

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 & strain out of Christmas Day. We will peel the potatoes & tackle the turkey, leaving you to relax & enjoy the big day with family & loved ones!

We would love to host your Christmas Party or festive meal with friends or colleagues. Our Christmas Fayre menu starts on Monday 23rd November & runs until Wednesday 23rd December.

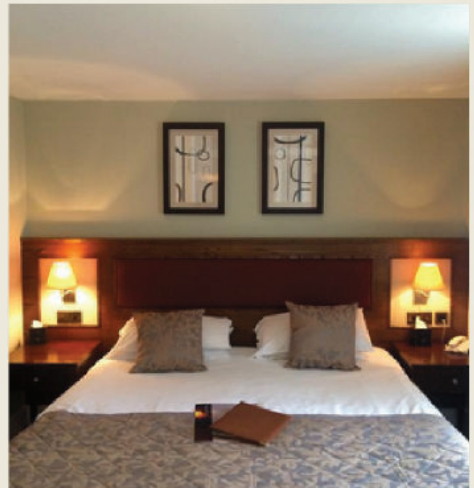
Why not join us for our extravagant New Year's Eve Party to see in 2027?! Together, we look forward to making this another brilliant year to remember!

We wish you a Merry Christmas & a Happy New Year!

ACCOMMODATION

We have 17 en suite double, twin & 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

Monday - Thursday 12pm to 8:30pm, Friday & Saturday 12pm - 9pm,
from 23rd 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 one party night available this year on Friday 11th December.

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

CHRISTMAS DAY

Five course set menu, just sit back & enjoy!

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

For children & dietary requirements, please ask a member of staff to
see an alternative menu.

Please note, our last table booking is 2pm, & 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 & all of our dishes are made in house, so if you
have any allergies or intolerances, please inform us upon booking &
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 and New Years Day.

CHRISTMAS FAYRE



Monday to Wednesday - **2 courses £26.95 | 3 courses £30.95**
Thursday, Friday & Saturday - **2 courses £32.95 | 3 courses £37.95**

Please note that bookings for our Oak Barn are subject to availability on selected dates.

STARTERS

- Spiced Carrot & Red Lentil Soup** with parsnip crisps, crusty roll & butter (GFA, VGA)
Smoked Mackerel & Mascarpone Mousse, peppery watercress & clementine salad, focaccia croutons & citrus creme fraiche (GFA)
Smooth Duck Liver & Smoked Bacon Pate with caramelised red onion jam, toasted ciabatta & aged balsamic vinegar & olive oil dressed rocket (GFA)
Snowdonia Mature Cheddar & Fire Roasted Red Pepper Puff Pastry Roll with tomato relish & chopped salad (v)

MAINS

- Traditional Roast Turkey Breast** with pigs in blankets & sage & onion stuffing (GFA)
10-hour Braised Shin of Beef & wild mushroom (GFA)
Slow & Low Roasted Shoulder of Cheshire Pork with sage & onion stuffing & crackling crumb (GFA)
Sweet Potato & Chestnut Roast with sage & onion stuffing (GFA, VGA)
All the above are served with Herbie roast potatoes, honey roasted parsnips, carrot & swede mash, sticky red cabbage, buttered sprouts & red wine gravy
Panko Breaded Fillet of Cod with parsley butter crushed new potatoes & sauteed greens (GFA)

DESSERTS

- Classic Christmas Pudding** with boozy fruits & brandy sauce (GFA, VGA)
Chocolate Brownie & Black Cherry Trifle with vanilla Chantilly cream & chocolate shards (GFA)
Lemon Drizzle Cheesecake with strawberry compote & hazelnut praline
Truffle Infused Wedge of Brie with plum & apple chutney, biscuits, celery, grapes & fruit loaf (GFA)



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CHRISTMAS DAY

£109.95 per person | £39.95 children 12 & under

STARTERS

Heritage Tomato Soup with tempura courgette, basil crème fraiche & baked roll
(GFA, VGA)

Followed By

Confit of Salmon & Lobster

with avocado puree, pickled cucumber & bloody Mary vinaigrette (GFA)

Followed By

In House Smoked Duck Breast

& wild rocket salad, pomegranate dressing & filo crisp (GFA)

MAINS

28-Day Hung Roast Sirloin of Beef, served pink or well (GFA)

Cheshire Roast Loin of Pork with crackling crumb GFA

Cheshire Roast Turkey Breast (GFA)

Mixed Roast of all Three Meats (GFA)

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

Sweet Potato & Chestnut Roast (GFA, VGA)

Roasted Butternut Squash, Baby Spinach & Red Pepper Wellington (VGA)

Pan Fried Fillet of Line Caught Seabass & Salmon with King Prawns, baby butternut squash fondants, sauté tender stem broccoli & champagne cream sauce (GFA)

DESSERTS

Classic Christmas Pudding with boozy fruits & brandy sauce (GFA, VGA)

Billionaires Trifle with black cherry compote & chocolate shards

Mulled Berry & White Chocolate Cheesecake with popping candy
gremolata & lemon gel

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

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. Preorder forms & full payment required by 30th November

STARTERS

Asparagus & Wild Mushroom Soup with truffle creme fresh & baked roll (GFA, VGA)

Gressingham Duck Three Ways; in house smoked duck breast, pulled leg bon bons & cracking crumb with a baby watercress candied beetroot salad & pomegranate dressing (GFA)

King Prawn, Scallop & Lobster Thermidor with lemon gremolata & rosemary & sun blushed tomato focaccia (GFA)

Baked Figs & Delamere Goats Cheese with caramelised red onion chutney & dressed baby rocket (GF)

MAINS

Braised Shin of Beef Wellington, Parmentier potatoes, smoked bacon wrapped, green beans, carrot puree & red wine jus (GFA)

Triple Cooked Szechuan Shoulder of Pork with wilted sesame pak choi, sweet potato fondant & hoisin & sweet chilli glaze (GF)

Pan Fried Fillet of Salmon & Cod with Mussels, mariniere sauce, creamy mash potato & tender stem broccoli (GFA)

Jerk Marinated Cauliflower Steak with Jenga chips, sauteed mushroom & cherry tomatoes, watercress & Diane sauce (GF, VEGAN)

DESSERTS

Dark Chocolate Fondant with vanilla ice cream & fresh strawberries

Lemon Creme Brulée Tart with champagne sorbet & raspberry coulis & popping candy

A Selection of Festive Cheeses, grapes, celery, biscuits, tea loaf & chutney (GFA)

Time:..... Date:.....



The Plough
AT EATON

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