



THE PLOUGH, ITCHEN ABBAS

FESTIVE MENU 2026

— ✦ —
GFA - GLUTEN FREE AVAILABLE / GF - GLUTEN FREE / V - VEGETARIAN

TO START

- Spiced lentil & roasted butternut squash soup topped with roasted dukkah & coriander yoghurt (v/gfa) -
- Chicken, pork & cranberry terrine wrapped in prosciutto, watercress aioli, toasted granary bread (gfa) -
- Chalk stream trout & crayfish tian bound in a lemon & dill mayonnaise, avocado puree, garlic croutes (gfa) -
- Breaded goat's cheese, red onion marmalade, hazelnuts, roasted beetroots, dressed rocket (v) -

MAIN COURSES

- Roast turkey crown served with sage & cranberry stuffing, pig in a blanket, roast potatoes, gravy (gfa) -
- Pan seared Sea bass fillet, lemon confit potatoes, purple sprouting broccoli, nutmeg & parsley butter (gf) -
- Jerusalem artichoke, wild mushroom & Brussels sprout orzo, Old Winchester shavings, truffle oil (v) -
- Slow roasted rosemary & garlic lamb shank, mash potato, braised red cabbage, redcurrant jus (gf) -
- 6oz Dry aged sirloin steak, served with gremolata topped field mushroom, roasted shallot Hampshire watercress, fries & bearnaise sauce (gfa) -

All main courses are served with seasonal vegetables

DESSERT

- Warm Christmas fruit & marzipan cookie, cherry jam, vanilla ice cream, toasted almonds -
- Dark chocolate, blood orange & brandy mousse, chocolate brownie chunks (gfa) -
- Stem ginger panna cotta, cranberry coulis, spiced crumble crumb (gfa) -
- Local cheese and biscuits selection* -

2 Courses £35 // 3 Courses £42

**This dish has a £3 supplement*

Served everyday except Sundays from Tuesday 1st December until Thursday 24th December

A £5 non refundable deposit per person required at booking

A discretionary 12.5% service charge will be added to tables 6 or more

reservations@theploughia.co.uk // 01962 779191





A £5 non refundable deposit is required to confirm your booking.
Pre - orders must be with our team at least 10 days before your visit.



GUEST	STARTER	MAIN	DESSERT

