



# Christmas

## 2025





# It's Ladies Night!

Every Wednesday in December



**Celebrate the Christmas  
Season with friends**

**3rd / 10th / 17th December**

2 course and a glass of Prosecco £33 pp.

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





# Join us for our Festive Pub Quiz

**Sunday 7th December from 7pm**  
Christmas jumpers are a must!

Free to Enter

Arrive early to  
get your table

Max Table size 6 people

Prize for the  
winning Team!



**Big Fat Quiz of the Year!**  
**Sunday 28th December from 7pm**

Free to  
Enter

Max Table  
size 6 people

Arrive early to  
get your table

Prize for the  
winning Team!

**Call 0115 937 2401**

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



# BREAKFAST WITH SANTA

**SATURDAY 20th DECEMBER**

**ENJOY THE MAGIC OF CHRISTMAS  
AT THE PLOUGH**

Book your table between  
9 - 9-30am and enjoy a  
delicious family breakfast.  
There will be plenty of time  
to chat with Santa and  
take memorable photos  
– event finishes at 11am.



Children  
**£20**  
(Includes breakfast &  
a gift from Santa)

**Individually priced  
breakfast menu  
for the adults.**

**£10pp DEPOSIT**  
required on booking







## 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 £28pp**

(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 £28 | 3 Courses £36**

## Late Evening

(7-8.30pm – table all night)

**2 Courses £33 | 3 Courses £41**

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

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**Starters Soup of the Day**, Baked Welbeck Bread (v)(gf\*)

**Duck Liver Parfait**, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*)

**Smoked Haddock & Chive Arancini**, Curry Mayonnasie, Shaved Parmesan

**Seasonal Mushrooms**, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*)

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**Mains Pan Fried Salmon**, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf)

**Roast Turkey**, Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Gravy (gf\*)

**Chargrilled Celeriac**, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero, Chilli Honey (v)(gf\*)

**Braised Beef**, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf)

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**Sides Honey Roast Parsnips** £5.00 ★ **Thyme Carrots** £5.00 ★ **Green Beans** £5.00

**(for 2) Truffle Mayo & Parmesan Fries** £6.00 ★ **Fries** £4.50

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

**Malt Chocolate Tart**, Banana Mousse, Candied Walnuts (v)

**Spiced Gingerbread Tiramisu**, Crushed Pistachio Nuts (gf\*)

**Cheese Plate**, Relish, Celery, Grapes, Biscuits (v)(gf\*) **£4 supplement**

**£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

**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**

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 11.30-2pm  
to get you ready for that  
Christmas dinner!



## **MERRY CHRISTMAS!**



# Boxing Day

**Serving Food 12-6pm**

**3 Courses £49**

**Appetisers** Mixed Olives £4.00  
(serves 2) Baked Focaccia, Confit Garlic Hummus £8.50

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**Starters** **Soup of the Day**, Baked Welbeck Bread (v)(gf\*)  
**Duck Liver Parfait**, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*)  
**Smoked Haddock & Chive Arancini**, Curry Mayonnasie, Shaved Parmesan  
**Seasonal Mushrooms**, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*)  
**'Fruit Pig' Black Pudding**, Creamed Parsnip, Pear & Toasted Hazelnuts

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**Mains** **Sea Bream**, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf)  
**Roast Turkey**, Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Gravy (gf\*)  
**Chargrilled Celeriac**, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero, Chilli Honey (v)(gf\*)  
**Braised Beef**, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf)  
**Roast Cod Fillet**, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Lemon (gf\*)  
**Chargrilled Flat Iron Steak**, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf\*)  
**Rump Cap Beef Burger**, Welbeck Sesame Bun, Chorizo Jam, Mature Cheddar, Gem Lettuce, Gherkin, Fries (gf\*)  
**Crispy Halloumi Burger**, Welbeck Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Gherkin, Fries (v)

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**Sides** Honey Roast Parsnips £5.00 ★ Thyme Carrots £5.00 ★ Green Beans £5.00  
(serves 2) Truffle Mayo & Parmesan Fries £6.00 ★ Fries £4.00

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**Desserts** **Traditional Christmas Pudding**, Warm Brandy Sauce, Cranberries (v)(gf\*)  
**Malt Chocolate Tart**, Banana Mousse, Candied Walnuts (v)  
**Sticky Toffee Pudding**, Muscovado Caramel Sauce, Vanilla Ice Cream (v)  
**Macarons**, 6 Flavoured Macarons as a Light Dessert (gf)  
**Spiced 'Sacred Ape' Gingerbread Tiramisu**, Crushed Pistachio Nuts (gf\*)  
**Cheese Plate**, Relish, Celery, Grapes, Biscuits (v)(gf\*)

**£10pp deposit required | non refundable unless 24 hours notice given**

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# New Year's Eve

## FAMILY DINING

Taking bookings 5-5.30pm

2 Courses £28 | 3 Courses £36

Children's menu available

Countdown & Auld Lang Syne at 7.15pm

All tables are kindly asked to vacate by 7.30pm

**Starters** **Soup of the Day**, Baked Welbeck Bread (v)(gf\*)  
**Duck Liver Parfait**, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*)  
**Smoked Haddock & Chive Arancini**, Curry Mayonnasie, Shaved Parmesan  
**Seasonal Mushrooms**, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*)

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**Mains** **Pan Fried Salmon**, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf)  
**Roast Chicken Breast**, Creamed Potatoes, Grilled Tenderstem Broccoli, Bourguignonne Sauce (gf)  
**Chargrilled Celeriac**, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero (v)(gf\*)  
**Braised Beef**, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf)

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**Sides (for 2)** Honey Roast Parsnips, £5 ★ Thyme Carrots, £5 ★ Green Beans, £5  
Truffle Mayo & Parmesan Fries, £6.00 ★ Fries, £4.50

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**Desserts** **Sticky Toffee Pudding**. Muscovado Caramel Sauce, Vanilla Ice Cream (v)  
**Malt Chocolate Tart**. Banana Mousse, Candied Walnuts (v)  
**Spiced Gingerbread Tiramisu**. Crushed Pistachio Nuts (gf\*)  
**Cheese Plate (£4 Supplement)**. Relish, Celery, Grapes, Biscuits (v)(gf\*)

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# New Year's Eve

## EVENING DINING

Join us on New Year's Eve  
& see in 2026!

