

CHRISTMAS DAY

THE PLOUGH INN NORWOOD GREEN

A Glass of Champagne on Arrival with
a selection of festive canapés

Classic French Onion Soup
Gruyère croûte, thyme & Madeira

Gin & Tonic Cured Salmon
Cucumber caviar, dill, bitter lemon & crispy salmon skin

Duck Liver Parfait
Spiced plum chutney, toasted brioche & winter leaves

Blood Orange Sorbet
Champagne & winter citrus

Roast Norfolk Turkey
Sage & onion stuffing, pigs in blankets,
duck-fat roast potatoes, seasonal vegetables,
bread sauce & rich turkey gravy

Beef Wellington
Fillet of beef, mushroom duxelles & Parma ham,
wrapped in golden puff pastry, Madeira jus

Spiced Carrot, Lentil & Feta Wellington (V)
Spinach, toasted seeds & herb gravy

FOR THE TABLE
Duck-fat roast potatoes • Honey-glazed carrots & parsnips •
Brussels sprouts • Cauliflower cheese
• buttered seasonal greens •
Pigs in blankets • Sage & onion stuffing

Traditional Christmas Pudding
Warm brandy sauce

Chocolate & Orange Yule Log
Dark chocolate ganache, orange crème fraîche & candied orange

The Plough Christmas Knickerbocker Glory
Vanilla ice cream, winter berries, meringue, raspberry sauce &
whipped cream

British Cheese Selection
Quince jelly, grapes, celery & artisan crackers

Freshly Brewed Coffee & Tea
Warm mince pies & petit fours

£120.00 per person

