Festive Indulgence

Upgrade your festive experience with a glass of Silver Reign Organic Brut Sparkling Wine

For only £8 extra per person

Glass of Silver Reign Sparkling Brut on Arrival

Made in the heart of Kent, this premium organic English sparkling wine showcases the quality of modern English wine making. Crafted using the Charmat method, it is fresh, elegant & beautifully balanced, with notes of citrus, pear & stone fruit.

Festive Menu

2 Courses £32
3 Courses £38

Available from 23rd November to 24th December

Starters

DUCK & ORANGE PATE
Served with cornichons, cranberry sauce & toasted artisan bread

ROASTED SQUASH & CHICORY SALAD
With pomegranate dressing ve gf

CELERIAC & TRUFFLE SOUP
With clementine & rosemary butter & toasted bread ve gfm

SCOTTISH SALMON FISH CAKE
With caper & cornichon sauce gf

SQUASH TART
Squash, brie, beetroot & truffle tart with sprouts & cranberry sauce vg gf

Mains

TURKEY BALLOTINE ROAST
Honey & herb stuffed turkey ballotine served with garlic & herb roasted potatoes, honey roasted roots, brussel sprouts, celeriac & rich gravy

CONFIG DUCK LEG
With brussels sprouts, crushed chimichurri jersey royals & cranberry sauce & gravy

FILLET STEAK
With roasted mushrooms, tomato & chimichurri jersey royals. Served with peppercorn or chimichurri sauce
+ 10.00 supplement per person

VEGETARIAN WELLINGTON
Chestnut, mushroom, leek, red lentils & truffle wellington, with garlic & herb roasted potatoes, honey roasted roots with celeriac & rich gravy

PAN SEARED SCOTTISH SALMON
Served with dauphinoise potatoes, purple broccoli, crispy kale & white wine sauce

CURD GOAT CHEESE
Accompanied with roasted heritage squash, beetroot, chicory salad & pomegranate dressing vg

Sides

Honey & mustard pigs in blankets - 6.00
Emmental Cauliflower Cheese - 5.00

Desserts

APRICOT & PEAR CRUMBLE
With vanilla & orange custard

GELATO BY GERLATO
3 scoops of authentic Italian gelato

CLASSIC CHRISTMAS PUDDING
With cognac, cinnamon & clementine sauce

CHEESE BOARD
Selection of cheeses with quince jelly & assorted biscuits
+ 4.00 supplement per person

Vegetarian VG - Vegan VE - Gluten Free GF - Gluten Free Modifiable GFM

Terms & Conditions

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2027 Cancellation within 48 hours or no shows will be charged the full deposit amount

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December

Please make our team aware of any allergies


the
PLOUGH
ELSTREE VILLAGE
Festive Season
AIM
PUBS