
CHRISTMAS FAYRE

The Plough Inn

STARTER



Northumbria Broth

Homemade broth served with crispy bread roll. (v)

Duck liver Pate

Homemade duck liver pate served with red onion chutney, toast & salad garnish.

Assiette of Seafood

Prawn marie rose, hot smoked salmon fishcake & smoked salmon served with mixed salad garnish.

Breaded Camembert

cranberry sauce & salad garnish. (v)

Stilton & Smoked Bacon Mushrooms

Pan fried mushrooms in a stilton and smoked bacon cream sauce,
Served on toasted bloomer.

2 courses £20.95

3 courses £23.95

Christmas Fayre will be available from Wednesday 28th November – Saturday 22nd December 2018. Excluding Sundays, please see website for opening hours.

MAIN COURSE



Traditional Roast & Carved Turkey

Served with all the Christmas trimmings and Yorkshire pudding.

Roast Sirloin of Beef

Served with mashed and roast potatoes, seasonal vegetables & Yorkshire pudding topped with gravy.

Homemade Salmon En-Croute

Served with new potatoes & vegetables topped with lemon & prawn butter sauce.

Pan seared duck breast

With gratin potatoes & vegetables topped with an orange, cranberry & ginger sauce.

Homemade Game Casserole

Served with a puff pastry lid, creamed mashed potatoes and seasonal vegetables.

Vegetarian Nut roast

served with mashed and roast potatoes, seasonal vegetables, Yorkshire pudding & vegetarian gravy. (v)

DESSERT



Traditional Christmas Pudding

Brandy sauce

Vanilla & Winter berry Cheesecake

Homemade Sherry Trifle

Chocolate lava Cake

Warm chocolate sponge with a chocolate fudge centre

Winter Crumble

Spiced apple and cinnamon topped with crumble, served with custard

Trio of ice cream

Selection of chocolate, strawberry, vanilla & Honeycomb

**Followed by a choice of tea or coffee
& sweet mince pie.**



