

NEW YEAR'S EVE

As ever, we will be seeing the New Year in with style; fabulous food, drinks and fun!

If you're interested in finding out what we have planned at The Plough, sign up to our newsletter at theploughamersham.co.uk or let us know you'd like to be informed by emailing info@theploughamersham.co.uk, calling 01494 259757 or speaking to a member of staff!

The Greyhound Enoteca will be taking early evening dinner reservations as normal.

CHRISTMAS GIFTS

Looking for Christmas gift ideas?
Our shop is full of unique Italian goodies!

OIL
REGIONAL WINES
HAMPERS
CHEESES
SALUMI
AND MUCH MORE...

For the wine lover on your gift list, why not choose some of our fantastic, award winning wines and fizz from Abruzzo? We have something for every palate!

Gift vouchers are also available, redeemable against cookery classes, shop items and meals with us here!

EARLY BOOKING

Confirm your party booking by **14th October** for **19th November**—**12th December** and you and your guests will enjoy a complimentary bottle of prosecco!

Offer valid on bookings placed for Monday-Friday and for groups of 8 people or more. One bottle of prosecco per 8 guests. Only valid on our Christmas party menu.

CHRISTMAS GIFT FOR PARTY ORGANISERS

We appreciate how much work goes into planning a Christmas party, so to say thank you we're giving event organisers the extra gift of a £20 gift voucher for every booking of 8 or more guests! The gift voucher can be spent on food at The Plough or The Greyhound Enoteca between January and March 2019.

Minimum party size of 8 or more guests and must be confirmed with a deposit of £10 per person

HOW TO BOOK

Our Christmas menus are available from the **19th November - 23rd December 2018**
The menus can also be made available in January if required.

In order to make your reservation;

The Plough

Call 01494 259757 or email info@theploughamersham.co.uk

The Greyhound Enoteca

Call 01494 671315 or email info@greyhoundenoteca.com
or pop in and speak to a member of staff.

- A £10.00 per head deposit is required for Christmas party bookings. No bookings are secure until the deposit is paid
- Any cancellations must be made at least 7 days prior to your booking otherwise the deposit is non-refundable
- All Christmas menus need to be pre-ordered **2 weeks** before the party date and we kindly ask that all members of the party choose from the same menu.
- Some dietary requirements can be catered for, if prior notice is given. Please be aware that all dishes are subject to change. All of our dishes may contain traces of nuts or gluten, as these allergens are present in our kitchens. Please inform us of any allergies when booking. Olives may contain stones. Fish dishes may contain small bones. Dish descriptions do not include all ingredients. Please ask if unsure.
- Parking is limited, so please share cars and consider our neighbours when departing. Please don't leave any valuables in your cars. As it's party month taxis may be in short supply. We recommend that you pre-order your cab for departure. Please check with us for closing times. **See your booking form for full terms & conditions.**

CHRISTMAS OPENING HOURS 2018

	THE PLOUGH	THE GREYHOUND ENOTECA
M 24/12	10.00-23.00	10.00-23.00
Traditional Italian Christmas eve, celebrated with fish dishes		
T 25/12	CLOSED	CLOSED
W 26/12	11.00-18.00	CLOSED
T 27/12	10.00-23.00	10.00-23.00
F 28/12	10.00-23.00	10.00-23.00
S 29/12	10.00-23.00	10.00-23.00
S 30/12	10.00-23.00	10.00-17.00
M 31/12	10.00-01.00**	10.00-21.00**
**From 18.00-party bookings and tickets only		
T 01/01/19	12.00-20.00	CLOSED

The Plough, Winchmore Hill,
Amersham, HP7 OPA
T: 01494 259757
E: info@theploughamersham.co.uk
W: theploughamersham.co.uk

The Greyhound Enoteca,
33 Windsor End, Beaconsfield,
HP9 2JN T: 01494 671315
E: info@greyhoundenoteca.com
W: greyhoundenoteca.com



*Buon
Natale*
Christmas 2018

THE PLOUGH

WINCHMORE HILL

THE GREYHOUND ENOTECA

CHRISTMAS PARTY MENU

AVAILABLE AT THE PLOUGH ONLY

2 course sit down meal—£ 22.00 per head

3 course sit down meal—£ 27.00 per head

Both options include Christmas cracker for each guest

Add a glass of Prosecco £5

Minimum 6 people

PRIMI

Antipasto Della Casa - to share

Platters of buffalo mozzarella, finocchiona salami, nocellara olives, salami, grilled Mediterranean vegetables dressed in olive oil with garlic & rosemary focaccia from our wood-fired oven.

