

# **PLOUGH ON THE HILL CHRISTMAS DINING MENU**

**£29.95 THREE COURSE**

**£24.95 TWO COURSE**

## **STARTERS**

**CELERIAC AND APPLE VELOUTÉ, CALVADOS CRÈME FRAÎCHE, HOMEMADE  
STEMGINGER LOAF**

**PRAWN AND CRAYFISH COCKTAIL, MARIE ROSE SAUCE, BABY GEM, CROSTINI**

**TURKEY MINCE AND CRANBERRY SCOTCH EGG, MULLED WINE PLUM COMPOTE**

## **MAINS**

**ROAST TURKEY BREAST AND THIGH, GOOSE FAT ROASTED POTATOES, SAUSAGE MEAT,  
ROAST CHESTNUT AND CRANBERRY STUFFING, PIG IN BLANKET, ROAST TURKEY  
GRAVY.**

**SLOW BRAISED SHIN OF BEEF, PORT AND STILTON GLAZE, SILVER SKIN ONIONS AND  
CHIVE MASH**

**SEA TROUT FILLET, PISTACHIO HAZELNUT AND DILL GRANOLA, WATERCRESS AND  
LEMON PESTO, ROASTED NEW POTATOES, WILD MUSHROOMS AND CAPERS**

**ROASTED BUTTERNUT SQUASH STUFFED WITH ROASTED CHESTNUTS, SPINACH AND  
CRANBERRIES, WILD MUSHROOM AND SAUSAGE SAUCE, ROASTED PARSNIPS**

**ALL THE ABOVE ARE SERVED WITH MAPLE ROASTED CARROTS, BRAISED RED  
CABBAGE, STEAMED BRUSSEL SPROUTS AND BROCCOLI**

## **DESSERTS**

**TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY ICE CREAM**

**CHOCOLATE AND SATSUMA GANACHE POT, CINNAMON SHORTBREAD**

**TORTA CAPRESE WITH NUTMEG AND AMARETTO SAUCE, WINTER FRUITS MULLED WINE  
COMPOTE**

**SELECTION OF ENGLISH CHEESES, WALNUT AND RED ONION CHUTNEY, GRAPES, APPLE  
AND CELERY.**

**FOOD ALLERGEN NOTICE. PLEASE BE ADVISED THAT ALL OUR MENU IS MADE FRESH ON THE  
PREMISES, WHERE WE USE CEREALS, NUTS, GROUND NUTS, FISH, SEAFOOD, SOY, EGGS AND MILK**

**Christmas Dining Menu is available from Friday 27<sup>th</sup> November to Thursday 24<sup>th</sup> December for groups  
up to 6 people. £10 Deposit required per person to secure booking. Refundable only in the event of a  
government imposed lockdown. Pre-order required no later than 7 days before party booking.**