

THE PLOUGH, EFFINGHAM

3 COURSE SET FESTIVE MENU 2017

STARTERS

LEEK & POTATO SOUP, CRISPY BACON, GARLIC & THYME CROUTONS

DOUBLE BAKED PECORINO & WALNUT SOUFFLE, BUTTERNUT SQUASH VELOUTE, CRISPY ONIONS

GIN & BEETROOT CURED SALMON, BUCKWHEAT BLINIS, TARRAGON & HORSERADISH CREAM, FENNEL & BEETROOT SLAW

HONEY GLAZED HAM HOCK, DOLCELATTE & ROAST PLUM SALAD, SLOE GIN DRESSING & HAZELNUTS

MAIN

ROAST TURKEY, SAUTEED SPROUT TOPS, LARDONS, CHIPOLATA & CHESTNUTS, ROAST CARROTS, PARSNIPS & POTATOES, GRAVY

PAN RAOSTED COD FILLET, PUMPKIN CROUQUETTES, BUTTERED KALE, SERRANO HAM CRISP, CHIVE BEURRE BLANC

FIELD MUSHROOM, LENTIL & OLIVE BOLOGNAISE, PARMESAN & GREMOLATA BREADCRUMBS

BRAISED DAUBE OF BEEF WITH MUSHROOMS, SHALLOT PUREE, BUTTERED SAVOY CABBAGE & DAUPHINOISE POTATO

PUDDINGS

HOMEMADE CHRISTMAS PUDDING WITH BRANDY SAUCE, ICE CREAM, CREAM OR CUSTARD

BREAD & BUTTER PUDDING, VANILLA ICE CREAM, CANDIED ORANGE

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE

CHOCOLATE, CHERRY & MARSHMALLOW TRIFLE, BRANDY SNAP SHARD

SET MENU £28.50 PER HEAD INCLUDING COFFEE

FOR PARTIES OF 8-30 A PREORDER IS REQUIRED. SERVICE IS NOT INCLUDED. THE MENU RUNS FROM 1ST TO 23RD DECEMBER FROM MONDAY TO SATURDAY