

THE PLOUGH AT LUPTON



CHRISTMAS 2025

STARTERS

Honey Roasted Parsnip Soup

Toasted Hazelnut & Parsnip Crunch, Pickled
Granny Smith (vgn) (gf)

Stornoway Black Pudding Fritter

Burnt Apple Puree, Celeriac, Caramelised Onion

Venison Sausage Roll

Black Cherry & Cranberry Ketchup

Beetroot Cured Salmon

Pickled Fennel, Clementine, Dill Crème
Fraiche, Melba Toast (gfo)

Truffle Macaroni Cheese

Comté, Chives, Mature Cheddar (v)

MAIN COURSES

Lancashire Bronzed Turkey Crown

Fondant Potato, Sautéed Sprouts & Pancetta, Apricot
& Pistachio Stuffing, Crushed Root Vegetables,
Winter Greens, Gravy (gfo)

Ox Cheek Bourguignon

Roasted Garlic Mash, Paris Brown Mushroom,
Pancetta, Pearl Onion Gravy (gf)

Cartmel Valley Venison Burger

Toasted Brioche Bun, Emmental, Damson Chutney,
Aioli, Fries (gfo)

Sole Bouillabaisse

Grilled Paupiette, King Prawns, Cockles, Mussels,
Roasted Garlic, Fennel & Saffron, Tomato &
Lobster Broth, Focaccia (gfo)

Chestnut Mushroom, Rosemary & Soy Suet Pudding

Celeriac Puree, Seasoned Chips, Gravy (vgn) (gf)

8oz Fillet of Beef

Grilled Plum Tomato & Field Mushroom,
Watercress, Chips, Peppercorn Sauce (gf)
(Served Pink or Well Done - £20 Supplement)

PUDDING

Traditional Christmas Pudding

Golden Brandy Chantilly Cream (gfo) (v)

Mulled Winter Berry Trifle

Ladies Fingers, Custard & Cream (gfo) (v)

Chocolate Orange Cheesecake

Chocolate Glaze, Orange Jelly, Madeleine
Sponge, Chocolate Ice Cream (v)

Rhubarb & Stem Ginger Crème Brûlée

Brandy Snap Tuile (gf) (v)

Pistachio & Black Cherry Bakewell

Madagascan Vanilla Ice Cream (v)

Book your festive celebration today!

Spaces fill quickly – reserve your table now.

Call us on 015395 67700 or email us at office@theploughatlupton.co.uk

2 COURSES £34.5

3 COURSES £39.5

Coffee & Petits Fours £7.5

To ensure a smooth and enjoyable experience for everyone, we ask that you carefully read and understand these terms and conditions before making your Christmas booking. By booking, you agree to these terms, helping us avoid any unnecessary issues during this festive season.

If you have any questions, please don't hesitate to contact us.

- **Food Pre-order:** All Christmas menu bookings require a completed pre-order form and final group numbers, submitted at least 14 days before your event. Pre-orders should be submitted by the group organiser using the form provided.
- **Notification:** Any food allergies must be communicated in writing when you submit your pre-order. Make sure to receive written confirmation of your request.
- **Late Allergy Amendments:** We cannot accept food allergy changes less than 4 days before the event.
- **Group Size:** We can usually seat up to 10-12 people on our largest tables. Larger groups will be seated at adjacent tables where possible.
- **Serving Times:** Food will be served promptly at your booked time. If not everyone in your party is present, we cannot guarantee that the food will be held for late arrivals, and you may have to wait.
- **Pre-order Drinks:** You are welcome to pre-order wines or drinks. Please request our current wine list and include your drinks order with your food pre-order.
- **Deposit:** A £10 per person deposit is required when booking. Your booking isn't confirmed until this deposit is paid. If the deposit isn't paid by the specified date, your reservation may be given to another group. Deposits are strictly non-refundable.
- A full deposit of the total bill is required for tables larger than 25.
- A discretionary service charge of 12.5% will be added to your final bill.
- **Late Bookings:** If your event is within 21 days of booking, full non-refundable payment is required immediately.
- **Changes to Bookings:** Any menu changes made less than 7 days before the event will incur a £5 administration fee.
- The Plough reserve the right to refuse business.
- For parties larger than 40 the menu may be subject to change in order to accommodate your group.

We recommend keeping a copy of these terms for your records.