



The Plough



YOUR PERFECT WEDDING VENUE



Welcome to The Plough and congratulations on your engagement!

We promise a first-class attentive service and our dedicated Wedding Planner will be with you every step of the way.

Whether you are looking for an intimate wedding venue or your planning a large wedding celebration, here at The Plough you will find the perfect place for the wedding of your dreams.

We can accommodate small weddings or larger gatherings of **up to 200 guests**. We are renowned for exceptional food produced by our Head Chefs and their team; dishes are created to the highest standards.

The Plough also works closely with a selection of highly recommended partners who can add those finishing touches to your special day. From florists to musicians to DJs to cake makers to photographers, our team are more than happy to provide information regarding them.

All our menu options include **up to 4 hours of venue hire**, personalised designed name cards, white table cloths and preferred coloured napkins.



ALLERGENS:

Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu, which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross-contamination, but they are very fast environments, so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information, please ask one of our team members

Romance

3 courses £44.95 pp – Minimum 20 people

Starters

Prawn Cocktail

Served with sliced brown bread and butter

🍷 **Homemade French Onion Soup**

Topped with cheese & crispy croutons

Chicken Satay

Tender marinated strips of lean chicken breast on skewers with a peanut sauce

Farmhouse Chicken Liver Pate

Served with red onion relish and sliced toasted baguette

Main Course

Fresh Salmon Fillet

Served with sautéed new potato, seasonal vegetables and sweet chili sauce

🍷 **Homemade Mushroom Wellington**

Served with chips, seasonal vegetables, and a pot of gravy

Lamb Shank

*Slow-cooked in a rosemary and redcurrant sauce
served with creamy mash and garden peas*

Chicken en Croûte

Chicken breast & ham in a creamy mushroom sauce, wrapped in a puff pastry, served with buttered carrots, thick-cut chips & a side of gravy

Desserts

Blackberry Apple Crumble

Served with custard

Homemade Oreo Cheesecake

Served with ice cream

Trio of ice cream or sorbet

Hot Chocolate Brownie

Homemade chocolate brownie, drizzled with hot fudge sauce, served with vanilla ice cream



Timeless

4 courses £59.95 pp – Minimum 20 people

A glass of sparkling wine on arrival

Starters

Prawn and Avocado Cocktail

Prawns dressed in a homemade Marie rose sauce with avocado, served with white baguette slices

❖ **Homemade French Onion Soup**

Topped with cheese & crispy croutons

Lamb Samosas

Crispy parcels filled with spicy marinated meat and vegetables

Smoked Mackerel Pate

Mackerel pate served with a tomato chutney and sliced toasted baguette

Main Course

Hake Fillet

Served with crushed potato, broccoli, and lemon butter sauce

❖ **Vegetable Moussaka**

Packed full of roasted vegetables in a creamy sauce with melted cheese, salad, and garlic toast

Beef Medallions

Served with roast potatoes, mixed vegetables, and a pot of gravy

Crispy British Duck

With a Black Cherry Sauce Served with dauphinoise potatoes and French beans

Desserts

Panna Cotta

Chocolate Fondant

Served with ice cream

Trio of Ice Cream or Sorbet

Cheeseboard



Forever

6 courses £74.95 pp – Minimum 20 people
On guest arrival canapes and sparkling wine

Starters

Seared Scallops

Served with mint pea puree

Lamb Chops

Served with salad and mint sauce

▼ **Falafel & Beetroot Bites**

Served with hummus

Crispy Caramel Chicken

Boneless chicken pieces in a sticky caramel glaze, topped with toasted sesame seeds

Main Course

Monkfish

Served with roasted butternut, French beans, and white wine sauce

▼ **Ravioli**

Stuffed with creamy ricotta and spinach filling

Beef Wellington

Served with carrots puree, green vegetables, and beef dripping sauce, served medium rare

Roasted Chicken Leg

Served with sautéed new pot, broccoli, spring onion, and a creamy white wine and tomato sauce

Desserts

Crème Brûlée

Chocolate and Raspberry Tart

Served with ice cream

Raspberry Trifle

Trio of ice cream or sorbet

Cheeseboard

Petit fours and coffee to finish

