

CELEBRATE AT THE PLOUGH



The Plough restaurant area is the perfect space to celebrate any event and every occasion! Whilst each event is unique, we have the experience and expertise to help ensure your event is a huge success. We offer a delicious range of catering options, fantastic selection of drinks all served and hosted by our professional and friendly team.

Package 1

Ideal for birthdays, anniversaries, work functions and evening wedding celebrations.

A Chilled Glass of Cava

OR

Bucks Fizz

Served to your guests on arrival

Your choice of a 2 hot dish buffet or hog roast

Example menus shown below

Traditional Lancashire Hot Pot

with Pickled Red Cabbage & Crusty Bread

Hot Chilli Con Carne with Coriander Rice and Crisp Tortillas

Chicken Tikka or Korma with Pilau Rice

Beef Stroganoff with Herb Braised Rice

Mediterranean Roasted Vegetable Lasagne with Garlic Ciabatta

OR

Locally Sourced Hog, cooked and pulled by our chef with

Sage Roasted New Potatoes

Caramelised Onions, Fresh Coleslaw

Garden Salad, Apple Sauce

Sage & Onion Stuffing

Barm Cakes

Tea, Coffee & Cordial

served to your guests following your buffet

Or

A chilled glass of cava

served as a toast drink at your request.

Packages available from £2000 based on 50 guests.

**Additional guests can be included at £25 per person
(maximum 70 guests).**

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Package 2

Ideal for awards dinners, work functions and evening celebrations.

A chilled glass of Cava

Served to your guests on arrival

A 3 Course meal of your choice

Example menu shown below

Creamy Garlic Mushrooms (gf/v)

Sautéed mushrooms in a creamy white wine, Dijon mustard, garlic & parsley sauce served on toasted sourdough

Char-Grilled Halloumi (gf/v)

Served with green salad, pomegranate seeds & syrup

Roast Chicken Supreme

Served with dauphinoise potatoes, glazed seasonal vegetables, and creamy mushroom sauce

Roasted Rump of Beef

Served with Yorkshire pudding, roasted potatoes, seasonal vegetables & rich meat gravy

Sticky Toffee Pudding

Served with vanilla ice cream & butterscotch sauce

Glazed Lemon Tart

Served with Chantilly cream and a berry coulis

A glass of house wine

Served with your meal, guests' choice of Red, White or Rose

A selection of Tea & Coffee served to your guests following your dessert

Packages available from £2500 based on 50 guests.

**Additional guests can be included at £45 per person
(maximum 70 guests).**

Our restaurant area is exclusive to your party from 6pm should you wish to dress the room in advance of your guest arrival and it all yours until the bar closes at 11pm.

Any decorations can be prepared for you by our team ready for your arrival.

Our restaurant area is wheelchair accessible & complimentary parking is available for your guests.

Please be advised that no amplified music is permitted and our bar area will always remain open to the public and is not available for private hire on any occasion.