

• PLOUGH AND HARROW •

Litlington

Christmas Day

Reservations between 12pm-2pm | £79 per person

STARTERS

French Onion Soup, Gruyère Cheese, Croutons (v)(gfo)

Duck Liver Parfait, Orange Chutney, Sourdough Crisps (gfo)

• Smoked Mackerel, Pickled Cucumber, Mixed Leaf Salad, Sourdough Crostinis (gfo)

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, Herby Lentils, Tenderstem Broccoli, Caper Butter (gf)

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

Roasted BBQ Cauliflower Steak, Bulgar Wheat Tabbouleh, Salsa Verdi,
Olive & Tarragon Tapenade, Courgette Ribbons (v)(vg)

DESSERTS

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

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

Vegan Apple & Berry Crumble, Vanilla Ice Cream (v)(vg)

• Sticky Toffee Pudding, Butterscotch Sauce, Caramel Ice Cream (v)(m.c nuts)

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
(m.c nuts) may contain nuts

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 2024.