



Christmas

2023



Gift Vouchers

The Plough gift vouchers are the perfect Christmas gift.

Our food & drink Gift Vouchers are now available to order online for your ease and convenience.



They are the perfect gift for:

Christmas, Birthdays, Mother's & Father's Day, anniversaries and weddings.

A reward for the people you work with.

Or just a special thank you to someone, to show them you care.

Buy online at

www.ploughnormanton.co.uk

We will send them out 1st class the same day

Our vouchers are valid for 12 months.



The Plough

Winter

MARKET



STALLS
LIVE MUSIC
MULLED WINE
HANDMADE GIFTS
FESTIVE BBQ



THURSDAY
30TH
NOVEMBER
6-9PM



SATURDAY
2ND
DECEMBER
2-5PM

**FREE
ENTRY**

THE PLOUGH | NORMANTON ON THE WOLDS | NOTTS | NG12 5NN



It's Ladies Night!



**Celebrate the Christmas
Season with friends**

29th November & 27th December

2 course and a glass of Prosecco £22.95pp.

Half price Prosecco & Gin all night.

Live acoustic music from 7pm

Call to book your table on 0115 937 2401

The Plough, Normanton-on-the-Wolds, Nottingham NG12 5NN





THE PLOUGH'S

Private Room

Looking for a private room for your festive gathering?

We have a function room which seats up to 30 people,
a great space for you to create memories this December!



Dine from our Festive Party Menu from £25pp!

(Menu on next page)

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



Festive

Party Menu

For groups 8+ | 1st – 23rd December

Lunch & Early Evening

(12-2.30pm & 5-6.30pm – 2 hour duration)

2 Courses £25 | 3 Courses £30

Late Evening

(7-8.30pm – table all night)

2 Courses £30 | 3 Courses £35

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

Starters **Roast Butternut Soup**, Chive Crème Fraiche, Baked Breads (v)(gf*)
Duck Liver Parfait, Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)
Smoked Salmon Arancini, Pickled Fennel, Dill Mayonnaise, English Parmesan
Whipped Goats Cheese, Waldorf & Pear Salad, Herb Cheese Straws (v)(gf*)

Mains **Pan Fried Salmon**, Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)
Roast Turkey, Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry (gf)
Beetroot & Red Onion Tart, Parsnip Puree, Chestnuts, Hispi Cabbage (v)
Braised Beef, Creamed Potatoes, Savoy Cabbage, Carrots, Truffle Sauce (gf)

Sides (for 2) Creamed Potatoes ★ Honey Roast Parsnips ★ Roast Potatoes
£4.95 Each Green Beans & Shallots ★ Truffle Mayo & Parmesan Fries

Desserts **Christmas Pudding**, Warm Brandy Sauce (v)(gf*)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Passion Fruit Parfait, Whipped Chocolate, Brandy Snap Biscuit (gf*)
Cheese Plate, Relish, Celery, Biscuits (gf*)
(Cropwell Bishop Stilton, Black Bomber Cheddar, Golden Cross Goats Cheese)

£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

We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination.
Please speak with the team regarding allergies / dietary requirements



Christmas Eve

Sunday Menu Served 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 12-6pm, or drinks
in the bar in front of the fire.

Pub open until 10pm

It doesn't get any more traditional than
Christmas Eve at your village local.



Christmas Day

Pub open for drinks only

It's the annual tradition to share
a tipple with friends and family,
whilst the turkey is in the oven.

The fires will be on and there
will be festive nibbles at the bar.

We will be open from 11.30-2.30pm
to get you ready for that
Christmas dinner!

MERRY CHRISTMAS!

Boxing Day

Serving Food 12-6pm

2 Courses £35 | 3 Courses £40

(Childrens Menu 2 Courses £15 | 3 Courses £20)

All tables have a 2hr duration | Pub Closes at 8pm

Appetisers

Mixed Olives £4

Baked Focaccia, Confit Garlic Hummus (serves 2) £6.95

Starters

Roast Parsnip Soup, Spiced Crème Fraiche, Baked Breads (v)(gf*)

Duck Liver Parfait, Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)

Prawn Salad, Sweet Chilli Peppers, Gem Lettuce, Chilli Mayo & Mango

Whipped Goats Cheese, Waldorf & Pear Salad, Green Herb, Garlic Cheese Straws (v)(gf*)

