THE PLOUGH

Festive Menu

STARTERS

WINTER VEGETABLE BROTH WITH BREAD ROLL AND BUTTER

STUFFED FLAT MUSHROOM ON SALAD GREENS
AND NUT CRUMBLE DRESSED WITH BALSAMIC DRIZZLE

BREADED BRIE WITH CRANBERRY SAUCE

DUCK LIVER PARFAIT WITH TOASTED BREAD AND FRUIT CHUTNEY

MED STYLE CHICKEN SKEWERS
SERVED WITH GARLIC MAYONNAISE, MIXED SALAD, AND PITA

TEMPURA PRAWNS WITH SPICED CORIANDER SAUCE

MAINS

ROASTED TURKEY
with pigs in blanket, stuffing, roast potatoes, roasted root vegetables, and turkey gravy

LAMB RUMP
with horseradish mash, root vegetables and rosemary port wine sauce

FESTIVE BURGER
beef patty, brisket pigs in blanket, cranberry sauce and cheese with fat chips

HERB CRUSTED SALMON
with pea and broad bean risotto and pink prawn and crayfish sauce

PEA AND BROAD BEAN RISOTTO
with mascarpone cheese, honey roasted root vegetables red wine glaze and toasted nut crumb

VEGAN STACK
vegan patties, flat mushrooms, rustic tomato sauce, wilted greens , onion rings and chips

STEAK OPTION
to add 10 oz rib eye steak for a surcharge of £5

DESSERTS

TRADITIONAL PLUM PUDDING BRANDY SAUCE

WARM CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM

SPICED APPLE AND BERRY CRUMBLE
with oat and nut topping served with vegan ice cream

PINA COLADA ETON MESS
rum-infused whipped cream with meringue, pineapple and winter berries, and coconut ice cream

CHOICE OF ICE-CREAM OR SORBETS(3 SCOOPS)

LOVE A CHEESE PLATTER ADD ON FOR £2.99

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FESTIVE MENU

£29.99 for 2 COURSE, £34.99 for 3 COURSE
Monday to Thursday
Herb-Crusted Salmon will incur a £4 surcharge on 2 Course Menu
10% service charge added

£34.99 for 2 COURSE, £39.99 for 3 COURSE,
Friday to Sunday
Herb-Crusted Salmon will incur a £4 surcharge on 2 Course Menu
10% service charge added

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10% off for early Christmas Parties over 10
or more from 16th of November to 15th of December

£10 per person non-refundable deposit & pre-order 1 week in advance
A 10% charge will be added to the final bill.