

New Year's Eve Dinner & Disco Form

Contact Name:

Contact Phone: Adults: Children:

Preferred Time:

Guest Name	Chicken Kebab	Thermidor	Stilton Tartlet	Beef	Seabass	Belly Pork	Wellington (V)	Fondant	Cheesecake	Cheese



The Plough

AT EATON

Christmas 2018



A Christmas Message

At this festive time, we would like to thank you for your loyal custom throughout the year.

This year, let us take the stress and strain out of Christmas Day. We will peel the potatoes and tackle the turkey, leaving you to relax and enjoy the big day with family and loved ones.

We would love to host your Christmas Party or Festive Meal with friends or colleagues. Our Christmas Fayre menu starts November 26th until December 22nd.

Why not join us for our extravagant New Year's Eve Dinner to see in 2019.

Together, we look forward to making this the best Christmas ever!

A very Merry Christmas to you, and a Happy New Year!

Best wishes from us all at

The Plough Inn

Accommodation Offers

Need accommodation?

When hosting a party with us we can offer you a special Bed & Breakfast rate:

Monday -Sunday:

Single occupancy £60.00 / Double occupancy £72.00 per room



Christmas Fayre

Contact Name:

Contact Phone: Adults: Children:

Preferred Time:

Guest Name	Salmon Mousse	Duck Terrine	Goat's Cheese (V)	Shin of Beef	Belly Pork	Roast Turkey	Seabass	Wellington (V)	Xmas Pud	Roulade	Cheeses

Pre Order Forms are required for parties of 6 or more.

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