NORMANTON ON THE WOLDS

The Plough

SECRET PUB COMPANY

Christmas

2026

Christmas at The Plough

Wednesday 2nd/9th/16th December From 5pm

LADIES NIGHT

2 courses, glass of Prosecco & live music

Every Sunday in December 7pm

QUIZ NIGHT

a classic pub quiz!

Friday 11th December From 7pm

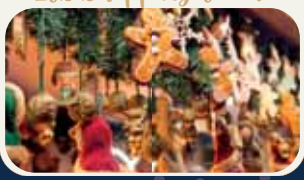
FESTIVE BALL

A glamorous, exclusive, festive Dinner Event!

Saturday 12th December Stalls 12-4pm

WINTER MARKET

It's shopping time!



Thursday 3rd/10th/17th December From 5pm

STEAK NIGHT

2 x flat iron steaks & Btl Red Wine - £55

Saturday 19th December 9-11am

BREAKFAST WITH SANTA

festive family Breakfast

Thurs 24th December open until 10pm

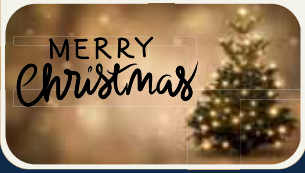
CHRISTMAS EVE

serving food 12-6pm!

Friday 25th December 11.30-2pm

CHRISTMAS DAY

open for drinks



Saturday 26th December open until 8pm

BOXING DAY

serving food 12-6pm

Thurs 31st December From 5pm

NEW YEAR'S EVE FAMILY DINING

Celebrate with the kids!

Thurs 31st December From 8.30pm

NEW YEAR'S EVE DINNER

see in 2021 with us!

Friday 1st January open until 7pm

NEW YEAR'S DAY

Serving food 12-4pm

It's Ladies Night!

Every Wednesday in December

The Plough
NORMANTON ON THE WOLDS
SECRET PUB COMPANY

Celebrate the Christmas Season with friends

2nd / 9th / 16th December

2 course and a glass of Prosecco £34 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

THE NATIONAL PUB & BAR AWARDS 2022 EAST MIDLANDS WINNER
THE NATIONAL PUB & BAR AWARDS 2022 COUNTY WINNER
NRBA NOTTINGHAM RESTAURANT & BAR AWARDS 2019 WINNER adtrak

Join us for our Festive Pub Quiz

Sunday 6th December from 7pm

Christmas jumpers are a must!

Free to Enter

Max Table size 6 people

Arrive early to get your table

Prize for the winning Team!

NORMANTON ON THE WOLDS
The Plough
SECRET PUB COMPANY

Big Fat Quiz of the Year!

Sunday 3rd January 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

Winter Market

NORMANTON ON THE WOLDS
The Plough
SECRET PUB COMPANY

Stalls • Festive BBQ
Mulled Wine
Handmade Gifts

Saturday 12th December

FREE ENTRY

STALLS 12-4PM
PUB OPEN AS USUAL

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

NORMANTON ON THE WOLDS
The Plough
SECRET PUB COMPANY

THE PLOUGH'S

Festive Ball

Friday 11th December

A glamorous, exclusive, festive dinner event at The Plough, Normanton on the Wolds

Glass Nyetimber on Arrival
3 Course Seated Meal
Table Entertainment
Live Singer over Dinner
Live Party Band after Meal
Tables of 10
(smaller groups will share a table)

£100 per person

7PM	7.45PM	10PM	12AM
ARRIVAL	DINNER & LIVE SINGER	LIVE PARTY BAND	BAND FINISHES BAR CLOSES

TICKETS

Dress Code: Festive Glam

The Plough
NORMANTON ON THE WOLDS
SECRET PUB COMPANY

BREAKFAST WITH SANTA

SATURDAY 19th 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, Normanton-on-the-Wolds, Nottingham NG12 5NN | 0115 937 2401 | info@ploughnormanton.co.uk

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 £29pp

(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+ | 30th November – 23rd December

Lunch & Early Evening

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

2 Courses £29 | 3 Courses £38

Late Evening

(7-8.30pm – table all night)

