
CHRISTMAS DAY

AT THE PLOUGH INN

STARTERS



Selection of canapes on arrival

Assiette of seafood – smoked salmon, prawn marie rose & crab served with salad garnish

Winter vegetable & lentil soup served with a bread roll

Twice baked cheese soufflé

Game terrine served with salad garnish & piccalilli

Smoked chicken & bacon crepe tower with salad garnish & caesar dressing

ADULT - £80

CHILDREN - £40

(Aged 12 & under)

MAIN COURSE



Roast & carved turkey breast served with traditional Christmas trimmings, Yorkshire pudding & gravy

Roast sirloin of beef served with potatoes, vegetables, Yorkshire pudding & gravy

Pan seared seabass fillet served with new potatoes & vegetables topped with a prawn butter sauce

Pan seared duck breast served with dauphinoise potatoes & vegetables topped with an orange, cranberry & ginger sauce

Nut roast served with potatoes & vegetables topped with vegetarian gravy

DESSERT



Spiced apple & cinnamon crumble served with custard.

Traditional Christmas pudding served with brandy sauce.

Chocolate, orange & ginger mouse served with a ginger bread man.

Homemade sherry trifle.

Selection of ice cream.

Selection of farmhouse cheese & biscuits.

Plus, a choice of tea or coffee with chocolates

