



THE PLOUGH INN

CHRISTMAS SET MENU

TO START

Beetroot Cured Gravdax with Dill Mayonnaise
Fillet of Longhorn Beef Carpaccio with Parmesan & Truffle Oil
Old Spot Pork Belly with Stilton, Apple, Fennel & Pine Kernels
Soup of the Day (v)

TO FOLLOW

Local Venison Wellington with Sweet Potato Rosti, Red Wine Jus & Buttered Greens
Pan Fried Sea Bream with Saffron Potatoes, Pea & Samphire Veloute & Crisp Black Cabbage
Olive Oil Poached Free Range Chicken Supreme with Chorizo, Roast Red Pepper & Tomato Ragu,
Parmesan & Truffle Fries
Butternut Squash, Wild Mushroom & Halloumi Arborio with a Poached Hens Egg & Parsnip Crisps (v)

TO FINISH

Traditional Homemade Christmas Pudding with Brandy Butter
Sticky Toffee Pudding with Butterscotch Sauce & Ice Cream
Bread & Butter Pudding with Crème Anglaise
Chocolate & Orange Brownie with Chocolate Sauce & Burnt Orange

£20/ 2 courses or £25/ 3 courses

Menu available throughout December (no food on Christmas Day).

Booking and pre-ordering essential.

All dishes are prepared fresh to order so please bear with us at busy times.

Allergy advice: some of our menu items contain nuts, seeds and other allergens.

We understand the dangers for those with severe allergies; please ask if you need help to make alternative choices.

(v) denotes dishes suitable for vegetarians.

Service charge not included but will be added for groups of 8 or more at 10%