



JACK LANE, WIGGLESWORTH, SKIPTON

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Festive Party Menu

Available from Friday 1st December until Friday 29th December **EXCEPT CHRISTMAS DAY**

LUNCH 2 COURSES £32.50 / 3 COURSES £40 DINNER 3 COURSES £45



Starters

Honey Parsnip Veloute

Smoked chestnut, pickled pear

Local Shot Pheasant & Boar Terrine

Drunken prunes, toasted grain sourdough

Wild Mushroom Brushchetta

Balsamic onion, soy feta, watercress **VEGAN**

Bloody Mary Shrimp Cocktail

Cucumber, baby gem, bloody mary

Main Courses

Pancetta Turkey Joint

Festive trimming, proper gravy

Swaledale Venison Pie

Horseradish creamed mash, mulled wine cabbage

Panko Breaded Plaice (Schnitzel)

Romanesco broccoli, brown shrimp hollandaise

Cashew Nut Roast

Salt baked celeriac, truffled mushroom gravy **VEGAN**

28 Day Dry Aged Ribeye

Classic steak garnish, proper chips, green pepper sauce **SUPPLEMENT £10**

SERVED WITH A SELECTION OF FESTIVE VEGETABLES, DUCK FAT OR VEGETARIAN ROAST POTATOES, THYME-ROASTED CARROTS, MULLED SPICED RED CABBAGE, YORKSHIRE HONEY GLAZED PARSNIPS & WILTED GREENS



Desserts

Chocolate Brownie

Hazelnut praline, salted caramel ice cream **VEGAN**

Plough Festive Berry Mess

Yoghurt mascarpone, popping candy

Christmas Pudding

Mulled wine plum, pistachio tuille, rum sauce

The Cheese

Courtyard Dairy three piece board with odds & sods **SUPPLEMENT £5**





Christmas Day Menu

Let us take care of the washing up this Christmas Day and book your table with us from 12:30pm OR 3:30pm (3 hour sittings). Please arrive 30 minutes prior to allow for drinks and seating.

3 COURSES **£75** KIDS (UNDER 11) **£45**



Starters

Root Artichoke Soup

Honey roasted chestnut, ground vegetable crisps **VEGAN**

Yorkshire Brie Croutons

Mulled wine berries, watercress leaves

Bloody Mary Shrimp Cocktail

Cucumber, baby gem, bloody mary

Potted Chicken Parfait

Baby black figs, toasted sourdough

Main Courses

Roast Thirkleby Bronze Turkey

With all the festive trimmings

Rolled Wild Salmon

House smoked mussels - served thermidor

Salt Aged Beef

"Steak and rib" anna potatoes, truffle oyster mushroom

Cashew Nut Roast

Salt baked celeriac, truffled mushroom gravy **VEGAN**

ALL MAINS ARE ACCOMPANIED WITH FESTIVE POTATOES & VEGETABLES

Desserts

Christmas Pudding

Mulled wine plum, pistachio tuille, rum sauce

Lemon Balm Posset

Citrus meringue, tonka shortbread, blue berries

The Cheese

Courtyard Dairy three piece board with odds & sods

Please inform us at your earliest convenience if you have any allergies or intolerances, even if they do not appear in your chosen dish. Full allergy information is available in person from any member of our team.

Available 1st December until 29th December inclusive.

To make a booking, a pre-order form is to be completed and returned with a deposit. Upon payment of deposit we will be delighted to confirm your booking via email or you can book by calling us and of course in person too!

We politely request food pre-orders no less than 14 days prior to your reservation date to allow us to ensure your chosen dish will be available.

