

CHRISTMAS
&
NEW YEAR
AT...





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!

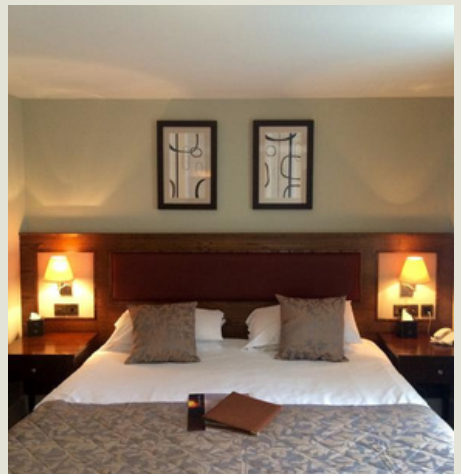
We would love to host your Christmas Party or festive meal with friends or colleagues. Our Christmas Party menu starts on Tuesday 25th November and runs until Tuesday 23rd December.

Why not join us for our extravagant New Year's Eve Party to see in 2026?! Together, we look forward to making this another brilliant year to remember!

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 email us at enquiries@theploughinncheshire.com 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 ten 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.

We have three party nights available this year: Thursday 11th, Thursday 18th & Friday 19th of December.

Private, weekday party nights are available on selected dates, please email to enquire.

CHRISTMAS DAY

Five course set menu, 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 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 1am (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.

Note: Please send all pre orders to christmas@theploughinncheshire.com one month prior to your booking date



ALLERGENS

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

If you have any questions or are interested in making a booking, please either speak to a member of staff, phone us on 01260 280207 or email us at: christmas@theploughinncheshire.com

Please note we are closed on Boxing Day, New Year's Day, 5th & 6th January 2026.

CHRISTMAS FAYRE



Monday to Wednesday - **2 courses £25.95 | 3 courses £29.95**
Thursday, Friday & Saturday - **2 courses £31.95 | 3 courses £36.95**

Please note that bookings for our Oak Barn are subject to availability on selected dates. You can also dine in our pub on party nights and join the music when the DJ starts.



STARTERS

Spiced Butternut Squash & Honey Roasted Parsnip Soup, truffle
crème fraîche, granary bloomer (v)

Scottish Oak Smoked Salmon & Watercress Mousse, focaccia
croutons, gem salad, citrus dressing

Honey Whipped Brie, clementine & rocket salad, toasted ciabatta (v)

Smooth Chicken Liver & Cheshire Free Range Pork Terrine,
caramelized red onion & cranberry chutney, dressed baby leaf, poached
pear, crusty roll

MAINS

Roast Turkey Breast, pigs in blankets, sage & cranberry stuffing

10-Hour Braised Shin of Beef, bourguignon sauce

Slow Roasted Shoulder of Pork, Cumberland stuffing, crackling crumb

Caramelised Beetroot & Creamed Goats Cheese Wellington (v)

*All served with herby roast potatoes, honey roasted parsnips, carrot &
swede mash, sticky red cabbage, buttered sprouts and red wine gravy*

Fillet of Cod stuffed with baby spinach & prawns, sun-blushed tomato
tapenade, creamy mash, tender stem broccoli, cream & Champagne
butter sauce

DESSERTS



Classic Christmas Pudding with boozy fruits & Brandy sauce

Mulled Berry Sherry Trifle with berry compote & chocolate shards

White Chocolate & Lime Cheesecake, pistachio praline, Chantilly
cream, white chocolate sauce

Three Cheese Terrine with crackers, grapes, celery, fruit loaf, plum &
apple chutney

£10 non-refundable deposit is required at the time of booking.

