



CHRISTMAS MENU 2018 AT THE PLOUGH INN LEITHOLM

Set-price menu

2-courses £20, 3-courses £25

plus complimentary coffee or tea with shortbread

Available **from Monday 10 December** 2018 for **bookings only** (at least 4 days' notice needed) and a **non-refundable deposit of £10** per person at time of booking.
We may be happy to take bookings on days we are usually closed dependent on the size of the party.

Starters

Chestnut & Sage Soup (v)

Homemade and served with butter and homemade bread

King Prawn Cocktail

King prawns in a Marie Rose sauce on a bed of lettuce served with buttered bread and a wedge of lemon

Chicken Liver Pate

Homemade, served with homemade Melba Toast and a dressed salad garnish

Mains

Traditional Christmas Roast (gf)

Roast Turkey Breast, Roast Beef and Roast Gammon, roast potatoes, seasonal vegetables and all the trimmings (gravy served separately)

Roast Cod with King Prawns (gf)

On a bed of creamy leek with boiled potatoes, vegetables and lemon butter

Mushroom and Lentil Wellington (v)

With blue cheese sauce (served separately), roast potatoes and seasonal vegetables

Puddings

Christmas Pudding

Served warm with Custard or Cream

Apricot and Amaretti Layered Fool

Apricots, Amaretti Biscuit, Crème Fraiche

Black Forest Trifle

Layer of Cherries in Kirsch, Chocolate Sponge, Chocolate Custard and Cream

Ice Cream

Two scoops served in a Brandy Snap Basket

Choose from: Vanilla, Chocolate, Gingerbread, Caramel with Sea Salt, Raspberry

Please discuss any special dietary requirements as most items can be adapted and we have GF alternatives for bread.
Please note subject to ingredients availability.

