The Plough

CHRISTMAS MENU

STARTERS

Trio of Cured Fish
Trout - Gravlax – Mousse – Leaves – Keta – Avocado – Squid ink aioli. £11.95
Pair with Balfour 'Leslie's Reserve' Hush Heath Estate NV, Kent, England

Local Brixworth Pate
Hot toast - Panko Bon Bon Cumberland sauce – Pear and Ginger Chutney. £8.95
Pair with Circumstance Cape Coral Mourvèdre 2020, South Africa

Smoked Corn & Sweet Potato Soup
Butternut squash – Paprika popcorn – Fresh bread & turmeric butter. £8.50
Pair with Balfour 'Liberty's Bacchus' Hush Heath Estate, 2018 Kent, England

Local Venison Haunch
Winter vegetables – Beech mushroom fricassee – Porcini powder jus. £11.95
Pair with Pinot Noir Sharpham Estate 2018, Devon, England

MAINS

Gressingham Duck Breast
Orange figs – Dauphinoise – Greens – Red wine jus. £20.95
Pair with Zinfandel "Old Vines" Cline cellars Californian, USA

Brie, Chestnut & Cranberry Arancini
Rocket & watercress Waldorf salad. £13.95
Pair with Rioja Blanco 'Vinas Viejas' Bodegas Luis Canas 2019, Rioja, Spain

Smoked Haddock & River Mussel Chowder
Stone bass fillet – New potatoes – Spring onions . £17.95
Pair with Pouilly Fuisse 'Terres du Menhir' Gilles Morat 2018, Burgundy, France

Roasted Turkey Breast
Pancetta – Chestnut & sage stuffing – Duck fat roasties – Cranberry gel – Buttered vegetables . £15.95
Pair with Viognier Cline cellars Californian, USA

Roasted Sirloin Medallions
Horseradish mash – Caramelised onions – Savoy parcels – Jus. £26.95
Pair with Merlot/Cabinet Merlot "Promised Land" Wakefield 2017, Claire Valley, Australia

SWEETS

Mince Pie Eaton Mess
Baileys whipped cream – Cranberries £8.95

Chocolate Cointreau brûlée
Chocolate-dipped shortbread – Orange zest £8.95

Mulled Poached Pear
Nutmeg & honey crumble – Vanilla pod ice cream £8.95

Trio of Cheese
Black Bomber – Local blue – Organic brie – Quince – Grapes – Celery – Crackers £10.95