





*The Plough*  
AT EATON

*Christmas 2017*



# *A Christmas Message*

At this festive time, we would like to thank you for your loyal custom throughout the year.

This year, let us take the stress and strain out of Christmas Day. We will peel the potatoes and tackle the turkey, leaving you to relax and enjoy the big day with family and loved ones.

We would love to host your Christmas Party or Festive Meal with friends or colleagues. Our Christmas Fayre menu starts November 28th until December 23rd.

Why not join us for our extravagant New Year's Eve Dinner to see in 2018.

Together, we look forward to making this the best Christmas ever!

A very Merry Christmas to you, and a Happy New Year!

Best wishes from us all at

*The Plough Inn*

## *Accommodation Offers*

**Dinner Bed & Breakfast** on the 27th, 28th & 29th of December £99.00 per room\*

Need accommodation? When hosting a party with us we can offer you a special rate:

***Monday/Tuesday/Wednesday/Thursday & Sunday:***

Single occupancy £55.00 / Double occupancy £65.00

***Friday & Saturday:***

Single occupancy £60.00 / Double occupancy £72.00





# *Booking Information*

## **Christmas Fayre**

Available Mon to Sat, all day, from 28<sup>th</sup> Nov until 23<sup>rd</sup> Dec.  
Pre-order of menu choices are required for tables of six or more.  
Pre-orders are required one month before date of booking.  
A £10 non-refundable deposit per person is required upon booking  
& full payment is required one month before.  
DJ included on Thursdays, Fridays and Saturdays, 9pm until midnight.  
DJs are available Mondays/Tuesday/Wednesdays but are at extra cost.

## **Christmas Day**

Set 4 course meal, just sit back and enjoy, no need for pre orders!  
£25 non-refundable deposit per person is required upon booking  
& full payment is required one month before.  
Please note the pub will close at 6.30pm

## **New Year's Eve Dinner & Disco**

Includes a DJ from 9pm until 1.30am.  
Pre-order of menu choices are required.  
A £25 non-refundable deposit per person is required upon booking  
& full payment is required one month before.  
Bookings from 7pm.

### **Allergens**

We are allergen aware. All our dishes are made in house so if you have any allergies or intolerances please inform a member of staff so we can offer you alternatives, as most of the dishes are made to order.

***If you are interested in making a booking, please either speak member of staff, phone us on 01260 280 207 or email us at [enquiries@theploughinncheshire.com](mailto:enquiries@theploughinncheshire.com)***



# Christmas Fayre

**Monday to Wednesday - 2 courses £18.95, 3 courses £20.95**

**Thursday to Saturday - 2 courses £22.95, 3 courses £26.95**

*(Thurs-Sat includes DJ playing until midnight in our cosy barn)*

Please note that bookings for our Oak Barn are subject to availability; you can dine in our pub and join the music when the party starts.

## **Cream of Winter Vegetable Soup**

with herby crème fraiche & crusty bread

## **Terrine of Hot Smoked Salmon & Prawns**

with creme fraiche, French bread, beetroot gel & a potato & micro herb salad

## **Pork & Chicken Parfait**

with onion jam, sour dough bread & balsamic glaze

## **Panko Breaded Stilton Bon Bons**

with a tomato & roasted red pepper ragout



## **Lemon and Thyme Roasted Cheshire Turkey**

pancetta, shallot & cranberry stuffing

## **'Slow & Low' Roasted Pig**

stuffing & crackling crumbs

## **Braised Beef in Red Wine**

with shallots & garlic

## **Baked Loin of Cod**

with a lemon & chive butter sauce

## **Butternut Squash, Spinach, & Tabuleh Wellington**

with a wild mushroom ragout

*All our main courses are served with herby roast potatoes & seasonal vegetables*



## **Classic Christmas Pudding**

with boozy fruits & brandy sauce

## **Dark and White Chocolate Delice**

with amoretto crumbs & caramel ice cream

## **Selection of British Cheeses**

with biscuits, celery, grapes & chutney

# *Christmas Day*

**Adults £79.95 Children £39.95**

*To start*

## **Roasted Vine Tomato Soup**

accompanied by a cauliflower cheese fritter, basil pesto & focaccia bread



## **Baked Fillet of Plaice**

filled with spinach mousse with a prawn & dill sauce



*The main event*

## **Traditional Roast Dinner**

Our home-roasted meats are served to you at the table:

### **Sirloin of Beef**

### **Pork Loin**

### **Cheshire Turkey**

so you can choose as much or as little as you would like and served with herby roasted potatoes & seasonal vegetables

or

**Root Vegetable Wellington** with all of the above

or

### **Roast Fillet of Salmon**

served with buttery fondant potato, green beans, tarragon & cream sauce



*To finish*

## **Classic Christmas Pudding**

with boozy fruits & brandy sauce

or

## **Chocolate and Caramel Delice**

with Baileys ice cream

or

## **British Cheeses**

biscuits with celery, grapes & chutney

# *New Year's Eve Dinner @ Disco*

**£60.00 per person**

*DJ & music finishes 1.30am. Full payment required 1 month before.*

## **Roasted Pumpkin & Carrot Soup**

fennel crème fraiche, crusty bread & butter

## **Rustic Chicken & Pork Terrine**

pickled vegetables, onion purée with toasted French bread

## **Confit Salmon**

potato & watercress salad, with a lime, dill & caper dressing

## **Cheshire Cheese & Spring Onion Gallette**

beetroot chutney, balsamic & baby leaves



## **Seared Fillet of Beef**

mushrooms, onions fondant potato & greens with a red wine sauce

## **Breast of Corn-fed Chicken**

with potato gnocchi green beans with a white wine & thyme sauce

## **Roasted Monkfish**

new potatoes, celeriac purée, tender stem broccoli & tomato butter sauce

## **Wild Mushroom & Spinach Roulade**

with potato straw crust, carrot purée & sautéed greens



## **Sticky Toffee Pudding**

toffee sauce & salted caramel ice cream

## **Baked Lemon Cheesecake**

with ginger & raspberry sorbet

## **Chocolate & Orange Brownie**

with chocolate sauce & vanilla bean ice cream

## **Selection of British Cheeses**

with biscuits, celery, grapes & chutney



**Glass of Prosecco** at midnight to toast the New Year