

Private Events • Festive Parties • Festive Menus • New Year's Eve



Our Spaces





THE RESTAURANT

Large dining room layout with charming log fire

Up to 60 Seated



THE GARDEN ROOM

With floral fittings and cosy lighting, this space can be linked to our main restaurant space

Up to 16 Seated





THE SNUG

Private and cosy dining room with fireplace and private cocktail bar

Up to 15 Standing / 12 Seated







Festive Feasting Menu

£47pp/Min 8 people/5 days pre-order



STARTERS

Potato & Baked Celeriac Soup (v)

Garlic & Thyme Croutons, Crumbled Blue Cheese, Shaved Truffle & Chive Oil (d/g/c)

Home Cherry Smoked Salmon

Golden Beetroot Carpaccio, Apple & Pear Salad, & Crisp Bread (f/s/g/d/sd/e)

Beef Steak Tartare

Pickles, Shallots, Quail's Egg Yolk, & Toasted Sourdough (e/g/sd)

Tempura Baby Courgette (vg)

Lime & Avocado Smash, Samphire, Asian Dressing





MAINS

Roast Turkey Crown Confit breast, Sage and Raisin stuffing

Duck Fat Roast Potatoes, Pigs in Blankets, Brussel Sprouts with Pancetta & Chestnuts, Honey Glazed Parsnips, Braised Red Cabbage, Roast Beef Gravy, Cranberry Sauce & Bread Sauce

&

Mushroom & Chestnut Risotto (v)

Shaved Parmesan, Watercress & Truffle Oil (d/n)

or

Sweet Pototo, Beetroot & Spinoch Wellington (vg)
Roast Potatoes, Brussel Sprouts & Chestnuts, Roasted
Parsnips, Braised Red Cabbage, Vegetable Gravy,
& Cranberry Sauce (g/n/sd/c/m)

DESSERTS

Traditional Christmas Pudding (v)

Brandy Cream

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Sticky Toffee Pudding (v)
Toffee Sauce & Vanilla Ice Cream (g/d/e)

Or: Vegan Chocolate Tart (vg)
Red Currants, Flaked Almonds, & Vanilla Ice Cream
(n/g)

Or: Vegan Christmas Pudding with Brandy Cream (vg)







Christmas Set Menus

Select starter, main, side & dessert per person Sides already included with turkey main



Standard / £42.50pp

Min 6 people / 5 days pre-order required

STARTERS

Cauliflower Soup, Stilton Blue Cheese Croutons, Herb Oil (v/d/g)

Gammon Ham Terrine, Piccalilli & Toast (sd/g/m/c)

Potted Shrimp, Lemon & Dill Butter (cr/d/g)

MAINS

Roast Turkey Crown Confit breast, Sage and Raisin stuffing Duck Fat Roast Potatoes, Pigs in Blankets, Brussel Sprouts with Pancetta & Chestnuts, Honey Glazed Parsnips, Braised Red Cabbage, Roast Beef Gravy,

Cranberry Sauce & Bread Sauce (sd/g/n/e/d/c/m)

220g Rump Steak, Peppercorn Sauce
(Supplement £5) (d/sd)

Roasted Salmon Fillet, Crushed New Potato, Confit Garlic & Mustard Sauce (f/d/m)

Saffron Risotto, Garlic Pesto, Confit Cherry Tomato & Toasted Pine Nuts (d/n)

SIDES

Bacon Buttered New Potato

Chips

Hispi Cabbage & Crispy Shallot

Mix Leaves Salad, Pickled Onion

DESSERTS

Dark Chocolate Mousse, Shortbread & Candied Hazelnut

Vanilla Cheesecake, Raspberry Compote

Selection of 3 Cheeses, Quince Jelly, Grapes & Crackers (Supplement £3)

Premium / £50pp

Min 6 people / 5 days pre-order required

STARTERS

Lobster & Haddock Chowder, Chilli Oil & Toasted Focaccia (Supplement £8) (cr/f/d/g)

Grilled Partridge Breast, Celeriac & Apple Salad, Shaved Black Truffle (e/d)

Home-Made Cep & Chard Ravioli, Butter Sauce, Shaved Parmesan & Pine Nuts (g/d/n/e)

MAINS

Roast Turkey Crown Confit Breast,
Sage And Raisin Stuffing
Duck Fat Roast Potatoes, Pigs In Blankets, Brussel
Sprouts With Pancetta & Chestnuts, Honey Glazed
Parsnips, Braised Red Cabbage, Roast Beef Gravy,
Cranberry Sauce & Bread Sauce
(sd/g/n/e/d/c/m)

250g Rib Eye Steak, Peppercorn Sauce (d/sd) (Supplement £10)

Tiger Prawns, Garlic Butter & Skinny Fries (cr/d)

