



CHRISTMAS *menu*

BY CHEF FRANCESCO CASTRO



AT THE PLOUGH HOTEL, TOWN YETHOLM

CHRISTMAS *menu*

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Country at its Best

Fresh, locally sourced ingredients

Cooked to order

Please advise us of any allergies or
dietary requirements.

Many dishes can be adapted.

To book call: 01573 420 215 | email:
theploughhotel@sky.com



To Begin

SOUPS

WINTER SOUP OF THE DAY (GF) £6.95

Served with warm sourdough and butter.

TRADITIONAL CULLEN SKINK (GF) £8.95

Smoked haddock, potato, cream and onions, served with warm sourdough and butter.

STARTERS

**WILD MUSHROOM & ARTICHOKES
BRUSCHETTA (VGN) £8.95**

Garlic wild mushrooms, romesco sauce, crispy sage and watercress.

**HOT SMOKED SALMON & PRAWN COCKTAIL
£9.95**

Marie Rose sauce, crisp baby gem, cucumber, lemon and warm sourdough.

HAGGIS AND BLACK PUDDING BON BONS £8.25

Whisky cream sauce, cranberries and rosemary mayonnaise and watercress.

Vegan option available.

PAN-FRIED KING SCALLOPS £12.95

Pea purée, chorizo, crispy leeks and a lemon butter sauce.

DUO OF GAME PÂTÉ £8.95

Venison and duck pate, cranberry chutney, spiced plum and apple chutney toasted sourdough and dressed leaves.



To Follow

TRADITIONAL ROAST TURKEY £22.95

Roast turkey breast, pork and cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables, Brussels sprouts, cranberry sauce and rich turkey gravy.

BEER BATTERED NORTH SEA HADDOCK (GF) £18.95

Skin-on chips, garden peas, homemade tartare sauce and charred lemon.

FESTIVE SCAMPI & CHIPS £21.95

Golden breaded scampi, peas, cranberry and chilli tartare sauce and charred lemon.

ROAST STUFFED PORK LOIN (GF) £21.95

Stuffed with chestnuts and apples, Fondant potato, roasted baby carrots, apple & celeriac purée, crispy sage and cider jus.

HAGGIS AND BLACK PUDDING BON BONS £8.25

Whisky cream sauce, cranberries and rosemary mayonnaise and watercress.

Vegan option available.

SLOW-COOKED BEEF & RED WINE PIE £21.95

Tender British beef, pearl onions and mushrooms in a rich red wine gravy, served with buttery mash and seasonal greens.

PORCINI MUSHROOM RAVIOLI (V) £18.50

Roasted butternut squash, goat cheese, sage, toasted pumpkin seeds, caramelised onions.



To Follow

WILD MUSHROOM & CHESTNUT WELLINGTON (VGN) £19.95

Roasted winter vegetables, creamed potatoes and a rich red wine and rosemary jus.

ON THE GRILL

All served with skin-on fries, grilled mushroom, roasted tomato, watercress and beer-battered onion rings..

HALF PARTRIDGE SPATCHOCK £24 WILD BOAR CUTLET £27

ADD:

Peppercorn Sauce £2.50

Blue Cheese Sauce £2.95

Garlic Butter £2.50

Red Wine & Cranberry Jus £2.95

THE PLOUGH FESTIVE BURGERS

All served in a toasted brioche bun with skin-on fries and homemade slaw.

THE CHRISTMAS PLOUGH £18.95

6oz Borders beef burger, smoked cheddar, cranberry relish, crispy onions and burger sauce

FESTIVE MUSHROOM BURGER (VGN) £17.95

Baked portobello mushroom, chestnut and cranberry stuffing, crispy onions, romesco sauce, salad and pickles.

TURKEY & CRANBERRY BURGER £17.95

Crispy turkey burger, pork stuffing, cranberry sauce, Brie and festive mayo



On The Side

Skin-on Fries £4.75

Truffle & Parmesan Fries £6.50

Honey Roasted Carrots & Parsnips £5.25

Beer Battered Onion Rings £5.25

Pigs in Blankets £5.95

House Salad £4.95

Rosemary & Garlic Roast Potatoes £5.25



To Finish

TRADITIONAL CHRISTMAS PUDDING £7.95

Brandy sauce and vanilla ice cream.

STICKY TOFFEE PUDDING £7.95

Butterscotch sauce and vanilla ice cream.

APPLE AND CINNAMON MERINGUE NEST (GF)

£7.95

Apple bakes with caramel and honey, server with Italian custard, crumble.

**WHITE CHOCOLATE & CRANBERRY
CHEESECAKE £7.95**

White chocolate cheesecake with cranberry compote and a buttery biscuit crumb.