PLOUGH AND HARROW

Litlington

Festive Menu

STARTERS

Classic Prawn Cocktail
king prawns, baby gem lettuce, avocado, Marie rose dressing — *gfo/dfo*

Baked Camembert
cranberries, candied walnuts, red onion chutney, crostini — *v/gfo/nuts*

Chorizo Scotch Egg
parmesan, hollandise

Carrot & White Bean Soup
harissa, sesame oil — *v/vg/gf/df*

MAINS

Traditional English Roast Turkey
apricot stuffing, pigs in blanket, duck fat potatoes, seasonal vegetables, Yorkshire pudding, gravy — *gfo/dfo*

Braised Short Rib of Beef
rosemary & horseradish carrots, creamy mash, maple sauce — *gf*

Miso Glazed Cod
chorizo cassoulet, potato, butterbean, kale — *gf/dfo*

The Nutcracker Carrot & Cashew Nut Roast
seasonal vegetables, gravy — *v/vg/nuts/gfo*

DESSERTS

Traditional Christmas Pudding *mcn*
roasted plum compote, brandy sauce

Sticky Toffee Pudding *mcn*
butterscotch sauce, ice cream

Chocolate Orange Brownie *mcn, v,vgo dfo*
vanilla ice cream

Cheese Plate
local Sussex cheese, crackers, chutney, grapes, celery (supplement £3.50)

2 Courses £33.50 | 3 Courses £39

ONLY AVAILABLE FROM 1ST – 24TH DECEMBER
MONDAY - SATURDAY

Pre-order required at least 7-days prior to arrival.

v – vegetarian vg – vegan gf – gluten free O – option (can be adapted) mcn – may contain nuts