

# *The Plough Inn*

*Christmas 2021*



To book, call 01260 280 207 or email us at: [christmas@theploughinncheshire.com](mailto:christmas@theploughinncheshire.com)

# *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 29th November until 23rd December.

Why not join us for our extravagant New Year's Eve Dinner to see in 2022?

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 £70 | Double occupancy £85 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 29th Nov until 23rd Dec.  
Pre-order of menu choices are required for tables of eight 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 by 30th November.  
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 2022*



***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: [christmas@theploughinncheshire.com](mailto:christmas@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 Order Form

Contact Name: .....

Contact Phone: ..... Adults: ..... Children: .....

Time: ..... Date: .....

Guest Name	Soup (v)	Terrine	Parfait	Arancini Balls (v)	Turkey	Beef	Pork	Wellington (v)	Fillet of Cod	Xmas Pudding	Delice	Cheese

Pre Order Forms are required for parties of 8 or more.  
 £10 non refundable deposit is required at the time of booking. Pre-order forms and full payment is required one month before date of booking.

# Christmas Fayre

**Monday to Thursday - 2 courses £19.95 | 3 courses £23.95**

**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.*

**Cream of Curried Parsnip Soup (v)**

root vegetable crisps, bloomer bread

**Oak Smoked Salmon & Prawn Terrine**

peppery watercress, lemon & dill whipped crème fraiche, ciabatta crostini

**Gressingham Duck Liver & Free-range Pork Parfait**

caramelised red onion jam, toasted bloomer

**Delamere Goat's Cheese & Wild Mushroom Arancini Balls (v)**

beetroot chutney, dressed rocket



**Roast Turkey Breast**

pigs in blankets, sage, onion & sausage meat stuffing

**Roast Cheshire Loin of Pork**

stuffed with sage & Lincolnshire sausage meat, crackling crumb

**Slow & Low Braised Shin of Beef**

wild mushroom Bourguignon sauce

**Roasted Chickpea, Red Pepper & Root Vegetable Wellington (v)**

*All served with Christmas vegetables, roast potatoes & red wine gravy*

**Panko & Dill Breaded Fillet of Cod**

saffron fondant potato, wilted greens, sun-blushed tomato & Chardonnay cream sauce



**Classic Christmas Pudding**

with brandy sauce & boozy fruits

**Dark Chocolate Delice**

mixed berry compote, Chantilly cream

**Festive Cheeses**

with chutney, crackers, grapes, celery & fruit loaf

# 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 Celeriac & Wild Mushroom Soup (v)**  
white truffle oil & mixed breads

followed by

**Partridge & Pheasant Sausage Roll**  
cranberry & port relish, parsnip crisps

followed by

**Confit of Wild Salmon**  
beetroot carpaccio, fine herbs, lemon crème fraiche

**Traditional Roast Turkey**

**Roast Sirloin of Beef**

**Roast Loin of Pork** with crackling crumb

**Mixed Roast**

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

**Roasted Butternut Squash, Baby Spinach, Red Pepper & Mrs Kirkham's Lancashire Cheese Wellington (v)**

with seasonal Christmas vegetables, roast potatoes, Yorkshire pudding, red wine gravy

**Seared Fillets of Sea Bass & King Prawns**

leek & potato rosti, tenderstem broccoli, tarragon butter sauce

**Classic Christmas Pudding** with brandy sauce & boozy fruits

**Dark Chocolate & Black Cherry Meringue Roulade**

with clotted ice cream & black cherry candy crumbs

**Mulled Berry Panatone Cream Trifle**

vanilla ice cream, raspberry meringue drops

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

**£84.95** per person | **£39.95** children 12 and under

£25 non refundable deposit is required at the time of booking.  
Full payment is required by 25th November 2021.

# *New Year's Eve Dinner & Disco*

## **Cream of Cherry Tomato Soup (v)**

tempura cauliflower, truffle oil, crusty bread

## **In-house Smoked Duck Breast Wonton**

confit leg bon-bon, spring onion, plum & carrot salad, hoisin sauce, baby coriander

## **King Prawn Skewers**

with a crab & mussel paella croquette, red pepper salsa, garlic aioli

## **Baked Brie Fondue (v)**

focaccia dipping soldiers, balsamic pickled baby onions, cranberry relish



## **10 Hour Braised Shin of Beef**

truffle mash potato, carrot & cardamom purée, tenderstem broccoli, port, red wine & wild mushroom jus

## **Tandoori Spiced Fillet of Seabass & King Prawns**

crab bhaji, Bombay crushed potatoes, wilted spinach, & Tikka sauce

## **Slow & Low Roasted Suckling Pig**

Parmentier potatoes, sticky red cabbage, fondant carrot, cider stock sauce, black pudding gremolata

## **Halloumi, Wild Mushroom & Baby Spinach Wellington (v)**

potato fondant, garlic green beans, red wine & thyme sauce



## **Gin & Tonic Panna Cotta**

with shortbread, glazed raspberries, popping candy

## **Dark Chocolate Ganache Tart**

Chantilly cream & raspberry sorbet

**A Selection of Cheeses** with chutney, crackers, fruit loaf, celery & grapes



**Glass of Prosecco** at midnight

**£60** per person

£25 non refundable deposit is required at the time of booking.  
Pre-order forms and full payment is required by 30th November 2021.

# *New Year's Eve Dinner & Disco*

Contact Name: .....

Contact Phone: ..... Adults: .....

Time: .....

Guest Name	Soup (v)	Duck Wonton	Skewers	Brie Fondue (v)	Beef	Sea Bass	Suckling Pig	Wellington (v)	Panna Cotta	Ganache Tart	Cheese

Pre Order Forms are required. £25 non refundable deposit is required at the time of booking and full payment is required one month before date of booking.