

Christmas Menu 2021

Starters

TURKEY & SMOKED BACON MEATBALLS

Served on a carrot puree, with mulled red cabbage & crispy sage

Gf DUO OF SMOKED SALMON ROULADE

Fillet of smoked salmon, layered with flaked hot smoked salmon & tangy cream cheese, carefully rolled & served sliced with oatcakes (or bread or toast).

V Gf PANKO CRUMBED BRIE

Crunchy & creamy, served with an irresistible peach chutney

FESTIVE HOMEMADE SOUP

Seasonal soup of the day, served with warm crusty bread

Mains

TRADITIONAL ROAST TURKEY

With a' the trimmings: roast & mash tatties, pigs in blankets, root veg, sprouts, skirlie and lashings of gravy & cranberry sauce.

V Gf WILD MUSHROOM & CHESTNUT RISOTTO

The classic winter dish of Northern Italy is carefully recreated & served with a side of salad & ciabatta

Gf PAN FRIED FILLET OF SEA BASS

A sublime garlic butter & herb sauce lifts the sea bass to a new level. Served with roast & mash tatties, sprouts and a selection of seasonal vegetables.

STUFFED PORK TENDERLOIN

Juicy fillet of pork stuffed with black pudding and wrapped in pancetta. Served with mash & roast tatties with a creamy whisky sauce and seasonal vegetables

Desserts

V TRADITIONAL CHRISTMAS PUD & BRANDY SAUCE

Save some room! Packed full of fruit, spice & a hint of alcohol, it's just so deliciously warm and comforting, served with a lovely brandy sauce. Cream or ice cream? - or why not ask for both!

V CLASSIC ITALIAN TIRAMISU

Born in Treviso (near Venice) this is a truly decadent dessert of coffee, sponge, marsala wine, mascarpone, chocolate & cream. Why not try it with a chilled glass of Amaretto on the side?

V CHRISTMAS CHOCOLATE BROWNIE

Served warm with a rich Belgian chocolate sauce & ice cream

Gf CHEESE BOARD

Selection of hard & soft cheese, served with homemade chutney, oat cakes & biscuits. Why not pair it with a glass of fine 10 year old tawny port or a rich glass of golden Sauternes?

Menu available from: Wednesday 1st - Friday 24th Dec
Two Courses £24, Three Courses £29
Online book at our web link below,
and for groups of 9 or more please call us at 01224 733365
or email info@theploughman.co.uk