

CHRISTMAS 2021 THE PLOUGH NORMANTON ON THE WOLDS 0115 937 2401 / info@ploughnormanton.co.uk

WINTER MARKET SATURDAY 4TH DECEMBER 2-6PM



We are looking for independent, boutique companies who will provide an opportunity for our customers to buy perfect and unique Christmas presents!

WANT A STALL? CONTACT US TO BOOK ...

Call - 0115 937 2401 Email - info@ploughnormanton.co.uk

Á LA CARTE MENU (UPTO TABLE SIZE OF 7)

Appetiser

Mixed Olives £4 Baked Olive Focaccia, Confit Garlic Hummus (serves 2) - £6

Starters

Roast Butternut Soup, Winter Herbs & Baked Bread £6 Smoked Haddock Chowder, Crispy Bread, Seaweed, Lemon & Parmesan £8 Warm Brie de Meaux, Chargrilled Sprout Tops, Pomegranate, Mixed Seed Crackers £8 Free Range Duck Liver Parfait, Hazelnuts, Pickled Pear, Chargrilled Sourdough £7 Baked Camembert, Cranberry Relish, Olive Foccacia, Baked Cheese Straws £8 Roast Scallops, Jerusalem Artichoke Puree, Toasted Chestnuts, Dressed Chicory Salad £13

Mains

Grilled Sea Bream, Saffron Potatoes, Bouillabaisse Sauce, Grilled Leeks £18 Fish and Chips, Line caught Haddock, Crushed Peas, Lemon, Hand cut Chips £14 The Railway Burger, Sesame Bun, Smoked Pancetta, Mature Cheddar, Gherkin, Gem Lettuce, Fries £15 Chargrilled Sirloin Steak, Fries, Roast Tomato, Mushroom, Green Salad £24 Roast Turkey Breast, Roast Potatoes, Seasonal Garnish, Roast Turkey Gravy & Cranberry £15 Braised Beef, Koffmann Cabbage, Creamed Parsnip, Bourguignonne Sauce & Parsley £18 Moroccan Spiced Cauliflower, Confit Garlic Hummus, Dressed Chickpeas, Smoked Almonds £14

Sides

Fries, Peppercorn Sauce £4 Thyme Roast Carrots, Honey Roast Parsnips, Green Beans, £5

Desserts

Christmas Pudding, Warm Brandy Sauce £6 Chocolate & Praline Tart, Baileys Iced Parfait £8 Crème Caramel, Mulled Spiced Poached Pear, Flaked Almonds £8 Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream £7 Warm Carrot Cake, Dark Chocolate Mousse, Yoghurt, Candied Walnuts, Passion Fruit £8 Railway Cheese Plate, Chutney, Celery, Grapes & Biscuits £9

Monday 29th November to Friday 24th December - Please note: Dishes, prices and ingredient's are subject to change in line with supply.

NO PRE-ORDER REQUIRED FOR GROUPS 8+

We all missed going out with work, family & friends last festive period, so make up for it this Christmas and celebrate in style. Our December Party Menu has delicious, fresh dishes, creatively prepared by Mark and our professional kitchen teams. Tables of 8+ and you don't have to pre order!

LUNCH & DINNER MONDAY - THURSDAY FRIDAY & SATURDAY LUNCH 2 course £22 3 course £27 (2 hour duration at table)

FRIDAY & SATURDAY

DINNER 2 HOUR DURATION 2 COURSE £24 3 COURSE £30

Please note: Dishes and ingredients subject to change in line with supply.

CHRISTMAS PARTY MENU

MONDAY - SATURDAY 2ND - 23RD DECEMBER

Appetiser

Mixed Olives £4 Baked Olive Focaccia, Confit Garlic Hummus (serves 2) - £6

Starters

Roast Butternut Soup, Winter Herbs & Baked Bread Smoked Haddock Chowder, Crispy Bread, Seaweed, Lemon & Parmesan Free Range Duck Liver Parfait, Hazelnuts, Pickled Pear, Chargrilled Sourdough Baked Camembert, Cranberry Relish, Olive Foccacia, Baked Cheese Straws

Mains

Grilled Sea Bream, Saffron Potatoes, Bouillabaisse Sauce, Grilled Leeks Roast Cod Fillet, Warm Tartare Sauce, Crushed Peas, Chunky Chips Roast Turkey Breast, Roast Potatoes, Seasonal Garnish, Roast Turkey Gravy & Cranberry Braised Beef, Koffmann Cabbage, Creamed Parsnip, Bourguignonne Sauce & Parsley Moroccan Spiced Cauliflower, Confit Garlic Hummus, Dressed Chickpeas, Smoked Almonds

Desserts

Christmas Pudding, Warm Brandy Sauce Chocolate & Praline Tart, Baileys Iced Parfait Crème Caramel, Mulled Spiced Poached Pear, Flaked Almonds Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream Railway Cheese Plate, Chutney, Celery, Grapes & Biscuits

£10PP DEPOSIT REQUIRED PER PERSON - NON REFUNDABLE UNLESS 24 HOURS NOTICE GIVEN.

Merry Christmas from Mark, David, Becky, Samantha, Joe, Liam and the Team

CHRISTMAS DAY

PUB OPEN FOR DRINKS ONLY

It's the annual tradition to share a tipple with friends and family whilst the turkey's in the oven. The fire will be on, festive nibbles at the bar and we'll be open from 11.30am -2pm to get you ready for that Christmas Day dinner.

CHRISTMAS EVE

MAIN MENU AVAILABLE 12-5PM

He's making a list, he's checking it twice...Santa Claus is coming to town! Before he does, please join us for a meal from our festive Al a Carte & children's menu 12-5pm and drinks in the bar in front of the log fire. We'll have live music from Remy 7-9pm and mince pies on the bar. Please book your table for food in advance.

