



Plough

on the hill

Christmas Day Menu 2025

£100 per adult

£50 children aged 11-14 years

Starters

Confit duck leg and duck egg scotch egg with spiced plum jam

King prawn and crab and saffron cream risotto, confit red chillies

Roasted tomato soup, homemade rosemary focaccia

Spiced sweet potato, spinach and vegan mozzarella croquettes, vegan garlic aioli

Mains

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

Overnight roasted sirloin of beef, dauphinois potatoes, honey roasted parsnips, port gravy and Yorkshire pudding

Pan roasted supreme of halibut, curried mussels, confit potatoes, samphire, baby leek and onion pakora

Winter squash, leek, sage and onion stuffed pithivier, roast potatoes and red currant and rosemary gravy

All main courses served with sharing side dishes of steamed Brussel sprouts, broccoli, braised red cabbage and cauliflower cheese

Dessert

Dark chocolate tart, candied orange peel, honeycomb and salted caramel ice cream

Frozen raspberry and lemon parfait, fresh raspberries, lemon curd and meringue pieces

Toffee apple steamed sponge clotted cream vanilla custard

Traditional Christmas pudding, brandy sauce

Handmade petit fours to finish

Gluten free and dairy options available upon request

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 8th 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.

