

## *Boxing Day Menu*

**£30**

- Tomato & Basil Soup
- Chicken Liver Parfait & Parma Ham, Fig & Orange Chutney
  - Anthony's Home Smoked Salmon, Horseradish Cream
  - Chilled Melon with Raspberry Sorbet
- Homemade Crab Cake, Dill Mayonnaise & Salad Leaves
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- Roast Gressingham Duck, Sage & Onion Stuffing, Bramley Apple Sauce
  - Fillet of Hake, Sweet Potato Mash, Samphire, White Wine Sauce
  - Roast Sirloin of Beef, Yorkshire Pudding
- Roast Loin of Pork, Stuffing, Apple Sauce, Crispy Crackling
- Feuillette of Wild Mushrooms, Spinach & Chard, Herb Cream Sauce
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- Apple, Sultana & Cinnamon Crumble
- Sticky Toffee Chocolate Pudding, Chocolate Fudge Sauce & Ice cream
- Lemon Posset, Cranberry Puree, Homemade Shortbread
- Traditional Bakewell Tart, Homemade Ice cream or Custard
- Selection of Ice creams
- Cheese Board

## *New Year Menu*

**£50**

- Champagne & Canapes on Arrival
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- Anthony's Home Smoked Salmon, Smoked Haddock Fishcake, Horse Radish Cream
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- Cream of White Onion Soup, Cheese Croutons, Crisp Bacon
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- Sorbet
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- Boned Roast Quail with a Sausage & Onion Stuffing, Red Cabbage & Red Onion with Juniper, Black Pudding Hash, Red Wine Jus or
- Roast Fillet of Beef (Medium Rare), Fondant Potato, Turned Vegetables, Rich Red Wine & Morel Sauce or
- Fillet of Hake, Lobster, Bisque Sauce, Samphire, New potatoes
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- Dessert Assiette
- A Selection of Homemade Miniature Sweets
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- Coffee & Petit Fours
- Crackers, Party Hats & Novelties
- Vegetarian Options by Arrangements

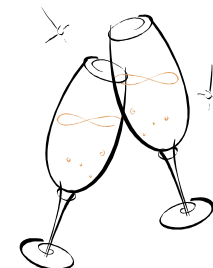


## *Christmas & New Year at The Plough Inn*



**01629 534437**

***info@ploughinnbrackenfield.co.uk***



### *Christmas Lunch Menu*

*Served Through December up to Christmas*

**£19.95 3 courses      £15.95 2 courses**

**£11.95 1 course**

-Homemade Soup of the Day

-Anthony's Smoked Salmon, Fish Cake, Dill  
Mayonnaise

-Beetroot & Camembert Salad, Herb Croutons

-Duck Breast Carpaccio, Spiced Apple Chutney,  
Oatcake, Onion & Balsamic Reduction

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-Breast of Corn fed Chicken, Sage, Onion &  
Chestnut Stuffing, Cranberry, Festive Trimmings

-Baked fillet of Hake, Sweet Potato Mash, Leek,  
White Wine Sauce

-Roast Rump of Lamb, Rosemary Roast Winter  
Vegetables, Lamb Jus

-Vegetarian 'Toad in the Hole', Wild Mushrooms  
& Spinach, White Onion Sauce

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-Christmas Pudding, Rum sauce

-Warm Rich Dark Chocolate Brownie, Toffee  
Crunch Ice Cream

-Lemon Posset, Homemade Shortbread,  
Cranberry Puree

-Selection of Ice creams

-Cheese Board (£2 supplement)

### *Christmas Dinner Menu*

**£25 or Individually as priced**

*Served Through December up to Christmas*

-Homemade Soup of the Day £5

-Anthony's Smoked Salmon, Chilli Mango Prawns,  
Gewurztraminer Jelly £7.50

-Grilled Crottin Goats Cheese, Pickled Beetroot, Salad  
Leaves £6.50

-Duck Breast Carpaccio, Spiced Apple Chutney,  
Oatcake, Onion & Balsamic Reduction £7

-Lobster Bisque £7.50

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-Breast of Corn fed Chicken, Sage, Onion & Chestnut  
Stuffing, Cranberry, Festive Trimmings £14

-Baked Fillet of Hake, Sweet Potato Mash, Leek,  
White Wine Sauce £14

-Roast Rump of Lamb, Rosemary Roast Winter  
Vegetables, Lamb Jus £15

-Vegetarian 'Toad in the Hole', Wild Mushrooms &  
Spinach, White Onion Sauce £11

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Desserts £5.50

-Christmas Pudding, Rum sauce

-Warm Rich Dark Chocolate Brownie, Toffee Crunch  
Ice Cream

-Lemon Posset, Homemade Shortbread, Cranberry  
Puree

-Selection of Ice creams

-Cheese Board £7

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***Specials Board also Available***

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### *Christmas Day Menu*

**£60**

-(V) Cream of Wild Mushroom Soup with  
Jerusalem Artichoke Puree

-Chicken Liver & Foie Gras Parfait, Fig &  
Orange Chutney, Crisp Bread

-Anthony's Home Smoked Salmon, Lobster &  
Crab Croquette, Dill Mayonnaise

-Parma Ham, Fresh Black Figs & Melon Cocktail

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-Roast Turkey, Sage, Onion & Chestnut Stuffing,  
Bread Sauce & Cranberry, Rich Red Wine Gravy

-Roasted Fillet of Beef, Yorkshire Pudding,  
Caramelised Roast Shallots and Wild Forest  
Mushrooms, Beef & Red Wine Reduction

-Grilled Fillet of Sea Bass, New potatoes, Baby  
Vegetables, White Wine Sauce

-(V) Goats Cheese & Red Onion Tart

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-Traditional Christmas Pudding, Rum sauce

-Rich Dark Chocolate & Hazelnut Tart, Vanilla  
Ice Cream

-Fig & Vanilla Panna Cotta, Homemade Short-  
bread

-Passion Fruit Pavlova, Passion Fruit Cream

-Selection of Cheeses, Biscuits, Celery, Grapes  
& Chutney

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Freshly Brewed Coffee and Mince Pies

PLEASE NOTE ALL PRE-ORDERS MUST BE RECEIVED BY  
THE PLOUGH BY THE 18TH OF DECEMBER

\*For larger Parties Traditional Roast Turkey with all the  
Trimmings can be arranged by prior notice.

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