

# THE PLOUGH

## *Valentines menu*

2 courses £35.50

4 courses £50.00

5 courses £60.00

### SHARING STARTER

#### *Artisan grazing board*

*Olives, hummus, tapenade, Bread Selection, chutney, tempura battered artichoke, polenta chips & sauces.*

*Baked French Camembert, honey & rosemary glaze, red onion marmalade, apple & brandy chutney.*

*Bread Assortment, crostini breadsticks, celery & grapes.*

#### *Seafood Platter*

*Chilli tiger prawn skewers, seared scallops, smoked salmon, Keta pearls, oysters.*

*Fresh bread & butter dips & sauces*

*Dressed watercress.*

£3 SUPPLIMENT FOR SHARERS

#### *Meat Grazer*

*Cured meat, salami chorizo, Brixworth pate bread selection, olives, dressed leaves chutney & hummus.*

### STARTER

*Sweet potato, butternut squash, coconut & chilli velouté, toasted sesame. Bread, butter & tortilla croutons*

*Lobster, pimento & crayfish tail mac & cheese, cheddar Gratin & toasted sourdough.*

*Root vegetables textures, black pudding crumb, red wine jus & toasted hazelnut.*





## MAIN

*8oz Local Ribeye steak, dauphinoise potato terrine, truffle roasted portobello mushroom, vine tomatoes, bernaise butter and Diane sauce.*  
£3 SUPPLIMENT

*Pan fried Sea bass fillets, saffron and paprika potatoes, spinach and basil hollandaise. Seared Atlantic scallops, asparagus & greens.*

*Woburn estate venison haunch, colcannon potatoes with bacon, caramelised shallots, salted caramel & parsnip puree. Tenderstem broccoli & Bordelaise jus.*

*Seafood bouillabaisse pappardelle, Scottish mussels, tiger prawns sea trout, cherry vine tomatoes, chervil, French stick.*

*Chestnut & garlic stuffed portobello mushroom, cashew & truffle béchamel, tempura battered artichoke. British greens, fondant swede & chive oil.*

## ASSIETTE OF DESSERTS

*Plough's assiette of sweets  
Sticky toffee pudding  
Gingerbread ice cream  
Flambe caramel vanilla creme Brulee  
Mini apple crumble  
Chocolate and cocoa cheesecake  
Selection of ice creams and sorbets*  
£2 suppliment

## DESSERT

*Sticky toffee pudding with butterscotch sauce, madagascan vanilla ice cream & popcorn dust.*

*Chocolate tacos with Belgium chocolate tortilla, chocolate gelato chantilly cream, whipped cocoa cheesecake and sprinkles.*

*Local apple & blackcurrant crumble with Blackberry gelato vanilla custard, shortbread crumb*

*Affogato Vanilla pod gelato Espresso Irish cream*

## CHEESE

*A selection of soft, hard & blue, chutney, celery, crackers and grapes.*