

THE PLOUGH

— AT SHENSTONE —



CHRISTMAS FAYRE MENU

2 COURSES £20 / 3 COURSES £25

TO START

Bartlett 'Staffordshire Gold' Parsnip Soup, Rustic Loaf 

Gin and Beetroot Salmon Gravadlax, Horseradish Cream, Irish Soda Bread

Thai Prawn Fishcakes, Mango and Pineapple Chutney, Crisp Rice Noodles

Free Range Chicken and Apricot Terrine, Smoked Bacon Jam, Focaccia

Camembert Bon Bons, Plum Purée, Rustic Roll 

TO FOLLOW

Free Range Roasted Bronze Turkey, Russell's of Shenstone Pigs in Blankets, Traditional Trimmings, Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Traditional Trimmings, Gravy

Pan Roasted Cod Loin, Parmentier Potatoes, Prawn Romesco Sauce

Lemon and Thyme Baked Hake, Crushed New Potatoes, Garlic, White Wine and Butter Sauce

Wild Mushroom and Spinach Gnocchi, White Wine and Cream Sauce, Parmesan Shavings 

TO END

Traditional Christmas Pudding, Brandy Crème Anglaise

Sticky Toffee Pudding, Clotted Cream, Salted Caramel Sauce

Classic Vanilla Crème Brûlée, Shortbread Biscuit

Belgian Chocolate Mousse, Raspberry, Meringue


A Selection of Locally Sourced Artisan Cheeses, Fruit, Chutney, Biscuits*

*Please note a £5 supplement applies to this dish

ENJOY 3 BOTTLES OF HOUSE RED
OR WHITE WINE FOR JUST £45

We pride ourselves on using fresh, locally sourced produce, prepared to the highest standards.

For parties of eight or over 10% staff gratuities will be added to your final account.

 Vegetarian. All items may contain allergens. Please make your server aware of any food allergies or dietary restrictions. We cannot guarantee that all our dishes are free from bones or nuts.