



THE PLOUGH
COTON

New Years Eve 2024

Glass of fizz & canapés on arrival

To start...

Wild mushroom fricassée | ve* gf*

Roast scallops, apple & caviar | gf

Sliced pork belly with anchovy & garlic dressing | gf

Mains

A selection of seasonal vegetables & potatoes will be served for the table

Roast duck breast | gf
chicory & pear

Butter poached monkfish | gf
celeriac & truffle

Beetroot pithivier | v ve gf*
broccoli & parsley sauce

Fillet of beef | gf
roasted onion & oxtail sauce

Dessert

Orange & almond cake | ve* gf
served with cherry sorbet

Rhum baba | v
tropical fruit & chantilly cream

Chocolate ganache | v
olive oil & sea salt with toasted focacia

Selection of cheese | v gf*
biscuits, grapes & onion chutney

Tea or Coffee

& a warm mince pie

Midnight Snacks

bacon baps or vegan sausage baps

£85 per person for 3 course meal

+ 10% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs