

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 23rd November until 23rd December.

Why not join us for our extravagant New Year's Eve Dinner to see in 2021.

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

When hosting a party with us we can offer you a special Bed & Breakfast rate:

Monday - Sunday:

Single occupancy £67.50 | Double occupancy £82.00 per room

****Special Monday - Sunday Festive Dinner, Bed & Breakfast Offer****

Just £119 per room and subject to availability.

Booking Information

Christmas Fayre

Available Monday to Saturday, all day, from 23rd 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 Fridays and Saturdays, 9pm until midnight.

DJs are available Mondays/Tuesdays/Wednesdays/Thursdays but at extra cost.

Christmas Day

Set five 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 6.00pm on December 25th.

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.

Please note, we are closed on New Year's Day 2021

If you are interested in making a booking, please either speak to a member of staff or phone us on 01260 280 207 or email us at: 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 Day

Please ask a member of staff for a copy of our vegetarian or children's menu for Christmas Day.
Vegan & gluten free on request

To start

Cream of Cherry Tomato & Basil Soup (v)
Parmesan crouton, walnut oil & mixed breads

followed by

Smooth Duck Liver & Pancetta Terrine
celeriac purée, plum & apple chutney, micro watercress
& ciabatta crostini

followed by

Seared Fillet of Line-caught Seabass, Leek & Potato Rosti
with a wild mushroom, chervil and Chardonnay cream sauce

Traditional Roast Turkey*

Roast Sirloin of Beef*

Roast Loin of Pork* with crackling

All served with Christmas vegetables, roast potatoes, Yorkshire pudding,
sage & onion stuffing, pigs in blankets & red wine gravy.

*Please note that you can have a Roast Turkey, Beef & Pork as a mixed roast

Chargrilled Vegetable & Baby Spinach Wellington (v)

Christmas vegetables, Yorkshire pudding, sage & onion stuffing
& red wine and thyme gravy

Classic Christmas Pudding with brandy sauce & boozy fruits

Chocolate & Orange Delice clotted ice cream, pistachio praline

Mulled Berry & Sherry Trifle with hazelnut praline

Festive Cheeses chutney, crackers, fruit loaf, celery & grapes

£79.95 per person | **£39.95** children 12 and under

£25 non refundable deposit is required at the time of booking.
Pre-order forms and full payment is required by 25th November 2020.

New Year's Eve Dinner & Disco

Wild Mushroom & Tarragon Soup (v)
white truffle oil, tomato focaccia

Trio of Fish

smoked salmon carpaccio, crayfish cocktail & beer battered cod goujon,
chunky tartare sauce, pickled cucumber & crusty breads

Fillet Steak & Chicken Satay Skewers

sweet chilli dipping sauce, vegetable noodle salad, crushed peanuts
& Thai crackers

Fire Roasted Red Pepper & Snowdonia Cheddar Tartlet (v)
caramelized red onion chutney & dressed rocket

Slow & Low Roasted Suckling Pig

smoked Applewood dauphinois potatoes, buttered cabbage, butternut
squash purée & Calvados jus

Overnight Braised Shin of Beef

celeriac & potato mash, sautéed greens, red wine and port jus &
a mini Cornish pasty

Lemon & Garden Pea Risotto (v)

chargrilled asparagus spears & a crispy fried hen's egg

Baked Fillet of Wild Salmon

with king prawns, potato & herb dumplings, baby spinach &
a sun blushed tomato cream sauce

Classic Christmas Pudding with brandy sauce & boozy fruits

Dark Chocolate Sponge Pudding & Black Cherry Roulade

Chantilly cream & hazelnut praline

Festive Cheeses chutney, crackers, fruit loaf, celery & grapes

Glass of Prosecco at midnight

£64.95 per person

£25 non refundable deposit is required at the time of booking.
Pre-order forms and full payment is required by 30th November 2020.