







Call 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!



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Dine from our Festive Party Menu! Lunch from £25pp | Dinner from £30pp (Menu on next page)

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



For groups 8+ | 2nd - 23rd December

#### Lunch & Early Evening

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

2 Courses £25 | 3 Courses £33

#### **Late Evening**

(7-8.30pm - table all night)

2 Courses £30 | 3 Courses £38

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

Starters Roast Butternut Soup, Chive Crème Fraiche, Baked Breads (v)(qf\*)

**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)(qf\*)

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 £4.95 ★ Honey Roast Parsnips £4.95 ★ Roast Potatoes £4.95

Green Beans & Shallots £4.95 ★ Truffle Mayo & Parmesan Fries £5.50

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

 $\label{thm:condition} \textbf{Sticky Toffee Pudding,} \ \ \text{Muscovado Caramel Sauce, Vanilla Ice Cream (v)} \\ \textbf{Passion Fruit Parfait,} \ \ \text{Whipped Chocolate, Brandy Snap Biscuit (gf*)} \\ \textbf{Solution}$ 

Cheese Plate, Relish, Celery, Biscuits (gf\*)

#### £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 will all allergens in our kitchen, we cannot eliminate the risk of cross contamination.

Please speak with the team regarding allergies / dietary requirements



## Christmas Eve

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, our Festive Christmas Eve Quiz starts at 7pm, 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!



### Serving Food 12-6pm

#### 3 Courses £45

(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) £8.50

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 Eqq (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 (qf\*)

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

(Add Peppercorn Sauce +£3.50)

Sides (for 2) Tuffle Mayonnaise & Parmesan Fries £5.50 ★ 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)

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\*) (qf\*)

Cheese Plate, Relish, Celery, Biscuits (v)(gf\*)

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New Year's Eve

#### **FAMILY DINING**

Taking bookings 5-5.30pm 2 Courses £25 | 3 Courses £33

(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 £4.95 ★ Honey Roast Parsnips £4.95 Green Beans & Shallots £4.95 ★ Truffle Mayo & Parmesan Fries £5.50

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\*)

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Year's Eve

#### **EVENING DINING**

Join us on New Year's Eve & see in 2025 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\*) £7.95

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\*) £32

Sides (for 2) Fries £3.95 ★ Truffle Mayonnaise & Parmesan Fries £5.50 ★ 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, Relish, Celery, Biscuits (v)(gf\*) £11.50

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Serving Food 12-6pm

Pub closes at 8pm

Appetisers Mixed Olives £4

Baked Focaccia, Confit Garlic Hummus (serves 2) £8.50

Starters Roast Butternut & Five Spice Soup, Chive Crème Fraiche, Baked Breads (v)(qf\*) £7.95 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) (qf\*) £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 (qf) £18.95 Braised Beef, Parmesan Creamed Potatoes, Savoy Cabbage, Glazed Carrots, Truffle Sauce (cf) £22 Beetroot & Red Onion Tart, Parsnip Puree, Chestnuts, Hispi Cabbage (v) £15 Roast Cornish Cod, Crushed Peas, Warm Tartare Sauce, Chunky Chips (qf\*) £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 (qf\*) £16.95 Chargrilled Flat Iron Steak, Slow Roast Tomato, Dressed Sprouts, Red Wine Sauce, Parmesan Fries (qf\*) £23 Dry Aged Sirloin Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (qf\*) £28.50 (Add Peppercom Sauce +£3.50)

Sides (for 2) Fries £3.95 ★ Truffle Mayonnaise & Parmesan Fries £5.50 ★ 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\*)(qf\*) £6.95 Cheese Plate, Relish, Celery, Biscuits (v)(af\*) £11.50

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#### 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:

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A reward for the people you work with.

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