

THE
PLOUGH
INN



Wedding Brochure

Canapes £7.50pp

Choose 3 from the following canapés:

- Brie & Cranberry Chutney Tartlet
- Caramelised Onion & Wild Mushroom Tartlet
- Oak Smoked Salmon, dill & cream cheese crostini
- Chargrilled Chicken, pesto & tomato crostini
- Chicken Tikka Skewers & mint yoghurt dip
- Chargrilled Beef Fillet Skewers & blue cheese dip



Bronze Package £50.00pp

Starters

- Soup - any soup of your choice with crusty bread & butter
- Oak Smoked Salmon, Prawn & Dill Terrine, pickled cucumber, herby crème fraîche, crusty bread
- Smooth Duck Liver & Pancetta Parfait, plum & apple chutney, toasted sourdough, baby leaf salad
- Mozzarella & Plum Tomato Galette, red onion jam, dressed rocket leaf

Main Courses

- 10 Hour Braised Shin of Beef, sweet potato fondant, buttered greens, celeriac purée, red wine jus
- Slow & Low Roasted Shoulder of Pork, apple & leek potato rosti, carrot & cardamom purée, curly kale, Calvados & port jus
- Baked Breast of Chicken, stuffed with goat's cheese mousse, creamy mash, wilted spinach, Champagne & wild mushroom velouté
- Grilled Fillet of Cod, king prawn skewer, parmentier potatoes, tenderstem broccoli, sun-blushed tomato butter sauce

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- Sticky Toffee Pudding, with toffee sauce & vanilla ice cream
- Black Cherry Crumble, clotted ice cream
- Chocolate Orange Baked Cheesecake, raspberry sorbet



Silver Package £60.00pp

Starters

- **Soup** - any soup of your choice with crusty bread & butter
- **In-house Smoked Chicken & Chorizo Terrine**, salsa verde, toasted focaccia, dressed rocket
- **Smoked Salmon & King Prawn Bruschetta**, smashed avocado, tangy Marie Rose sauce, baby gem salad
- **Mature Cheddar & Roasted Red Pepper Tartlet**, plum & apple chutney, baby leaf salad

Main Courses

- **10 Hour Braised Shin of Beef**, Bourguignon sauce, dauphinoise potatoes, garlic green beans, carrot & cardamom purée, port & red wine jus
- **Slow Roasted Shoulder of Pork**, potatoes boulangère, fondant carrot, buttered kale, cider stock sauce
- **Seared Chicken Breast**, rosti potato, buttered greens, asparagus spears, wild mushroom & Chardonnay cream sauce
- **Baked Fillet of Cod**, leek & potato mash, tenderstem broccoli, moules marinière

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **Banana & Chocolate Chip Brioche Bread & Butter Pudding**, sauce Anglaise
- **Baked Ginger & Orange Cheesecake** dark chocolate sauce & clotted cream
- **Milk Chocolate Delice**, black cherry purée & vanilla pod ice cream



Gold Package £70.00pp

Starters

- **Soup** - any soup of your choice with crusty bread & butter
- **Carpaccio of Smoked Halibut**, seared scallop, lemon crème fraîche, ciabatta crostini, fine herbs
- **Seared Five-Spiced Duck Breast**, confit of leg won ton, rice noodle & vegetable salad, hoisin sauce, micro coriander
- **Asparagus & Delamere Goat's Cheese Terrine**, beetroot carpaccio, wild mushroom bon bon, baby basil

Main Courses

- **30-day Hung Prime British Seared Fillet Steak**, black truffle & Jersey Royal potato rosti, heritage carrots, watercress & garlic purée, red wine & port jus
- **10 Hour Braised Shoulder Lamb & Chargrilled Cutlet**, hot pot potatoes, sauteed baby vegetables, leek purée, red wine & mint sauce
- **Grilled Trio of Fish:** cod, salmon & sea bass, parmentier potatoes, tenderstem broccoli, Champagne & sun-blushed tomato velouté, crispy samphire

(Vegetarian & vegan options are available on request, any dietary needs can be catered for)

Desserts

- **Assiette of Desserts:** dark chocolate orange delice, strawberries & cream pavlova, black cherry & mascarpone cheesecake
- **Gin & Tonic Panna Cotta**, lemon shortbread biscuit, popping candy
- **Summer Fruit Meringue Roulade**, Chantilly cream, dehydrated raspberries, clotted ice cream



For a supplement of £7.50 per head add a selection of cheeses and biscuits to finish your wedding breakfast

Drinks



Package 1 £19.95pp

- Pimms No1 / bottle of beer or orange juice on arrival
- Two glasses of Sauvignon Blanc / Merlot with the meal
- A flute of Prosecco for the toast

Package 2 £20.95pp

- Bellini (flavour of your choice) / bottle of beer or non alcoholic punch on arrival
- Two glasses of Sauvignon Blanc / Shiraz with the meal
- A flute of Prosecco for the toast

Package 3 £24.95

- Kir Royale/bottle of beer/ non alcoholic elderflower spritz on arrival
- Two glasses of Pinot Grigio / Malbec
- Champagne for the toast

Evening Food Selector

Option 1 £12.50

- **House Pizza**, a selection of house-made pizza served with potato wedges, mixed salad, coleslaw and dips

Option 2 £14.50

Choose 3 from the following big bite canapés:

- **Bangers & Mash** with onion gravy
- **Mini Cheese Burgers**
- **Cheshire Cheese Pasties**
- **Mini Cornish Pasties**
- Small bowls of **Chicken Tikka & rice**
- **Fish & Chip Baskets**

Option 3 Choose 2 £16 Choose 3 £18 Choose 4 £20

- **Chilli Con Carne & rice**
- **Beef Lasagne**
- **Hot Pot** topped with potato & pickled red cabbage
- **Chicken & Ham Pie** topped with shortcrust pastry
- **Classic Fish Pie** topped with mashed potato
- **Chicken Chasseur**
- **Chicken Curry** (choose your own style of curry) with rice
- **Roasted Vegetable Tagine** with cous cous
- **Butternut Squash & Spinach Lasagne**

All options are served with:

- Herby new potatoes or triple cooked chips
- Dressed salad leaves or seasonal vegetables
- Crusty bread and butter



The Plough

AT EATON



Photography by Zapimage and Debbie McGregor Photography

We can cater for up to 150 guests with the use of a marquee extension • Prices published are correct as of September 2021.
Please ask our Weddings Team about supplier recommendations and full terms and conditions.

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