

The Festive Menu

Two Courses £17.50 🍷 Three Courses £21.95

Available from 30th November until 24th December 2020

(Excluding Sundays when a different set menu will be available)

Starters

Carrot & Roasted Red Pepper Soup 🍷

Coriander Cream, Baked Roll
& Salted Butter

Seafood Cocktail

Icelandic Prawns, Crab & Crayfish,
Waldorf Salad, Tomato & Smoked
Paprika Marie Rose, Lemon

Chicken Liver

& Smoked Pancetta Paté

Toasted Rye Bread, Apple & Fig Chutney

Prosciutto Ham, Halloumi & Fig

Rocket & Beetroot, Pomegranate Syrup,
Red Onion Marmalade

Mains

Succulent Breast of Oven Roasted Turkey

Sage & Lemon Stuffing, Pigs in Blankets,
Garlic & Thyme Roasted Potatoes,
Honey Glazed Parsnips, Sprouts,
Butter Carrots, Pan Gravy

Slow Cooked Medallion of Beef

Madeira Wine Sauce, Braised Onions,
Smoked Bacon Lardons, Horseradish
Crème Fraiche, Gratin Potato,
Orange Butter Carrots

Fillet Steak Garni

Boz Centre Cut, Cooked MR or Well,
Onion Rings, Flat Mushroom,
Chunky Chips, Cognac & Black Pepper
Cream, Red Onion Salad
(£6 Supplement)

Darne of Salmon

Spinach, Dill & Lemon Butter Cream
Sauce, Sautéed Leeks, Parsley-crushed
Baby Potatoes

Desserts

Traditional Christmas Pudding

Cognac & Vanilla Bean Custard

Lemon & Ginger Crunch Cream

Lemon Cream Mousse, Ginger Biscuit Base,
Wallings Vanilla Ice Cream

Apple & Cinnamon Posset

Mulled Fruits, Shortbread Biscuits

Chocolate Orange Torte

Brandy Snap Basket,
Pistachio Ice Cream

...For more vegan or vegetarian options please see our menu online

Why not book your table for our Festive Menu online at
www.plough-galgate.co.uk/#bookonline

Deposits and Pre-orders may be required for tables of 10 or more