

 **Suitable for vegetarians**  **Suitable for vegans**
All weights are prior to cooking.

ALLERGENS:

Our kitchen and food-handling procedures are designed to help ensure your health and safety. While we carefully segregate ingredients to avoid possible traces of allergens, we cannot guarantee an allergen-free environment or products. Some of our products may contain traces of peanuts, nuts or gluten. All fried products are prepared in the same oil as chicken, cheese, fish and products containing gluten. Should you have concerns about food allergies or intolerances, please speak to our staff before you order any food or drink.

Christmas Day
11am - 1pm
3 Courses - Adult £60, Child £30

New Year's Eve
open all day from 12pm
Serving full A la carte menu
12pm-9pm - £10 deposit per person
Live band from 9.30pm

THE
PLOUGH
Bar • Grill

C H R I S T M A S
P A R T Y & B U F F E T
M E N U S

Available November / December

OPENING HOURS:
Sun - Thur: 10.30am - 11pm
Fri - Sat: 10.30am to 1am
Food served 12 - 9pm

www.ploughsa.com

CHRISTMAS BUFFET MENU

£10 PER PERSON - SUN - THU
£14 PER PERSON - FRI & SAT
For parties of 10 or more

Mixed selection of sandwiches

Selection of homemade pizza slices

Honey glazed pork chipolata sausages

(v) Nachos topped with tomato salsa and cheese

(v) Homemade chips

Garlic ciabatta bread

Homemade lentil, sweet potato and spinach curry with rice

All accompanied by a selection of dips and sauces

CHRISTMAS PARTY MENU PRICES

SUN-THURS
2 Courses £15 - 3 Courses £20

FRI-SAT
2 Courses £20 - 3 Courses £25

A deposit of £10 per person is required to guarantee your booking. We would like a payment to be made in full before your visit.

Deposit is non-refundable if cancellation is less than 14 days prior to dining.

CHRISTMAS PARTY MENU

Starters

- Roasted root vegetable soup 🌱 (V)
- Prawn, avocado and smoked salmon cocktail, shredded lettuce, Marie rose and wholemeal bread
- Ham hock bubble and squeak topped with black pudding, poached egg and a mustard sauce
- Wild mushrooms, chestnut and pea risotto topped with parmesan shaving and rocket 🌱
- Chicken liver pate served with cranberry butter toasted ciabatta and festive chutney

Mains

- Roasted Crown of turkey served with roasted parsnip, pig in blankets, cranberry and chestnut sausage stuffing, seasonal vegetable, roast potatoes & port gravy
- Nut Roast alternative available 🌱 (V)
- Homemade sweet potato & cauliflower and spinach curry served coconut rice 🌱 (V)
- 8oz Sirloin 28 day matured British beef served with chips & peppercorn sauce (+ £4)
- Homemade fish pie topped with a parsley and sage crumb and a side of seasonal vegetables
- Braised beef slowly cooked in red wine with baby onions & garlic, served with mash potato, kale & honey glazed carrots

Desserts

- Homemade sticky figgy pudding served with a butterscotch sauce and banoffee ice cream
- Chocolate and hazelnut roulade served with white chocolate and raspberry ice cream
- A festive duo of Christmas pudding and mince pie served with a homemade brandy sauce and fresh whipped cream
- Homemade raspberry trifle topped with fresh cream and homemade lemon shortbread biscuit
- A glass of winter berries with raspberry sorbet 🌱 (V)