



The Inn at Emmington Christmas Menu 2016

TO START

Celeriac & Apple Soup with Crispy Croutons

Pear, Roasted Walnut and Baby Spinach Salad

Twice Baked Goats Cheese & Sage Souffle served with Mixed Leaves & Croutons

Pork & Confit Duck Terrine with Spiced Chutney & Sourdough Toasts

Smoked Haddock & Leek Risotto

MAIN COURSE

Roast Turkey with Sage & Onion Stuffing, Bacon Wrapped Chipolatas, Roast Potatoes, Gravy and Cranberry Sauce **

Baked Cod Fillet on Potato & Savoy Cake with a Creamy Horseradish Sauce

Boneless Duck Leg with Bacon, Mushroom & Orange, Crispy Thyme & Garlic Scented Potatoes

Slow Cooked Beef Blade in a Rich Stout Sauce served with Dauphinois Potatoes

Brown Rice, Cheese & Nut Loaf Topped with Roasted Squash finished with a Creamy Leek Sauce

All mains are accompanied by seasonal vegetables

DESSERT

Pannetone Bread & Butter Pudding

Orange & Almond Tiramisu

Christmas Pudding with Brandy Laced Crème Anglais

Baileys Chocolate Roulade with Toasted Hazelnut Brittle

Warm Cranberry & Pecan Tart with Orange Crème Fraiche

Two Courses £21.00, Three Courses £26.00

A group service charge of 10% applies

*** minimum 4 for roast turkey*

**Available 1st to 23rd December. Group bookings of 6 to 25 people.
Gluten Free options available; other dietary requirements by request**

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