



The Plough Festive Menu

2-courses £26 / 3-courses £30

Starters

Chicken liver parfait, raisin purée, brioche GF*

Poached Salmon terrine, spring onion ranch, pickled beetroot GF

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

Mains

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

Smoked haddock fish cake, peas, shallot velouté

Squash and spinach Wellington, pepper coulis V/VE

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

Desserts

Xmas pudding, brandy sauce GF*

Treacle tart, milk ice cream

Winter berry jelly, coconut cream V/VE/GF

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.