



the



Plough

on the hill

Dairy Free Christmas Party Dining Menu 2026

£38 three courses

£33 two courses

Starters

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

Caramelised vegan feta cheese, fig and candied pecan nut salad with balsamic dressing (vg)

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 duck fat roasted potatoes, honey roasted parsnips and ale and onion gravy

Pan roasted fillet of bream with wild mushroom sauce, roasted shallot, sautéed new potatoes, samphire and tenderstem broccoli

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

Raspberry jam steamed sponge with dairy free custard (vg)

Traditional Christmas pudding with dairy free custard (vg)

PLEASE ENSURE THAT YOUR DAIRY FREE STATUS IS MARKED ON YOUR PRE ORDER

(v) vegetarian (vg) vegan

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.

