



CHRISTMAS 2022

THE PLOUGH NORMANTON ON THE WOLDS

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Gift Vouchers / January 50% Off

All featured ingredients and dishes are subject to change in line with supply

WINTER MARKET

SATURDAY 10TH DECEMBER 11AM - 3PM



Buy perfect and unique Christmas presents from our independent boutiques at The Plough's Festive Winter Market



It's Ladies Night!



Celebrate the Christmas Season with friends
30th November & 28th December

2 courses and a glass of Prosecco £19.95.
Half price Prosecco & Gin all night.
Live acoustic music from 7pm

Call to book your table on 0115 937 2401

Old Melton Rd., Normanton-on-the-Wolds, Nottingham NG12 5NN



Join us for our Festive Pub Quizzes



4th, 11th & 18th December
from 7pm

Christmas jumpers
are a must!

Call 0115 937 2401

Old Melton Rd, Normanton-on-the-Wolds, Nottingham NG12 5NN

The Ploughs Private Room

We have a private function room at The Plough to cater for your festive gathering.

Staff party? Business meeting? Christening? Family gathering?

With cold buffets starting from £12pp, Warm buffets starting from £20pp.
This is a great space for you to create memories for those special occasions.

Maximum seated is 20. Standing 30.

If you would like to know more, please don't hesitate to get in touch with us.



Monday – Saturday
1st – 23rd December

NO PREORDER REQUIRED
FOR GROUPS 8+

LUNCH & EARLY EVENING

12 - 2.30pm | 5 - 6.30pm

2 COURSES £25

3 COURSES £30

(2 hour duration at table)

LATE EVENING

From 7pm

2 COURSES £28

3 COURSES £33

(table all night)

£10PP DEPOSIT REQUIRED
NON REFUNDABLE UNLESS 24
HOURS NOTICE GIVEN

(v) vegetarian (v*) vegetarian on request (gf) no gluten
ingredients (gf*) gluten ingredients can be omitted (vg)
vegan (vg*) vegan on request. We cook with all allergens in
our kitchen, please speak with the team regarding
allergies/dietary requirements

FESTIVE PARTY MENU

Appetisers

Baked Focaccia, Confit Garlic Hummus (with Late Evening times only)

Starters

Roast Parsnip Soup, Honey Baked Walnuts, Baked Welbeck Breads (gf*) (v) (vg*)

Smoked Salmon & Dill Arancini, Shaved English Parmesan, Lemon, Dill Mayonnaise

Creamed Mushrooms & Leeks, Toasted Welbeck Muffin, Poached Egg, Green Herb Salad (gf*) (v)

Free Range Duck Liver Parfait, Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf*)

Mains

Roast Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*)

Roast Turkey Breast, Roast Potatoes, Seasonal Vegetables, Roast Turkey Gravy & Cranberry (gf*)

Braised Beef, Mushroom & Truffle Pearl Barley, Savoy Cabbage, Parsnip Puree, Grated Parmesan

Glazed Red Onion Tart Tatin, Colston Basset Stilton, Hispie Cabbage, Parsnips & Chestnuts (v) (vg*) (gf*)

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots, Chargrilled Sprout Tops & Grated
Chestnuts, Truffle & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (v) (gf*)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Passion Fruit Parfait, Dark Chocolate Mousse, Almond Brandy Snap (gf*)

Plough Cheese Plate, Chutney, Celery, Grapes & Biscuits (v) (gf*)



Merry Christmas

Merry Christmas from Becky, Samantha, Lawrence, Danny, Tom and all the Team

CHRISTMAS EVE

**MAIN MENU AVAILABLE 12-6PM
EARLY BOOKING ESSENTIAL**

He's making his list, he's checking it twice...Santa Claus is coming to town! Before he does, please join us for a meal from our festive Main Menu & Children's Menu 12-6pm. Or drinks in the bar in front of our real log fire. It doesn't get any more traditional than Christmas Eve down your village local!

CHRISTMAS DAY

**YOUR VILLAGE PUB WILL BE OPEN
FOR DRINKS!**

It's the annual tradition to share a tippie with friends and family whilst the turkey's in the oven. The fires will be on, with festive nibbles at the bar. We will be open from 11.30am – 2.30pm to get you ready for that Christmas dinner.

