

Festive Dining

The Plough Inn

2nd - 24th December 2020 - Lunch 12-2.30pm Dinner 6-8.30pm

Roasted Butternut Squash Soup with Sage Oil
Crusty Bread - V VG GF*

Duck Liver & Gin Parfait
Spiced Plum Chutney, Toasted Brioche GF*

Loch Fyne Kilned Salmon
Salad Garnish, Pickled Radish & A Housemade Crème Fraiche V GF

Brie, Cranberry & Chestnut Arancini
Salad Garnish & Aioli V GF

Traditional Roast Turkey
with all the Festive Trimmings

Pheasant Breast
Dauphinoise Potatoes, Curly Kale & Red Wine Jus

Seared Sea Bream
Roast Aubergine, Tomato & Potato Crush & Salsa Verde V GF

Roast Beetroot, Spinach & Squash Wellington
Mushroom Sauce V

V - Vegetarian, VG - Vegan, GF - Gluten Free *options available

Traditional Christmas Pudding Brandy Sauce
Coconut Cheesecake with Lime & Passionfruit Sauce with Cream

Dark Chocolate & Orange Mousse with Sea Salt

Cheese Board & Biscuits

X-mature Cheddar, Seilton, Camembert, Grapes & Spiced Plum Chutney (£2.00 supplement)

Coffee & Mints

two courses £23.50 three courses £28.50

A discretionary 10% service charge added.
Dietary requirements must be requested at the time of orders.

All our food is prepared in a kitchen where nuts, gluten & other food allergens are present.
Our menu descriptions do not include all ingredients.
If you have a food allergy or food intolerance please let us know in advance.