



FESTIVE MENU 2024 AT THE PLOUGH INN LEITHOLM

Set-price menu

1-course £20, 2-course £26, 3-course £30
plus complimentary coffee or tea with shortbread

Starters

Chestnut & Sage Soup (v/gfo)
served with bread and butter

King Prawn Cocktail (gfo)
King prawns in a Marie Rose sauce on a bed of lettuce served with
buttered bread and a wedge of lemon

Chicken Liver Pate
served with Melba toast and red onion chutney

Mains

Traditional Christmas Roast (gf)
Roast Turkey Breast, roast potatoes, seasonal vegetables
and all the trimmings (gravy served separately)

Roast Hake with Capers and Lemon Butter (gf)
served with boiled baby potatoes, creamy leeks and tenderstem broccoli

Mushroom and Lentil Wellington (gf/vgn)
roast potatoes and seasonal vegetables (gravy served separately)

Puddings

Christmas Pudding
served warm with vanilla ice cream

Fay's Fabulous Sticky Toffee Pudding (gf)
served with pouring cream

Black Forest Trifle (gf)
Layer of Cherries in Kirsch, Chocolate Brownie, Chocolate Custard and Cream

Ice Cream (gf)
Two scoops from Doddington Dairy
Flavours: Caramel with Sea Salt, Chocolate, Double Ginger, Vanilla

Bookings only (at least 4 days' notice please) and a **non-refundable deposit of £15pp** at time of booking.
Available on **Fridays, Saturdays and Sundays 6-22 December** and **Christmas Eve 2024**. We may be happy
to take bookings on days we are usually closed dependent on the size of the party.
Please discuss any special dietary requirements as most items can be adapted. All subject to availability.

