



THE PLOUGH

Christmas Menu



Starters

Christmas Pâté Duo 9.95

Brixworth pâté, whipped duck parfait, Cumberland sauce, pear and ginger chutney, dressed leaves and toast

Spiced Winter Soup 8.95

Pumpkin & butternut squash soup, with cinnamon cream, toasted pumpkin seeds, served with fresh bread and butter (v)

Korean Pork Belly Strips 10.95

Slow roasted belly pork, Korean sticky barbecue glaze, sesame seeds, spicy onion, pak choi & puffed rice

Smoked Fish Trio 11.95

Smoked mackerel mousse, smoked trout, beetroot gravlax, keta pearls, brown bread, watercress

Meat Grazer Sharer 20.95

Cured meats, chorizo, Brixworth pâté, olives, hummus, with a selection of fresh breads, Cumberland sauce & onion chutney

Bread & Olives 7.95/13.95

Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v)
For 1 or 2

Jim's Beef & Ale Pie 20.45

Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potato, beef dripping gravy

Woburn Estate Venison 29.95

Venison haunch served with colcannon potatoes with bacon, textures of autumn vegetables, tender stem broccoli red wine jus



Beer-battered Haddock 16.95

Triple cooked chunky chips, crushed petit pois, homemade tartar, lemon wedge.

Pan Fried Sea Bream 24.95

Smoked haddock & leek veloute, roasted new potatoes with chives, french beans & fondant butternut squash.

Roasted Turkey Crown 20.95

Duck fat & thyme roasted potatoes, honey glazed parsnips, chestnut stuffing, pigs in blankets, cranberry gel & turkey reduction gravy

Homemade Nut Roast 18.95

Melting brie, cranberry & chestnut, served with seasonal vegetables, roast potatoes & rich thyme gravy (v)

Festive Pigs In Blankets 18.95

Jumbo sausages wrapped in bacon, crispy onions, creamy mash, winter vegetables, buttered greens & turkey gravy





Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef Burger	16.95	Christmas Chicken Burger	16.95	Halloumi Burger	15.95
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Smoked cheddar, crispy onions, coleslaw, gherkin & a red onion marmalade

Pigs in blankets, sausage stuffing & cranberry sauce

Homemade hummus with a red pepper salsa & Coleslaw (v)

Upgrades

Add bacon	2
Extra patty	5
Extra chicken breast	4

Truffle fries	1.50
Loaded fries	2.50

Ciabattas

Served with homemade coleslaw & dressed salad

Christmas Turkey	14.95
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Sliced turkey, cranberry sauce, pigs in blankets with a gravy dipping pot

Local Steak	15.95
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Truffle-infused mayonnaise, topped with caramelised red-onion marmalade

Festive Smokey Bacon	13.95
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Grilled smoked back bacon, gratinated French brie & cranberry sauce

Smoked Salmon	15.95
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Cream cheese & chive

Roasted Pepper	12.95
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Hummus, tomato salsa and baby leaf (ve)



Children's Meals

Cheese Burger	8.50
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Served with Plough fries & homemade coleslaw

Chicken Nuggets	8.50
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Homemade chicken strips coated in a light batter, with Plough fries and salad

Battered Fish Goujons	8.50
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Fresh haddock strips coated in light batter, with Plough fries & peas

Childrens Sides

Carrotsticks	2.50
Cucumber sticks	2.50
Baked beans	2.50
Garden peas	2.50

Sides

Olives	4.50	Plough fries	3.50
Tenderstem broccoli	4	Sweet potato fries	3.95
Dressed side salad	2.95	Truffle & parmesan fries	5
Halloumi fries	5.95	Bacon & cheese loaded fries	5





THE PLOUGH

Christmas Dessert Menu

Sweets

Sticky Toffee Pudding 8.95

Homemade gingerbread ice-cream, sticky butterscotch served with toffee popcorn

Terrys Chocolate Orange 8.95

Crème Brûlée

Caramelised sugar, Belgian chocolate, shortbread biscuits & chantilly cream

Ice-cream & Sorbet 2.50

Ice-cream

Vanilla

Chocolate

Strawberry

Salted caramel

Pistachio

Passion fruit

Vegan vanilla

Sorbet

Mango

Raspberry

Orange

Affogato Al Caffè 11.95

Vanilla pod gelato, homemade shortbread, espresso & Irish cream

Mince Pie Eton Mess 8.95

Meringue, whipped cream, mince pie Ice-cream, crushed mince pies & cranberries

Mini Festive Treat

Warm Mince Pie 5.95

Pouring cream

Hot Fudge Sundae 6.95

Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)

Cheese

Plough Cheeseboard 11.95

A selection of speciality soft, hard & blue cheese, apple & raisin chutney with celery, grapes & crackers



Coffee & Hot Drinks

Espresso based drinks made with 'Well Roasted' coffee beans, for a rich, chocolaty & full-bodied flavour

Double Espresso 3

Americano 3.30

Cappuccino 3.80

Latte 3.65

Flat white 3.65

Cortado 3.50

Macchiato 3.50

Mocha 3.00

Floater with double cream 3.80

Liqueur coffee with double cream 7.50

Callebaut 60% Hot Choc 3

With Cream & Marshmallows +0.80

Chai Latte 3.55

English Breakfast 1.95

Earl Grey & Cornflower Petals 2.20

Peppermint 2.20

Green Tea & Japanese Cherry 2.20

Red Berry Crush 2.20

Camomile 2.20

All of our coffees are available as decaffeinated and can be made with either soya or oat milk alternatives.

Our teas are all brewed using loose leaf Brodies Teas, for a fresh, vibrant flavour

