

THE PLOUGH CHRISTMAS LUNCH MENU

£150ph

CANAPÉS

Brown Crab Meat Tapioca Crackers, Caviar

Wild Mushroom, Goats Curd Tart, Truffle

Short Rib Croquette, Smoked Aioli

BREAD

The Plough Bread Selection, Whipped Butter, Truffle

STARTERS

Wild Mushroom Soup, Shaved Truffle

Game Terrine, Pheasant, Partridge, Quail, Land cress

Ajo Blanco, Almonds, Heritage Beetroot, Dill Vinaigrette

Brixham Crab, King Prawns, Winter Leaf, Fennel, Brown Crab Mayonnaise

**Crispy Duck, Compressed Watermelon, Korean BBQ, Pickled Baby Cucumber, Chilli,
Watercress**

MAINS

**Roast Rib of Beef, Roast Potatoes, Roast Carrot, Sprout Tops, Pigs in Blankets, Red
Wine Sauce**

**Free Range Turkey, Roast Potatoes, Roast Carrot, Sprout Tops, Apricot and Chestnut
Stuffing, Pigs in Blankets, Cranberry**

Braised OX Cheek, Pomme Purée, Grilled Roscoff Onion, Jus

John Dory, Apple and Lemongrass Purée, Hazelnut, Celeriac

Tunworth, Braised Fennel, Land cress, Green Oil

Nut Roast, Roast Potatoes, Roasted Carrot, Sprout Tops, Winter Vegetables, Gravy

Please Inform Us of Any Allergies
There Will Be a Discretionary 12.5% Service Charge Added to Your Bill
Subject To Season Changes

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DESSERTS

Clementine Posset, Poppyseed and Orange Madeleines

Spiced Christmas Brûlé

Warm Christmas Pudding, Brandy Cream

Chocolate Ganache, Spiced Orange Curd, Candied Peel

Selection of Cheeses, House Crackers, Chutney

PETIT FOUR

House Selection

TO ACCOMPANY

Espresso Martini £11.00

Absolut Vodka, Espresso, Kahlua, Sugar Syrup

Blueberry Muffin £11.50

Absolut Vanilla, Cranberry Juice, Fresh Blueberry Puree, Gingerbread Syrup, Lemon Juice

Old Fashioned £11.50

Buffalo Trace Bourbon Syrup, Angostura, Orange Bitters

Courvoisier £5.00/£11.00

25ml or 50ml

Irish Coffee £9.00

Irish Whiskey, Sugar, Whipped Cream

Americano £2.60

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