



THE PLOUGH

LANGLEY

NYE MENU 2017

7 COURSES £95

STUFFED QUAIL, PANCETTA CRISP MOREL, SOFT BOILED QUAIL EGGS & MADEIRA SAUCE

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LANGOUSTINE & SCALLOP LASAGNE SERVED WITH SEARED DIVER SCALLOP & HERB BUTTER SAUCE

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PINK CHAMPAGNE SORBET

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ROAST FILLET OF SCOTTISH BEEF WITH SLOW COOKED BEEF CHEEKS, TRUFFLE CROQUETTES, ROAST JERUSALEM ARTICHOKE, SPINACH TIMBALE IN A TRUFFLE & RED WINE JUS

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TRIPLE CHOCOLATE DESSERT

MILK CHOCOLATE PANACOTTA ▪ DARK CHOCOLATE & PISTACHIO PROFITEROLE ▪ A WHITE CHOCOLATE & ORANGE MOUSSE

-

KENTISH CHEESE TERRINE WITH POACHED PEAR IN RED WINE

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COFFEE & PETIT FOURS

ALLERGEN INFORMATION - IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET YOUR WAITER KNOW UPON PLACING YOUR ORDER. INGREDIENTS CAN OCCASIONALLY BE SUBSTITUTED. EVERY CARE IS TAKEN TO AVOID CROSS CONTAMINATION WHEN PROCESSING A SPECIFIC ALLERGEN FREE ORDER. WE DO WORK IN AN ENVIRONMENT THAT PROCESSES ALLERGENIC INGREDIENTS AND DO NOT HAVE A SPECIFIC ALLERGEN FREE ZONE OR SEPARATE DEDICATED FRYERS.



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LANGLEY

NYE VEGETARIAN MENU 2017

7 COURSES £95

WILD MUSHROOM TART WITH TRUFFLE OIL & MOREL CREAM SAUCE

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PUMPKIN & SQUASH RISOTTO, TOASTED PUMPKIN SEEDS & PARMESAN CRISP

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PINK CHAMPAGNE SORBET

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BAKED AUBERGINE STUFFED WITH COUS COUS & RED PEPPER PESTO

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KENTISH CHEESE TERRINE WITH POACHED PEAR IN RED WINE

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