BOXING DAY MENU

Appetisers

Mixed Olives £4

Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds (serves 2) £6.95

Starters

Roast Parsnip Soup, Honey Baked Walnuts, Baked Welbeck Breads (gf*) (v) (vg*)

Smoked Salmon & Dill Arancini, Shaved English Parmesan, Lemon, Dill Mayonnaise

Creamed Mushrooms & Leeks, Toasted Welbeck Muffin, Poached Egg, Green Herb Salad (gf*) (v)

Free Range Duck Liver Parfait, Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf*)

Prawn Salad, Marinated Tomatoes, Chilli Mayo, Gem Lettuce, Brown Bread Croutons (gf*)

Smoked Chicken, Black Pudding & Chorizo Terrine, Celeriac Remoulade, Roast Apple & Grain Mustard Dressing

Mains

Roast Chicken Breast, Creamed Potato, Poached Leeks, Curry Butter Sauce (gf)

Roast Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*)

Plough Burger, Sesame Bun, Pancetta, Tomato & Chilli Relish, Cheddar, Gherkin, Gem Lettuce, Fries

Chargrilled Bavette Steak, Red Pepper & Herb Salsa, Fries, Tomato, Mushroom, Watercress Salad (gf*)

Halloumi Burger, Tomato & Chilli Relish, Gem Lettuce, Gherkin, Fries (v)

Braised Beef, Mushroom & Truffle Pearl Barley, Savoy Cabbage, Parsnip Puree, Grated Parmesan (gf)

Risotto of Butternut Squash and Root Vegetables, Confit Garlic, Parmesan & Crispy Parsnips (gf) (v) (vg*)

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots,

Chargrilled Sprout Tops & Grated Chestnuts, Truffle & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (v) (gf*)

Hot Chocolate Fondant, Marinated Cherry's, Cinnamon Ice Cream (v)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Pear & Almond Tart, Sherry-Soaked Raisins, Citrus Whipped Cream (v)

Passion Fruit Parfait, Dark Chocolate Mousse, Almond Brandy Snap (gf*)

Plough Cheese Plate, Chutney, Celery, Grapes & Biscuits (v) (gf*)



2 COURSES £30 | 3 COURSES £37

SERVING LUNCH 12-5PM

ALL TABLES HAVE A 2 HOUR DURATION

PUB OPEN UNTIL 7PM

£10PP DEPOSIT REQUIRED

NO PREORDER REQUIRED

- (v) vegetarian
- (v*) vegetarian on request
- (vg) vegan
- (vg*) vegan on request
- (gf) no gluten ingredients
- (gf*) gluten ingredients can be omitted

We cook with all allergens in our kitchen,
Please speak with the team regarding
allergies/dietary requirements

NEW YEAR'S EVE

FAMILY DINING

Starters

Roast Parsnip Soup, Honey Baked Walnuts, Baked Welbeck Breads (gf*) (v)
Smoked Salmon & Dill Arancini, Shaved English Parmesan, Lemon, Dill Mayonnaise
Creamed Mushrooms & Leeks, Toasted Welbeck Muffin, Poached Egg, Green Herb Salad (gf*) (v)
Pressed Smoked Chicken, Black Pudding & Chorizo Terrine, Celeriac Remoulade, Apple, Mustard Dressing

Mains

Roast Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*)
Plough Burger, Sesame Bun, Pancetta, Tomato Relish, Mature Cheddar, Gherkin, Gem Lettuce, Fries
Confit Duck Leg, Fondant Potato, Braised Red Cabbage, Honey Roast Carrots, Red Wine Sauce (gf)
Braised Beef, Mushroom & Truffle Pearl Barley, Savoy Cabbage, Parsnip Puree, Grated Parmesan
Fresh Pasta, Roast Butternut, Chestnuts, Wilted Spinach, Feta, Crispy Onions (v)

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots,
Chargrilled Sprout Tops & Grated Chestnuts, Truffle & Parmesan Fries

Desserts

Christmas Pudding, Warm Brandy Sauce (v) (gf*)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Pear & Almond Tart, Sherry-Soaked Raisins, Citrus Whipped Cream (v)
Chocolate Marquise, Caramelised Banana, Passion Fruit Sorbet (gf)
Plough Cheese Plate, Chutney, Celery, Grapes & Biscuits (v) (gf*)

2 COURSES £25 | 3 COURSES £32
CHILDRENS MENU AVAILABLE

TAKING BOOKINGS 5-5.30PM
NEW YEAR COUNTDOWN & AULD LANG
SYNE AT 7.15PM
ALL TABLES ARE KINDLY REQUESTED TO
VACATE BY 7.30PM

