

New Year's Eve at

THE **PLOUGH** INN

by RAREBREED DINING



NEW YEARS EVE 2023

£80pp

CANAPES

Maldon Oyster, Herring Caviar, Smoked Brown Butter (mol/d/f)
Beef Short Rib Croquette, Potato Puree, Herb Oil (g/d/c/m)

STARTER

Seared Scottish Hand Dived Scallop, Slow Cooked Pork Belly, Apple
(mol/c/d/sd)

MAIN

Highland Wagyu, Tenderstem Broccoli, Bone Marrow & Red Wine Sauce
(sd/d)
or
Slow Cooked Cod, Chestnut Stuffing, Herb Crust, Celeriac Puree,
Red Endive (f/g/d/c/sd)

DESSERT

Dark Chocolate Mousse, Mille Feuille, Raspberry Sorbet (v/d/e/g/s)

Before ordering, please speak to our staff if you have a food allergy or intolerance

Whilst we take every precaution, please beware, the consumption of under cooked burgers may present a health risk

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)

*Join us in supporting Hospitality Action

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Vegetarian Menu £50pp

CANAPES

Courgette Fritter, Lemongrass Mayonnaise Artichoke & Feta Tart

STARTER

Crispy Goat's Cheese, Figs, Chicory, Candied Hazelnuts (d/sd/n-walnut)

MAIN

Quail Egg Yolk & Beetroot Ravioli, Butter Sauce,

Crispy Sage (e/g/d/sd/c)

or

Pumpkin & Chestnut Risotto, Basil, Confit Tomato (d/sd/c)

DESSERT

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Vegan Menu £50pp

CANAPES

Puffed Potato, Green Tomato Chutney, Truffle (vg/sd/m)
Vegan Sausage Roll, Smoked Tomato Chutney (vg/sd/s/g)

STARTER

Cauliflower & Saffron Veloute, Coconut Oil (vg/sd/c/n-almond)

MAIN

Roasted Pumpkin, Beetroot Carpaccio, Mint Gremolata (vg/sd)

DESSERT

Dark Chocolate Mousse, Mille Feuille, Raspberry Sorbet (vg/g/pn/s))

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