

*The*  
**PLOUGH  
INN**  
*Norfolk*



**£105 PER PERSON**

Preordering is essential for everyone, all preorders must be in at least 2 weeks before your booking. Full payment required when pre order is given.  
We do offer a Children's Xmas menu, for under 12s only. (Sent on Request)

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**ON ARRIVAL**

Please enjoy a complimentary glass of mulled wine or buck's fizz.  
(Available alcohol free on request)

**WHILE YOU WAIT**

Pull your Christmas cracker with your friends and family.

Selection of homemade sour dough toast and different homemade butters,  
(aged balsamic butter, bone marrow & beef dripping butter, cowboy butter)  
(GFA) (DFA) (VA)

## STARTERS

### Smokey Tomato & Roasted Red Pepper Soup

Topped with crispy onions, double cream. Served with a mini cheese toastie. (V) (VGA) (DFA) (GFA)

### XO Chicken

Tempura battered chicken breast, drizzled with xo sauce, chefs garnish. (GFA) (DFA) (VA) (VGA)

### The Plough Inn Terrine

Honey glazed ham hock and chicken terrine. Served with a fruity hedge row chutney, chef's salad garnish. (GFA) (DFA)

### Prawn Cocktail

King Prawns, Marie rose sauce, baby gem lettuce, bread & butter. (GFA) (DFA)

### Cast Iron Baked Mushrooms

Smokey cheesy baked mushrooms. Served with homemade sour dough toasts. (GFA) (V) (DFA)

## MAINS

### Christmas Turkey Dinner

Roasted Norfolk turkey, Rosemary & thyme butter roasted potatoes, Norfolk honey roasted carrot & parsnip, tender stem broccoli, braised red cabbage, Norfolk brussels, chestnut and cranberry stuffing, pig in blanket, Yorkshire pudding. (GFA) (DFA) (VA) (VGA)

### Sirloin of Prime Beef

Served pink, Rosemary & thyme salted butter roasted potatoes, Norfolk honey roasted carrot & parsnip, tender stem broccoli, braised red cabbage, chestnut and cranberry stuffing, pig in blanket, Norfolk brussels, horse radish sauce, Yorkshire pudding. (GFA) (DFA) (VGA) (VA)

### Christmas Nut Roast Dinner

Norfolk, Rosemary & thyme butter roasted potatoes, Norfolk honey roasted carrot & parsnip, tender stem broccoli, braised red cabbage, chestnut and cranberry stuffing, pig in blanket, Yorkshire pudding. (GFA) (DFA) (VGA) (VA)

### Pan Roasted Cod Loin

Served with dauphinoise potatoes, pea and broad bean puree, saffron infused truffle aioli, tomato tapenade. (GFA) (DFA)

### Goats Cheese & Fig Tartlet

Layered goats' cheese and fig pastry, Served with balsamic glazed roasted vegetables, fancy vegetable gravy. (V)

### Guinea Fowl Supreme

Pan fried & roasted guinea fowl breast, stuffed with butchers' sausage meat. Served potato dauphinoise, roasted seasonal vegetables, white wine and tarragon sauce. (GFA) (DFA)

### Light Christmas Pavlova

Fresh fruit, meringue nest, whipped cream, cranberry compote, white chocolate curls. (V) (DFA)

### Triple Chocolate Torte

Served with Oreo scooped ice cream. (V)

### Jules Christmas Pudding

Homemade traditional Xmas pudding. Served with custard, and a spiced rum punch sauce. (V) (GFA) (DFA)

### Terrys Chocolate Orange Cheesecake

Homemade cheesecake, biscuit base, topped with white chocolate pencil. Served with triple chocolate scooped ice cream. (V) (GFA) (VGA)

### Norfolk Cheese Board

Selection of local cheeses, Hedgerow chutney, grapes, celery and sliced apple. (GFA) (V)

## DESSERTS

Finish by taking a little Christmas gift away with you from our team at The Plough Inn.