



the

Plough

on the hill

Christmas Day Menu 2022

£90 per adult £45 per under 12 yrs

Starters

Duck liver and truffle parfait with pickled vegetables, orange jelly, port and red wine reduction and homemade bread

Celeriac and Stilton soup served with homemade bread and butter

King prawn and crab cocktail, sun blushed tomato salad, Melba toast

Roasted chestnut and shallot tatin , mushroom and sherry sauce, mix seed granola

Cucumber sorbet (Lemon sorbet for children)

Mains

Roast turkey breast and thigh, goose fat roasted potatoes, roast chestnut, cranberry and sausage meat stuffing, pig in blanket, roast turkey gravy

Overnight roasted rib of beef, goose fat roasted potatoes, red wine jus, Jerusalem artichoke

Turbot on the bone with fennel croquettes, Pernod velouté, braised celery, chard and red pepper purée

Vegetarian wellington with wild mushrooms and chestnuts served with rapeseed roasted potatoes and Madeira gravy

All above comes with braised red cabbage, Brussel sprouts, maple glazed carrots, cauliflower cheese and roasted leeks

Desserts

Traditional Christmas pudding served with brandy sauce

Passion fruit posset with blackberries, honeycomb and Jaffa cake ice cream

Caramel and chocolate tart with dark chocolate soil and poached mandarins

Petit fours

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 5th 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.

