



CHRISTMAS PARTIES

at



THE PLOUGH
COTTON

3 COURSES £30
INCLUDING COFFEE

To make your reservation and pay your deposit please call Pasquale - 01954 210489

This year we are installing a heated marquee over our terrace for December and into the New Year so we can easily accommodate large group bookings or even full venue hire with dinner, drinks and dancing!

We also have plenty of car parking.

ABOUT YOUR BOOKING

A non refundable deposit of £10 per person secures your booking which will be deducted from your bill.

Then simply complete the booking form with your menu choices and return it to us at least two weeks before your party.

For parties of 6 or more a 12.5% service charge will be added to your final bill.

We will be serving our Christmas party menu from **28th November - 23rd December**. Some dates after Christmas may be available by arrangement.

Christmas menu is not eligible for any offers.

MENU

choose one dish from each course

STARTERS

Roast artichoke & fig tart with glazed goat's cheese & chicory salad (V, VE)

Celeriac & hazelnut soup with tarragon oil (V, VE, GF)

Home cured beetroot salmon with apple & fennel salad (GF)

Roast breast of partridge with salsify duo & butternut squash (GF)

MAIN COURSE

Pan fried fillet of coley, crushed new potatoes, buttered kale & beurre blanc sauce (GF)

Braised shin of beef, baby root medley, confit onion & parmesan mash (GF)

Wild mushroom risotto, pickled girolles, truffle oil & smoked crème fraiche (V, VE, GF)

Roast turkey, breast & thigh, pigs in blanket, stuffing, sprouts, baby carrots and yorkshire pudding

DESSERTS

Caramel panna cotta with gingerbread crumb, caramel ice cream & coriander

Chocolate tart & orange sorbet with sour orange jelly (V)

Christmas pudding with brandy sauce & brandy butter (V)

Trio of cheeses, biscuits, celery, quince jelly & grapes (V)