BOXING DAY & NEW YEARS DAY LUNCH

2 COURSE £25-3 COURSE £32 BOXING DAY - TRADITIONAL AWARD WINNING SUNDAY LUNCH SERVED

Appetisers

Mixed Olives £3.50. Baked Olive Focaccia, Confit Garlic Hummus (serves 2) - £6

Starters

Roast Butternut Soup, Winter Herbs, Baked Bread Chunky Smoked Haddock Chowder, Crispy Bread, Seaweed, Lemon & Parmesan Seasonal Mushrooms on Toast, Toasted Sourdough, Confit Garlic, Soft Brie, Herbs Free Range Duck Liver Parfait, Hazelnuts, Pickled Pear, Chargrilled Sourdough Baked Camembert, Cranberry Relish, Olive Foccacia, Baked Cheese Straws

Mains

Roast Cod, Creamed Potato, Curry Sauce, Crispy Squid, Grilled Leeks Railway Burger, Sesame Bun, Smoked Pancetta, Mature Cheddar, Gherkin, Gem Lettuce, Fries Roast Chicken Breast, Risotto of wild Mushrooms, Chargrilled Sprout Tops, Truffle Chicken Sauce Chargrilled Bavette Steak, Peppercorn Sauce, Fries, Roast Tomato, Mushroom, Green Salad Braised Beef, Koffmann Cabbage, Creamed Parsnip, Bourguignonne Sauce & Parsley Moroccan Spiced Cauliflower, Confit Garlic Hummus, Dressed Chickpeas, Smoked Almonds

Sides

Fries, Thyme Roast Carrots, Honey Roast Parsnips, Green Beans - £3.50 each

Desserts

Dark Chocolate Tart, Mulled Spices, Orange Sorbet Crème Caramel, Poached Pear, Flaked Almonds Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream Warm Carrot Cake, Chocolate Mousse, Yoghurt, Passion Fruit, Candied Walnuts Railway Cheese Plate, Chutney, Celery, Grapes & Biscuits



SERVING LUNCH 12-5PM ALL TABLES HAVE A 2 HOUR DURATION PUB OPEN UNTIL 7PM £10PP DEPOSIT REQUIRED NO PRE ORDER REQUIRED

NEW YEAR'S EVE FAMILY DINING | LATE EVENING DINING

 BOOK YOUR TABLE 5-5.30PM All tables are kindly requested to vacate by 7:30pm
COURSES | £22PP
COURSES | £27PP Children's Menus Available

STARTERS

Mushroom Soup, Parmesan, Baked Bread Crispy Fish Arrencini, Tomato & Vanilla Dressing, Shaved English Parmesan Free Range Duck Liver Parfait, Pickled Pear, Hazelnuts, Toasted Olive foccacia Mushrooms On Toast, Toasted Ciabatta, Seasonal Mushrooms, Truffle & English Parmesan

MAINS

Roast Cod, Creamed Potato, Curry Sauce, Poached Leeks Roast Chicken Breast, Slow Roast Tomato, Garlic Mushroom, Fries, Aioli Railway Burger, Sesame Bun, Smoked Pancetta, Mature Cheddar, Gherkin, Gem Lettuce, Fries Braised Beef, Koffmann Cabbage, Red Wine Sauce, Parsnip Chips Fresh Macaroni Pasta, Ratatouille Sauce, Black Olives, Goats Cheese, Crispy Breadcrumbs

SIDES

Fries, Thyme Roast Carrots, Honey Roast Parsnips, Green Beans - £4 each

DESSERTS

Chocolate Mousse, Passion Fruit, Biscotti Biscuits Treacle and Chestnut Tart, Cranberries, Crème Fraiche Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream Railway Cheese Plate, Chutney, Celery, Grapes & Biscuits

Dishes & ingredients are subject to change in line with supply

BOOK YOUR TABLE 8.30-9.30PM **3 COURSES | £65PP** ARRIVAL CHAMPAGNE

STARTERS

Roast Parsnip Soup, Crème fraiche, Baked Bread Crispy Monkfish, Saffron Risottto, Tarragon, Marinated Tomatoes & Shallots Free Range Duck Liver Parfait, Pickled Pear, Hazelnuts, Toasted Olive foccacia Cheese On Toast, Grilled Sourdough, Brie De Meux, Pickled Shemeji Mushrooms, Truffle Mayo

MAINS

Roast Cod, Saffron Potatoes, Bouillabaisse Sauce, Grilled Leeks Rump of Lamb, Braised Shoulder Potato Terrine, Aubergine Puree, Confit Tomatoes, Crispy Capers Braised Beef Cheek, Savoy Cabbage, Creamed Parsnip, Bourguignonne Sauce & Parsley Chargrilled Sirloin Steak, Slow Roast Tomato, Garlic Roast Mushroom, Fries, Pink Pepper Hollandaise Moroccan Spiced Cauliflower, Confit Garlic Hummus, Dressed Chickpeas, Smoked Almonds

DESSERTS

Treacle & Chestnut Tart, Poached Cranberries, Crème fraiche Chocolate Marquise, Baileys whipped Cream, Candied Coffee Warm Carrot Cake, Dark Chocolate Mousse, Yoghurt, Candied Walnuts, Passion fruit Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream Railway Cheese Plate, Chutney, Celery, Grapes & Biscuits

LIVE MUSIC FULL PAYMENT ON BOOKING | LIMITED AVAILABILITY NO PREORDER REQUIRED | PUB OPEN UNTIL 1 AM

The Perfect Christmas Gift! THE PLOUGH GIFT VOUCHERS

MEBBY

Treat the foodie in your life to an experience at The Plough Vouchers are ordered through our website and posted 1st class. www.ploughnormanton.co.uk