



MAKE IT A MERRY
CHRISTMAS



PLOUGH & FLAIL
AT MOBBERLEY



Welcome to Christmas at The Plough & Flail.

With traditional decorations and a real fire you can't fail to feel the warmth of the Christmas spirit.

Our outside space has proven very popular. The glazed canopy extending out over the terrace, with its permanent gas heaters, ensures you can continue to dine or drink outside all year. Even on cold, frosty or snowy days.

This years Christmas menu gives you the opportunity to pre-book our three course festive fayre menu in advance. Of course, we will still feature our à la carte menu, alongside daily changing specials and on Sundays we will continue to offer our traditional Sunday Lunch.

Our wonderful team of staff look forward to sharing some time with you this Christmas and will make you feel welcome the moment you arrive.

Festive Fayre menu served December 1st - December 23rd
(not including Sundays)



PLOUGH & FLAIL
AT MOBBERLEY

At The Plough & Flail we pride ourselves on the preparation of fresh dishes using a wide range of ingredients. If you have any allergies or specific dietary questions, please ask our staff about your food and how it is prepared.

CHRISTMAS PARTY

CHEF'S SOUP OF THE DAY
With rustic bread & butter

✓ DELAMERE GOAT'S CHEESE & SUN BLUSHED TOMATO TART
With red onion marmalade

SMOKED MACKEREL & WATERCRESS MOUSSE
With toast, lemon & lime crème fraîche

REG JOHNSON'S CORN FED CHICKEN & HAM HOCK TERRINE
With pickles, toast & chutney



ROAST TURKEY BREAST
With stuffing, chipolata sausage wrapped in bacon & a red wine gravy,
traditional vegetables & roast potatoes

5 HOUR BRAISED SHIN OF BEEF
With horseradish mash, wilted greens, parsnip puree,
red wine & port jus

GRILLED FILLET OF SALMON
With leek and potato cake, spinach, whole grain mustard sauce &
balsamic roasted cherry tomatoes

✓ WILD MUSHROOM, FETA CHEESE & LEMON RISOTTO
With rocket & pine nut salad



HOME MADE CHRISTMAS PUDDING
With a warm brandy sauce

CLEMENTINE CHEESECAKE
With cardamom syrup

POMEGRANATE BRÛLÉE
With shortbread biscuit



SET PRICE FOR 3 COURSES

Monday - Tuesday **£22.50**
Wednesday - Thursday **£24.95**
Friday - Saturday **£29.95**
Not available on Sunday

CHRISTMAS DAY

SELECTION OF BREAD

SLOW ROASTED BELLY OF PORK

With pear purée & crackling



CUP OF WILD MUSHROOM SOUP



ROULADE OF SALMON

Seared scallop, brown shrimp & chive butter sauce



ROAST TURKEY BREAST

With stuffing, chipolata sausage wrapped in bacon & a red wine gravy

OR

ROAST SIRLOIN OF BEEF

Yorkshire pudding & a red wine gravy

Served with roast potatoes & seasonal vegetables



BAKED CHOCOLATE AND GINGER CHEESECAKE

OR

HOME MADE CHRISTMAS PUDDING

With a warm brandy sauce



SELECTION OF FINE ARTISAN CHEESES

Served with biscuits, bread & chutney



Adults £99.50

Children (under 12) £44.50

A vegetarian option for Christmas day will be available on request and the chef will discuss the vegetarian's individual requirements.

CHRISTMAS PARTY PRE-ORDER FORM

QUANTITY
REQUIRED

CHEF'S SOUP OF THE DAY

DELAMERE GOAT'S CHEESE & SUN BLUSHED
TOMATO TART

SMOKED MACKEREL & WATERCRESS MOUSSE

REG JOHNSON'S CORN FED CHICKEN
& HAM HOCK TERRINE

ROAST TURKEY BREAST

5 HOUR BRAISED SHIN OF BEEF

GRILLED FILLET OF SALMON

WILD MUSHROOM, FETA CHEESE
& LEMON RISOTTO

HOME MADE CHRISTMAS PUDDING

CLEMENTINE CHEESECAKE

POMEGRANATE BRÛLÉE

Name _____

Date of Booking _____

BOOKING FORM

Name of booking _____

Contact name _____

Contact address _____

Contact telephone day _____

Contact telephone evening _____

Email _____

Number in party _____

Date booking required _____

Preferred time of booking _____

Deposit amount enclosed £ _____

£10.00 per head for bookings of 10 persons and over:
£40.00 per head for Christmas Day and full balance due by
25th November 2011

Cancellation Policy - Deposits and balances are not refundable
or transferable.

Cheques made payable to Plough and Flail Ltd

Today's date _____

Signature _____

CHRISTMAS EVE

On this special night of the year why not come and join us as we help you start your Christmas celebrations in style.

Our specials board will include tempting dishes full of festive cheer.

Each guest can enjoy our complementary selection of chocolates to get you in the mood for Santa's visit.

NEW YEARS EVE

To welcome in the New Year we will be offering an à la carte menu comprised of some of this year's old favourites together with some special dishes for this special night. As usual we encourage you all to use the pub in any way that you choose. As a Venue for dinner and drinks with friends, or a romantic night with your partner. The Plough & Flail is the perfect venue for your New Years Eve celebrations.

BOOKING TERMS & CONDITIONS

Please call us first to check for availability and to make your booking.

We strongly recommend booking for parties of any size on any date. We still welcome walk-in customers during the festive season, subject to availability.

Bookings of 10 persons and over are provisional until receipt of a £10.00 per person deposit. Provisional bookings will only be held for 7 days.

For Christmas Day bookings a deposit of £40.00 per person is required, and full payment by the 25th November 2011.

Cheques are only accepted as deposit or pre-payment up to 4 weeks prior to the date of your booking. Within 4 weeks of your booking, or when settling your bill at your event, payments must be made by cash, debit or credit card.

Please make all cheques payable to: Plough and Flail Ltd.

For parties of 10 or over (who are dining from the Christmas menu) we ask that a pre-order form is completed. The form should be enclosed with your deposit or returned separately to us 2 weeks prior to your event. Failure to return your pre-order may slow the speed of service for your party.

Refunds of deposits and balances will not be given.

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HOW TO FIND US

FROM MANCHESTER M60

Leave the M60 at Junction 3, follow the A34 right to its end at a roundabout signposted for Alderley Edge and Wilmslow.

Turn right at the roundabout towards Wilmslow, then take the first left at the next roundabout and follow the road to the bottom.

Here there is another roundabout where you turn right onto the B5085, Knutsford Road. Continue along Knutsford Road and turn right into Paddock Hill Lane. Turn right at the top of the road.

FROM KNUTSFORD

Leave Knutsford on the B5085 and continue through Mobberley Village until you reach Paddock Hill Lane, where you turn left. Then turn right at the end of the road.



PLOUGH & FLAIL
AT MOBBERLEY

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