



The Plough Inn Christmas Menu 2017

Served from 1st December until Christmas Eve



Starters

Plough's homemade winter vegetable broth

Steamed game pudding with a port wine sauce

Seared local pigeon breast with sautéed chestnuts & a smoked bacon & wild mushroom sauce

Wild mushroom, tarragon & smoked cheddar cheese tart with a sweet onion chutney

Panko crumbed spiced salmon & cod fishcake with a lemon & dill dressing

Main Course

Roast local turkey with a chestnut & sage stuffing, pigs in blankets & bread sauce

Braised feather blade of beef with a Donnington ale & mushroom sauce,

Served with dauphinoise potatoes

Fillet of salmon & watercress mousse lattice, parsley & onion potatoes with a fennel & dill sauce

Pan fried local breast of pheasant with roasted root vegetables,

Game chips & a port & juniper sauce

Vegetarian Wellington (goat's cheese, butternut squash,

Spinach & walnut) with garlic & parsley sautéed potatoes

Dessert

Traditional Christmas pudding with a rich brandy sauce

Baked white & dark cheesecake with clotted cream

Warm almond & minced meat tart with whipped vanilla cream

Sticky date & walnut pudding, toffee sauce & vanilla pod ice cream

Selection of cheese & biscuits (Wiltshire cheddar, Somerset brie & stilton)

Freshly brewed coffee & truffles

£24.95

Service not included

