



THE PLOUGH  
COTON

# Christmas Party Menu

## STARTERS

Warm Caponata with homemade toasted focaccia | pb gf\*

Pumpkin soup with ewes curd & toasted seeds | v gf\*

Pear & endive salad with Roquefort mousse & caramelised walnuts | v gf n

Mussels in mulled cider sauce | gf\*

## MAIN COURSES

Roast turkey crown with parsnips, sprouts, roast potatoes & pigs in blankets | gf\*

Braised beef shin with celeriac, cavolo nero & mashed potato | gf

Hake supreme, roasted onion, kale & crispy potato cake | gf

Mushroom & truffle wellington, winter greens & a cranberry sauce & mashed potato | pb

## DESSERTS

Christmas pudding & brandy sauce | v gf\*

Chocolate & cherry trifle | v gf\*

Sticky toffee pudding, butterscotch sauce & vanilla ice cream | pb

A selection of cheese, biscuits & homemade onion chutney | gf\*  
(£7.5 supplement)

## TEA or COFFEE

& a warm mince pie

*2 courses £33 or 3 courses £39 per person*

*a 10% discretionary service charge will be added to your bill*

**ALLERGENS:** please let us know of any allergies or dietary requirements before ordering

v vegetarian, pb plant based, gf gluten free, n contains nuts, \*indicates dishes that can be suitable for dietary needs

