



the

Plough

on the hill

Christmas Day Menu 2023

£95 per adult

£45 children aged 10-14 years

Starters

Slow braised pigs cheek, carrot and star anise purée, mulled wine poached apple, crackling and paprika roasted parmentier potatoes

Citrus cured salmon, roasted beetroot, beetroot mousse, shaved fennel and toasted pine nuts

Butternut squash and sage soup with homemade bread (vg)

Roasted heritage tomato bruschetta, poached free-range egg and micro basil (v can be made vg)

Sorbet course

Mains

Roasted breast of turkey, cranberry and chestnut stuffing, pig in blanket, confit duck bon bon, duck fat roasted potatoes, roasted carrots and turkey gravy

Overnight roasted rib of beef, dauphinois potatoes, Yorkshire pudding, honey roasted parsnips, Port gravy

Roast turkey and rib of beef served with sharing sides of Brussel sprouts, tenderstem broccoli and braised red cabbage

Pan roasted fillet of halibut served with a prawn, saffron and mussel bouillabaisse

Spiced tomato and butter bean stew served with dumplings (vg)

Desserts

Traditional Xmas pudding served with brandy sauce

Salted caramel cheesecake served with champagne and strawberry ice cream

Burnt apple and amaretto sponge served with vanilla ice cream (can be vegan)

Selection of British cheeses with biscuits, celery, grapes, apple and chutney

Mini mince pies

Christmas Day Menu is available by booking only. A non-refundable deposit of £10 per person is required to secure bookings. Pre-orders and full payments are required by Monday 4th December.

Please be advised that our entire menu is made fresh on the premises where we use cereals, nuts, groundnuts, fish, seafood, soy, eggs and milk. Please advise your server of any food intolerances or allergies.

