



THE
PLUMÉ
OF FEATHERS



CHRISTMAS MENU

2 Courses - 32.95 | 3 Courses - 39.95

A £10 deposit is required per guest.

Starters

Beetroot cured salmon (GF)
with horseradish crème fraîche & pickled cucumber

Ham hock terrine (DF)
with piccalilli & toasted sourdough

Caramelised onion & Gruyère tart (V)
with watercress salad & aged balsamic

Confit chicken & wild mushroom croquette
with tarragon mayonnaise

Main Course

Turkey parcel filled with cranberry stuffing, wrapped in bacon (DF)
with roasted root vegetables, roast potatoes, seasonal greens & gravy

Wild mushroom & chestnut wellington (VG)
with roasted root vegetables, herb potatoes & mushroom gravy

Pan-seared fillet of sea bass (GF)
with crushed new potato, wilted spinach & lemon butter sauce

Slow-braised beef (GF)
with horseradish mashed potato, seasonal greens & rich jus

Desserts

Traditional Christmas pudding (V)
with brandy anglaise & candied orange

Luxury mince pie tart
with vanilla bean ice cream & brandy caramel

Warm Christmas spice sticky toffee pudding (V)
with salted caramel sauce & vanilla bean ice cream

British cheese selection
with chutney, grapes & crackers

CHRISTMAS BUFFET MENU

£22.50 per person

Drinks packages, vegetarian and dietary alternatives available on request

Minimum 10 guests per booking | £10 deposit required per guest

Mini sausage rolls

Turkey & cranberry sandwiches

Ham hock & cheddar croquettes

Brie & chutney filo parcels (V)

Smoked salmon blinis

Mini Yorkshire puddings with roast beef & horseradish

Crispy buttermilk chicken with garlic aioli

*Please advise your server if you have any allergies or require
information about ingredients used in our dishes.*

*Thank you for choosing to spend part of the festive season with us.
We hope you enjoy your visit. From everyone at The Plume Of Feathers,
we wish you a Merry Christmas and a Happy New Year!*

theplume-crondall.co.uk



CHRISTMAS ORDER MENU

A deposit of £10 per person is required to make your booking.

Name of party:

Time Booked:

Date Booked:

No. of Adults:

Email:

Mobile:

Starters	Qty
Beetroot cured salmon (GF)	
Ham hock terrine (DF)	
Caramelised onion & Gruyère tart (V)	
Confit chicken & wild mushroom croquette	
Mains	
Turkey parcel filled with cranberry stuffing, wrapped in bacon (DF)	
Wild mushroom & chestnut wellington (VG)	
Pan-seared fillet of sea bass (GF)	
Slow-braised beef (GF)	
Desserts	
Traditional Christmas pudding (V)	
Luxury mince pie tart	
Warm Christmas spice sticky toffee pudding (V)	
British cheese selection	

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