

### Set Menu

£16.75 for a 2 course

£20.75 for a 3 course

### Starters

#### **Prawn Cocktail**

Our prawn cocktail is certainly a plateful. Succulent chilled prawns served with a crisp salad, brown bread & butter and a classic sauce dressing

#### **v Soup of the Day**

A delicious piping hot soup Served with roll and butter

#### **v Halloumi with chilli**⓪

slices of halloumi with flakes of chilli served grilled on a bed of leaves with balsamic dressing

#### **Hot & Spicy Cajun Chicken Strips** ⓪Ω

Fresh crisp salad with warm Cajun strips and a sweet chilli dip

#### **v Creamy Garlic Mushrooms**

Mushrooms served in a creamy tomato and garlic sauce, drizzled on garlic bread and accompanied with a crisp salad

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### Mains

#### **Greek Chicken** ⓪

A tender chicken breast smothered in a creamy tomato-based sauce with garlic and onions

#### **Fish Pie** ⓪

An assortment of cod, smoked haddock and salmon in a parsley sauce topped with mashed potato and cheddar cheese

#### **Drunken Pork Hock** ⓪Ω

A slow roasted pork hock in an apple and cider gravy

#### **Roast Beef**

Traditional roast lamb with all the trimmings

#### **Boozy Pie**

We use only the most lean and tender steak simmered in a boozy liqueur of beer and red wine with onions, mushrooms, bacon and herbs then topped with a mouth-watering short crust pastry.

*Vegetarian main courses can be sent upon request*

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### Desserts

#### **v Apple Pie**

Our deep-dish apple pie is filled with apples and served warm with custard

#### **v Cookie Dough Cheesecake**

Crunchy cookie base topped with creamy cheesecake centred with cookie dough mixed with chocolate chips.  
Served with freshly whipped cream

#### **v Cheese and Biscuits**

A platter of continental cheeses served with assorted biscuits, grapes & celery

#### **v White Chocolate Roulade** ⓪

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate, served with raspberry coulis and whipped cream

#### **v Hot Black Cherries** Ω\*⓪

A black cherry sauce layered with a vanilla ice cream and topped with freshly whipped cream

*\*this can be made dairy free upon request using a vanilla bean ice cream and no cream*

⓪ Gluten free    v vegetarian    Ω Dairy free

Mike Staniforth

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**Pre-order form**

Please complete and return to The Plough Inn two weeks prior to your booking.

Please make sure all of your party arrive 10 minutes prior to your booking time to ensure the pre order can be served on time.

Name of booking \_\_\_\_\_ Date of booking \_\_\_\_\_ Time of booking \_\_\_\_\_ Deposit paid \_\_\_\_\_

Number of guests \_\_\_\_\_ **please indicate the number of 2 courses \_\_\_\_\_ and number of 3 courses \_\_\_\_\_**

<b>N A M E</b>	<b>PRAWN COCKTAIL</b>	<b>SOUP OF THE DAY</b>	<b>HALLOUMI</b>	<b>CAJUN CHICKEN STRIPS</b>	<b>CREAMY MUSHROOMS</b>		<b>GREEK CHICKEN</b>	<b>FISH PIE</b>	<b>ROAST BEEF</b>	<b>PORK HOCK</b>	<b>BOOZY PIE</b>		<b>APPLE PIE</b>	<b>CHEESECAKE</b>	<b>CHEESE &amp; BISCUITS</b>	<b>WHITE CHOCOLATE ROULARDE</b>	<b>HOT BLACK CHERRIES</b>	<small>(Highlight if dairy free)</small>

**All main courses are served with boiled new potatoes, vegetables and chips with free top ups**