THE PLOUGH
COTON

Christmas Day 2026

Glass of bubbles & canapés on arrival

Starters

Homemade rosemary & thyme focaccia on the table to share

Duck & ham rillette | gf*
quail egg, mustard emulsion, port gel, focaccia crisp

King Scallops | gf
with celeriac remoularde & puree, pickled raisins

Benedetto's gin & beetroot cured salmon | gf
horseradish creme fraiche

Leek veloute | v ve gf
with a warm potato & truffle salad

Mains

A selection of seasonal vegetables & roast potatoes to share

Roasted turkey crown & pig in blanket | gf*
Yorkshire pudding, sprouts, stuffing & gravy

Caramalised onion, squash & spinach pithirer | v ve gf
wild mushrooms, watercress sauce

Venison loin | gf
served medium-rare, fondant potato, sticky red cabbage, charred broccoli, red wine jus

Baked halibut supreme | gf
king prawn & samphire risotto, lobster bisque

Dessert

A festive snowball to toast Christmas

Caramel & praline delice
chocolate sauce, salted pretzel ice-cream

Spiced sticky toffee pudding | ve* gf
orange toffee sauce & vanilla ice-cream

Cashel Blue & Golden Cross cheese | gf*
stollen, quince membrillo

Rich plum pudding | v gf* n
sticky cranberry compote, Armagnac sauce

Tea or Coffee

with brandy truffle

£125 per person
+ 12.5% service charge

Allergens: please let us know of any allergies or dietary requirements before ordering.
v vegetarian, ve vegan, gf gluten free, n contains nuts * indicates dishes that can be made suitable for dietary needs