

## Room at the Inn

Did you know we have six beautiful bedrooms situated above the pub? With bed and breakfast from just £89 per couple you can steal a night away without breaking the Christmas present budget!

We also sell vouchers for any amount which make ideal Christmas presents for the special people in your life!

## Party Planner Present

If you are the organiser and main point of contact for a larger booking then we think you deserve a present after all the pre-order stress!!

Bring a party of 10-20 people to us then we'll give you a bottle of prosecco

(it's up to you whether you want to share it!)

Party of 20-30? We'll give you a £30 food and drinks voucher to spend on the night or whenever you want!

30+ people at your party- we'll give you a night's Bed and Breakfast to use when you want, maybe the night of the party or maybe you'd like to treat yourself to a post-Christmas pamper... it's up to you because we'll give you twelve months to use it.

## New Year's Eve

We are hosting a wedding on New Year's Eve and so will be closed to the public. However, our sister inn The Hart's Head at Giggleswick will be celebrating in style so why not enquire about bringing in 2019 there?

## Christmas Day

Seven courses £75 per person

A £20 per person non refundable deposit is required at the time of booking

Glass of fizz and canapes on arrival

### Amuse Bouche

Truffled cream cheese with sourdough crisp breads

### Starter

Smoked salmon ballantine, dill crème fraiche & rye

### Main

A choice of:

Stuffed breast of Norfolk bronze turkey, pigs in blankets, cranberry sauce

Or

Roasted Cumbrian beef with Yorkshire puddings

Or

Pan fried cod loin, roasted salsify, artichoke puree, crab & lobster bisque

Served with roast potatoes, creamed cabbage, sprouts with chestnut, parsnips, glazed carrots & proper gravy

### Pre-Dessert

Clementine jelly & Champagne granita

### Dessert

A choice of:

Belgium chocolate delice, spiced cherries, vanilla ice cream

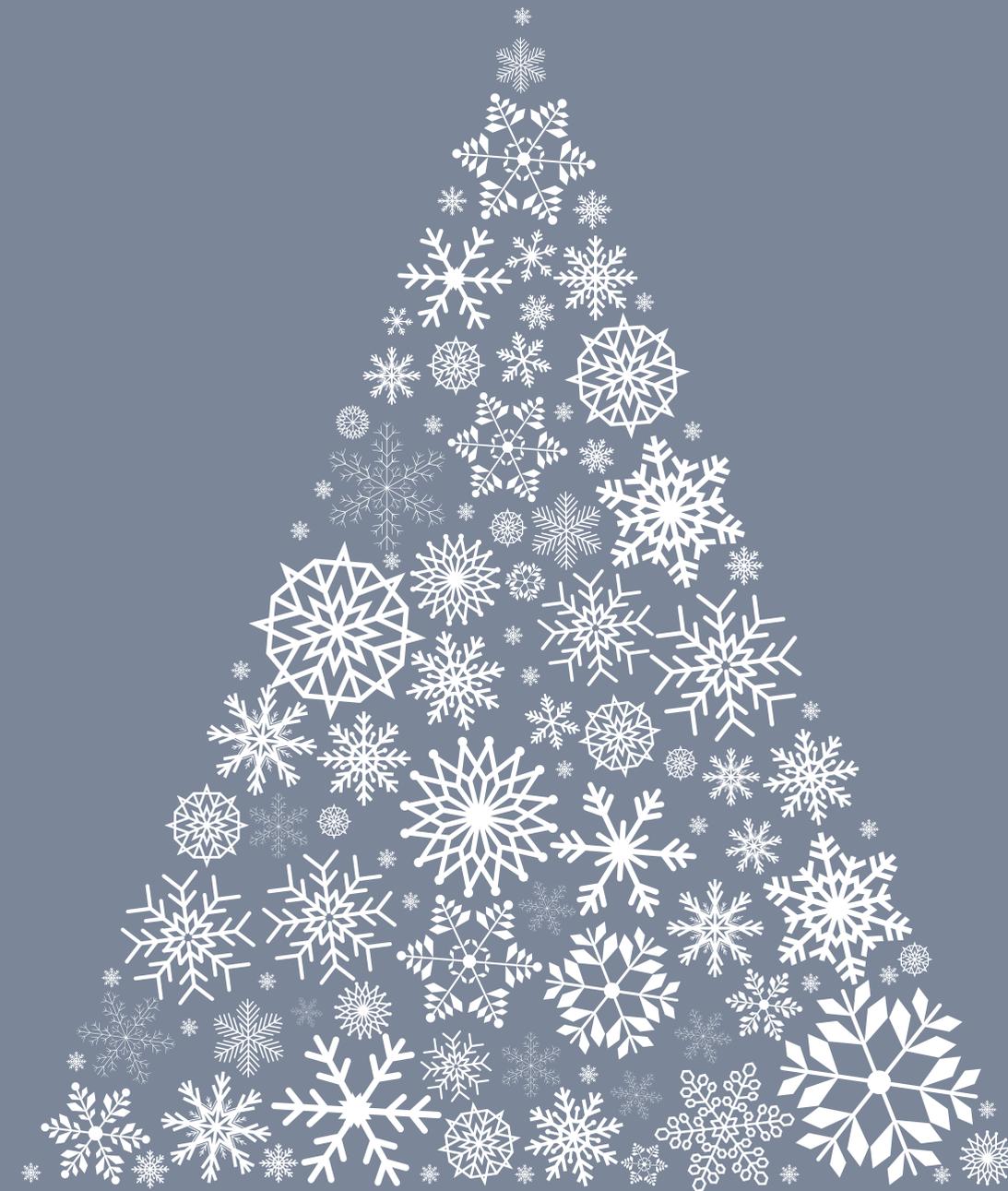
Or

Traditional Christmas pudding, brandy cream

Tea or coffee with chocolate truffles

Optional cheese board for the table £6.95 per person

Vegetarian and gluten free menus and a children's menu available, please ask a member of staff or have a look on our website



## Christmas at the Plough

## Party Menu 1

2 courses followed by coffee and mince pies £21.95

3 courses followed by coffee and mince pies £25.95

### Starters

Spiced parsnip soup, curry oil, warm crusty bread (v;gf)

Pressed spiced game paté, fig & cinnamon chutney, sourdough toast (gf)

Crispy goat's cheese fritters, beetroot, pomegranate & walnut dressing (v)

### Mains

Stuffed breast of Norfolk bronze turkey, seasonal roast vegetables, roast potatoes, pigs in blankets, proper gravy (gf)

Braised blade of beef, pearl barley risotto, glazed carrot, grilled spring onion

Roasted squash, sage & goat's cheese pie, winter greens (v)

### Puddings

Traditional Christmas pudding, brandy cream (v;gf)

Prune & ginger pudding, toffee sauce, vanilla ice cream (v;gf)

Chocolate delice, spiced preserved cherries, vanilla ice cream (v;gf)

Selection of five British cheeses, artisan crackers, fig & cinnamon chutney (v;gf)  
(£3 supplement)

## Tea or Coffee and Mince Pies

(gf) - please advise us if you require a gluten free dish as certain elements may need to be changed to meet your dietary requirements

(v) - these dishes are vegetarian

Our party menus are designed for larger groups (10+) to pre-order from. A £5 per person deposit is required for parties of 15 or more, this is payable within one week of making the reservation.

For all you party planners out there see the back of this leaflet for special rewards from us to you this Christmas!

## Party Menu 2

2 courses followed by coffee and mince pies £25.95

3 courses followed by coffee and mince pies £31.95

### Starters

Maple roasted root vegetable winter salad, pomegranate & walnut dressing (v;gf)

Smoked salmon ballontine, horseradish, beetroot & rye (gf)

Confit duck pastille, spiced golden raisin & orange chutney

### Mains

Stuffed breast of Norfolk bronze turkey, seasonal roast vegetables, roast potatoes, pigs in blankets, proper gravy (gf)

Fillet of beef, confit potato, wilted spinach, grilled spring onion, red wine jus (gf)  
(£3 supplement)

Pan fried cod loin, roasted salsify, artichoke puree, buttered kale, fondant potato, crab & lobster bisque (gf)

Wild mushroom risotto, shaved regatta, white truffle oil (v;gf)

### Puddings

Traditional Christmas pudding, brandy cream (v;gf)

Caramelised apple tarte tatin, caramel sauce, vanilla ice cream (v)

Chocolate delice, spiced preserved cherries, vanilla ice cream (v;gf)

Selection of five British cheeses, artisan crackers, fig & cinnamon chutney  
(£3 supplement) (v;gf)

## Tea or Coffee and Mince Pies

(gf) - please advise us if you require a gluten free dish as certain elements may need to be changed to meet your dietary requirements

(v) - these dishes are vegetarian

To book your table please call 015395 67700 or alternatively send us an email to [info@theploughatlupton.co.uk](mailto:info@theploughatlupton.co.uk)

You can also book tables of up to 9 people through our website using the "Book a Table" button.

## Afternoon Tea Menu

Available Monday-Thursday 12-5pm and Saturdays 3pm-5pm

Pre-bookings only. Reservation required at least 24 hours in advance

£23.95 per person

Includes a glass of prosecco or Lupton beer bat

(choose any 3 third pints of real ales) and your choice of Pennington's teas or coffee with free refills.

Cartmel Valley smoked salmon & cream cheese sandwich

Lupton classic slider

Mini fish & chips

Hand-made proper sausage roll

Fruit scone with Tiptree jam & clotted cream

Fruit tart

Choux bun au craquelin

Seasonal cake of the day

## Vegetarian Afternoon Tea Menu

Extra mature Welsh Cheddar with fig & cinnamon chutney sandwich

Roasted squash, hummus & rocket bun

Courgette fritters

Arancini

Fruit scone with Tiptree jam & clotted cream

Fruit tart

Choux bun au craquelin

Seasonal cake of the day

For smaller gatherings (under 10 people) there will be a set festive menu on our daily specials board alongside our full winter a la carte menu, throughout December.

Pre-orders not necessary but booking is always advised.