



THE PLOUGH AT 38

FESTIVE MENU

2 Courses 28.00 | 3 Courses 35.50

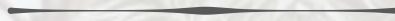
- Roasted pumpkin soup, maple & orange cream cheese, bread and butter (vegan)
 - Treacle-cured sea trout, cucumber, tonka bean mayonnaise, vollkorn rye
 - Potted duck, fig & apple chutney, toast
- Whipped goat's curd, goat's cheese "honeycomb", beetroot, pickled walnuts, camomile honey (vegetarian)
- Seared Scottish scallop, cod cheeks, cauliflower, curried golden raisins, macadamia nuts (supplement £5)



- Roast crown of Holly Farm bronze turkey with pigs in blankets, roast roots & potatoes, sprouts, chestnuts, gravy & cranberry sauce
 - Poached pave' of Cornish cod, risotto nero, charred baby leek, sea vegetables, saffron aioli
 - Braised Ox cheek, potato pure, salt-baked celeriac, dill pickles, jus
 - Jerusalem artichoke orzotto, King oyster mushroom, truffle, smoked almonds, celery (vegan)
- Loin of wild Highland venison, rosehip braised red cabbage, potato & parsnip terrine, brussels sprouts, jus, pine oil (supplement £7)



- Traditional plum Christmas pudding, brandy sauce & red currant compote
 - Spiced poached pineapple, coconut sorbet, rum gel (vegan)
 - Dark chocolate & orange marquise, clementine, crystalised pecans
 - Vanilla & buttermilk panna cotta, rhubarb, lavender shortbread
 - Selection of homemade ice cream or sorbets (vegetarian)
- Best of British cheeseboard, celery, fruit chutney, grapes, crackers (supplement £30) (Barkham Blue, Sinodun Hill, Baron Bigod)



SIDES

- Roast potatoes £3.95
- Skin on fries £3.50
- Seasonal house salad £3.95
- Buttered seasonal vegetables £3.95