

Booking Information

Christmas Fayre

Available Mon to Sat, all day, from 26th Nov until 22nd Dec.
Pre-order of menu choices are required for tables of six or more.
Pre-orders are required one month before date of booking.
A £10 non-refundable deposit per person is required upon booking & full payment is required one month before.

DJ included on Fridays and Saturdays, 9pm until midnight.
DJs are available Mondays/Tuesdays/Wednesdays/Thursdays but at extra cost.

Christmas Day

Set 4 course meal, just sit back and enjoy, no need for pre orders!
£25 non-refundable deposit per person is required upon booking & full payment is required one month before.
Please note the pub will close at 6.30pm

New Year's Eve Dinner & Disco

Includes a DJ from 9pm until 1.30am.

Pre-order of menu choices are required. A £25 non-refundable deposit per person is required upon booking & full payment is required one month before.
Bookings from 7pm.

Bookings in the barn are on a first come first served basis

Allergens

We are allergen aware. All our dishes are made in house so if you have any allergies or intolerances please inform a member of staff so we can offer you alternatives, as most of the dishes are made to order.

If you are interested in making a booking, please either speak member of staff, phone us on 01260 280 207 or email us at enquiries@theploughinncheshire.com

Christmas Fayre

Monday to Thursday - 2 courses £18.95, 3 courses £20.95

Friday & Saturday - 2 courses £22.95, 3 courses £26.95

Friday & Saturday includes DJ playing until midnight in our cosy barn
Please note that bookings for our Oak Barn are subject to availability; you can dine in our pub and join the music when the party starts.

Scottish Smoked Salmon, Watercress & Mascarpone Mousse

horseradish croquet, lemon crème fraiche & fine herbs

Gressingham Duck Liver & Smoked Bacon Terrine

caramelised red onion chutney, baby leaf salad & ciabatta crostini

Fondued Goat's Cheese, Mandarin, Candied Walnut & Rocket Salad

herby croutons & aged balsamic glaze (v)



10 Hour Braised Shin of Beef

'Slow & Low' Cooked Belly Pork

crackling crumb, cranberry & sage stuffing

Roast Turkey Breast

cranberry & sage stuffing & pigs in blankets

Wild Mushroom, Chestnut & Roasted Butternut Squash Wellington (v)

All served with roast potatoes, Christmas vegetables and gravy

Grilled Fillet of Seabass

creamy mash, wilted greens & a sunblushed tomato butter sauce



Christmas Pudding with brandy sauce

Chocolate & Hazelnut Meringue Roulade praline Chantilly cream

Festive Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney

Christmas Day

Adults £79.95 Children £39.95

To start

Cream of Wild Mushroom & Tarragon Soup parmesan croutons (v)

followed by

Pan Seared Scallop

wrapped in pancetta, cauliflower fritter, pea puree, butter sauce & baby chervil

followed by

Pot Roasted Pheasant & Chestnut Terrine

pickled vegetables, caramelised red onion & damson chutney, ciabatta crostini



The main event - choose from:

Roast Pork Loin

Roast Turkey

Roast Sirloin of Beef

Mixed Roasts *on request*

Wild Mushroom & Roasted Butternut Squash Wellington (v)

All served with roast potatoes, vegetables, a Yorkshire pudding, pigs in blankets, cranberry & sage stuffing & gravy

or

Roast Salmon Fillet & King Prawns

served with a fondant potato, greens & parsley cream sauce



To finish - choose from:

Christmas Pudding

with brandy sauce

or

Black Forest Tartlet

Chantilly & praline cream, chocolate shards & kirsch cherries

or

Festive Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney

New Year's Eve Dinner & Disco

£60.00 per person

DJ & music finishes 1.30am. Full payment required 1 month before.

Lemon & Black Pepper Marinated Chicken & Chorizo Kebab

rocket & roasted red pepper salad, pesto mayonnaise & focaccia croutons

King prawn, Mussel & Crayfish Thermidor

chervil & lemon gremolata, char-grilled sour dough

Creamy Stilton & Caramelised Onion Tartlet

walnut, grape & baby leaf salad (v)



10 hour Braised Shin of Beef

Parmentiere potatoes, curly kale, roasted butternut squash puree, port & red wine jus

Grilled Fillet of Seabass

crab & tarragon potato cake, stir-fried greens, tempura king prawn, light

Chardonnay cream sauce

Slow & Low Roasted Belly Pork

Bury black pudding & smoked bacon boulanger potatoes, tender stem broccoli, cider stock sauce & crackling crumb

Roasted Butternut Squash & Wild Mushroom Wellington

crushed new potatoes, wilted greens, cherry tomato coulis (v)



Honeycomb & Mascarpone Cheesecake, salted caramel sauce

Double Chocolate Fondant with vanilla pod ice cream

Festive Cheese & Biscuits with fruit loaf, crackers, celery, grapes & chutney



Glass of Prosecco at midnight to toast the New Year