

# *The Plough Inn Christmas Menu 2024*

*(Served from 2<sup>nd</sup> – 21<sup>st</sup> December)*

## *Starter*

*Lightly spiced pumpkin & chestnut soup with ginger (V)*

*Crispy buttermilk chicken, red cabbage slaw & blue cheese dressing*

*Oak smoked salmon and king prawn cocktail, bloody Mary sauce, baby gem & wholemeal bread & butter*

*Local venison meat balls in a rich tomato sauce with fresh basil & parmesan & toasted ciabatta*

*Grilled goats cheese tart with cranberry dressing, candied walnuts & roasted beetroot (V)*

## *Main Course*

*Butter roasted turkey crown, sausage meat & sage stuffing, pigs in blankets, roast potatoes, buttered sprouts & carrots*

*Oven baked salmon fillet, lime & pistachio herb crust, crème fraiche & parsley crushed potatoes, vermouth cream sauce & buttered greens*

*Braised beef Bourguignon with creamed potato, smoked pancetta, baby onions & mushrooms, buttered carrots & kale (GF)*

*Vegetarian Wellington (mature cheddar, butternut squash, sun blushed tomatoes, spinach & pine nuts) with garlic & parsley sautéed potatoes, buttered sprouts & carrots & a creamy mushroom sauce (V)*

*Bacon wrapped pheasant breast, roasted root vegetables, braised red cabbage, pancetta & chive mash with a rich game jus (GF)*

## *Dessert*

*Traditional Christmas pudding with brandy sauce*

*White chocolate, coffee liquor & Amaretto cheesecake with coffee glaze*

*Mincemeat, almond & pear frangipan tart with pouring cream*

*Steamed St Clements pudding with Cornish clotted cream*

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

*Freshly brewed coffee & truffles*

**£37.95**

*Service not included*