

Booking Information

Christmas Fayre

Available Mon to Sat, all day, from 28th Nov until 23rd 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

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 amoretti 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