

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

Throughout December we will
reward all designated drivers
with free soft drinks



To Book...

For further details and to
make your booking call

us now on:

01962 776353

or email:

plough@wadworth.co.uk

New Year's Eve

*See in the
New Year with us!*

Join our celebration with
fantastic food & drink
and great company



New Year's Day

*Start as you mean
to go on...*

Enjoy the first day
of the New Year
by joining us

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. *Party nights may carry a supplement on certain dates.

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WWM253

THE PLOUGH
AT SPARSHOLT

Christmas
Menu



Sparsholt, Winchester, Hampshire, SO21 2NW

01962 776353

plough@wadworth.co.uk

Pay in full by 1st Nov 2019 & receive a
10% discount on your total food bill.
This offer does not include Christmas Day.

Christmas CELEBRATION

Available from November

Come and join us for your Christmas celebration

3 Courses
£26.95
Per Person

2 Courses
£22.95
Per Person

Starters

Butternut squash, chilli and coconut soup with basil oil and toasted flatbread (vg)

Smoked salmon terrine with beetroot and horseradish chutney served with rustic bread

Deer in a duvet venison chipolata wrapped in bacon with crispy shallots and cumberland sauce

Stilton, leek and fig tart with a winter chestnut slaw (v)

Mains

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

Slow cooked belly of pork with a winter barley, apple and sage casserole served with honey roast parsnips and carrots

Spiced honey glazed confit duck leg in a white bean and chorizo cassoulet with shredded sprouts

Olive oil poached aromatic salmon fillet with butter bean purée, tarragon sauté sprouts, peas, leeks and lemon

North African tagine with chickpeas, fennel, courgettes, peppers, squash, dates, apricots and saffron cous cous (vg)

Puddings

Traditional Christmas pudding with brandy sauce (v)

Walnut, cherry, orange and chocolate ganache terrine with rum and raisin ice-cream (v)

Christmas Mess of crushed meringue, berry compote, seasonal fruits and fruit sorbet (v)

Duo of British cheese with fig relish, celery and oat biscuits (v)

Gluten free dishes are available please ask us for more detail



Christmas Day 5 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats

5 Courses
£69.95
Per Person

Starters

Jerusalem artichoke soup with crispy leeks and onion bread (vg)

King prawn, crab and crayfish cocktail with a lobster mayonnaise and crostini

Pan-fried pigeon breast on a salad of black pudding, rocket and cranberry compote

Crispy root vegetable rösti with smoked paprika, chilli and herb salsa (vg)

Refreshing Champagne sorbet (vg)

Mains

Roast British turkey with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

Trio of lamb a grilled lamb cutlet, sausage and liver with roasted shallot jus, creamed spinach, sprouts and fondant potato

Individual three bird roast of pheasant, duck and pigeon wrapped in bacon with stuffing, vegetables and crispy roast potatoes

Baked brill with a prawn and herb crumb served with mussels and clam New England chowder

Wild mushroom, celeriac, chestnut and vegan cheese Wellington with seasonal vegetables, roast potatoes and gravy (vg)

Puddings

Traditional Christmas pudding with brandy sauce (v)

Chocolate orange panettone bread and butter pudding with custard (v)

Cinnamon crème brûlée with poached pear and almond biscuit (v)

Duo of British cheese with fig relish celery and oat biscuits (v)

Finish with coffee and macarons



December 23rd

Join us for
Carol Singing...

with a guest appearance
from Father Christmas



Boxing Day

Let us take
the strain!

We will do the cooking...
and washing up...
Choose from our
pub favourites!