




CHRISTMAS MENU

Available by pre-order only everyday except Sundays from 29th November until 24th December.



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- Parsnip, honey and rosemary soup, warm crusty bread -
 - Chicken & black pudding terrine, piccailili, garlic croutes -
 - Smoked salmon, crayfish and beetroot tian, lemon & dill dressing, granary toast -
 - Old Winchester cheese & leek souffle, Alresford watercress -



- Roast turkey served with confit garlic and herb stuffing, pig in a blanket, roast potatoes, gravy -
- Pan seared Stone bass supreme, roasted Jerusalem artichokes, baby fennel and crab sauce -
- Panko fried butternut, gruyere & sweet potato cakes, tomato fondue, spinach and watercress cream sauce -
- Pan roasted Hampshire venison haunch, dauphinoise potatoes, honey parsnips, fig and port jus -
- Slow cooked beef short rib bourguignon, New forest wild mushrooms, bacon, silverskin onions, horseradish mashed potato -

All main courses are served with herb roasted root vegetables and Brussels sprouts



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- Orange and thyme crème brûlée, shortbread biscuit -
 - Pecan and date pudding, brandy butter sauce, vanilla ice cream -
 - Black forest Eton mess, chocolate brownie chunks, morello cherries, meringue, chantilly cream -
 - Local cheese and biscuits selection* -
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2 Courses - £28 // 3 Courses - £35

*There is a £3 Supplement on these dishes



THE
PLOUGH
— ITCHEEN ABBAS —