

# The Plough Duxford Christmas Menu 2021

Available mid-November Tuesday – Saturday.

## Starters

(v) Spicy Parsnip soup served with crusty warm bread.

Traditional Prawn Cocktail (succulent Atlantic prawns served on cos lettuce with Marie rose sauce and multi-seed bread and butter).

Homemade Chicken Liver parfait served with melba toast and red onion marmalade garnish with salad.

(v) Plant-based meatballs in a rich tomato marinara sauce with spaghetti topped with parmesan cheese and basil.

## Mains

Traditional carved Norfolk Turkey served with seasonal vegetables, pigs in blankets, Homemade Yorkshire pudding, roast potatoes, stuffing and special gravy.

Italian style Lamb shank braised in red onions, rosemary, garlic and red wine served with olive oil mash and seasonal vegetables.

Homemade Salmon en crouete served with buttered new potatoes, green beans and grilled cherry tomatoes.

(v) Roast vegetable and goats cheese filo pastry parcels served with roast potatoes and seasonal vegetables.

## Desserts

Traditional Christmas pudding served with custard.

Homemade Cheesecake Santa Hat (Oreo cookie crust with white chocolate filling topped with a Santa's Hat).

Hot Chocolate Brownie with vanilla ice cream or cream

Tea or Coffee served with mince pie

2 courses £24.95

3 Courses £29.95

The majority of our food is homemade on the premises and we endeavour to use quality locally sourced ingredients wherever we are able.

**Food allergies and intolerances – please let a member of staff know if you have any dietary needs or intolerances – thank you.**