



the



Plough

on the hill

Christmas Day Menu 2026

£100 per adult

£50 children aged 11-14 years

Starters

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

King prawns in a rich shellfish cheese sauce topped with panko and herb crumb

Roasted garlic and cauliflower soup with miso and parmesan, homemade rosemary focaccia (v)

Vintage cheddar Welsh rarebit, soft poached egg, crispy leeks and leek oil (v)

Mains

Roasted breast of turkey, cranberry, sausage meat 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

Seared supreme of halibut, potato pavé, fine beans, brown butter and Champagne sauce

Mature Cheddar, leek and potato pie, buttered mash, roasted carrots and redcurrant and rosemary gravy (v)

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

Dessert

Dark chocolate and salted caramel pot with shortbread (v)

Blood orange cheesecake, orange marmalade gel and vanilla clotted cream ice cream (v)

Raspberry jam steamed sponge with vanilla custard (v)

Traditional Christmas pudding, brandy sauce (v)

Mini mince pies to finish

(v) Vegetarian.

Vegan, Gluten free and dairy free options available upon request

Christmas Day Menu is available by booking only. A non-refundable deposit of £20 per person is required to secure bookings. Pre-orders and full payment balances are required by Monday 1st 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.

