



THE PLOUGH

NEW YEAR EVE'S MENU

..... **STARTERS**

Tuscan Tomato Soup
with garlic and herb croutons

Breaded Brie
rosemary infused breaded brie with cranberry sauce

Duck Liver Parfait
with toasted sourdough bread and red onion marmalade

Mediterranean Chicken Skewers
with pita and Mediterranean salad

Prawn Tempura
with sweet and spiced coriander sauce

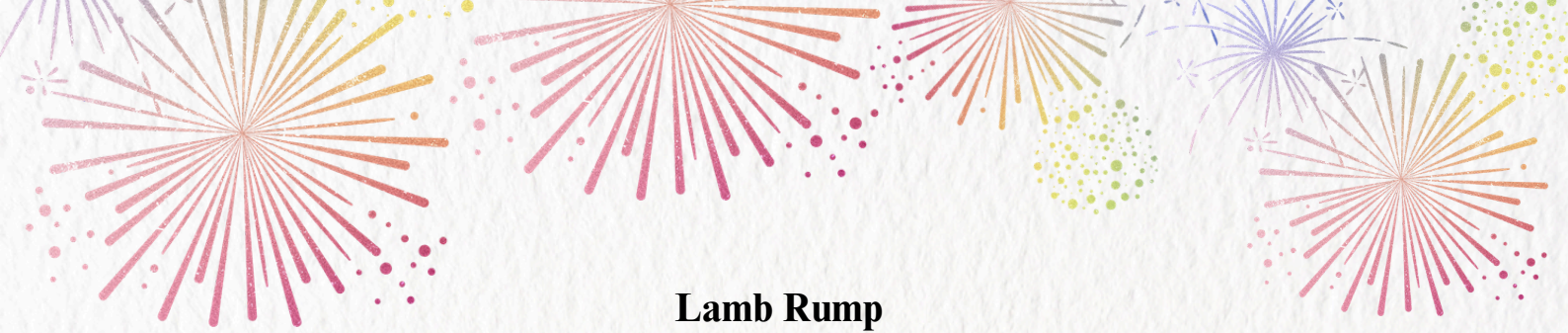
..... **MAINS**

Pan-Fried Sea Bass
Mustard mash, wilted greens, peas, broad beans, cherry tomato, prawn, and crayfish cream sauce.

Pil-Pil King Prawns
Head on shell on prawns with garlic and crushed chillies in butter on toasted sourdough bread, rocket leaves, and fries

Bacon Wrapped Chicken
Parsley, potatoes, broccoli, and creamy mushroom sauce





Lamb Rump

Buttered mash potatoes, wilted greens, peas, broad cherry tomato, port wine jus

8 oz Rump Steak

Grilled tomato, house salad, fat chips choice of sauce peppercorn/mushroom/garlic butter

Vegan Stack

Vegan patties, flat mushrooms, grilled onions, potato rustic tomato sauce, and pesto

..... DESSERTS

Mini Doughnuts

with chocolate sauce and a hot drink

Warm Chocolate Brownie

vanilla ice cream and chocolate sauce

Sticky Toffee Pudding

warm toffee sauce, vanilla ice cream

Black Forest Sundae

brownie bits, cherries, vanilla and chocolate ice cream, chocolate sauce, topped with whipped cream, hundred thousands, nuts and glazed cherries.

Pina Colada Eton Mess

~~~~~ **Adult 3 course £69.99** ~~~~~

~~~~~ **Children 3 course £30.99** ~~~~~

*A non-refundable deposit of £20 per person is required,
and a 12.5% service charge will be added.*

Pre-orders are required one week in advance.

Dress Code: Smart Attire