



*The*  
**PLOUGH  
INN**

*Norfolk*

BAR, RESTAURANT & ACCOMMODATION



## DECEMBER MENU

29TH NOVEMBER - 24TH DECEMBER

**2 COURSES £27.95**

**3 COURSES £33.95**

THIS YEAR WE HAVE DECIDED NOT TO INCREASE OUR PRICES FROM LAST YEAR. PREORDERING IS ESSENTIAL FOR EVERYONE. ALL PREORDERS MUST BE IN AT LEAST 2 WEEKS BEFORE YOUR BOOKING. £10 FULLY REFUNDABLE DEPOSIT PER PERSON REQUIRED. TS & CS APPLY.

WE DO OFFER A CHILDREN'S XMAS MENU, FOR UNDER 12S ONLY.  
(SENT ON REQUEST)

# DECEMBER MENU 2 COURSES £27.95

29TH NOVEMBER - 24TH DECEMBER 3 COURSES £33.95

## STARTERS

### Smokey Tomato & Roasted Red Pepper Soup

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

### Norfolk Wood Pigeon

Pan fried wild pigeon breast, wild garlic, spinach and locally foraged wild mushrooms. Served on toasted sour dough, fruity hedgerow sauce. (DFA) (GFA)

### King Prawns

Tempura battered deep fried king prawns, served with salad garnish and a sweet chilli hoisin dip. (DFA) (GFA)

### Foraged Mushroom Arancini

Wild mushroom & smoked apple wood cheese arancini. Served with truffle mayo and chef's salad garnish. (GFA) (V) (VGA)

### Mini Fish & Chips

Wingman beer battered haddock, homemade chunky chips, minted mushy peas, lemon and dill tartare sauce, lemon wedge. (DFA) (GFA)

### Smokey Potted Haddock

Smoked haddock, leek and cheddar in a rich creamy sauce. Potted and baked in our authentic stone baked oven. Served with a homemade wild black garlic toasted sour dough. (GFA)

### Gressingham Duck Spring Roll

Crispy jumbo confit duck spring roll. Served on a bed of Asian style julienne salad, finished with a sweet chilli & hoisin sauce. (Vegetarian available)

### XO Chicken

Tempura battered deep fried chicken breast bites. Served with salad garnish and aged XO sauce. (GFA) (DFA) (VA)

## DESSERTS

### Light Christmas Pavlova

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

### Malteser Chocolate Torte

Served with Oreo blast Mr Whippy ice cream. (V)

### Jules Christmas Pudding

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

### White Chocolate & Cranberry Bomb

Served with a warm white chocolate. (V)

### Baileys Cheesecake

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

### The Plough Inn After Eight Sundae

After eight chocolate mixed with Mr whippy ice cream, mint chocolate sauce, topped with squirry cream and Cadbury flake dust. (VGA) (DFA) (V)

### Norfolk Cheese Board (Supplement £5)

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

## 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) (V) (VGA)

### Game Mixed Grill (Supplement (£10))

Confit duck leg, 4oz venison haunch and wild boar sausage. Served with a game potato topped partridge, rabbit and venison pie. Served with Pomme anna potatoes, buttered greens, vegetable medley, Game jus. (GFA) (DFA)

### Gressingham Duck (Supplement £5)

Pan seared duck breast, confit port shallots, lightly pickled root vegetables, potato dauphinoise, red wine reduction. (GFA) (DFA)

### Christmas Pork Belly Dinner

Slow roasted Bawdsewell belly of pork, Rosemary & thyme butter roasted potatoes, Norfolk honey roasted carrot & parsnip, tender stem broccoli, braised red cabbage, chestnut and cranberry stuffing, pig in blanket, Norfolk Brussels, crackling stick, Yorkshire pudding. (GFA) (DFA)

### Norfolk Mixed Bangers & Mash

3 x Norfolk sausages, wild boar, venison, Pheasant. Served with creamed potatoes, honey roasted vegetables, Norfolk Brussels and a Guinness and baby onion jus. (DFA)

### Pan Roasted Cod Loin

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

### Christmas Nut Roast Dinner

Rosemary & thyme salted 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) (V) (VGA)

### Goats Cheese & Fig Tartlet

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

