

THE PLOUGH ON THE HILL

CHRISTMAS MENU

£25 PER PERSON 2 COURSES

£30 PER PERSON 3 COURSES

STARTERS

Sweet potato butternut squash soup, spring onion salsa and homemade bread

Pheasant and Guinea fowl Terrine tarragon mayonnaise, homemade pickles, toasted homemade bread

Cured Salmon Gravavlax with fresh horseradish, rocket and cucumber ketchup

Roasted fig and goats cheese tart, served with a spiced walnut and pomegranate salad

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.

Herb crusted plaice, roasted new potatoes, grilled tender stem broccoli, roasted red peppers, and bernaise sauce

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

Braised shin of beef bourguignon, honey roasted parsnip and potato purée, chargrilled broccoli, glazed carrots,

DESSERTS

Traditional Christmas pudding served with a brandy sauce

Satsuma, caramelised ginger cheesecake with a cinnamon crumb, mulled wine, plum compote.

Rich dark Chocolate and chestnut roulade served with a coffee ice cream.

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