

FESTIVE MENU

AT THE PLOUGH



NAME

TEL

EMAIL

BOOKING DATE BOOKING TIME

NO. OF GUESTS TOTAL

TWO COURSE £28PP
THREE COURSE £32PP

Please inform us of any allergies or intolerances upon your pre-order and we will try our best to meet your requirements.

Please put an X to indicate your guest's choice.

Guest Name

STARTERS	STARTERS				MAINS	MAINS					DESSERTS	DESSERTS			
	Soup	Bruschetta	Salmon	Terrine		Roast Turkey	Beef Cheek	Wellington	Seabass	Lamb		Christmas Pud	Crème Brulee	Bread & Butter Pud	Chocolate Tart

Please note a non-refundable £10 deposit per person is required to secure your booking. 24 hours notice is required for any amendments to your booking or full payment will be charged. Pre-orders are required 10 days prior to your booking date.

Festive Menu

TWO COURSES

£28.00

THREE COURSES

£32.00

STARTERS

Spiced Parsnip Soup vg v gfa

Parsnip crisps and bread roll

Cured Salmon gfa

Pickled beetroot, capers and toasted sourdough

Wild Mushroom Brushetta v gfa

Wild English mushrooms, garlic, white wine & stilton served on garlic ciabatta

Ham Hock Terrine

Chutney, toasted sourdough and piccalilli

MAINS

Beef Cheek gfa

Horseradish mashed potato, celeriac purée, festive vegetables, and a rich beef jus

Slow Cooked Lamb gfa

Off the bone & rolled, roasted potatoes, festive vegetables, rich gravy and mint jus

Vegetarian Wellington v vg

Mushroom, sweet potato, and cranberry wellington, festive vegetables, brussels and vegetarian gravy

Pan Fried Seabass gf

Served with confit new potatoes, tenderstem broccoli, tomato & bean cassoulet and basil oil

TRADITIONAL FAVOURITE

Turkey Breast gfa

Glazed pig in blanket, roasted potatoes, festive vegetables, brussels, and a rich gravy

DESSERTS

Traditional Christmas Pud v gfa

Brandy & vanilla custard with a mulled wine and winter berry compote

Bread And Butter Pudding v

Filled with cranberry and white chocolate served with a vanilla custard

Orange Crème Brulee v gfa

Shortbread biscuit and candied orange

Salted Caramel Chocolate Tart v vg

Vegan cherry ice cream and cherry coulis

v Vegetarian gf Gluten Free vg Vegan gfa Gluten Free Option Available vg Vegan Option Available

AVAILABLE 24TH NOVEMBER TO 24TH DECEMBER & BOXING DAY
EXCLUDING SUNDAYS