

New Years Day

*Mark and Louise
and the lovely Plough team would like
to take this opportunity to wish all of our
customers a very*

*“Merry” Christmas and
a fantastic New Year.*

*Look out for our fabulous
January and February prices.*



SUNDAY 1ST JANUARY

2 Course Carvery

Start the year off with
Our Home cooked Carvery

Our No.1 Carvery consisting of Aberdeen Angus Beef, Scottish Leg of Pork, Locally reared turkey served with a host of seasonal vegetables, our famous homemade garlic potatoes, cauliflower cheese, yummy Yorkshire puddings topped with our rich homemade gravy.

Or

Freshly made vegetarian options

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To Finish...

A great choice of tempting,
delicious homemade sweets.

Sittings available 12pm, 2pm, 4pm and 6pm

Just £12.95 per person
Please book now, to avoid disappointment!
Look out for our amazing January and February offers.

Christmas Celebrations 2011

AT THE PLOUGH INN



The Plough Inn
Clebury Rd, Far Forest, Kidderminster, DY14 9TE
Tel: 01299 266237 Email: www.theploughinn.org

Our Fabulous Christmas Fayre

3 Course

AVAILABLE FROM THURSDAY 1ST DECEMBER
TO FRIDAY 23RD DECEMBER

To Start...

A choice of our delicious homemade starters,
prepared daily on the premises

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To Follow...

Our no.1 carvery

Roasted premium joints with a host of fresh seasonal
vegetables, Yorkshire puddings, and homemade gravy

Or

A tasty selection of vegetarian options.

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To Finish...

A range of our impressive festive,
mouth watering desserts!!

Monday -Saturday

Lunchtimes - £9.95

Evenings - £11.95

Christmas Eve

Our Amazing Carvery And A La' Carte

Available as usual (12pm-2pm & 6pm-9pm) Bar open all day.

Our Fantastic Christmas Day

Starters

Soup (v)

Creamed tomato soup, homemade focaccia fingers.

Parfait

Chicken liver and port parfait, christmas chutney, mini loaf, winter leaves.

Pigeon

Pan roasted pigeon breast, sticky red cabbage, mulled wine jus.

Corned Beef

Corned beef hash, poached hens egg, homemade tomato ketchup, pea shoots.

Bruschetta (v)

Wild mushroom bruschetta, toasted sour dough, cep mushroom foam.

Main Course

Carvery

Englands no.1 carvery, locally sourced meats, fresh seasonal vegetables,
garlic daupinoise, cauliflower cheese and yorkshire puddings.

Mushroom

Creamy wild mushroom risotto, parmesan shavings, truffle oil and a cep
mushroom foam.

Vegetables

Open winter vegetable pie, sprout mash, toasted hazelnuts, port and
cranberry sauce.

Desserts

Christmas Pudding

Iced christmas pudding parfait, caramelised oranges.

Chocolate

Chocolate and cranberry brownie, chocolate paint, cranberry
ripple ice cream.

Toffee

Sticky toffee muffin, toffee sauce, banana ice cream tuile basket.

Baileys

Baileys crème brulee, christmas flapjack.

Crumble

Mulled winter fruits, cinnamon crumble, vanilla crème anglaise.

Adults- £58.00

Children- £25.00

(under 10)

Boxing Day

2 Course Special



Our no.1 carvery

Consisting of Aberdeen Angus Beef, Scottish Leg of Pork,
Locally reared turkey seved with a host of seasonal
vegetables, our famous homemade garlic potatoes,
cauliflower cheese, yummy Yorkshire puddings topped
with our rich homemade gravy.

Or

Freshly made vegetarian options

To Finish...

A great choice of seasonal tempting,
delicious homemade sweets

Sittings available 12pm, 2pm, 4pm and 6pm

Just £12.95 per person

Tuesday 27th To Friday 30th December

Our Amazing Carvery And A La' Carte

Available as usual (12pm-2pm & 6pm-9pm) Bar open all day