



the

Plough

on the hill

Christmas Party Dining Menu 2024

£35 three courses

£29 two courses

Starters

Carrot, ginger and star anise soup with homemade bread

Winter spiced duck liver pate with caramelised onion marmalade and toast

Mulled wine poached pear salad served with candied walnuts, Stilton, frisée and balsamic glaze

Smoked salmon, dill and St. Clements cream cheese terrine with pickled cucumber and caper berries

Mains

Roasted breast of turkey served with cranberry and chestnut stuffing, pigs in blankets, duck fat roasted potatoes and maple roasted carrots

Braised game and root vegetable cottage pie with Port and juniper, maple roasted carrots

Pan roasted fillet of hake with bubble and squeak, poached egg, tenderstem broccoli and Hollandaise sauce

Spiced butternut squash and caramelised leek pearl barley 'risotto' with vegan applewood cheese, toasted pine nuts and carrot crisps

All the above are served with braised red cabbage, steamed Brussel sprouts and broccoli

Desserts

Traditional Christmas pudding served with brandy sauce

Dark chocolate and caramel pot with honey comb

Blood orange mousse with ginger shortbread

Treacle tart with Purbeck vanilla bean ice cream

Vegan options available upon request. Please ask about dairy and gluten free options

Christmas Party Dining Menu is available from Friday 29th November to Tuesday 24th December 2024 **excluding Sundays**. 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.

