





# Booking Information

## Christmas Fayre

Available Mon to Sat, all day, from 25<sup>th</sup> Nov until 21st 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 Fridays and Saturdays, 9pm until midnight.  
DJs are available Mondays/Tuesdays/Wednesdays/Thursdays but 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.

**Bookings in the barn are on a first come, first served basis**

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

### 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.

# Christmas Fayre

**Monday to Thursday - 2 courses £18.95 | 3 courses £20.95**  
**Friday & Saturday - 2 courses £22.95 | 3 courses £26.95**

Friday & Saturday 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.*

## Root Vegetable Soup (v)

with whipped crème fraiche & baked bloomer bread

## Oak Smoked Salmon & Prawn Terrine

toasted bloomer, salsa verde and watercress

## Smooth Chicken Liver & Pancetta Paté

plum & apple chutney, balsamic pickled baby onions & ciabatta crostini

## Snowdonia Mature Cheddar & Spring Onion Potato Cake (v)

beetroot & horseradish chutney, dressed rocket



## 10 Hour Braised Shin of Beef with bourguignon sauce

## Stuffed & Rolled Cheshire Loin of Pork

with apricot & sage stuffing and crackling crumb

## Roast Turkey Breast

sage & onion stuffing & pigs in blankets

## Roasted Beetroot, Goat's Cheese & Wild Mushroom Wellington (v)

*All served with roast potatoes, Christmas vegetables and gravy*

## Smoked Haddock & Baby Spinach En Croûte

fondant potatoes, wilted greens & parsley white wine cream sauce



## Classic Christmas Pudding with boozy fruits & brandy sauce

## Milk Chocolate & Gingerbread Delice Chantilly cream & hazelnut praline

## Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney

# Christmas Day

**Adults £79.95 Children £39.95**

*Please ask a member of staff for a copy of our vegetarian or children's menu for Christmas Day*

*To start*

**Roasted Butternut Squash & Celeriac Soup** (v)  
whipped crème fraiche, focaccia croutons & walnut oil

*followed by*

**Confit of Gressingham Duck & Pork Terrine**  
with plum & apple chutney, sweet onion purée & parmesan ciabatta crostini

*followed by*

**Pan Seared Scallop**  
wrapped in pancetta, garden pea ragu, cauliflower & truffle purée



*The main event - choose from:*

**Roast Pork Loin**

**Roast Turkey**

**Roast Sirloin of Beef**

**Mixed Roasts** *on request*

**Wild Mushroom, Baby Spinach & Caramelised Beetroot Wellington** (v)

*All served with roast potatoes, vegetables, a Yorkshire pudding, pigs in blankets, cranberry & sage stuffing & gravy*

or

**Grilled Fillet of Wild Salmon, Seabass & Cod**

Boulangere potatoes, tenderstem broccoli, Chardonnay & dill cream sauce



*To finish - choose from:*

**Classic Christmas Pudding**

with boozy fruits & brandy sauce

or

**Warm Triple Chocolate & Salted Caramel Pot**

clotted cream ice cream, hazelnut praline

or

**Cheese & Biscuits** with fruit loaf, crackers, celery, grapes & chutney

# New Year's Eve Dinner & Disco

**£60.00 per person**

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

**Cream of Wild Mushroom & Tarragon Soup** (v)  
white truffle oil & focaccia bread

**Breaded Delamere Goat's Cheese** (v)  
beetroot carpaccio, caramelised red onion jam, candied walnut & dressed rocket

**In-House Smoked Gressingham Duck Breast**  
confit of leg terrine, orange watercress salad, sticky plum & apple chutney & ciabatta crostini

**Half Grilled Lobster, White Crab & Crayfish Risotto**  
parmesan crisp, garden pea purée & confit cherry tomato



**10 hour Braised Shin of Beef**

fondant potato, vimto sticky red cabbage, fillet steak & oyster mushroom pie, celeriac purée & a red wine sauce

**Slow & Low Cooked Shoulder of Pork & Roasted Pork Fillet**  
parmentier potatoes, braised leek, calvados & port jus, black pudding & pancetta gremolata

**Grilled Fillet of Seabass, Wild Salmon & Cod**  
with a leek & potato rosti, tenderstem broccoli and a tarragon & Chardonnay butter sauce

**Roasted Mediterranean Vegetable & Moroccan Spiced Chickpea Wellington** (v)  
sweet potato mash, wilted greens & confit of cherry tomato coulis



**Ginger, Chocolate Chip & Orange Pudding**

with vanilla pod ice cream & caramelised banana crumb

**Dehydrated Raspberry & Mascarpone Cheesecake**  
Champagne sorbet & lemon gel

**Cheese & Biscuits**

with fruit loaf, crackers, celery, grapes & chutney

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