



CHRISTMAS MENU

AT THE PLOUGH INN LEITHOLM

Set-price menu

2-courses £25 3-courses £29
with complimentary tea or coffee to finish



Celeriac, Hazelnut & Truffle Soup
with a warm roll and butter (v/gfo)

King Prawn Cocktail
King prawns in a Marie Rose sauce on a bed of lettuce served with
buttered bread and a wedge of lemon (gfo)

Chicken Liver Pate with Scotch Whisky
with red onion chutney and melba toast (gfo)

Game Roulade
with dressed salad leaves and apricot conserve



Traditional Christmas Roast
Roast Turkey Breast with pigs in blankets, pork and apricot stuffing, roast potatoes,
carrots, sprouts, cauliflower cheese, and turkey gravy (served separately) (gf/dfo)

Slow-cooked Beef Cheek in Red Wine Sauce
with creamy horseradish mash, glazed carrots (gf/dfo)

Griddled Tuna Steak with Lemon Butter
with sautéed baby potatoes, tenderstem broccoli (gf)

Beetroot and Red Onion Tarte Tatin
with creamy horseradish mash, glazed carrots (gf/dfo)



Alnwick Rum Christmas Pudding
with vanilla ice cream

New York Cheesecake
with fresh berry compote

Crème Brûlée
with raspberry shortbread (gf)

Fay's fabulous Sticky Toffee Pudding
with pouring cream (gf)

Scottish Liqueur Coffee
Drambuie, coffee, cream

Cheeseboard (£5 supplement)
Three cheeses, grapes, red onion chutney, crackers (gfo)



Small Print

We are a small establishment and ask for **advance bookings with pre-ordering**, at least 7 days ahead. Your booking will be confirmed on receipt of a **non-refundable deposit of £10** per person.

Please discuss any dietary restrictions, as most items can be adapted, and we have GF alternatives for bread.

The dates available are the **evenings of Friday 8th, Saturday 9th, Monday 11th, Friday 15th, Saturday 16th, Friday 22nd, Saturday 23rd**, and **Christmas Eve**. We may be happy to take bookings on days, lunchtime or evening, when we are usually closed depending on the size of your party.

Subject to the availability of ingredients.