

Festive Menu 2024

TO RESERVE YOUR TABLE CALL 01723 362622
OR BOOK ONLINE AT theploughscalby.co.uk



STARTERS

Salt Baked Celeriac Soup

Black Sheep rarebit (V)

Slow Cooked Beef Brisket Croquette

pickles, piccalilli emulsion

Home-cured Salmon

pickled fennel, yoghurt, linseed cracker

Black Cow

Cheddar Beignet

pecan & mulled quince salad (V) (N)

(V) = vegetarian (N) = contains nuts

MAINS

(All served with a selection of seasonal vegetables)

Butter Roast Turkey Breast

*pigs in blanket, sage & chestnut stuffing,
rosemary roasted potatoes, cranberry gravy* (N)

Ox Cheek Bourguignon

crispy polenta, cavolo nero

Roast Sea Bream

*smoked mussel & cider velouté,
pomme fondant, root vegetables*

Spinach Gnocchi

*roast squash, wild mushrooms
& chestnut pesto* (V) (N)

DESSERTS

Christmas Pudding

boozy plums, custard/ice cream (V)

Chocolate Delice

*rum and raisin ice cream,
candied fruit and nuts,
mini spiced mulled shot* (V) (N)

Christmas Eton Mess

*berry compote, clementine,
chestnut praline, meringue,
whipped cream* (V) (N)

Cheese Board

crackers, quince jelly

2 COURSES £32 · 3 COURSES £40

AVAILABLE MON – THU THROUGHTOUT DECEMBER (until 24th December)

FESTIVE DISHES ALSO AVAILABLE ON OUR SPECIALS BOARD FRI-SUN

A non-refundable £10 per person deposit and pre-orders are required for parties of 6+.

Prior your visit, please inform us of any food allergies / dietary requirements (dishes may be altered).
Food is prepared in a kitchen where allergens are present, full allergen information available.

Fish dishes may contain bones / game may contain traces of shot.

