



CHRISTMAS  
— & —  
NEW YEAR  
AT

*The Plough*  
AT EATON





## 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 Party menu starts 25th November until 23rd December.

Why not join us for our extravagant New Year's Eve Party to see in 2025? Together, we look forward to making this another brilliant Christmas!

**We wish you a Merry Christmas and a Happy New Year!**

## ACCOMMODATION

We have 17 en suite double, twin and family contemporary styled rooms. They are set away from the main building, making them 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 12pm - 9pm Monday to Saturday, from 25th November until 23rd December. Pre-order of menu choices are required for tables of eight or more, one month prior to your booking.

A £10 non-refundable deposit per person is required upon booking, with the outstanding balance to be paid one month before.

DJ included on Thursday, Friday & Saturday (party nights only), 9pm until midnight. DJs are available Mondays, Tuesdays & Wednesdays at an additional cost.

## CHRISTMAS DAY

Set five course meal, just sit back and enjoy!

We will require a non-refundable deposit of £25 per person at the time of booking, followed by final payment and your pre-order by 25th November.

For children and dietary requirements, please ask a member of staff to see an alternative menu. Please then email your pre-order to [christmas@theploughinncheshire.com](mailto:christmas@theploughinncheshire.com).

Please note, our last table booking is 2pm, and the pub will close at 5pm.

## NEW YEAR'S EVE PARTY

Dine & Disco includes a DJ from 9pm until 1.30am (table bookings from 7pm). A £25 non-refundable deposit per person is required upon booking & full payment along with your pre order will be taken by 30th November. Bookings in the barn are on a first come, first served basis.

If you have any questions or are interested in making a booking, please either speak to a member of staff, phone us on 01260 280 207 or email us at: [christmas@theploughinncheshire.com](mailto:christmas@theploughinncheshire.com)

*Please note we are closed on New Year's Day, 2nd & 3rd January 2025.*

## ALLERGENS

We are allergen aware and all of our dishes are made in house, so if you have any allergies or intolerances, please inform a member of staff and we can discuss an alternative.

# CHRISTMAS FAYRE

Monday to Wednesday - 2 courses £24.95 | 3 courses £28.95  
Thursday, Friday & Saturday - 2 courses £29.95 | 3 courses £34.95

Vegan and Gluten Free dishes also available, please enquire.

Select Thursday, Friday & Saturday dates includes DJ playing, see opposite. Please note that bookings for our Oak Barn are subject to availability on selected days. You can also dine in our pub and join the music when the party starts.

## STARTERS

❖ Honey Roasted Parsnip Soup  
with crusty roll & butter

Oak Smoked Salmon & Prawn Terrine  
peppery watercress, dill crème fraîche, brown bread & butter

Smooth Chicken Liver & Aged Pancetta Parfait  
with plum & apple chutney, chargrilled ciabatta & baby leaf salad

❖ Creamed Stilton Mousse  
rocket, walnut & pear salad, caramelised red onion jam  
& rosemary focaccia

## MAINS

Roast Breast of Cheshire Turkey  
pigs in blankets, sage & onion stuffing

10-hour Braised Shin of Beef  
sautéed wild mushrooms

Slow & Low Roasted Shoulder of Pork  
with sage & onion stuffing, crackling crumb

❖ Mature Cheddar, Fire Roasted Red Pepper & Beetroot Wellington  
*All above served with roast potatoes, Christmas vegetables & a red wine gravy*

Fillet of Haddock  
stuffed with prawns & creamed baby spinach, creamy mashed potatoes,  
sun-blushed tomato & Chardonnay butter sauce

## DESSERTS

Classic Christmas Pudding  
with boozy fruits & brandy sauce

Chocolate Orange & Mascarpone Cheesecake  
raspberry gel & Chantilly cream

Truffle Infused Brie  
with red onion chutney, grapes, tea loaf, celery & crackers

Mulled Berry & Sherry Trifle



# CHRISTMAS DAY

£99.95 per person | £39.95 children 12 & under

Alternative menu available for dietary requirements or children, please enquire.  
We require a £25 non-refundable deposit at the time of booking, followed by full payment and a pre-order by 25th November 2024.

## STARTERS

### ❖ Cream of Heritage Tomato Soup

tempura cauliflower, baby basil & crusty roll

FOLLOWED BY

### Roasted Corn Fed Chicken & Leek Terrine

plum & red onion chutney, char-grilled ciabatta

FOLLOWED BY

### White Crab & Sun-Blushed Tomato Ravioli

lobster bisque & creamed leeks

## MAINS (PICK ONE)

28 Day Hung Sirloin of Beef (cooked pink or well)

Roast Cheshire Turkey Breast

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 Beetroot, Wild Mushroom & Creamed Goats Cheese Wellington

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

Pan Fried Fillet of Halibut & King Prawns

roasted sweet potato, tender stem broccoli, Champagne cream sauce

## DESSERTS (PICK ONE)

Classic Christmas Pudding

with boozy fruits & brandy sauce

Selection of Festive Cheeses

fruit loaf, crackers, celery, plum & apple chutney

Dark Chocolate & Black Cherry Delice

ginger bread crumb, Chantilly cream, dark chocolate truffles

Classic Boozy Sherry Trifle





# NEW YEARS EVE PARTY

**Bring in the New Year with our Dine & Disco - £69.95 per person**

£25 non-refundable deposit at the time of booking. Pre-order forms & full payment required by 30th November 2024.

Vegan and Gluten Free dishes also available, please enquire.

## STARTERS

❖ **Cream of Wild Mushroom, Black Truffle & Tarragon Soup**  
with a crusty bread roll

**In-House Smoked Breast of Duck**

confit leg bon-bon, black cherry gel, watercress & orange salad

**Carpaccio of Smoked Halibut**

white crab & lobster croquette, lemon crème fraîche & fine herbs

❖ **Delamere Goats Cheese & Caramelized Beetroot Tartlet**  
dressed rocket & candied walnuts

## MAINS

**Pan Fried Pork Fillet Medallions**

smoked applewood potato gratin, sautéed baby vegetables, cardamom purée, red wine & port jus

**Two Way Beef (cooked pink or well done)**

10 hour braised shin of beef, fillet steak medallion with mini potato fondants, smoked bacon wrapped green beans, butternut squash puree & a pot of pink peppercorn sauce

❖ **Moroccan Spiced Cauliflower Steak**

giant couscous salad, chargrilled Mediterranean vegetables, tzatziki, chilli sauce & garlic flat bread

**Pan Fried Fillet of Cod & Seared Scallops**

seafood paella croquette, sautéed greens & tomato salsa

## DESSERTS

**Champagne & Lemon Cheesecake**

ginger bread crumb, fresh raspberries, clotted ice cream & popping candy

**Milk Chocolate & Orange Mousse**

vanilla Chantilly cream & millionaires dark chocolate truffle

**Selection of Festive Cheeses**

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



# WINTER WEDDINGS AT THE PLOUGH

Please get in touch  
with one of our  
co-ordinators to  
discuss our various  
wedding packages!



Telephone: 01260 280207 or  
Email: [weddings@theploughinncheshire.com](mailto:weddings@theploughinncheshire.com)

# *The Plough*

AT EATON

Macclesfield Road • Congleton • Cheshire • CW12 2NH

Telephone: 01260 280207

[christmas@theploughinncheshire.com](mailto:christmas@theploughinncheshire.com)

[www.theploughinncheshire.com](http://www.theploughinncheshire.com)