Beetroot & Squash Wellington, Kale Pesto, Savoy Cabbage & Cauliflower Cous Cous (vg/g/n)

SIDES

Bacon Buttered New Potato (d)

Skinny Chips

Hispi Cabbage & Crispy Shallot

Mix Leaves Salad, Pickled Onion (sd)

DESSERTS

Rice Pudding, Banana & Toffee Pea-Nuts (v/d/n)

Treacle Tart, Cinnamon Ice Cream & Fresh Raspberry (v/d/g/e)

Selection Of 3 Cheeses, Quince Jelly, Grapes & Crackers (v/d/sd/g) (Supplement £3)



Christmas Canapés



Min 10 people / Min of 3 choices / 7 days pre-order required

Smoked Salmon Rillette Blini, Horseradish Gel (f/d) Smoked Beef Sirloin, Mini Yorkshire, Horseradish Cream & Watercress (e/g/d) Crab Cake, Lime Mayo & Coriander (cr/e) Honey Glazed Pigs In Blankets, Wholegrain Mustard Dressing (g/m)Deep Fried Camembert, Cranberry Sauce (d/g/e/sd) Wagyu Beef Sliders, Cheese, Tomato & Lettuce (g/d)£5 each Mac & Cheese Croquette, Black Truffle Mayo (v/g/d/e) Wild Mushroom, Spinach & Cheddar Arancino, Tomato Chutney (g/e/d) Mini Quiche, Leek, Cheddar & Peas (g/d/e) Vegetable Crudité, Red Pepper Hummus (vg/sd) Tomato, Red Onion & Black Olive Salsa On Toasted Gluten Free Bread (vg) Beef Croquette, Pea Purée & Balsamic (g/e/sd)







Terms & Conditions

Pre-orders must be given no later than 7 working days prior to you booking | A £20pp non-refundable deposit is required to confirm all bookings. For private events, set menu and canapé payment required 7 working days in advance | Festive menus are available from Monday 14th November | Lunch bookings open from 12pm until 3pm | Dinner bookings from 6 to 9.30pm, bar open until late | Full menu and allergen details available upon request | Please inform us of any allergies or dietary requirements when booking | A discretionary 12.5% service charge will be added to the final bill on the day of the event.



Christmas Day Menu

£120pt



STARTERS

Baked Sourdough
Bone Marrow-Truffle Butter (g/d)

Homemade Beetroot Cured Cherry Smoked Salmon Tartare Herb Crème Fraiche & Caviar (f/s/g/d)

Smoked Cheese Fondue Vegetable Crudité and Garlic Baguette (d/g)

Seared Fillet of Beef
Roasted Chard Leaf & Pickled Shimeji Mushrooms
(sd/d)

Wagyu Beef Scotch Quail Eggs Garden Pea Pureé & shaved fresh Black Truffle (g/d/e)

Prawn Cocktail Tartlet
Pickled Beetroot & Dill (e/cr/sd/g)

Add:

Exmoor Cornish Caviar (10/30/50g), Crisp Bread (d/f/g/cr) (Market price / pre-order)

MAINS

Roast Turkey Crown Confit leg & breast, Sage and Raisin Stuffing (n/e/g/d)

Carved Home Dry Aged Smoked Sirloin on bone, Bone Marrow Butter & Herb Dressing

All served with Duck Fat Roast Potatoes, Pigs in Blankets, Brussel Sprouts with Pancetta & Chestnuts, Honey Glazed Parsnips, Braised Red Cabbage, Roast Beef Gravy, Cranberry Sauce & Bread Sauce (n/d/sd/e/g)

Substitute:

British Wagyu Beef Sirloin (Market price / pre-order)

Add:

Roasted Half Lobster, Lemon & Dill Butter (cr/d)
(Market price / pre-order)

Shaved Winter Black Truffle with Sirloin £12 (Pre-order)

Tiger Prawns with Sirloin (cr/d) £13 (Pre-order)

DESSERTS

Traditional Christmas Pudding
Brandy Cream & Red Currants

Hazelnut Custard Éclair Ginger Ice Cream & Candied Orange Peel (d/n/e/o)



Slow Baked Chocolate Tart Cornflake Ice Cream (g/e/d)

TO FINISH

Coffee/Tea & Mini Mince Pie (g/d/n)



Vegetarian menu also available at ThePloughInnCobham.co.uk/Christmas

View our menus plus Boxing Day & New Year's Eve information online



theploughinncobham.co.uk Plough Lane, Downside, Surrey, KT11 3LT @theploughinncobham



Exclusive use available with optional DJ or live music, subject to minimum spend requirements.

Sister restaurant to The Waverley in Weybridge Thewaverleyinnweybridge.co.uk