Toasted Welbeck Muffin, Braised Leeks, Colston Basset Stilton, Poached Egg (gf*)

Honey Mustard Glazed Chorizo, Celeriac & Fennel Remoulade, Apple, Mustard Dressing (gf)

Mains

Roast Salmon, Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)

Braised Beef, Creamed Potatoes, Mustard Cabbage, Glazed Carrots, Red Wine Sauce (gf)

Roast Turkey Breast, Roast Potatoes, Seasonal Vegetables, Chipolata, Cranberry Gravy

Beetroot & Red Onion Tart, Parsnip Puree, Chestnuts, Hispi Cabbage (v)

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

Crispy Halloumi Burger, Brioche Bun, Tomato Relish, Gherkin, Paprika Fries (v)(gf*)

Chargrilled Burger, Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Fries (gf*)

Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Parmesan & Truffle Fries (gf*)

(Add Peppercorn Sauce +£3.50)

Sides (for 2)

Truffle Mayonnaise & Parmesan Fries ★ Honey Roast Parsnips

£4.95 Each

Roast Potatoes ★ Broccoli & Flaked Almonds ★ Green Beans

Desserts

Bramley Apple & Mincemeat Tart, Armagnac Prunes, Whipped Cream (v)

Passion Fruit Parfait, Whipped Chocolate, Brandy Snap Biscuit (gf*)

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

Dark Chocolate Delice, Crushed Pistachios, Mandarin Sorbet

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

Cheese Plate, Four Cheeses, Relish, Celery, Biscuits (v)(gf*)

(Cropwell Bishop Stilton, Brie, Black Bomber Cheddar, Goats Cheese)

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New Year's Eve

FAMILY DINING

Taking bookings 5-5.30pm

2 Courses £25 | 3 Courses £30

(Normal children's menu available)

New Year Countdown & Auld Lang Syne at 7.15pm

All tables are kindly requested to vacate by 7.30pm

Starters **Roast Celeriac & Artichoke Soup**, Crème Fraiche, Baked Breads (v)(gf*)
Duck Liver Parfait, Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)
Crispy Cod Scampi, Pickled Fennel, Dill Mayonnaise
Whipped Goats Cheese, Waldorf & Pear Salad, Herb Cheese Straws (v)(gf*)

Mains **Pan Fried Salmon**, Fondant Potato, Leeks, Curry Butter Sauce (gf)
Beetroot & Red Onion Tart, Parsnip Puree, Chestnuts, Hispi Cabbage (v)
Roast Chicken Breast, Creamed Potatoes, Savoy Cabbage, Red Wine Sauce (gf)
Flat Iron Steak, Grilled Mushroom, Tomato, Fries, Salad (gf)

Sides (for 2) Creamed Potatoes ★ Honey Roast Parsnips
£4.95 Each Green Beans & Shallots ★ Truffle Mayo & Parmesan Fries

Desserts **Sticky Toffee Pudding**, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Bramley Apple & Mincemeat Tart, Honey Whipped Cream (v)
Passion Fruit Parfait, Whipped Chocolate, Brandy Snap Biscuit (gf*)
Cheese Plate, Relish, Celery, Biscuits (gf*)
(Cropwell Bishop Stilton, Black Bomber Cheddar, Golden Cross Goats Cheese)

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New Year's Eve

EVENING DINING

Join us on New Year's Eve
& see in 2024 at The Plough!

Taking bookings 8.30-9.30pm
Live Music | Pub open until 1am
Bar open for drinks 12noon-1am

Starters **Celeriac & Artichoke Soup**, Truffle Crème Fraiche, Baked Breads (v)(gf*) £8
Duck Liver Parfait, Beetroot Relish, Chestnuts, Toasted Sourdough (gf*) £8.50
Pan Fried Scallops, Creamed Celeriac, Iberico Ham, Toasted Hazelnuts (gf) £13
Whipped Goats Cheese, Waldorf & Pear Salad, Green Herb & Garlic Cheese Straws (v)£8.95
Truffle Jerusalem Artichoke, Welsh Rarebit, Toasted Muffin, Mulled Fig Chutney (gf*) (v) £9.50
Honey Mustard Glazed Chorizo, Black Pudding & Parsnip Terrine, Burnt Apple £9.50

