

# *The Plough Inn*

## *Christmas Function Suite Menu*

*Available from 1<sup>st</sup> November 2011 until 30<sup>th</sup> January 2012*

### *Starters*

*Homemade Chicken Liver & Bacon Pate with a little taste of brandy*

*Prawn Cocktail with Marie Rose Sauce*

*Homemade Roasted Vine Tomato soup*

*Smoked Salmon with brown bread and salad garnish*

### *Mains*

*Choice of Turkey Crown or Beef Joint served with a Bacon wrapped sausage, Chestnut Stuffing, Roast Potatoes, Mashed potatoes, baby New Potatoes, a selection of Seasonal Vegetables and topped off with succulent gravy*

*Vegetarian options available*

### *Sweets*

*Christmas pudding served with Brandy sauce*

*Home baked Fruit Pies*

*Homemade Trifle*

*All served with either homemade custard or cream*

*Home-produced mince pies with tea or Coffee*

*Hats, crackers & party poppers!!!£19.95 and £15.95 under10*

*01949 860411/ [david.wilson10@hotmail.co.uk](mailto:david.wilson10@hotmail.co.uk)*



## *The Plough Christmas Day*

*You will be welcomed to your table with a glass of Sherry, Champagne or Orange Juice*

### *Starters*

*Homemade Chicken Liver Pate with a little taste of brandy*

*Prawn Cocktail with Marie Rose Sauce*

*Freshly made Tomato Soup The Ploughs own recipe*

*Smoked Salmon with brown bread and salad garnish*

### *Mains*

*Choice of Turkey Crown or Beef Joint served with a Bacon wrapped sausage, Chestnut Stuffing, Roast Potatoes, Mashed potatoes, baby New Potatoes, a selection of Seasonal Vegetables and topped off with succulent gravy*

*Vegetarian option available*

### *Sweets*

*Christmas pudding served with Brandy sauce*

*Home baked Fruit Pies*

*Homemade Trifle*

*All served with either homemade custard or cream*

*Home-produced mince pies with tea or coffee*



***£49.50 (adults); £34.50 (under 10) £20 deposit p.p.***

***Hats, crackers & party poppers!!!***

***Tel : 01949 860411 / david.wilson10@hotmail.co.uk***