



*Christmas  
2023*

*The Plough Inn*

To book call 01260 280 207 or email us: [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 27th November until 23rd December.

Why not join us for our extravagant New Year's Eve Dinner to see in 2024?

Together, we look forward to making this another brilliant Christmas!

A very Merry Christmas to you, and a Happy New Year!

Best wishes from us all at

*The Plough Inn*



## *Accommodation*

We have 17 en suite double, twin and family contemporary styled rooms. They are set away from the main building, making them quiet and ideal for a perfect night's sleep.

Please call us on 01260 280 207 for any overnight availability this December.

# Booking Information

## Christmas Fayre

Available Monday to Saturday, all day, from 27th November until 23rd December.

Pre-orders 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 & 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 5.00pm.

## New Year's Eve Dinner & Disco

Includes a DJ from 9pm until 1.30am.

Pre-orders of menu choices are required by 30th November.

A £25 non-refundable deposit per person is required upon booking & full payment 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, 2nd & 3rd January 2024.*



***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 & Dieteries	Soup (v)	Croquette	Pate	Mousse (v)	Turkey	Beef	Pork	Wellington (v)	Sea Bass	Xmas Pudding	Cheesecake	Trifle	Terrine

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 £22.95 | 3 courses £26.95**

**Thursday, Friday & Saturday - 2 courses £27.95 | 3 courses £32.95**

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.*

## **Roasted Butternut Squash & Heritage Tomato Soup (v)**

truffle oil & baked bloomer

## **Cod & Prawn Croquette**

peppery watercress, lemon & dill creme fraiche

## **Chicken Liver & Cumberland Sausage Paté**

plum & apple chutney, crusty bread roll & dressed baby leaves

## **Whipped Brie Mousse (v)**

rocket & clementine salad, caramelised red onion jam, ciabatta crostini



## **Roast Breast of Cheshire Turkey**

pigs in blankets, sage & sausage meat stuffing

## **10-hour Red Wine Braised Shin of Beef Bourguignon**

## **Slow & Low Roasted Belly Pork**

sage & sausage meat stuffing, crackling crumbs

## **Delamere Goat's Cheese, Beetroot & Baby Spinach Wellington (v)**

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

## **Grilled Fillet of Sea Bass**

creamy mashed potato, wilted greens, sun-blushed tomato, prawn & Chardonnay cream sauce



## **Christmas Pudding**

with boozy fruits & brandy sauce

## **Tiramisu Cheesecake**

dark chocolate sauce & coffee crème Chantilly

## **Boozy Sherry Trifle**

## **Red Fox Leicester Cheese & Cranberry Terrine**

red onion chutney, grapes, tea loaf & crackers



# 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 Wild Mushroom & Celeriac Soup (v)**

white truffle oil, tarragon crème fraiche & crusty roll



*followed by*

## **Roasted Pheasant & Cumberland Sausage Roll**

cranberry & red onion jam, parsnip purée



*followed by*

## **Carpaccio of Oak Smoked Salmon**

king prawn & rocket salad, Bloody Mary cocktail sauce & focaccia croutons



## **Roast Cheshire Turkey Breast**

**28-day Hung Sirloin of Beef** *served pink or well done*

**Roast Loin of Cheshire Pork** & crackling

**Mixed Roast**

*All served with traditional Christmas vegetables, roast potatoes, sage & sausage  
meat stuffing, Yorkshire pudding, pigs in blankets, red wine gravy*

## **Roasted Butternut Squash, Red Pepper & Mrs Kirkham's Crumbly**

**Lancashire Cheese Wellington (v)**

traditional Christmas vegetables, roast potatoes, sage & onion stuffing,  
Yorkshire pudding, red wine gravy

## **Pan Fried Fillet of Halibut & Scallops**

potato fondant, tenderstem broccoli, Champagne cream sauce



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

**Milk Chocolate & Black Cherry Mousse**

gingerbread crumb, Chantilly cream, dark chocolate truffles

**Boozy Sherry Trifle**

**Selection of Festive Cheeses**

fruit loaf, crackers, celery, plum & apple chutney

**£94.95** per person | **£39.95** children 12 & under

£25 non refundable deposit at the time of booking. Full payment is required by 25th November 2023.

# *New Year's Eve Dinner & Disco*

## *Starters*

### **Cream of Heritage Tomato & Roasted Red Pepper Soup (v)**

pesto crème fraiche & crusty roll

### **Confit of Hoisin Duck & Spring Onion Croquettes**

noodle vegetable salad, sweet chilli ginger & soy dipping sauce & baby coriander

### **Scallop, King Prawn & Smoked Salmon Crostini**

tomato & lemon mascarpone, baby gem & basil oil

### **Moroccan Spiced Chicken Kebabs**

giant couscous salad, chargrilled flatbread, chilli & tzatziki sauce

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

rosemary gremolata, tomato focaccia, balsamic pickled onions



## *Mains*

### **Pan Fried Medallions of Beef** *(served pink or well)*

smoked applewood potato dauphinoise, green beans, carrots & cardamom purée, pink peppercorn & brandy sauce

### **Cauliflower Jerk Steak (v)**

truffle Jenga chips, assorted wild mushrooms, confit tomatoes, red wine & port jus

### **Cider Braised Belly Pork**

mini potato fondants, tenderstem broccoli, celeriac purée, red wine stock sauce

### **Pan Fried Fillet of Sea Bass & Cod**

king prawns, lemon & chive mashed potatoes, wilted pack choi, mango & sunblush tomato salsa



## *Desserts*

### **Champagne & Lemon Panna Cotta**

shortbread biscuit, raspberry compote

### **Chocolate Orange Cheesecake**

clotted ice cream, strawberry gel

### **Selection of Festive Cheeses**

crackers, fruit loaf, celery, grapes and chutney

### **Glass of Prosecco at midnight**

**£64.95 per person**

# New Year's Eve Dinner & Disco

Contact Name: .....

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

Time: .....

Guest Name & Dietaries	Soup (v)	Croquettes	Crostini	Kebabs	Brie (v)	Beef	Sea Bass & Cod	Pork	Cauliflower (v)	Panna Cotta	Cheescake	Cheese

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