



Festive Menu

Starters

Roasted Cauliflower & Chestnut Velouté

with a cheese croute V/VG/GF*

Chalk Stream Trout Pate

with smoked salmon, pickled cucumber & caper dressing

Pork Rillettes

with mulled pear chutney, stilton crumb & crackers GF*

Breaded Brie

with cranberry puree & salad V

Mains

Roast Turkey

served with all the traditional trimmings and a mulled wine jus GF*

Trio Of British Beef

fillet medallion, mini cottage pie & braised beef & horseradish croquette, fondant potato, seasonal vegetables & red wine jus

Fillet Of Seabass

with fondant potato, seasonal greens & prosecco cream GF

Roasted Butternut Squash, Wild Mushroom & Spinach Wellington

with roasted potatoes, seasonal vegetables & red wine jus V/ VG*

Desserts

Festive Sticky Toffee Pudding

toffee sauce & vanilla custard

Lemon Tart

with rhubarb & elderflower ice cream GF/VG

Chocolate & Hazelnut Beignets

with toffee & chocolate sauce, biscoff crumb & whipped cream V

Passionfruit Martini Panna Cotta

with orange shortbread crumb V

2 Course £29.50 / 3 Course £34.50

Service Charge of 12.5% will be added

Traditional Christmas pudding with brandy sauce on request



Festive Menu 2025

T&C's

Our festive menu will be available from 19th November until 20th December 2025

Advance bookings only

We require a deposit of £10 per person, in order to secure your booking.

Pre-orders will be required no later than 7 days prior to an event.

If you have a food allergy or intolerance please let us know before placing your order.

Cancellations and/or menu changes can be made up to 72 hours in advance of the booking.

We reserve the rights to charge in full for any cancellations or amends made after this point.

Some dishes may be changed due to limited supplier options.

Our children menu is for under 12's only.

Please note that we are cashless business and only accepting card payments.

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