



festive fayre ired Person 2nd



Pre Order Required
Book Online or In Person

Menu Served
2nd December - 1st January
(except Christmas Day)

2 Courses £25 or 3 Courses £29.95

STARTERS

CURRIED PARSNIP SOUP (v) (vga) SERVED WITTH WARM BREAD ROLL AND BUTTER

GOATS CHEESE & BEETROOT CROQUETTES (V) (VGA)

WITH CHILLI & MAPLE SYRUP DRESSING

APPLE & SAGE SCOTCH EGG (GFA)

WITH CRANBERRY CHUTNEY

SMOKED MACKREL PATE (GFA)

SERVED WITH A BEETROOT SALAD AND TOASTED CIABATTA

FESTIVE SIDES

£4 Supplement

PIGS IN BLANKETS	(GFA)

CAULIFLOWER CHEESE (V)

BRUSSELL SPROUTS (GF)
AND BACON



MAINS

HAND CARVED ROAST TURKEY WITH ALL THE TRIMMINGS

TRADITIONAL ROAST TURKEY

RED WINE BRAISED BEEF

TENDER BEEF ON CREME FRAICHE MASH, AND ROASTED CARROTS

FILLET OF SEA BASS

SEA BASS WITH FONDANT POTATOES, TENDERSTEM BROCCOLI, GARDEN PEAS AND A BEARNAISE SAUCE

OYSTER MUSHROOM TAGLIATELLE

RIBBONS OF PASTA WITH A CREAMY MUSHROOM SAUCE



(GFA)

(GF)

(GF)

(v)

DESSERT

TRADITIONAL CHRISTMAS PUDDING (V) (GFA)

CLASSIC CHRISTMAS PUDDING , BRANDY SAUCE,

AND REDCURRANTS

TRILLIONAIRE TART
SERVICE WITH ICE CREAM

BAILEYS CHEESECAKE (V)

(VG) (GF)

NEW YORK STYLE CHEESECAKE WITH BAILEYS CARAMEL

SAUCE

BLACK FOREST ETON MESS (V)(GF)

MORELLO CHERRIES, MERINGUE, CHERRY CHOCOLATE SAUCE

BOOK ONLINE AT THEPLOUGHMARLAND.CO.UK

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GFA) - CAN BE MADE GLUTEN FREE UPON REQUEST | (VGA) - CAN BE MADE VEGAN UPON REQUEST

PLEASE SPEAK TO OUR STAFF IF YOU HAVE AN ALLERGY OR INTOLERANCE. DESPITE EVERY EFFORT TO PREVENT CROSS CONTAMINATION, ANY OF OUR DISHES MAY CONTAIN TRACES OF ALLERGENS

WISHING YOU A MERRY CHRISTMAS AND A HAPPY NEW YEAR FROM SHAUN, JILL & THE PLOUGH TEAM