

THE PLOUGH

ALL MAIN COURSES ARE HOMEMADE. PLEASE MAKE TWO MAIN COURSE CHOICES

MAIN COURSES

HOMEMADE FISH PIE	GOAT'S CHEESE & SPINACH LASAGNE
PORK GOULASH	ROASTED BELLY OF PORK WITH APPLESAUCE & SAUSAGE MEAT STUFFING
MOROCCAN BEEF/CHICKEN	ROASTED BALSAMIC VEGETABLES WITH CRUMBLLED GOATS CHEESE
LIME & CHILLI CHICKEN IN A CREAM SAUCE	CURRY — THAI OR INDIAN WITH PRAWNS, CHICKEN OR BEEF

FINGER FOOD SELECTION

DUCK SPRING ROLLS	TEMPURA PRAWNS	LAMB KOFTAS	SOUTHERN FRIED PANGASIUS/CHICKEN
GOATS CHEESE & SPINACH FILO PARCELS	PRAWN TOAST	FRESH SAUSAGES	

POTATO CHOICE

RICE	COUSCOUS	JACKET POTATO	MINTED NEW POTATO
CHIPS	NAAN & POPPADUMS	FRENCH & GARLIC BREAD	PITTA BREAD

SALAD CHOICES

COLESLAW	BALSAMIC CARROT	MIXED LEAVES	CAESAR
TOMATO	MOZZARELLA	TOMATO & AVOCADO	RED ONION
FRENCH BEAN & BLUE CHEESE	ROCKET & PARMESAN		

DESSERT, TEA & COFFEE

SELECTION OF CHEESE, BISCUITS & CHUTNEY WITH A CHOICE OF:
CHOCOLATE FOUNTAIN WITH FRUITS & SWEET BISCUITS SELECTION OF DESSERTS

THIS MENU CAN BE SERVED IN THE LIBRARY OR THE RESTAURANT
MIN NO. 20

THE BUFFET IS SERVED FOR YOU AND YOUR GUESTS

THIS IS A GUIDE. WE CAN MAKE ANY CHANGES YOU LIKE AND CAN DEAL WITH ANY DIETARY REQUESTS

£23.50 PER HEAD