

THE PLOUGH ON THE HILL

CHRISTMAS PARTY MENU

FROM 1ST DECEMBER

2 COURSES £21

3 COURSES £26

Starters

Spiced parsnip soup with croutons

Venison and armagnac pate with caramelised red onions, chutney, baby leaf, toasted brioche

Sweet roasted beetroot with puy lentils and creamy goats cheese salad

Crayfish & smoked salmon salad tian, horseradish cream

Mains

Confit of brisket of beef, slow roasted topped with a herb crust, bubble and squeak with braised onion gravy

Roast Pheasant breast wrapped in parma ham with dauphinoise potatoes braised sweet red cabbage, port and juniper sauce

Turkey wrapped in pancetta with onion and sage stuffing, chipolatas, roast vegetables, roast potatoes, red wine jus and cranberry sauce

Pan fried sea bass, slow roasted cherry tomatoes, roast veg provencal, rosti potato, herb pesto

(v) Baked butternut squash, ricotta and spinach cannelloni

Deserts

Traditional Christmas pudding with brandy sauce

Bailey chocolate mousse tart with fruit compote

Stem Ginger panacotta with cranberry biscuit

Sticky Toffee Cheesecake, with caramel sauce and vanilla ice cream

Cheeseboard- A selection of cheeses, grapes, celery and apple. Served with crackers and chutney



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