



THE
PLOUGH
INN
COLDHARBOUR



*We look forward to welcoming you
at The Plough Inn over the festive period*

Book before the 1st December and receive a free glass of prosecco on arrival

Three Courses £29.95

For bookings of 8 or over a pre-order is required. A discretionary 12.5% service charge will be added to your bill.

Menu runs from 30th November to 22nd December inclusive.

Private Dining available for 30 guests.

Menu available for lunch and dinner Monday to Saturday Terms and Conditions apply.

landlord@ploughinn.com and 01306 711 793

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C O L D H A R B O U R

Starters

Butternut Squash Soup (V)

With cumin cream and fresh bread and butter

Smoked Pigeon Breast

Pickled red cabbage and toasted pine nuts with a shallot purée

Pickled Walnut and Norbury Blue Salad

Sweet pickled fennel, baby gem leaves, croutons and Norbury blue cheese dressing

Potted Smoked Mackerel Pâté

Rye toast and watercress salad

Mains

Traditional Roast Turkey

Served with pork, herb and chestnut stuffing wrapped in bacon, grilled chipolatas, roast potatoes, fresh turkey gravy and home-made orange and red wine infused cranberry sauce

Spiced Port and Beetroot Cod Loin

Feta and beetroot 'Ravi-Ollie' and pea velouté

Roasted Haunch of Venison

Petit apples, roast potatoes, sautéed curly kale and cherry red wine jus.

Pumpkin risotto

Buttered Sprouts and Dirty Vicar Cheese

Desserts

Traditional Christmas Pudding

With a rich brandy butter sauce

Sticky Toffee Pudding

Served with our homemade hot toffee sauce and a jug of cream

Sloe Gin crème Brûlée

Cranberry and White Chocolate Cheesecake

Cheeseboard - £2.95 supplement

Tea and Coffee