

## Boxing Day Menu

£30

Tomato and Basil Soup

Chicken Liver Parfait with Apple Chutney and Crispbread

Anthony's Home Smoked Salmon, Thai Style Crab Cake  
Gewurztraminer Jelly, Salad Leaves,  
Lime and Coriander Dressing

Chilled Melon with Raspberry Sorbet

Prawn Cocktail and Crevette Salad

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Roast Gressingham Duck, Sage and Onion Stuffing,  
Bramley Apple Sauce

Grilled Fillet of Seabass, Creamed Potato, Leek,  
White Wine Sauce and Chives

Roast Sirloin of Beef, Yorkshire Pudding

Roast Loin of Pork, Stuffing, Apple Sauce, Crispy Crackling

Cheddar Glazed Polenta Gnocchi, Tomato Ragout,  
Roast Courgettes and Peppers

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Apple, Sultana and Cinnamon Crumble

Hot Chocolate 'Gooey' Pudding with Liquorice Ice Cream

Bramley Apple Panna Cotta, Quince Jelly and Blackberries,  
Homemade Shortbread

Soft Fruit Frangipane Flan, Ice Cream or Custard

Selection of Ice Creams

Cheese Board

## New Year Menu

£50

Champagne and Canapes on Arrival

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Anthony's Home Smoked Salmon, Fish Mousse Timbale,  
White Port, Beurre Blanc Sauce  
Cream of White Onion Soup, Chesse Croutons, Crisp Bacon

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Sorbet

—

Roast Breast and Stuffed Leg of Cornfed Guinea Fowl  
with Apricot and Walnut

or

Roast Fillet of Beef Rossini (Medium Rare), Fondant Potato,  
Turned Vegetables, Rich Red Wine and Morel Sauce

or

Fillet of Wild Seabass, Lobster, Bisque Sauce, Samphire,  
New Potatoes

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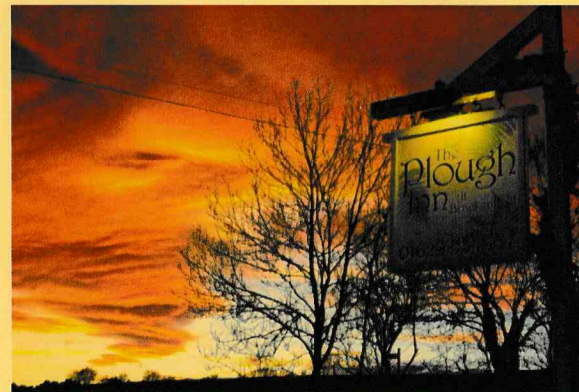
Dessert Assiette

A Selection of Homemade Miniature Sweets

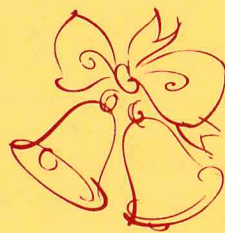
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Coffee and Petit Fours

Crackers, Party Hats and Novelties  
Vegetarian Options by Arrangements



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

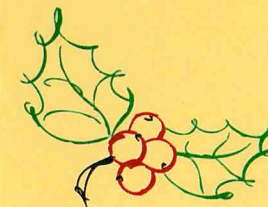


## Christmas & New Year at The Plough Inn



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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

Anthony's Smoked Salmon, Crispy Filo Prawns,  
Sweet Chilli Mayonnaise

Beetroot and Camembert Salad, Herb Croutons

Salt Beef and Sunblush Tomato Hash, Red Pepper Chutney,  
Salad Leaves and Chive Mayonnaise

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Breast of Corn Fed Chicken, Sage, Onion and Chestnut Stuffing,  
Cranberry Sauce, Festive Trimmings

Grilled Fillet of Sea Bass, Creamed Potato and Garden Leek,  
White Wine Sauce

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

Wild Mushroom and Spinach Feuillette, Cream Sauce

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Christmas Pudding, Rum Sauce

Warm Rich Dark Chocolate Brownie,  
Toffee Crunch Ice Cream

Bramley Apple Panna Cotta, Quince Jelly and Blackberries,  
Homemade Shortbread

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

£25 or Individually as priced

Served Through December up to Christmas

Homemade Soup of the Day £5

Anthony's Smoked Salmon, Crispy Filo Prawns,  
Sweet Chilli Mayonnaise £7.50

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

Confit of Duck Leg, Pickled Red Onion and Red Cabbage  
with Juniper, Red Wine Jus, Salad Leaves £7

Seared King Scallops with Black Pudding and Smoked Bacon,  
Salad Leaves £7.50

—

Breast of Corn Fed Chicken, Sage, Onion and Chestnut Stuffing,  
Cranberry Sauce, Festive Trimmings £14

Baked Fillet of Hake, Mash Potato, Samphire,  
White Wine Sauce £14

Sirloin Steak, Fondant Potato and Roast Shallots and Cherry  
Tomatoes, Rich Red Wine Sauce £16

Wild Mushroom and Spinach Feuillette, Cream Sauce £12

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Desserts £5.50

Christmas Pudding, Rum Sauce

Warm Rich Dark Chocolate Brownie, Toffee Crunch Ice Cream

Bramley Apple Panna Cotta, Quince Jelly and Blackberries,  
Homemade Shortbread

Selection of Ice Creams

Cheese Board £7

—

Special Board also available

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

## Christmas Day Menu

£60

(V) Cream of Leek and Celeriac Soup, Thyme Croutons

Chicken Liver Parfait, Apple Chutney, Crisp Bread

Anthony's Home Smoked Salmon, Lobster and Crevettes,  
Marie Rose Sauce

Gallia Melon, Parma Ham and Figs

—

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

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

Grilled Fillet of Hake, New Potatoes, Baby Vegetables,  
White Wine Sauce

(V) Baked Sweet Red Pointy Pepper Stuffed with Cous Cous,  
Tomato Coulis, Roast Mediterranean Style Vegetables

—

Traditional Christmas Pudding, Rum Sauce

Duo of Chocolate and Meringue Japonaise, Raspberry Sorbet

Homemade Sherry Trifle

Bread and Almond Pudding Muscat,  
Marinated Dried Grapes and Creme Anglaise

Selection of Cheeses, Biscuits, Celery,  
Grapes and 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 DECEMBER