BOOKING FORM

Dishes	Name									
THE CHRISTMAS CRACKER										
SMOKED TROUT, APPLE AND HORSERADISH										
GAME, CHOCOLATE AND BLACKBERRY										
ROASTED SCALLOP AND CHESTNUT										
CHEESE AND ONION										
THE PLOUGH CHRISTMAS DINNER										
12-HOUR BEEF CHEEK										
VENISON, BLACKBERRY AND CHESTNUT COD										
FISH AND CHIPS										
CELERIAC WELLINGTON										
CHRISTMAS PUDDING - HOT AND COLD										
BLACK FOREST - THE PLOUGH VERSION										
MINCE PIE SOUFFLÉ										
SNOW ON THE PLOUGH										
YORKSHIRE CHEESE AND CHRISTMAS CAKE										

Organiser's Name:

Company Name: (if applicable)

Address:

Telephone Number:

Date of Function: No. in Party:

Preferred Time: Deposit enclosed: £

DEPOSITS AND PRE-ORDERS

A non refundable deposit of £5 per person is required to secure bookings for tables of 6 or more and a pre order is required one week in advance

Main Street, Burton Salmon, Nr. Leeds, North Yorkshire LS25 5JS
ploughinnburtonsalmon.co.uk

PLOUGH INN
BURTON SALMON

Christmas MENU 2026

Merry Christmas

A LITTLE BIT DIFFERENT THIS CHRISTMAS…

Christmas Fayre 2026

British Christmas flavours, Yorkshire produce
and a few surprises along the way

2 COURSES £38 | 3 COURSES £45

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Food Allergies & Intolerances: Please speak to a member of the team about the ingredients in your meal when placing your order. Thank you.

TO BEGIN

THE CHRISTMAS CRACKER £13.00
Turkey · chestnut and sage stuffing · pigs in blankets · cranberry whipped bread sauce · roast turkey gravy

SMOKED TROUT, APPLE AND HORSERADISH £13.00
Hot-smoked trout · celeriac remoulade · pickled apple horseradish cream · rye crisp · dill

GAME, CHOCOLATE AND BLACKBERRY £14.00
Venison and pheasant terrine · blackberry · pickled walnut hazelnut · dark chocolate and red wine · sourdough

ROASTED SCALLOP AND CHESTNUT £15.00
Roast cauliflower · smoked bacon jam · chestnut · burnt apple brown butter and sage

"CHEESE AND ONION" £12.00
Charred cauliflower · Lincolnshire Poacher · caramelised onion walnut · crispy cauliflower · black truffle

THE MAIN EVENT

THE PLOUGH CHRISTMAS DINNER £27.00
Roast Yorkshire turkey · confit turkey and chestnut croquette · sage stuffing bread sauce · cranberry · pigs in blankets · duck-fat roast potatoes Brussels sprouts · roast carrot · turkey gravy

12-HOUR BEEF CHEEK £28.00
Smoked potato purée · glazed heritage carrot · roast onion · horseradish Yorkshire pudding · bone-marrow and red-wine gravy

VENISON, BLACKBERRY AND CHESTNUT £30.00
Roast Yorkshire venison · venison and chestnut sausage · celeriac purée blackberry · pickled walnut · crispy kale · juniper jus

COD "FISH AND CHIPS" £25.00
Roast cod · confit potato · curry-spiced mussels · malt-vinegar beurre blanc crispy potato · sea herbs

CELERIAC WELLINGTON £24.00
Whole-roasted celeriac · wild mushroom · chestnut · truffle · puff pastry Madeira and thyme jus

THE SWEET END

CHRISTMAS PUDDING - HOT AND COLD £11.00
Steamed Christmas pudding · frozen brandy-butter parfait · burnt orange spiced caramel · Christmas pudding crumb

BLACK FOREST - THE PLOUGH VERSION £11.00
Dark chocolate crémeux · Amarena cherry · kirsch · chocolate sponge smoked vanilla ice cream · cherry gel

MINCE PIE SOUFFLÉ £12.00
Warm mince-pie soufflé · brandy anglaise · spiced apple · cinnamon ice cream

SNOW ON THE PLOUGH £10.00
Vanilla parfait · poached cranberry · lemon curd · gingerbread · frozen yoghurt white chocolate snow · meringue

YORKSHIRE CHEESE AND CHRISTMAS CAKE £13.00
Selection of Yorkshire cheeses · Christmas cake · quince · pickled walnut Eccles-style pastry · port jelly