THE INN AT EMMINGTON

Christmas Menu

Starters

CREAM OF POTATO & LEEK SOUP

Cream of potato & Leek soup – served with rustic bread

(M,W, SO_2)

GOAT'S CHEESE, BEETROOT AND WALNUT SALAD

Creamy goat's cheese with toasted walnuts and beetroot, served on a bed of fresh leaves with a delicate french dressing.

(M, N, Mu, SO_2)

SALMON ROULADE

Filled with delicious crème fraiche, horseradish and fresh dill, served with a silky hollandaise sauce and fresh watercress.

(F, M, O, E, SO_2)

DUCK CROQUETTES

Crispy duck croquettes filled with creamy manchego & seasonal leeks, served with garlic mayonnaise and fresh leaves.

(M, G, O)

Mains

All served with crispy roast potatoes, cranberry, sage & onion stuffing, pigs in blankets, honey-roasted carrots & parsnips, seasonal vegetables, creamed cabbage & rich gravy. **(G, M)**

MAPLE AND APRICOT SLOW ROASTED GAMMON

Tender slow-roasted gammon glazed with maple & apricot for a deliciously sweet and festive finish. **(Mu)**

THE INN'S CHRISTMAS DINNER

Succulent crown of roast turkey served with all the festive favourites.

STEAK AND STILTON PIE

Deconstructed pie – slow cooked beef with rich stilton, in a luscious flavorsome gravy seved with buttery pastry. **(M, Mu)**

ROASTED SQUASH AND BALSAMIC BEETROOT WELLINGTON

Roasted squash and balsamic beetroot layered with garlicky spinach, melting slow-cooked leeks and hearty chickpeas all wrapped in a golden cripsy puff pastry. **(G, S, SO_2)**

Desserts

BAILEYS CHEESECAKE

Silky Baileys cheesecake topped with delicate dark chocolate shavings served with a jug of indulgent pouring cream

(M, E, SO_2)

BLACKBERRY AND APPLE CRUMBLE

Warm spiced apple with juicy blackberries beneath a golden buttery crumble served with luxurious west country custard.

(G, M, SO_2, E)

LEMON AND WHITE CHOCOLATE TART

A zesty Sicilian lemon and creamy white chocolate tart with a buttery pastry base with a scoop of smooth vanilla ice cream

(G, M, SO_2, E, N)

TRADITIONAL CHRISTMAS PUDDING

Rich, fruit laden Christmas pudding, gently spiced and served with warm, luscious brandy cream.

(N, G, SO_2, E)

2 course £32.95
3 course £38.95





All our meat is sourced from a local butcher

ALLERGEN KEY: G – Gluten | W – Wheat | M – Milk | E – Eggs | F – Fish | N – Nuts | S – Soya | Mu – Mustard | SO_2 – Sulphur dioxide and sulphites | O – Onion

Please inform a member of staff of any allergies or dietary requirements before ordering.

To book, Call 01844 393344 or email theinnemmington@btconnect.com