

TAKING
BOOKINGS NOW



THE PLOUGH
COTON

3 COURSES
£75 PER ADULT

CHRISTMAS DAY MENU

Champagne or Bucks Fizz with canapés on arrival

STARTER

Hot smoked salmon, beetroot, golden raisins & horseradish

Celeriac soup, pickled apple & truffle oil

Lamb scrumpet, swede puree, salsa verde and toasted hazelnuts

Chicken liver parfait, crispy skin, golden raisins, pickles & soft herbs

- - Prosecco & Lemon Sorbet - -

MAIN COURSE

Roast turkey breast with all the traditional trimmings

Beef wellington with all the trimmings & port sauce

Roast squash & spinach tart, wobbly boat goats cheese & rocket pesto

Grilled fillet of Hake, puy lentils, red cabbage & apple

all served with seasonal vegetables

DESSERT

Traditional Christmas pudding with brandy sauce

Rich chocolate brownie, white chocolate cream & passionfruit

Port poached pear, mulled wine jelly, ginger & mascarpone cheese

Cheese board for the table served with biscuits & homemade chutney

ABOUT YOUR BOOKING

To confirm your booking a 10% non-refundable deposit is required at the time of booking.
Your food pre order will need to be with us two weeks prior to arrival.

12.5% service charge will be added to your final bill

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