



# INN ON THE TWENTY

*Niagara's First Wine Country Destination*



## *Holiday Dinner Menu*

*Groups of 20 to 40 – choice of 2 per course • Groups of 41+ choice of 1 appetizer, 2 entrées by pre-order, 1 dessert  
\$48 per person*

### **Appetizers**

Roasted carrot and ginger soup, caramelized apple, nutmeg crème fraîche  
Vic's organic greens, grape tomatoes, breakfast radish, shaved Niagara Gold cheese with Cave Spring Late Harvest vinaigrette  
Maple roasted quail with celery root remoulade and Kozlik crunchy mustard

### **Entrées**

Herb crusted turkey breast, honey glazed root vegetables, sage and sweet onion scalloped potato with Cave Spring Cabernet & cranberry jus

Honey soy glazed salmon, garlic sautéed baby bok choy, and roasted potato  
Tagliatelle and wild mushroom pasta with Cave Spring White wine cream sauce

*The following may be included as an entrée option at an additional \$10 per person  
(the total number of entrée options may not exceed two selections):*

Beef tenderloin, sweet potato mash, honey glazed root vegetables and Cave Spring Cabernet jus

### **Dessert**

Warm sticky toffee pudding, roasted apples, vanilla anglaise  
White chocolate eggnog and cranberry "Tiramisu", fudge sauce, cocoa nib crumble  
Coffee and Baileys crème brûlée, walnut shortbread

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Coffee or Tea

**Subject to applicable taxes and gratuities.**

**For vegetarian options and dietary restrictions, please consult with your coordinator.**

