



*Christmas
2022*

The Plough Inn

To book call 01260 280 207 or email us: 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 2023?

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 £75 | Double occupancy £90 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 November until 23rd December.

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 Thursdays, Fridays & Saturdays, 9pm until midnight.

DJs are available Mondays/Tuesdays/Wednesdays 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 by 25th November.

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 2023



***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***

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:

[illegible]

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

Vegan Christmas Fayre Menu also available

Monday to Wednesday - 2 courses £21.95 | 3 courses £25.95

Thursday, Friday & Saturday - 2 courses £26.95 | 3 courses £31.95

Thursday, 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 Parsnip Soup (v) *(gf available)*

beetroot crisps, crème fraîche, crusty bloomer bread

Fleetwood Poached Haddock & Salmon Fishcake

chunky tartare sauce, pickled samphire, peppery watercress

Smooth Chicken Liver & Smoked Bacon Parfait *(gf available)*

plum & apple chutney, baby leaf salad, ciabatta crostini

Whipped Stilton Mousse (v) *(gf available)*

candied walnuts, caramelised red onion jam, crusty bread roll



Roast Breast of Cheshire Turkey *(gf available)*

streaky bacon-wrapped Cumberland sausage, sage & onion stuffing

Red Wine Braised Shin of Beef *(gf available)*

wild mushroom & baby onion Bourguignon sauce

Slow & Low Roasted & Pressed Shoulder of Pork *(gf available)*

sage & onion stuffing, crackling crumb

Roasted Butternut Squash, Baby Spinach & Fire Grilled Red Pepper Wellington (v)

All served with traditional Christmas vegetables herby roast potatoes red wine gravy

Seared Fillets of Sea Bass *(gf available)*

Parmentier potatoes, wilted greens, sun-blushed tomato & Chardonnay cream sauce



Christmas Pudding

with boozy fruits & brandy sauce

Dark Chocolate Orange Delice

Hobnob crumb, black cherry Chantilly cream

Truffle Infused Brie

with grapes, celery, tea loaf, caramelised red onion chutney & crackers

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 Day

*Vegan Christmas Day Menu also available. Plus gluten free dishes on request.
Please ask a member of staff for a copy of our vegetarian or children's menu for Christmas Day.*

To start

Cream of Heritage Tomato Soup (v)

tempura cauliflower, walnut oil, baby basil, crusty bread roll



followed by

Smooth Chicken Liver & Aged Pancetta Parfait

carrot & cardamon purée, fig & caramelised onion chutney, ciabatta crostini



followed by

Smoked Halibut & Salmon Carpaccio

scallop & king prawn bon-bon, lemon crème fraiche, fine herbs



Roast Breast of Cheshire Turkey

28-Day Aged Sirloin of Beef, *served pink or well done*

Roast Loin of Cheshire Pork with crackling

Mixed Roast

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

Caramelised Beetroot & Delamere Goat's Cheese Wellington (v)

traditional Christmas vegetables, herby roast potatoes, Yorkshire pudding, sage & onion stuffing, wild mushroom & red wine jus

Pan Fried Fillet of Sea Bass, Cod & Salmon

crab potato rosti, wilted greens, sun-blushed tomato & tarragon butter sauce



Christmas Pudding with boozy fruits & brandy sauce

Black Cherry & Dark Chocolate Trifle

with vanilla pod ice cream, hazelnut praline

Selection of Festive Cheeses

crackers, fruit loaf, grapes, celery, plum & apple chutney

£89.95 per person | **£39.95** children 12 & under

£25 non refundable deposit is required at the time of booking.
Full payment is required by 25th November 2022.

New Year's Eve Dinner & Disco

Cream of Wild Mushroom & Celeriac Soup (v) *(gf available)*
truffle crème fraîche, crusty bread roll

Delamere Goat's Cheese Panna Cotta (v) *(gf available)*
textures & flavours of beetroot, candied walnuts

Pulled Ham Hock & Chicken Terrine *(gf available)*
piccalilli purée, pickled vegetables, char-grilled bloomer

Tempura King Prawns & Scallops
noodle vegetable salad, mango & spring onion salsa, shrimp crackers



Seared Beef Medallions *(served pink or well) (gf available)*
Parmentier potatoes, carrot & cardamom purée, sautéed greens, wild mushroom & red wine jus

Slow & Low Roasted & Pressed Shoulder of Pork *(gf available)*
Bury black pudding, braised carrot & leek, celeriac purée, potato fondant, Calvados jus

Moroccan Spiced Chickpea & Mediterranean Vegetable Wellington (v)
sweet potato fondant, wilted spinach, ras el hanout jus

Pan-Fried Fillets of Sea Bass *(gf available)*
Paella croquette, tenderstem broccoli, salsa verde



Triple Chocolate Mousse
millionaire shortbread, black cherry compote

Gin & Tonic Cheesecake
raspberry sorbet, popping candy

Selection of Festive Cheeses *(gf available)*
crackers, fruit loaf, grapes, celery, plum & apple chutney



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 2022.

New Year's Eve Dinner & Disco

Contact Name:

Contact Phone: Adults:

Time:

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Pre Order Forms are required. £25 non refundable deposit is required at the time of booking and full payment is required by November 30th.