THE
PLOUGH

Gluten-Free Festive Menu

STARTERS

WINTER VEGETABLE SOUP WITH G/F BREAD ROLLS AND BUTTER

SAUTÉ WILD MUSHROOM ON G/F TOAST WITH CHERRY TOMATO CHEESE

DUCK LIVER PARFAIT WITH G/F TOAST AND FRUIT CHUTNEY

DUCK LIVER PARFAIT WITH TOASTED BREAD AND FRUIT CHUTNEY

MED STYLE CHICKEN SKEWER WITH GARLIC MAYONNAISE AND MIXED SALAD

GARLIC KING PRAWNS WITH AVOCADO ON G/F TOAST

MAINS

ROASTED TURKEY
with g/f stuffing, roast potatoes, roast root vegetables, and gravy

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

GRILLED SALMON
with pea and broad bean risotto and prawn and crayfish sauce

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

DESSERTS

PIÑA COLADA ETON MESS

CHOICE OF SORBETS WITH FRUITS

FESTIVE MENU

£29.99 for 2 COURSE, £34.99 for 3 COURSE
Monday to Thursday
10% service charge added

£34.99 for 2 COURSE, £39.99 for 3 COURSE,
Friday to Sunday
10% service charge added

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.