

The Plough Inn Christmas Menu 2023

(Served from 2nd – 23rd December)

Starters

Winter vegetable broth with sherry & pearl barley (V)

Smoked haddock & Spanish sausage fishcake with a lemon & dill dressing

King prawn cocktail, bloody Mary mayonnaise, baby gem & buttered granary bread

Warm salad of seared pigeon, roasted fig, Roquefort, candied walnuts & balsamic dressing (GF)

Warm goats cheese & caramelised onion filo parcel, cherry tomato & red onion salad with balsamic glaze (V)

Main Course

Traditional roast local turkey, goose fat roast potatoes, sausage meat stuffing, pigs in blankets, buttered carrots & sprouts

Braised Local game casserole (venison, pheasant, pigeon & rabbit), creamy mash & herb dumplings (GF no dumplings)

Vegetarian Wellington (butternut squash, smoked cheddar, spinach & walnuts) lemon & thyme roasted potatoes, buttered sprouts & carrots with a creamy mushroom sauce (V)

Baked fillet of hake wrapped in Parma ham with spring onion & caper potato cake, mixed greens & creamy white wine sauce (GF)

Twice roasted belly pork, black pudding fritter, creamy mashed potato with a cider gravy (GF no fritter)

Desserts

Traditional Christmas pudding with brandy sauce

Lemon & vanilla cheesecake with Cotswold whipped cream & candied lemon zest

Warm chocolate brownie with a rich chocolate sauce & vanilla pod ice cream

Warm treacle, Clementine & almond tart with vanilla custard

Selection of cheese & biscuits (Wiltshire cheddar, Somerset brie & stilton) with homemade chutney

Freshly brewed coffee & truffles

£35.95

Service not included