



Christmas Menu



CHRISTMAS 2025

ENJOY FESTIVE FOOD
& CHRISTMAS CHEER

SERVED FROM 14TH NOV



Starters

Winter Veg and Pearl Barley Broth
Treacle wheaten bread, whipped butter
(v)

Crispy Duck Leg & Veg Spring Roll
Plum and hoi sin sauce, roasted peanut,
mango purée

Seared Kilkeel Scallops
Cauliflower purée, crispy pancetta, baby
leeks, apple gel

Breaded Feta Bon Bons
Beetroot textures, candied pecans,
honey vinaigrette, chicory (v)

Gin & Juniper Cured Salmon Gravlax
Lemon curd, wheaten bread croutons,
dill crème fraiche, cucumber ribbons

Chestnut & Wild Mushroom Pithivier
Swede purée, braised shallots, port and
rosemary reduction

Mains

Roast Turkey Breast & Honey Glazed Ham
Herb stuffing, creamed potatoes, buttered
sprouts, root vegetables, chipolatas, duck fat
roasties, pan gravy, homemade cranberry sauce

Pan Roasted Salmon
Winter greens, potato fondant,
champagne beurre blanc, crispy leeks

Korean Braised Beef Short Rib
Sesame glazed vegetables, kimchi sticky
rice, pineapple salsa, soy mirin glaze



Our food is freshly prepared so we cannot guarantee that any product is free from allergens due to the risk of cross contamination.

Please ask staff for a copy of our allergen guide.

V=Vegetarian VE=Vegan

Mains Continued

28-Day Aged 10oz Sirloin

Smoked bone marrow butter, burnt onion, crumbed carrot, peppercorn jus triple cooked chips (£14 supplement)

Cranberry, Chestnut & Sage Stuffed Chicken Roulade

Artichoke puree, pomme pave, green beans, mulled wine jus, crispy skin

Sweet cured pork belly

Spiced red cabbage, parsnip mash, caramelised apple, madeira jus, pickled fennel

Sweet Potato, Spinach & Chickpea Korma

Golden raisin pilaf rice, toasted almonds, vegan minted raita, lime pickle chutney (v/ve)

Miso Roasted Aubergine

Warm freekeh and herb salad, pickled onion, squash, tahini dressing, pomegranate and toasted sesame (v/ve)

Dessert

Christmas Pudding

Muscat fruits, brandy custard

Winter Apple & Berry Crumble

Orange custard & vanilla ice - cream

Baileys Cheesecake

whipped cream, strawberries

Chocolate & Orange Tart

Vegan vanilla ice cream (v/ve)

Salted Caramel Brownie

Chocolate Chip ice-cream, honeycomb, sea salted popcorn

Cheeseboard

Trio of Irish artisan cheeses, winter spiced chutney, spiced nuts, crackers, grapes
Single: £8 | Sharing (2) £16 supplement

BOOKING TERMS

10% Service Charge for parties of 8+

Menu subject to change. Bookings will be held for **2 weeks only** & will be automatically released if the deposit and booking form has not been received.

2. A non-refundable and non-transferable deposit of £15 per person is required to secure all bookings.

3. Two weeks prior to your party night you will be contacted to confirm final numbers & to pre-order your meal. Any change in numbers booked originally and on the form will result in a loss of deposit for this person / persons. 4.

Pre-Orders must be received no later than 72 hours prior to your booking

5. Account / Credit facilities are not available for Christmas Party Nights 6.

Payment of deposit will be considered full agreement to the Terms &

Conditions outlined above. Bookings via info@theploughhillsborough.co.uk



Christmas Bookings

3 COURSE £39.95 MON - THURS

3 COURSES £44.95 FRI - SUN

TO BOOK EMAIL
INFO@THEPLOUGHILLSBOROUGH.CO.UK

OUR BOOKINGS TEAM AIM TO RESPOND
TO ALL ENQUIRIES WITHIN 24 HOURS

Private Parties

THE SNUG IS AVAILABLE
FOR PRIVATE HIRE 30-50 GUESTS
LIMITED AVAILABILITY

Festive Entertainment

LIVE MUSIC & DJ'S
EACH WEEKEND

Gift Vouchers Available



Available online or in-house
Vouchers have no expiry date