SECONDI

Porchetta di Natale GF DF

Pork belly stuffed with herbs, pine nuts, garlic and sultanas, rolled and slow roasted, served with rosemary potatoes and greens sautéed with chilli

Fettuccine ai Funghi V

Fresh pasta with creamy Gorgonzola and mixed mushrooms

Bistecca alla griglia con burro Tartufato GF (£5 supplement)

Grilled Ribeye steak with truffle butter and rosemary potatoes

Galletto al Forno GF DF

Whole baby roast chicken, stuffed with Neapolitan sausage, served with rosemary roast potatoes and greens sautéed with chilli and garlic.

Nasello con n'duja e pomodorini GF DF

Hake fillet, cooked in white wine with n'duja spicy sausage meat from Calabria & baby tomatoes. Served with rosemary roast potatoes and green beans.

DOLCI

Tiramisu

Layers of Savoiardi biscuit soaked in espresso & Tia Maria with Mascarpone cream

Meringa alla Nocciola

Giant hazelnut meringues with fresh cream

Budino di Natale

Christmas pudding with fresh cream

Gelato e Sorbetto

Vanilla gelato or Lemon sorbet V GF DF —2 scoops.

HOT BUFFET MENU

2 courses £22.00 per head or £27.00 including a glass of prosecco on arrival

3 courses £25.50 per head or £30.50 including a glass of prosecco on arrival

Minimum 20 people

TO START

A selection of Bruschetta topped with your choice of three of the following;

- Datterini tomatoes, basil, garlic and Marchesi di Cordano organic extra virgin olive oil VG DF
- Buffalo ricotta, whipped with fresh horseradish, crowned with smoked salmon
- Coarse chopped chicken livers sautéed in Vin Santo, Tuscan style
- Finocchiona Tuscan salami, infused with fennel seeds. DF
- Buffalo Ricotta topped with walnut pesto V
- Sundried tomato and Gaeta olive tapenade VG DF

MAIN COURSE

Choose three of the following;

Porchetta di Natale

Pork belly stuffed with herbs, pine nuts, garlic and sultanas, rolled and slow roasted

Stracotto di Manzo GF DF

Beef cheeks, cooked gently in rich red wine, tomatoes, porcini mushrooms, cinnamon and cloves

Lasagne Funghi e Tartufo V

Rich egg pasta, layered with mixed mushrooms, thyme, winter truffle and taleggio cheese

Fish and Chips DF

Individual portions of beer battered haddock with hand cut, twice cooked chunky chips

Melanzane Parmigiana V

Sliced aubergine layered with rich tomato sauce, parmesan and mozzarella cheeses, baked in the wood fired oven

Pollo alla Romana GF DF

Chicken pieces, cooked in a rich tomato sauce with red and yellow peppers, capers, garlic and white wine

SIDES

Choose two sides;

- Rosemary and garlic roast potatoes VG GF DF
- Brussel sprouts with chestnuts and pancetta GF
- Creamy celeriac and potato mash V GF
- Seasonal greens sautéed with garlic and chilli VG GF DF
- Mixed salad VG GF DF

V—Vegetarian VG—Vegan GF—Gluten Free DF— Dairy Free

HOT BUFFET MENU CTD...

DESSERTS

Choose two desserts;

Muscovado and Hazelnut Meringues GF

Filled with fresh cream

Homemade Mince Pies

With almond and amaretto mincemeat filling

Christmas Brownies GF

Dark chocolate and walnut brownies with a hint of cinnamon

Clementine Posset

Served with cantuccini biscuit

Classic Tiramisu

Layers of Savoiardi biscuit soaked in espresso & Tia Maria with Mascarpone cream

CANAPÉ MENU

The canapé menu is available for groups reserving a bar area. Choose 7 for £19.50 per head

(Add £5 for a glass of Prosecco on arrival)

Minimum 20 people

COLD CANAPÉ

- Bread and olives VG DF
- Roast pepper and buffalo mozzarella crostini V
- Coarse chopped Tuscan chicken liver pate crostini
- Venetian style baccala mantecato (creamed salt cod) crostini
- Gorgonzola and walnut crostini V
- Caprese skewers; tomato, buffalo mozzarella and basil V

HOT CANAPÉ

- Classic arancini with mozzarella & parmesan V
- Crab crocchette DF
- Polenta squares topped with mushrooms and melted taleggio cheese V
- Polpette; our own meatballs served in rich tomato sauce with a hint of chilli GF DF
- Individual fish and chip skewers DF
- Panzerotti filled with ricotta cheese and Neapolitan sausage
- Pizzette Margherita; mini pizza topped with mozzarella and tomato V
- Straccetti di pizza fritti; strips of our fresh pizza dough, fried and drizzled with garlic, oil and parsley VG DF