

FESTIVE MENU 2021

1st of December - 24th of December

STARTERS

SOUP OF THE DAY (V)
served with bread and butter

MOZZARELLA (V)
seasoned bread crumbs, deep fried, tomato sauce

PATE
chicken liver pate, caramelized onions, toast

GARLIC MUSHROOMS (V, GF)
garlic, white wine & butter

AVOCADO PRAWNS
salad, cocktail sauce

MAINS

PLOUGH BEEF BURGER
house ground, multi seed bun, bacon, cheese, ketchup, fries

SAGE & ONION ROAST TURKEY
berry stuffing, potatoes, pigs in blankets, veg, yorkshire

CHICKEN BREAST WITH PARMA HAM
sage & white wine sauce, veg, potatoes

SALMON TARRAGON
garlic, mushrooms, cream & wine reduction, veg, potatoes

STUFFED PEPPERS (V,Vg,GF)
seasonal veggies, fresh herbs, basmati rice

PUDDING

CHRISTMAS PUDDING w/ brandy sauce

BANOFFEE PIE banana, toffee, cream, chocolate

CHOCOLATE ORANGE TART (V,Vg,GF)

TIRAMISU coffee, mascarpone cream, amaretto biscuits

2 COURSES £22 - 3 COURSES £26
prices per person

V: Vegetarian GF: Gluten Free Vg: Vegan

HOLIDAY MENU'S TWENTY TWENTY ONE

CHRISTMAS DAY MENU

12 pm to 6 pm

TORTILLA CHIPS (V, GF ,Vg) salsa and guacamole

STARTERS

WINTER WARMER (V,Vg)
parsnip & chestnut soup, ginger, coriander, homemade focaccia

CRISPY DUCK PARCELS
shredded spiced duck, plum sauce

PATE
chicken liver pate, caramelized onions, toast

KING PRAWNS & CRAB
smoked salmon wrap, spiced avocado puree, cream cheese, roe

GRILLED GOAT CHEESE
roasted vegetables & cranberry sauce

MAINS

CHRISTMAS ROAST TURKEY
duck fat roast potatoes, pigs in blankets, veg, yorkshire

ROAST BEEF SIRLOIN
duck fat roast potatoes, veg, yorkshire

SEABASS BOUILLABAISSE STYLE
prawns, mussels, saffron, fresh tarragon, fish & tomato broth

DUCK LEG CONFIT
orange glaze, veg, mash

COUS COUS (V,Vg available w/ preorder)
lemon butter, grilled vegetables, mint yogurt

PUDDING

CHRISTMAS PUDDING w/ brandy sauce

CHOCOLATE ORANGE TART (V,Vg,GF)

BANOFFEE PIE banana, toffee, cream, chocolate

STRAWBERRY CHEESECAKE

CHEESE & BISCUITS cheddar, brie & stilton

£70 PER PERSON, KIDS MENU £17
£10p.p. deposit, preorder required

10% service charge will be added

BOXING DAY MENU

12 pm to 6 pm

STARTERS

SOUP OF THE DAY (V)
served with bread and butter

MOZZARELLA (V)
seasoned bread crumbs, deep fried, tomato sauce

PATE
chicken liver pate, caramelized onions, toast

GARLIC MUSHROOMS (V, GF)
garlic, white wine & butter

CRISPY DUCK PARCELS
shredded spiced duck, plum sauce

MAINS

BEEF STROGANOFF
wine, mushrooms, mustard cream sauce, basmati rice

SAGE & ONION ROAST TURKEY
berry stuffing, potatoes, pigs in blankets, veg, yorkshire

CHICKEN TARRAGON
garlic, mushrooms, cream & wine reduction, veg, potatoes

LEMON SEABASS
butter, white wine, lemon, veg, potatoes

MEDITERRANEAN GRILLED VEGETABLES (V,Vg)
basmati rice, mint yogurt sauce, pesto

PUDDING

CHRISTMAS PUDDING w/ brandy sauce

WARM APPLE PIE with ice-cream

TIRAMISU mascarpone cream, amaretto biscuits, coffee

SELECTION OF ICE-CREAM
chocolate chip, strawberry, vanilla

2 COURSES £29 - 3 COURSES £34 - KIDS MENU £17
prices per person

FOOD ALLERGIES & INTOLERANCES
please inform our staff before ordering

the
PLOUGH
pyecombe

KIDS SET MENU

XMAS DAY & BOXING DAY

STARTERS

SOUP OF THE DAY (V)

MOZZARELLA (V)

NACHOS (V)

GARLIC BREAD (V)

MAINS

SPAGHETTI BOLOGNESE
or plain with tomato sauce

ROAST TURKEY or BEEF
veg, potato ,gravy, yorkshire

FISH FINGERS
fries and peas

PUDDING

BANOFFEE PIE banana, toffee, cream, chocolate

SELECTION OF ICE-CREAM
chocolate chip, strawberry, vanilla

STRAWBERRY CHEESECAKE

RESERVATIONS & TAKEAWAY

PHONE: (01273) 842796

10% OFF TO GO ORDERS

PREORDERS

email: info@theploughpyecombe.co.uk

OPENING TIMES

MON- SUN 12PM - 10.00PM

  @theploughpyecombe

LONDON RD, PYECOMBE, SUSSEX, BN45 7FN

www.theploughpyecombe.co.uk