



the



Plough

on the hill

Christmas Party Dining Menu 2025

£38 three courses

£33 two courses

Starters

Sweet potato and ginger soup served with warmed homemade bread

Caramelised goats cheese, fig and candied pecan salad with balsamic dressing

Smoked mackerel fillet, pickled heritage beetroot and horseradish cream

Chicken liver pâté, Cointreau butter, onion marmalade and toasted sourdough

Mains

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

Slow braised ox cheek, buttered mashed potato, honey roasted parsnips and ale and onion gravy

Pan roasted supreme of salmon, tarragon and caper new potato cake, chargrilled baby leeks and a pea velouté

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

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

Desserts

Dark chocolate ganache tart, salted caramel ice cream

Toffee apple steamed sponge, vanilla custard

Traditional Christmas pudding, brandy sauce

Blood orange mousse, ginger biscuit

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

A discretionary 10% service charge will be added to your bill

Christmas Party Dining Menu is available from Friday 28th November to Wednesday 24th December 2025 **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.

