



# *Festive Dining*

## The Plough Inn

*Served Wednesday to Saturday - Lunch 12 - 2.30pm, Dinner 6 - 8.30pm  
& Sunday Lunch 12 - 4.30pm 1st - 24th December 2021*

**Roasted Carrot Soup with Ginger & Coconut Crème Fraîche**  
Crusty Bread V VG \*

**Chicken Liver & Pancetta Paté**  
Spiced Plum Chutney & Toast \*

**Trio of Salmon (Roast, Cured & Smoked)**  
Lime Yoghurt & Baby Basil \*

**Porcini Mushroom & Goats Cheese Arancini**  
Basil Dressing V

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**Traditional Roast Turkey**  
with all the Festive Trimmings \*

**Pheasant Breast**  
Dauphinoise Potatoes, Curly Kale & Red Wine Jus \*

**Pan Fried Sea Bream**  
New Potatoes, French Beans, White Wine & Saffron Sauce V GF

**Roast Beetroot, Spinach & Squash Wellington**  
New Potatoes, French Beans & Mushroom Sauce V

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

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**Traditional Christmas Pudding** with Brandy Sauce  
**Chocolate Cheesecake** with Mint Choc Chip Ice Cream

**Orange Spiced Trifle**

**Cheese Board & Biscuits**

Xmature Cheddar, Stilton, Camembert, Grapes & Spiced Plum Chutney (£2.00 supplement)

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**Coffee & Mints**

two courses £25.95 three courses £29.95



Our Festive Dining is for pre orders only with a £10 per head non refundable deposit required.  
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.