

PLOUGH AND HARROW

Litlington

Christmas Day

Reservations between 12pm-2pm | £75 per person

STARTERS

Spinach, Lentil & Butter Bean Soup, Crusty Bread (v)(vg)(gfo)

Duck Liver Parfait, Rhubarb Chutney, Crostini (gfo)

Parmesan Baked Scallop (*in the shell*), Smoked Pancetta, Watercress Salad (gf)

Grilled Tofu Skewers, Garlic Flat Bread, Red Pepper Hummus (v)(vg)(gfo)

Ham Hock & Cheese Croquets, Dijon Mayo

MAIN COURSES

Norfolk Bronze Roast Turkey, Roast Potatoes, Apricot Stuffing, Cumberland Sausage
Wrapped in Bacon, Seasonal Vegetables, Yorkshire Pudding, Thyme Gravy (gfo)

Roasted Rib of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding,
Red Wine Sauce (gfo)

Pan Fried Sea Bass, Purple Sprouting Broccoli, Roasted New Potatoes,
Chilli & Garlic Butter (gf)

Wild Mushroom & Spinach Wellington, Roast Potatoes,
Seasonal Vegetables, Thyme Gravy (v)(vg)

Miso Roasted Cauliflower Steak, Harissa Hummus, Mash Potatoes,
Green Beans, Salsa Verdi (v)(vg)

DESSERTS

Traditional Christmas Pudding, Roasted Plum Compote, Brandy Sauce (v)(gfo)

Rum & Raisin Crème Brûlée, Ginger Snap Biscuit (v)(gfo)

• Warm Vegan Brownie, Roasted Hazelnuts, Vanilla Ice Cream (v)(vg)

Dark Chocolate Mocha Tart, Vanilla Ice Cream (v)

Selection of British Cheeses, Celery, Chutney & Crackers (v)(gfo)

(v) vegetarian (vo) vegetarian option
(vg) vegan (vgo) vegan option
(gf) gluten free (gfo) gluten free option

VO, VGO & GFO means this
dish can be adapted to
V, VG, GF upon request.
Please ask for
details.



100% non-refundable pre-payment required to secure booking. Pre-order required by 1st December 2023.