



Christmas Party Menu

The Plough Inn

2 courses £20.50 / 3 courses £24.50

Starters

Celeriac & apple & chestnut soup with bread *(v)

Chicken liver pate with home-made spiced apple & chutney & toast *

Smoked salmon with pickled cucumber, beetroot, lemon mayo & rye bread crisps *

Ham hock croquettes, textures of piccalilli, piccalilli puree, toasted sesame

Goats cheese tart, red onion marmalade, balsamic syrup, mixed leaf (v)

Main Courses

Roast crown of Norfolk turkey served with roast potatoes, vegetables, sage and onion stuffing, sausage & bacon rolls & gravy *

Pork tenderloin with spiced ginger & apricot stuffing, creamed potatoes, fresh vegetables, apple puree, crackling & a light ginger cream sauce *

Chicken breast stuffed with a duxelle of mushrooms & served with pomme anna potatoes, butternut squash puree, seasonal vegetables & a delicious sage chicken reduction *

Fillet of sea bream, Cromer crab cake, sauteed spinach & green beans, dill cream sauce

Butternut squash & blue cheese risotto, fresh apple, parmesan tuille, mixed leaf *(v)

Desserts

Christmas pudding with brandy sauce

Orange sponge with orange liqueur syrup & vanilla ice cream

Ginger & amaretti cheesecake served with pouring cream

Chocolate brownie with vanilla ice cream

Black cherry semi-freddo with black cherry compote & meringue kisses *

Vanilla panna cotta with raspberry sorbet & home-made shortbread *

Coffee or tea & after dinner mints

* can be prepared gluten free – always be sure to tell us if you have any particular dietary needs as the chef may need to make adjustments to the dish

Crackers, party poppers etc included. £5 per head deposit. Booking & pre-order essential