

TAKING
BOOKINGS NOW



3 COURSES
£30 PER PERSON

CHRISTMAS PARTY MENU

STARTER

- Pork & game terrine** served with clementine & juniper toast
- Hot smoked salmon** with beetroot, golden raisins & horseradish
- Celeriac soup** with pickled apple & truffle oil
- Honey roasted figs** with blue cheese, roquette & hazelnuts

MAIN COURSE

- Roast turkey breast** with all the traditional trimmings
 - Braised beef** served with mushrooms, savoy cabbage and smoked mash
 - Butternut squash** served with spinach & Suffolk gold gratin, roquette & carrot salad
 - Grilled fillet of hake** served with puy lentils, red cabbage & apple
- all served with seasonal vegetables*

DESSERT

- Traditional Christmas pudding** with brandy sauce
- Chocolate mousse** with orange sorbet & chocolate crumbs
- Poached pear** with mulled wine jelly, ginger & mascarpone cheese
- Selection of cheese** and biscuits



ABOUT YOUR BOOKING

To confirm your reservation a 10% non-refundable deposit is required at the time of booking. Your deposit will be deducted from your final bill. We accept, cash and cheques or call to arrange card payments or BACS. Final numbers and menu choices will be required two weeks prior to dining.

12.5% service charge will be added to your final bill

For all enquiries please email info@theploughcoton.co.uk or telephone **01954 210489**

