

— THE —

# PLOUGH

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## Celebration Menu

Three-courses £33

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ASK TEAM FOR INFO IF YOU HAVE ALLERGIES

(v) Suitable for vegetarians (ve) Suitable for vegans

# Celebration Menu

## Starters

**Homemade Tomato & Basil Soup**, served piping hot with white, seeded or malted bread

**Traditional Prawn Cocktail**, a timeless classic with Atlantic prawns, Marie Rose sauce and a sprinkle of paprika & lemon and a slice of brown bread & butter

**The Plough's Pork & Black Pudding Scotch Egg**, created by our talented chefs

**Chicken Goujons**, breaded chicken fillet served with our rich, homemade aioli

## Mains

**The Plough's Homemade Steak & Ale Pie**, our signature homemade pie baked freshly every day. Served with creamy mashed potatoes, a side of seasonal vegetables & rich gravy (VEGETARIAN CHOICE AVAILABLE)

**8oz Sirloin Steak**, cooked to your liking & served with hand cut chips, garden peas, crispy beer battered onion rings, grilled tomato & sauteed mushrooms. Choose from peppercorn sauce or mushroom & white wine sauce

**The Plough's Chicken Tikka Flatbread**, with hand cut chips & salad (VEGETARIAN CHOICE AVAILABLE)

**Classic Beef Burger**, two homemade beef patties served on a soft brioche bun, with crisp lettuce, melted American cheese & our signature burger sauce served with skin on fries & beer battered onion rings (VEGETARIAN CHOICE AVAILABLE)

## Desserts

**The Plough's Apple Crumble & Custard**

**Indulgent Chocolate Brownie**, served with a choice of custard or ice cream

**White Chocolate & Raspberry Creme Brûlée**