



the



Plough

on the hill

DAIRY FREE Christmas Party Dining Menu 2025

Dietary requirement must be stated on the pre-order

£38 three courses

£33 two courses

Starters

Sweet potato and ginger soup served with warmed homemade bread **(VG)**

Caramelised vegan greek cheese, fig and candied pecan salad with balsamic dressing **(VG)**

Smoked mackerel fillet, pickled heritage beetroot and horseradish sauce

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

Winter squash, leek, sage and onion stuffed pithivier, roasted potatoes and red currant and rosemary gravy **(VG)**

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

Desserts

Traditional Christmas pudding, vegan vanilla bean ice cream **(VG)**

Blood orange mousse, ginger biscuit **(VG)**

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.

