



The Plough Christmas Day Menu

6-courses £85

Amuse

Melon leather, Cumbrian ham GF

Cauliflower, raisin, filo

Starters

Smoked chicken terrine, preserved lemon ketchup, herb salad GF

Scorched mackerel, salted cucumber remoulade, melba toast GF*

Curried parsnip soup, winter vegetable crisps V/VE/GF

Mains

Local glazed ballotine of turkey, bread sauce, jus GF*

Whole plaice, sherry, caper butter GF

Spiced root vegetable gateaux, cashew purée V/VE/GF

Fillet steak Rossini, parfait, truffle jus – £10 supplement GF*

For the table; roast potatoes, honey-roast root veg, almond sprouts, pigs in blankets, kale

V vegetarian VE vegan GF gluten-free GF* gluten-free option available

You must notify us of any dietary requirements as dishes may need to be modified. Our kitchens use key allergens, cross-contamination can't be guaranteed despite our best efforts.

Service charge is not added to any bill.



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Refresh

Cute little doe branded Perry sorbet GF

Desserts

Christmas pudding with brandy custard GF*

Yule log, liqueur chocolate, 'dream topping'

Winter berry jelly with coconut cream GF

Ploughman's board GF*

Coffee with petit fours

Kendal mint cake truffle GF

Farleton Knott fudge GF

Shortbread GF

Cranberry gummie GF

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