billed for every meal booked.

Deposit and cancellation. A 50% non-refundable deposit holds your dates. Cancel more than 60 days before arrival and your deposit becomes a credit toward a future stay or event, good for 12 months from your original date. Within 60 days, the full balance is owed.

Meals off-site. There is no charge for a meal your group chooses to eat elsewhere, as long as you tell us by the 14-day deadline.

Service. Service is included in every per-person price to ensure our team members are paid a wage well above industry standard, since excellent hospitality begins with happy hosts.

Dietary needs. Our kitchen adapts dishes for gluten-free, dairy-free, vegetarian, vegan and nut-free guests, but it is not allergen-free. Cross-contact is possible.

Consumer advisory. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Sirloin, beef tenderloin and duck breast may be served rare or medium-rare.

Children. We don't offer a separate children's menu, but children's pricing is available. Please ask when you inquire.

Seasonal suggestions. Closer to your retreat, feel free to ask the Chef for a seasonal recommendation beyond the palette. We'll confirm the dish and any change in price with you.

Sample menu. This is a sample menu. Dishes and prices change with the seasons, and every final menu and price is created for your event and set in a custom contract.

THE MORNING TABLE — Breakfast, 8:00–9:00 AM, included with every room

Set on the dining room sideboard or served family-style at the table, whichever suits your group. Guests staying elsewhere join for $35 a person plus tax.

Every morning. CT-roasted coffee and tea, orange juice and fruit-infused water; a board of the season's fruit; a yogurt bar with Greek and coconut yogurt, house granola, local honey, seeds and a seasonal compote; a bakery basket of petit muffins or scones with house jams and Manor House compound butter; and a garden frittata GF

The first morning also brings baked oatmeal with the season's fruit, made with oat milk VG

The second morning also brings maple-spiced bacon and our signature smoothie of berries, banana, spinach and coconut milk VG · GF

Dietary needs. Every morning includes gluten-free, dairy-free and vegan choices. If a need comes up on the day, the kitchen will make a simple plain or vegan scramble.

SPRING	Frittatas: asparagus, leek & goat cheese · spinach, spring herbs & feta. Lemon-berry baked oatmeal. Rhubarb compote, lemon-poppy muffins
SUMMER	Frittatas: zucchini, cherry tomato & basil · sweet corn, scallion & cheddar. Blueberry baked oatmeal. Peach compote, blueberry muffins
AUTUMN	Frittatas: butternut squash, sage & cheddar · roasted mushroom, kale & Gruyère. Apple-cinnamon baked oatmeal. Maple-apple compote, pumpkin bread
DECEMBER	Frittatas: mushroom, spinach & Gruyère · caramelized onion & Cato Corner cheese. Pear-ginger baked oatmeal. Spiced pear compote, cranberry-orange scones

A TYPICAL RETREAT — $250 per person

Most weekend retreats have dinner on arrival, breakfast, lunch and dinner the next day, and breakfast before departure: one lunch-and-dinner pair ($150) plus a second dinner ($100). Breakfast comes with the rooms.

BRINGING IN A CATERER — $25 per person per meal

We love cooking for retreat groups, and if your group has a caterer you love, you're welcome to bring their food in.

Rate. $25 per person per meal, with an 8-guest minimum, covers our team's table setting, service and cleanup. The host's meals are included, other facilitators eat at half price, and breakfast is still ours, included with the rooms.

Timing. Lunches run up to 90 minutes and dinners up to 2 hours; overtime is available at additional cost, based on your needs.

The caterer. Licensed and insured, delivering food ready to serve, and setting up and taking down their own equipment (chafers, stations and serving pieces). Our kitchen isn't used, and the caterer takes leftovers with them.

Outdoors. Setting up outdoors may incur an additional fee.

WINE, BEER & SPIRITS

Retreats are BYOB. Your group is welcome to bring its own wine, beer and pre-mixed cocktails or ready-to-pour self-serve spirits, whichever dining option you choose.

MORNING ADD-ONS — Ordered by 7 PM the day before, plus tax

Taste of Litchfield Hills plate. $35 a person: New England cheeses, a seasonal savory, petit pastries and a miniature smoothie, with coffee.
CT French-press coffee. $12 a pot for two.