

Booking Form (Continued)

Name: _____

Address: _____

_____ Post Code _____

Telephone: _____

Date of booking _____ Time _____

No. of persons _____

Additional Info: _____

2 Courses £17.95, 3 Courses £22.95

A deposit of £5 per person will be required for all bookings during the month of December for both our regular and Christmas menus. This can be paid by credit card, debit card or cash.

Maximum group size of 10, all bookings are subject to availability and subject to any new Covid restrictions.

Total Deposit Enclosed £

We're sorry but children under 14 are welcome in the beer garden throughout the year but are not permitted in the pub except for use of the toilets.

Christmas Opening Times

Christmas Day:

12:00pm till 2:00pm (Bar only)

Boxing Day:

12:00pm till 2:40pm (Restaurant)

12:00pm till 5.00pm (Bar)

New Years Eve:

12:00pm till 9:00pm (Restaurant)

12:00pm till late (Bar)

New Years Day:

12:00pm till 2:40pm (Restaurant)

12:00pm till 5.00pm (Bar)


THE PLOUGH INN
Whitegate

Beauty Bank, Whitegate, Cheshire CW8 2BP
Telephone: 01606 889455

www.ploughwhitegate.co.uk


THE PLOUGH INN
Whitegate

Christmas
DINING 2021

Available from December 1st to December 24th

Starters

Butternut squash and thyme soup, with crumbled goat's cheese.

King prawn and chorizo brochette, coriander and chilli salad.

Smoked applewood and red onion marmalade tartlet and balsamic syrup.

Ham hock, shallot and parsley terrine with toasted mini loaf.

Main Courses

Roast turkey, roast potatoes, seasonal vegetables, cranberry stuffing, pigs in blankets and gravy.

Pave rump steak, Dauphinoise potato, wild mushrooms, spinach, roasted shallot and red wine jus.

Beetroot and rosemary Wellington, celeriac crisps, root vegetables with vegan gravy.

Sea bream fillet, citrus crushed potatoes, green beans and chive cream sauce.

Herb crusted Salmon fillet, chorizo, potatoes and greens with Balsamic syrup

Desserts

Traditional Christmas pudding with brandy sauce.

Chocolate and brandy parfait with cherry compote.

Glazed lemon tart, red berry coulis and Chantilly cream.

A selection of ice creams or sorbets.

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(Please indicate numbers required in the boxes below)

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