Contact Name:_____

Contact Phone: _____ Adults: ____ Children: ____

Time: _____ Date: _____

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CHRISTMAS DAY



£104.95 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 2025



STARTERS

Wild Mushroom Soup with black truffle oil & baked breads (v)

FOLLOWED BY

Tempura King Scallop with Devon crab, rosti potato, creamed baby spinach

FOLLOWED BY

Duck Liver & Confit Leg Terrine with plum & red onion jam, ciabatta crostini

MAINS

28-day Hung Roast Sirloin of Beef (*served pink or well*)

Roast Breast of Turkey

Roast Loin of Pork with Crackling Crumb

Mixed Roast (*served with all above meats*)

All served with herby roast potatoes, carrot & swede mash, sticky red cabbage, honey roasted parsnips, buttered sprouts, pigs in blankets, sage & onion stuffing, Yorkshire pudding & red wine gravy

Butternut Squash, Fire Roasted Red Pepper & Baby Spinach

Wellington, herby roast potatoes, sticky red cabbage, honey roasted parsnips, buttered sprouts, carrot & swede mash, red wine jus (v)

Pan-Fried Trio of Fish; Halibut, Salmon & Cod, saffron potato fondant, wilted greens, Champagne cream sauce



DESSERTS

Classic Christmas Pudding with boozy fruits & brandy sauce

Black Cherry Sherry Trifle with clotted ice cream, chocolate shards

Pavlova Cheesecake with mulled berries, Chantilly cream, hazelnut praline

A Selection of Festive Cheeses, crackers, celery, grapes, fruit loaf and plum & apple chutney

Pre-order forms are required for all bookings. Please be aware that all starters are included, so please confirm below that you wish to receive all three dishes, followed by your choice of main and dessert. £25 non - refundable deposit is required at the time of booking. Pre-order forms and full payment is required by 25TH November

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NEW YEARS EVE



Bring in the New Year with our Dine & Disco - £72.95 per person

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



STARTERS

Roasted Heritage Tomato Soup, whipped cream, tempura zucchini, crusty bread (v)

Seared Scallops with Chorizo Bonbons, cauliflower puree, salsa Verdi, fine herbs

Whipped Delamere Goats Cheese Mousse, caramelised beetroot puree, dressed rocket, red onion jam, focaccia (v)

In-House Smoked Duck Breast & Julienne Vegetable Open Wonton, hoisin sauce, baby coriander

MAINS

Pan Fried Fillet of Salmon & Cod, leek & potato rosti, sauteed asparagus, lemon & chive butter sauce

10-Hour Braised Shin of Beef, smoked Applewood cheddar, potato dauphinoise, garlic green beans, carrot & cardamom puree, red wine & port jus

Pan Fried Pork Fillet Medallions, mini sweet potato fondants, buttered kale, apple puree cider stock sauce, crackling crumb

Pan Fried Chicken Breast Wrapped in Parma Ham, truffle gnocchi, wilted spinach, pesto cream sauce

Bang Bang Cauliflower Steak with a Thai green vegetable risotto, wilted pak choi, mango salsa (v)



DESSERTS

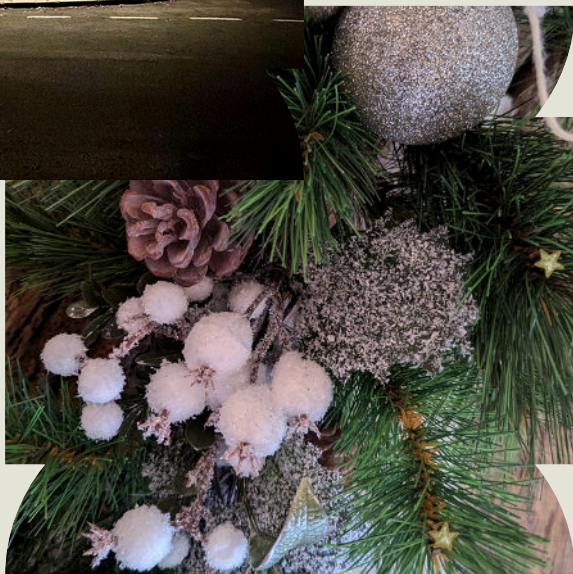
Pink Champagne & Lemon Panna Cotta, shortbread biscuit, raspberry gel, mint sugar

Millionaires Cheesecake with salted caramel ice cream and dark chocolate sauce

A Selection of Festive Cheeses, grapes, celery, biscuits, tea loaf and caramelised red onion jam

Time: _____ Date: _____

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The Plough

AT EATON

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