



The Plough's December 1st-24th Menu



Starters

Mushroom Florentine

A Large Mushroom with Spinach Topped with Poached Egg and Drizzled with a Cream & Grainy Mustard Sauce

Leek & Potato Soup with a Cheddar Cobbler

Deep Fried Suffolk Brie

With Pickled Cranberries & Ribbon Pecan Salad

Smoked Salmon & Avocado Cannelloni with Beetroot Jelly & Samphire

Smoked Ham Hock Terrine with Leaves, Piccalilli & Warm Bread

Mains

Traditional Roast Turkey with all the Trimmings

Pheasant Breast Stuffed with Chestnut & Sage

Served with Sticky Red Cabbage & Fondant Potatoes

Mushroom Tortellini with Leeks & Spinach Puree

Roast Cipollini Onions and a Mushroom Glaze

King Prawn & Monkfish Balinese Curry

With Coconut & Served with Sticky Rice

Braised Ox Cheeks with Bubble & Squeak

Carrot Julienne and a Beer Gravy

Dessert

Christmas Pudding with Brandy Sauce

Mango Cheesecake with Sicilian Orange Sorbet

Local Cheeseboard with Chutney, Grapes & Biscuits

Triple Chocolate Torte with Chocolate Ganache and a Rich Berry Compote

Sticky Toffee Pudding Served with a Hot Toffee Sauce

£18.00 2 courses 3 courses £23.00 Adult & Children 12 and under 2 courses £9.00 3 courses £11.50

A discretionary optional service charge of 10% will be added to your bill.

Please notify us if you do not wish for this to be done

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about

the ingredients in your meal when making your order.

Menu may be subject to change