



## *The Plough Inn Christmas Menu*

### *Starters*

*Roasted butternut squash & sweet potato soup with an olive tapenade topped crouton*

*Crab, parsley & lemon fishcakes, fennel orange endive salad & chive crème fraiche*

*Rabbit, wild boar & pigeon terrine, mulled cranberry & pear relish with toasted sourdough*

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

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

### *Main Courses*

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

*Candied chestnut, roasted vegetable & feta Wellington, herb sautéed potatoes, braised red cabbage & vegetable gravy*

*Braised blade of beef bourguignon, creamed potato, smoked pancetta, baby onions & mushrooms, roasted carrots & buttered kale*

*Parmesan & herb crusted pave of salmon, prawn, pistachio & mascarpone linguini & basil oil*

*Local pheasant breast wrapped in bacon, creamed potato, roasted root vegetables with a cider, sage & cream sauce*

### *Desserts*

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

*Spiced mixed berry Pavlova & orange Chantilly cream*

*Warm treacle, Clementine & almond tart with vanilla custard*

*Traditional Christmas pudding & brandy sauce*

*Selection of English cheeses with ale chutney & biscuits*

*Freshly ground coffee & truffles*

**£29.95**

