



CHRISTMAS *party menu*

STARTERS

Winter Soup of the Day (V/GF)

Served with warm sourdough and butter.

Wild Mushroom & Artichokes Bruschetta (VGN)

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

Hot Smoked Salmon & Prawn Cocktail

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

Duo of Game Pâté

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

DESSERTS

Traditional Christmas Pudding

Brandy sauce and vanilla ice cream.

Sticky Toffee Pudding

Butterscotch sauce and vanilla ice cream.

Apple and Cinnamon Meringue Nest (GF)

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

MAIN COURSES

Traditional Roast Turkey

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)

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

Slow-Cooked Beef & Red Wine Pie

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

Porcini Mushroom Ravioli (V)

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

Wild Mushroom & Chestnut Wellington (VGN)

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

2 COURSES - £30.95 PER PERSON

3 COURSES - £37.95 PER PERSON

For parties and groups.

Booking and pre-order required.

Wednesday to Saturday.

12noon - 3pm | 17:30pm - 19:45pm



The Plough Hotel, Main Street, Town Yetholm, TD5 8PF
To book call: 01573 420 215 | email: theploughhotel@sky.com