



*the*

# Plough

*on the hill*

## Christmas Dining Menu 2021

£31.95 three courses

£26.95 two courses

### Starters

Spiced roasted winter squash soup, allspice and caraway seed bread

Drambuie, juniper and thyme cured salmon, smoked fennel, tomato and tarragon concasse

Turkey mince and cranberry scotch egg, mulled wine plum compote

Pear, Stilton and spiced walnut salad, port reduction

### Mains

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

Slow braised beef brisket, honey roast parsnip mash, caramelised silver skin onions

Grilled plaice fillet, roasted red peppers and tomato confit, roasted pistachio and apricot crust, garlic roasted new potatoes

Barbequed mushroom rub on roasted cauliflower, linguine of vegetables and a smoked applewood and parsley sauce, fondant potato

*All the above are served with maple roasted carrots, braised red cabbage, steamed Brussel sprouts, broccoli*

### Desserts

Traditional Christmas pudding served with brandy ice cream

Mince pie and clotted cream cheesecake, chocolate sorbet

Plough on the Hill winter mess with spiced winter fruits and mascarpone

Selection of English cheeses, walnut and pear chutney, grapes, apple and celery

### Vegan options available upon request

Christmas Dining Menu is available from Friday 26<sup>th</sup> November to Friday 24<sup>th</sup> December 2021. A non-refundable deposit of £10 per person is required to secure bookings. Pre-orders are required no later than 7 days before booking date.

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.