Mains **Roast Halibut**, Tarragon Creamed Potato, Seafood Butter Sauce, Braised Fennel, (gf) £22
Parsnip & Chestnut Wellington, Truffle Sauce, Hispi Cabbage (v) £15.95
Crispy Halloumi Burger, Brioche Bun, Tomato Relish, Gherkin, Paprika Fries (v)(gf*) £15.95
Roast Scottish Cod, Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf) £18.95
Roast Rump of Lamb, Lamb Breast Fritter, Creamed Turnip, Toasted Hazelnut & Kale £21.50
Chargrilled Burger, Brioche Bun, Pancetta, Mature Cheddar, Beetroot Relish, Gherkin, Fries (gf*) £16.95
Dry Aged Fillet Steak, Truffle Kohlrabi Croquette, Koffmann Cabbage, Wild Mushroom Sauce (gf*) £29.50

Sides (for 2) Fries £3.95 ★ Truffle Mayonnaise & Parmesan Fries £4.95 ★ Honey Roast Parsnips £4.95
Roast Potatoes £4.95 ★ Broccoli & Flaked Almonds £4.95 ★ Green Beans £4.95

Desserts **Irish Cream & Vanilla Baileys Cheesecake**, Candied Coffee, Kahlua Sorbet £9.50 (v)
Passion Fruit Parfait, Whipped Chocolate, Brandy Snap Biscuit £9 (gf*)
Spiced Ginger Cake, Chocolate Mousse, Oat & Maple Sorbet £8.95 (v)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £8.50
White Chocolate Mousse, Crushed Pistachios, Blackberry Sorbet, Caramelised White Chocolate (v) £9.00
Cheese Plate, Four Cheeses, Relish, Celery, Biscuits (v)(gf*) £11.50
(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)

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New Year's Day

Serving Food 12-6pm

Pub closes at 8pm

Appetisers Mixed Olives £4
Baked Focaccia, Confit Garlic Hummus (serves 2) £7.95

Starters **Roast Butternut & Five Spice Soup**, Chive Crème Fraiche, Baked Breads (v)(gf*) £8
Duck Liver Parfait, Beetroot Relish, Chestnuts, Toasted Sourdough (gf*) £8.50
Smoked Salmon Arancini, Pickled Fennel, Dill Mayonnaise, English Parmesan £8.95
Whipped Goats Cheese, Waldorf & Pear Salad, Green Herb, and Garlic Cheese Straws (v) (gf*) £8.95
Toasted Welbeck Muffin, Braised Leeks, Colston Basset Stilton, Poached Egg (gf*) £8.50
Honey Mustard Glazed Chorizo, Parsnip Remoulade, Apple, Mustard Dressing (gf) £8.50

Mains **Roast Salmon**, Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf) £18.95
Braised Beef, Parmesan Creamed Potatoes, Savoy Cabbage, Glazed Carrots, Truffle Sauce (gf) £22
Beetroot & Red Onion Tart, Parsnip Puree, Chestnuts, Hispi Cabbage (v) £15
Roast Cornish Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*) £18.95
Crispy Halloumi Burger, Brioche Bun, Tomato Relish, Gherkin, Paprika Fries (v)(gf*) £15.95
Chargrilled Burger, Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Fries (gf*) £16.95
Chargrilled Flat Iron Steak, Slow Roast Tomato, Dressed Sprouts, Red Wine Sauce, Parmesan Fries (gf*) £21
Dry Aged Sirloin Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*) £27.50
(Add Peppercorn Sauce +£3.50)

Sides (for 2) Fries £3.95 ★ Truffle Mayonnaise & Parmesan Fries £4.95 ★ Honey Roast Parsnips £4.95
Roast Potatoes £4.95 ★ Broccoli & Flaked Almonds £4.95 ★ Green Beans £4.95

Desserts **Bramley Apple & Mincemeat Tart**, Armagnac Prunes, Whipped Cream (v) £8.95
Passion Fruit Parfait, Whipped Chocolate, Brandy Snap Biscuit (gf*) £9
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £8.50
Dark Chocolate Delice, Crushed Pistachios, Mandarin Sorbet £9
Christmas Pudding, Warm Brandy Sauce (v*)(gf*) £6.95
Cheese Plate, Four Cheeses, Relish, Celery, Biscuits (v)(gf*) £11.50
(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)

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JANUARY SALE

UP TO

50% OFF

**AVAILABLE FROM THE MAIN MENU
MONDAY TO FRIDAY
2ND - 31ST JANUARY**



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