

3 Courses & Coffee £28 2 Courses & Coffee £24

Country Pork Terrine with homemade Piccalilli & Toasted Ciabatta
Home Cured Beetroot Salmon with Pickled Vegetables & Chive Oil
Sweet Potato & Ginger Soup Parsnip Crisps
Golden Polenta with Garlic Mushrooms & Harissa Yoghurt



Beetroot, Parsnip & Feta Strudel, red lemony onions. Kale & Potato Gratin Roast Turkey Quince Stuffing, Pigs in Blankets & Cranberry Jus with Roast Potatoes, Beetroot, Carrot, Parsnip & Sweet Potato, Brussels' Sprouts Baked Salmon with Prawns & Dill Sauce, Crispy Kale Ale braised Feather blade of Beef, Red Cabbage & Potato Gratin



Plough Christmas Pudding with Brandy Butter
Chocolate Tart with Caramelised Quince & whipped Cream
Mulled Wine Pear, Cinnamon Cream & Shortbread
Stilton, Mature Cheddar & Brie, Plough Fruit Bread & Grapes \*£2 supplement



Coffee & a little something!

To secure your reservation we require £10 deposit per person and your menu choices a minimum of 10 days before your visit.

Telephone: 01732 832149 or email:info@theploughatleigh.com