



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  
Herb-crust lamb cutlets, crushed new potatoes, roasted yellow peppers, mint oil  
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**

**BOOK ONLINE OR CALL US**

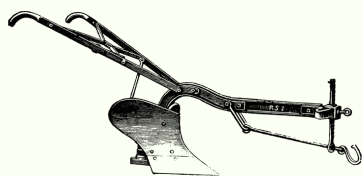
# Five Course Dinner

• CELEBRATION MENU •

THURSDAY 31ST DECEMBER  
19:30/45 UNTIL LATE

*Join us on New Years Eve for a fabulous five course menu from Chef Lou. Let us take care of everything, just turn up and have a great time!*

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Only available for advance bookings. Pre-order NLT 7 days before booking.  
The event is dependent on government rules at the time. £10pp deposit is required.

01372 303 105 | [events@plougheffingham.co.uk](mailto:events@plougheffingham.co.uk) | [www.plougheffingham.co.uk](http://www.plougheffingham.co.uk)