

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 choose 2 options*

- **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 choose 2 options*

- **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 choose 2 options*

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

* For your guests to pre-order from.



Silver Package £60.00pp

Starters choose 2 options*

- **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 choose 2 options*

- **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 choose 2 options*

- **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

* For your guests to pre-order from.



Gold Package £70.00pp

Starters choose 2 options*

- **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 choose 2 options*

- **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 choose 2 options*

- **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 your guests to pre-order from.



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

Drinks



Package 1 £22.95pp

- Glass of Prosecco / 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 £24.95pp

- Pimms No1 / 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 £26.95pp

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

Evening Food Selector

Option 1 £12.50pp

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

Option 2 £14.50pp

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 £16pp Choose 3 £18pp Choose 4 £20pp

- 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 2022.

There is a room hire fee and minimum spend for the oak barn which is detailed in our terms and conditions.

For full terms and conditions and further information, please speak to our Weddings Team.

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