Taking bookings 8.30-9.30pm

- Starters** **Celeriac & Artichoke Soup**, Truffle Crème Fraiche, Baked Breads (v)(gf\*) £8.50  
**Duck Liver Parfait**, Roast Hazelnuts, Poached Prunes, Toasted Sourdough (gf\*) £9.00  
**Smoked Haddock & Chive Arancini**, Curry Mayonnaise, Shaved Parmesan £10.50  
**Grilled Brie De Meaux**, Pickled Mushrooms, Truffle Mayo, Toasted Welbeck Ciabatta (v\*)(gf\*) £11.00  
**Grilled Mackerel**, Crispy Bread, Tomato & Chilli Relish, Roast Garlic Aioli (gf\*) £9.00
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- Mains** **Grilled Sea Bream**, Casserole of White Beans, Poached Mussels, Tarragon & Leeks (gf) £22.50  
**Rump Cap Beef Burger**, Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Fries (gf\*) £18.00  
**Loin of Lamb**, Braised Lamb Potato Terrine, Spinach, Turnips & Lamb Sauce (gf) £26.00  
**Chargrilled Celeriac Steak**, Chilli Honey, Chestnut Pearl Barley Risotto, Crispy Calvo Nero (v)(gf\*) £17.00  
**Halloumi Burger**, Brioche Bun, Tomato Relish, Gherkin, Fries (v)(gf\*) £17.50  
**Roast Cod Fillet**, Cauliflower, Bacon, Button Mushrooms, Parsley, Red Wine Sauce, Crispy Onions (gf\*) £21.50  
**Dry Aged Fillet Steak**, Truffle Creamed Potato, Pot Roast Hispi Cabbage, Wild Mushroom Sauce (gf) £35.00
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- Sides (for 2)** Fries, £4.50 ★ Truffle Mayonnaise & Parmesan Fries, £6.00  
Broccoli & Flaked Almonds, £5.00 ★ Green Beans & Sesame, £5.00
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- Desserts** **Rum & Raisin Baked Alaska** (v) £11.00  
**Spiced Sacred Ape Gingerbread Tiramisu**, Crushed Pistachio Nuts (gf\*) £9.00  
**Sticky Toffee Pudding**, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £9.00  
**Malt Chocolate Tart**, Crushed Hazelnuts, Mandarin Sorbet (v) £9.50  
**Cheese Plate**, Three Cheeses, Relish, Celery, Biscuits (v)(gf\*) £13.00  
**Macarons**, 6 Flavoured Macarons as a Light Dessert (gf) £7.50

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# New Year's Day

Serving Food 12-4pm

## Appetisers

Mixed Olives £4.00

Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds (serves 2) £8.50

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## Starters

**Soup of The Day**, Baked Welbeck Bread (gf\*)(v) £8.50

**Smoked Haddock & Chive Arancini**, Curry Mayonnaise, Shaved Parmesan £10.50

**Duck Liver Parfait**, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*) £9.00

**'Fruit Pig' Black Pudding**, Creamed Parsnip, Pear & Toasted Hazelnuts £9.50

**Roast Scallops**, Thai Spiced Crab Sauce, Bok Choi, Seaweed Cracker (gf) £13.00

**Seasonal Mushrooms**, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*) £9.50

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## Mains

**Braised Beef**, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf) £24.00

**Roast Chicken Breast**, Creamed Potatoes, Grilled Tenderstem Broccoli, Bourguignonne Sauce (gf) £19.00

**Sea Bream**, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf) £22.50

**Roast Cod Fillet**, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Lemon (gf\*) £20.00

**Chargrilled Celeriac**, Chestnut Pear Barley Risotto, Crispy Calvo Nero (gf\*)(v) £17.00

**Chargrilled Flat Iron Steak**, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf\*) £26.00

**Rump Cap Beef Burger**, Welbeck Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Fries (gf\*) £18.00

**Crispy Halloumi Burger**, Welbeck Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v) £17.50

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## Sides (for 2)

Fries, £4.50 ★ Thyme Carrots, £5.00 ★ Green Beans, £5.00

Honey Parsnips, £5.00 ★ Truffle & Parmesan Fries, £6.00

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## Desserts

**Spiced Sacred Ape Gingerbread Tiramisu**, Crushed Pistachio Nuts (gf\*) £9.00

**Malt Chocolate Tart**, Banana Mousse, Candied Walnuts (v) £9.50

**Vanilla Artichoke Roll**, Rum Soak Raisins, Chocolate Mousse (v) £10.50

**Macarons**, 6 Flavoured Macarons as a light Dessert (gf) £7.50

**Sticky Toffee Pudding**, Muscovado Caramel sauce, Vanilla Ice cream £9.00

**Cheese Plate**, Chutney, Grapes, Celery, Biscuits (v)(gf\*) £13.00

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# JANUARY SALE

# 25% OFF

2 COURSES

MONDAY TO FRIDAY

5TH - 29TH JANUARY 2026



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