



THE PLOUGH
EFFINGHAM

New Years Eve

1st Course

Balsamic glazed red onion tartlet
Honey glazed figs & goats cheese tartlet

2nd Course

Crispy breaded goats' cheese, pink peppercorn, thyme, honey
Honey glazed pork belly, pistachio breadcrumbs, fennel & chilli apple
Smoked Scottish salmon mousse, whiskey jelly, fried capers, sourdough toast

3rd Course

Pickled beetroot, pear & feta salad
Crispy chorizo, peas & red pepper salad
Smoked trout, fennel salad, apple & orange pieces, dill horseradish dressing

4th Course

Oven-baked duck breast, baked leeks, brie, fondant potato, spiced orange sauce
Slow cooked pork belly, apple puree, sage mash, buttered kale, red wine jus
Surrey Farms sirloin steak, triple cooked chips, peppercorn sauce, portabella mushroom, watercress (£3 surcharge)
Sea bream, crispy jersey royals, buttered peas, tarragon & Dijon sauce
Butternut squash, spinach, goats cheese risotto, herby oil

and finally, dessert

Passion fruit cheesecake
Cardamon & orange brownie, candied orange, coffee ice cream
Lavender & honey poached plum & peach, lime star anise, crème fresh, amaretto pistachio crumbs

5 COURSES £48PER PERSON

Pair with wine for an additional £20pp

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