



the



Plough

on the hill

Christmas Party Dining Menu 2026

£38 three courses

£33 two courses

Starters

Roasted parsnip and apple soup with homemade rosemary focaccia (vg)

Caramelised goat's cheese, fig and candied pecan nut salad with balsamic dressing (v or vg on request)

Smoked salmon and trout pate with lemon and dill and melba toast

Game and apricot terrine with onion marmalade and toasted sourdough

Mains

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

Slow braised beef featherblade with buttered mashed potato, honey roasted parsnips and ale and onion gravy

Pan roasted fillet of bream with Jerusalem artichoke velouté, roasted shallot, sautéed new potatoes, samphire and tenderstem broccoli

Mature Cheddar, leek and potato pie with buttered mashed potato, redcurrant and rosemary gravy (v)

Butternut squash and sage ravioli with a wild mushroom sauce (vg)

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

Desserts

Dark chocolate and salted caramel pot with shortbread (v)

Raspberry jam steamed sponge with vanilla custard (v or vg on request)

Traditional Christmas pudding with brandy sauce (v or vg on request)

Winter spiced berries with crushed meringue, lemon curd and Chantilly cream (v)

(v) vegetarian (vg) vegan. 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 27th November to Thursday 24th December 2026 **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.

