

## *How to Book...*

Please call us to check dates, availability and to make a provisional reservation. Christmas menus must be pre-booked and pre-ordered and are available for a minimum party size of 4 guests to a maximum of 55 guests.

A £10 per guest deposit (non refundable, non transferable) is required to secure the booking, payable within 10 days of the provisional booking. Sorry, we do not accept cheques. On receipt of the deposit, a pre-order sheet will be given to complete. Please indicate in block capitals on the sheet the names of all guests and any dietary/allergy issues, then return your choices no later than 10 days before the party date.

Please note that part deposits (where an individual guest cancels from a party) may not be used against the final bill and payment in full is required for any guests who cancel their meal with less than 4 hours notice on the party date.

A service charge has not been included; we're grateful for gratuities left at your discretion. In the event of extreme weather conditions on the party day, i.e:- impassable snow or ice, we will carry forward deposit monies paid to a pre-ordered rebooking for January 2017.



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## *Christmas at*



# Christmas Party Menu

Available Monday to Sunday 12-9pm, from November 27th until January 6th  
(excluding Christmas Day, Boxing Day, New Year's Day)

£24 per person for 3 courses | £20 per person for 2 courses | £10 per person deposit, balance paid on day

## Starters

### Cream of Cauliflower Soup (v)

Topped with crispy onions. Served with bloomer bread & butter

### Smoked Salmon, Prawn & Crayfish Roll

Served with mixed salad, brown bloomer bread & butter

### Pork & Apple Pate

With white onion relish & melba toast

### Pear & Blue Cheese Tart (v)

With mixed salad

## Main Courses

### Roast Breast of Turkey

With pigs in blankets, cranberry & tarragon stuffing, roast potatoes, fresh vegetables & traditional gravy

### Roast Sirloin of Beef

With Yorkshire pudding, roast potatoes, fresh vegetables & port and red wine gravy

### Smoked Haddock Fillet

With a crispy poached egg, white wine sauce, fresh vegetables & creamy mash potato

### Spiced Nut Roast (v)

A light spiced mix of walnuts, pecans, almonds & sweet potato. Served with fresh vegetables, roast potatoes & vegetarian gravy

## Desserts

### Homemade Christmas Pudding

With a choice of brandy sauce or pouring cream

### Lemon Creamers

A creamy lemon mousse, with charred lemon & meringue

### Steamed Ginger Pudding

With vanilla custard

### Sloe Gin Poached Pears

With clotted cream & shortbread

*Upgrade for £2 per person to our delicious Cheese Board – featuring a selection of cheeses, served with crackers, walnuts, grapes & chutney*

# Christmas Day Menu

£69 per person for 3 courses, plus tea or coffee and truffles

£15 per person deposit, balance paid on day

Glass of Prosecco or orange juice on arrival

## Starters

### White Onion, Stilton & Sherry Soup (v)

Topped with fresh parsley. With bloomer bread & butter

### Game terrine

With port & cranberry jelly & slices of crusty baguette

### Seafood Salad

A fusion of tiger prawns, smoked salmon, mussels & calamari.

With a rich Marie Rose sauce & brown bloomer bread

### Goats Cheese, Fig & Olive Tart (v)

Served with dressed mixed salad

## Main Courses

### Roast Suffolk Turkey

With roast potatoes, pigs in blankets, homemade stuffing, honey roasted parsnips, roasted vegetables & a rich gravy

### Fillet of Beef

With dauphinoise potatoes, roasted vegetables & whisky gravy

### Grilled Tuna Steak

With a white wine & mussel sauce. Served with minty new potatoes & roasted vegetables

### Vegetarian Wellington (v)

A puff pastry wellington with spinach, wild mushrooms, carrot, rosemary & thyme. Served with herby mash potato, roasted vegetables & vegetarian gravy

## Desserts

### Homemade Christmas Pudding

With a choice of brandy sauce or pouring cream

### Mint Chocolate Cheesecake

Served with luxury vanilla seed ice cream

### Mini Strawberry Pavlovas

A duo of dainty strawberry pavlovas. Served with lime curd

### Raspberry Ripple Lemon Tart

Served with clotted cream

### Cheese & Biscuits

Featuring a selection of cheeses, served with crackers, walnuts, grapes & chutney

## To Finish

Pot of Tea or Coffee, with homemade chocolate truffles