



CHRISTMAS MENU

3 Courses & Coffee £30

2 Courses & Coffee £24

Available Wednesday-Friday from 24th November & throughout December

Country pork terrine with homemade piccalilli & toasted ciabatta

Smoked rainbow trout pate with Kentish yorkies, fennel & lemon slaw

(V) Sweet potato & ginger soup

(V) Golden polenta with garlic mushrooms & harissa yoghurt

(V) Beetroot, parsnip & Feta strudel, red lemony onions, kale & potato

(V) Beetroot, parsnip & almond strudel, red lemony onions, kale & potato

Roast turkey, lemon sausage stuffing, pigs in blankets & cranberry jus with roast potatoes, beetroot, carrot, parsnip & sweet potato, Brussels' sprouts

Baked salmon in pesto, roast butternut squash & leaf spinach

Ale braised feather blade of beef, red cabbage, caramelised apple & potato gratin

(V) Plough Christmas Pudding with Brandy Butter

(V) Chocolate tart with caramelised orange & whipped cream

(V) (V) 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