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# CHRISTMAS FAYRE

AT THE PLOUGH INN

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## STARTERS



Homemade vegetable & lentil soup served with a bread roll.

Duck liver pate served with chutney, toast & salad garnish.

Prawn cocktail with marie rose sauce & brown bread fingers.

Breaded brie served with cranberry sauce & salad garnish.

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2 courses £19.50

3 courses £23.50

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## MAIN COURSE



Traditional roast & carved turkey served with 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 potatoes & vegetables topped with an orange, cranberry & ginger sauce.

Nut roast served with potatoes, vegetables & vegetarian gravy.

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## DESSERTS



Traditional Christmas pudding served with brandy sauce.

Homemade baileys cheesecake

Homemade sherry trifle

Chocolate, orange & ginger mouse.

Selection of ice cream

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FOLLOWED BY A CHOICE OF TEA OR COFFEE & A MINCE  
PIE

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Please call us to reserve your Christmas fayre table. £5 per person deposit is required to secure your table. 01661853555