£10PP DEPOSIT REQUIRED FOR ADULTS
NO PREORDER REQUIRED

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NEW YEAR'S EVE

LATE EVENING DINING

Appetisers

Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds

Starters

Lobster Fishcake, Saffron & Lobster Sauce, Pickled Fennel & Green Herbs

Baked Brie de Meaux, Toasted Bread, Marinated Shimeji Mushrooms, Black Truffle Mayo (gf*)(v*)

Beer Braised Crispy Pork Cheek, Crackling, Parsnip Puree, Apple & Celeriac Remoulade

Grilled Sea Bass, Red Pepper and Tomato Terrine, Samphire, Caviar Crème Fraiche (gf)

Mains

Fillet of Beef & Braised Cheek, Creamed Cabbage, Truffle Pot Fondant Potato, Honey Roast Carrots (gf)

Soy & Chilli Glazed Root Vegetables, Roast Garlic & Mushroom Tartlet, Truffle Pecorino (gf*)(vg*)

Rump Of Lamb, Truffle Pot Roast Potato, Braised Gem, Peas & Mint, Feta Cheese, Lamb Sauce (gf)

Roast Cod Fillet, Buttered Savoy Cabbage, Light Curry Butter Sauce, Crispy Scallop Tortellini (gf*)

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots,

Chargrilled Sprout Tops & Grated Chestnuts, Truffle & Parmesan Fries

Desserts

Hot Chocolate Fondant, Kirsch Cherry's, Vanilla Ice Cream

Lemon & Lime Trifle, Chocolate, Crushed Hazelnuts (gf*)

The Plough Rum & Raisin Baked Alaska

Plough Cheese Plate, Chutney, Celery, Grapes & Biscuits (v) (gf*)

£75PP

TAKING BOOKINGS 8.30-9.30PM

ARRIVAL CHAMPAGNE

LIVE MUSIC

PUB OPEN TIL 1AM

ADVANCE FULL PAYMENT
REQUIRED

NO PREORDER REQUIRED

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NEW YEAR'S DAY

Appetisers

Mixed Olives £4

Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds (serves 2) £6.95

Starters

Roast Parsnip Soup, Honey Baked Walnuts, Baked Welbeck Breads (gf*) (v) (vg*) £6.95

Smoked Salmon & Dill Arancini, English Parmesan, Lemon, Dill Mayonnaise £8.95

Creamed Mushrooms & Leeks, Toasted Muffin, Poached Egg, Salad (gf*) (v) £8.50

Duck Liver Parfait, Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf*) £7.95

Smoked Chicken, Black Pudding & Chorizo Terrine, Celeriac, Apple, Mustard Dressing £8.95

Mains

Chicken Breast, Creamed Potato, Poached Leeks, Curry Butter Sauce (gf) £16.95

Roast Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips £18.50

Plough Burger, Sesame Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Lettuce, Fries £15

Chargrilled Sirloin Steak, Fries, Roast Tomato, Mushroom, Watercress Salad (gf*) £24.95

Halloumi Burger, Tomato & Chilli Relish, Gem Lettuce, Gherkin, Fries (v) £14.50

Braised Beef, Mushroom & Truffle Pearl Barley, Savoy Cabbage, Parsnip Puree, Parmesan £21.50

Risotto Butternut Squash, Root Vegetables, Confit Garlic, Parmesan, Crispy Parsnips (v) (vg*) (gf) £13.50

Sides (for 2) £4.50 each

Creamed Potatoes, Honey Roast Parsnips, Thyme Roast Carrots,

Chargrilled Sprout Tops & Grated Chestnuts, Truffle & Parmesan Fries

Desserts

Hot Chocolate Fondant, Marinated Cherry's, Cinnamon Ice Cream (v) £9.50

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £7.95

Pear & Almond Tart, Sherry-Soaked Raisins, Citrus Whipped Cream (v) £8.50

Passion Fruit Parfait, Dark Chocolate Mousse, Almond Brandy Snap (gf*) £8.95

Plough Cheese Plate, Chutney, Celery, Grapes & Biscuits (v) (gf*) £10.50

SERVING LUNCH 12-5PM

ALL TABLES HAVE A 2 HOUR DURATION

PUB OPEN UNTIL 7PM

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Gift Vouchers

The Plough gift vouchers are the perfect Christmas gift.

With a year to use them!



Buy online at

www.ploughnormanton.co.uk

We will send them out 1st class the same day

JANUARY SALE

UP TO

50% OFF

AVAILABLE FROM THE MAIN MENU
MONDAY TO FRIDAY

3RD - 31ST JANUARY



OLD MELTON RD, NORMANTON-ON-THE-WOLDS, NG12 5NN
BOOK YOUR TABLE 0115 937 2401