THE PLOUGH
COTON

New Years Eve 2026

French 75 & canapés on arrival

To start...

Sharing charcuterie |
Grilled & pickled vegetables, cured meat selection, mozzarella, sunblushed tomatoes, olives, sourdough & focaccia
(gf & ve available)

Mains...

Roast duck breast
glazed rainbow carrots, cavolo nero, fondant potato & red wine jus | gf

Seabream fillet
King prawn, clam & samphire risotto, roasted prawn oil | gf

28 day dry aged rib eye steak | gf
charred tenderstem, creamy chive mash, green peppercorn sauce (served medium rare)

King oyster mushrooms | ve gf
radicio, chermoula, paprika broad beans & charred onions

Dessert

Dessert selection for the table
Chocolate brownie | gf, lemon & raspberry tart, Salted chocolate & orange cremeaux | gf
(vegan option available)

Tea or Coffee

& homemade mincepie fudge

Late Night Snack

bacon baps or veggie sausage baps

£120 per person for 5 course meal
+ 12% 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