

Boxing Day Menu

£35

- Tomato & Basil Soup
- Chicken Liver Pâté, Caramelised Onion Chutney & Crisp Bread
- Anthony's Home Smoked Salmon, Thai Style Crab Cake, Gewürztraminer Jelly, Salad Leaves, Lime & Coriander Dressing
- Chilled Melon with Raspberry Sorbet
- Prawn Cocktail & Crevette Salad

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- Roast Gressingham Duck, Sage & Onion Stuffing, Bramley Apple Sauce
- Grilled Fillet of Sea bass, Creamed Potato, Leek, White Wine Sauce & Chives
- Roast Sirloin of Beef, Yorkshire Pudding
- Roast Loin of Pork, Stuffing, Apple Sauce, Crispy Crackling
- Cheddar Glazed Polenta Gnocchi, Tomato Ragout, Roast Courgettes & Peppers

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- Apple, Sultana & Cinnamon Crumble
- Chocolate Brownie, Chocolate Sauce, Toffee Crunch Ice cream
- Frozen Blackberry Parfait, Poached Soft Fruits
- Bakewell Tart, Ice Cream or Custard
- Selection of Ice creams
- Cheese Board

New Year Menu

£60

- Champagne & Canapés on Arrival
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- Anthony's Home Smoked Salmon and Fresh Lobster Salad
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- Lightly Spiced Sweet Potato & Butternut Squash Soup
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- Sorbet
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- Breast of Corn-fed Guinea Fowl with Tarragon Mousse Stuffing, Dauphinoise Potato, Fine Vegetables, Red Wine Sauce
- or
- Roast Fillet of Beef (Medium Rare), Wild Mushrooms & Spinach, Fondant Potato, Turned Vegetables, Rich Red Wine & Morel Sauce
- or
- Fillet of Wild Sea bass, Roast Vegetables, Rosemary Butter Sauce & New Potatoes

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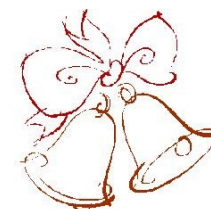
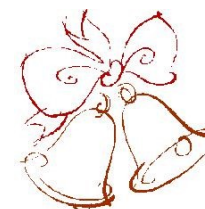
A Selection of Homemade Miniature Sweets

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Coffee & Petit Fours
Crackers, Party Hats & Novelties

Vegetarian Options by Arrangement

Items on all menus may be subject to change due to availability

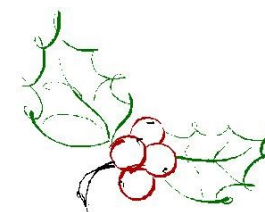


Christmas & New Year at The Plough Inn



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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
- Classic Prawn Cocktail with Crispy Filo Prawn Tails
- Beetroot, Rocket & Feta Salad with Toasted Pine Nuts
- Salt Beef & Sunblush Tomato Hash, Red Pepper Chutney, Salad Leaves & Chive Mayonnaise
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- Breast of Corn fed Chicken, Sage, Onion & Chestnut Stuffing, Cranberry Sauce, Festive Trimmings
- Grilled Fillet of Sea Bass, Creamed Potato & Garden Leek, White Wine Sauce
- Roast Rump of Lamb, Dauphinoise Potato, Fine Beans, Lamb Jus
- Wild Mushroom & Spinach Feuilleté, Cream Sauce
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- Christmas Pudding, Rum Sauce
- Warm Rich Dark Chocolate Brownie, Toffee Crunch Ice Cream
- Frozen Blackberry Parfait, Poached Soft Fruits
- Selection of Ice Creams
- Cheese Board (£2 supplement)

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

Christmas Dinner Menu

Served Through December up to Christmas

- Homemade Soup of the Day £5
- Anthony's Smoked Salmon, Homemade Thai Style Crab Cake, Gewürztraminer Jelly, Coriander Dressing £8.50
- Grilled Crottin Goats Cheese, Pickled Beetroot, Salad Leaves £6.50
- Seared King Scallops with Black Pudding & Smoked Bacon, Salad Leaves £8.50
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- Breast of Corn fed Chicken, Sage, Onion & Chestnut Stuffing, Cranberry Sauce, Festive Trimmings £15
- Baked Fillet of Hake, Mash Potato, Samphire, White Wine Sauce £15
- Sirloin Steak, Fondant Potato & Roast Shallots & Cherry Tomatoes, Rich Red Wine Sauce £16.50
- Wild Mushroom & Spinach Feuilleté, Cream Sauce £12
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- Desserts £5.50
- Christmas Pudding, Rum Sauce
- Warm Rich Dark Chocolate Brownie, Toffee Crunch Ice Cream
- Frozen Blackberry Parfait, Poached Soft Fruits
- Selection of Ice Creams
- Cheese Board £7

Specials board also available

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

Christmas Day Menu £70

- (V) Cream of White Onion Soup with Smoked Applewood Cheese & Crisp Bacon
- Parma Ham Salad with Gruyere Beignets
- Anthony's Home Smoked Salmon, Lobster & Crevettes, Marie Rose
- Galia Melon, Raspberry Sorbet & Fruits
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- Roast Turkey, Sage, Onion & Chestnut Stuffing, Bread Sauce & Cranberry Sauce, Rich Red Wine Gravy
- Roasted Fillet of Beef, Yorkshire Pudding, Caramelised Roast Shallots and Wild Forest Mushrooms, Beef & Red Wine Reduction
- Grilled Fillet of Hake, New Potatoes, Vermouth Cream Sauce
- (V) Baked Sweet Red Pointy Pepper Stuffed with Cous Cous, Tomato Coulis, Roast Mediterranean Style Vegetables
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- Traditional Christmas Pudding, Rum Sauce
- Rich Dark Chocolate & Hazlenut Tart, Blackberry Ripple Ice Cream
- Homemade Sherry Trifle
- Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice 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 & A NON-REFUNDABLE DEPOSIT OF £20 PER PERSON IS REQUIRED