

# THE PLOUGH ON THE HILL

## CHRISTMAS DAY MENU

£74.95 PER PERSON

### STARTERS

**Sweet potato and pumpkin soup** served with a calvados creme fraiche, orange and nutmeg homemade bread

**Slow roasted Pheasant and guinea fowl terrine** served with a homemade spiced pear chutney and homemade bread

**Smoked salmon fresh horseradish cream** , watercress salad, pickled cucumber and carrots

**Grilled pear and Stilton salad** with spiced walnut and pomegranate

### Gin Sorbet

### MAINS

**Roast crown of turkey**, pig in blankets, sausage chestnut and sage stuffing, goose fat roasted potatoes, glazed carrots, buttered Brussel sprouts, steamed cabbage. Bread sauce and roasted turkey gravy.

**Beef fillet wellington**, mushroom duxelle, duck liver parfait, goose fat roasted potatoes, glazed carrots, buttered Brussel sprouts, steamed cabbage, port and red wine jus.

**Stilton broccoli and salsify herb shortcrust pastry pie**, roasted new potatoes, glazed carrots, buttered Brussel sprouts, and steamed cabbage, caramelised onion and port sauce.

**Grilled salmon supreme** with a cranberry, parsley and nut crust. Buttered new potatoes, grilled tenderstem broccoli, grilled courgette, tomato and lemon zest sauce

### DESSERTS

**Traditional Christmas pudding** served with brandy sauce

**Rich dark Chocolate and satsuma log**, with coffee ice cream

**Pear tarte Tatin** served with cinnamon and orange mascarpone

### Coffee and petit fours

Don't forget to try our new Gin Bar with a selection of quality gins and Fever Tree tonics

Please call 01793 740342 to book your table for your Christmas celebration or party

If you have any dietary requirements or allergies, please advise one of our team when ordering

FOOD ALLERGY NOTICE. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH AND SHELLFISH