

# CHRISTMAS AT THE *The Plough Inn*

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## *Opening Times*

	<b>BAR</b>	<b>RESTAURANT</b>	
CHRISTMAS EVE	12:00 - 23:00	12:00 - 20:00	
CHRISTMAS DAY	12:00 - 14:00	CLOSED	
BOXING DAY	CLOSED	CLOSED	
MONDAY	12:00 - 23:00	12:00 - 15:00*	18:00 - 20:30*
TUESDAY	12:00 - 23:00	12:00 - 15:00**	18:00 - 20:30**
WEDNESDAY	12:00 - 23:00	12:00 - 15:00**	18:00 - 20:30**
NEW YEAR'S EVE	12:00 - 18:00	12:00 - 16:00*	
NEW YEAR'S DAY	12:00 - 18:00	CLOSED	
MONDAY	12:00 - 23:00	12:00 - 15:00*	18:00 - 20:30*

## *What's On*

### CHRISTMAS JUMPER DAY - ALL DAY • FRIDAY 10th DECEMBER

Grab your best Christmas jumper and join us on Friday 10th December and help us raise money for Save the Children.

### NEW YEAR'S DAY - Noon to 6pm

Shake off the night before's excesses and join us on New Year's Day for one of our infamous Plough Bloody Marys (or two). There'll be a complimentary buffet that'll be available throughout the day - or until it's all been eaten.

01342 832933 | [pumpkinpub@btconnect.com](mailto:pumpkinpub@btconnect.com) | 44 Plough Road, Dormansland, Surrey RH7 6PS

\*English food only

\*\*Thai food only

# Christmas Menu

## PRE-BOOKING ESSENTIAL

TWO COURSES £27.00 • THREE COURSES £34.00

### To Start

Seared scallops, curried parsnip purée, parsnip crisp, pomegranate seeds - GF

Chicken liver parfait, sable biscuit, cranberry jammy dodger

Venison Bolognese fritter, Parmesan snow, rocket

Apple, parsnip, & potato velouté, chopped walnuts - GF/V/VG

### Main Course

Roasted Sussex Turkey with chestnut & cranberry stuffing, pigs in blankets, roasted potatoes & parsnips in rosemary & garlic, honey & orange glazed baby carrots, braised red cabbage, Brussel sprouts, bread chive sauce - GF\*

Roasted local grass fed sirloin of beef with a rich red wine sauce, Yorkshire pudding roasted potatoes & parsnips in rosemary & garlic, honey & orange glazed baby carrots, braised red cabbage, Brussel sprouts

Grilled rack of lamb with mint & anchovy butter, crushed jersey royals & spring onions, smoked Aurelia's Spanish chorizo, braised red cabbage, asparagus - GF

Seared wild salmon fillet with sesame mustard creamy dressing, crushed jersey royals & spring onions, sautéed spinach, cherry tomatoes - GF

Nut roast with pearl barley, wild mushrooms, pistachio, chestnuts & cranberries, roasted potatoes & parsnips in rosemary & garlic, honey & orange glazed baby carrots, braised red cabbage, Brussel sprouts - GF/V/VG

### Puddings

Christmas pudding with brandy butter sauce

Dark chocolate Cointreau mousse with salted caramel Chantilly cream - GF

Raspberry, almond, sherry & saffron trifle - GF/V/VG

Selection of local cheeses, biscuits, caramelised onion chutney

\* GF option available on request

### Terms & Conditions

Pre-orders must be received 3 days prior the date of the event. A discretionary service charge of 12.5% will be added to your bill of groups of 8 or more as well as a deposit of £10 per person at the time of booking. 100% of the deposit is non refundable. If you have food allergies or intolerances please speak to a team member who will be happy to help.