2 Courses £34 | 3 Courses £43

Starters

Soup of the Day, Baked Bread (v)(gf*)
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)
Smoked Salmon, Pickled Shallots, Celeriac Remoulade (gf)
Seasonal Mushrooms, Toasted Muffin, Melted Brie, Chives, Crispy Onions (v)(gf*)

Mains

Pan Fried Salmon, Fondant Potato, Leeks & Tarragon Butter, Crispy Capers (gf*)
Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Gravy (gf*)
Caramelised Shallot Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Braised Beef in Red Wine, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf)

Sides (for 2)

Honey Roast Parsnips £6.00 ★ Thyme Carrots £6.00 ★ Creamed Sprouts & Chorizo £6.00
Truffle Mayo & Parmesan Fries £6.50 ★ Fries £4.50 ★ Pigs in Blankets £7.00

Desserts

Traditional Christmas Pudding, Warm Brandy Sauce (v)(gf*)
Whipped Chocolate Mousse, Marinated Cherries, Candied Nuts (v)(gf)
Spiced Gingerbread Tiramisu, Crushed Pistachio Nuts (gf*)
Colston Basset Stilton & English Brie, Relish, Celery, 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 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, 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 11.30am - 2pm

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.

to get you ready for that
Christmas dinner!

MERRY CHRISTMAS!

Boxing Day

Serving Food 12-6pm

2 Courses £39 | 3 Courses £49

Seperate Children's Menu 2 Courses £15 | 3 Courses £20

Starters

Soup of the Day, Baked Welbeck Bread (v)(gf*)
Crispy Fish Cake, Curry Sauce, Tomato Relish & Chives
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)
Fruit Pig' Black Pudding, Creamed Parsnips, Pear & Toasted Hazelnuts
Smoked Salmon, Pickled Shallots, Celeriac Remoulade (gf)
Seasonal Mushrooms on Toast, Toasted Vines Muffin, Melted Brie, Crispy Onions (v)(gf*)

Mains

Braised Beef in Red Wine, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf)
Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pig in Blanket, Cranberry Gravy (gf*)
Crispy Monkfish Tails, Risotto Of Leeks & Tarragon, Lemon, Crispy Capers
Roast Cod Fillet, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*)
Caramelised Shallot & Thyme Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Rump Cap Beef Burger, Vines Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Cheddar, Fries (gf*)
Crispy Halloumi Burger, Vines Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v)
Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*)

Sides (serves 2)

Honey Roast Parsnips £6.00 Thyme Carrots £6.00 Creamed Sprouts & Chorizo £6.00
Pigs in Blankets £7.00 Truffle Mayo & Parmesan Fries £6.50 Fries £4.5

Desserts

Traditional Christmas Pudding, Warm Brandy Sauce (v)(gf*)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Gingerbread Tiramisu, Chocolate Mousse, Crushed Pistachio Nuts (gf*)
Black Forest "Gateau", Marinated Cherries, Whipped Cream, Cherry Ice Cream (v)
Macarons, 6 Flavoured Macarons as a light dessert (gf)(v)
Colston Basset Stilton & English Brie, Chutney, Grapes, Celery, 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 £29 | 3 Courses £38

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*)
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)
Crispy Fishcake, Curry Sauce, Tomato Relish & Chives
Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions

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Mains

Pan Fried Salmon, Fondant Potato, Leeks & Tarragon Butter, Crispy Capers (gf)
Roast Chicken Breast, Stem Broccoli, Bourguignonne Sauce (gf)
Caramelised Shallot Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Braised Beef in Red Wine, Creamed Potato, Wilted Spinach, Red Wine & Peppercorn Sauce (gf)
Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries gf)

Sides (for 2)

Honey Roast Parsnips, £6 ★ Thyme Carrots, £6 ★ Stem Broccoli, £6
Truffle Mayo & Parmesan Fries, £6.50 ★ Fries, £4.50

Desserts

Sticky Toffee Pudding. Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Whipped Chocolate Mousse. Marinated Cherry's, Candied Nuts (v)(gf)
Spiced Gingerbread Tiramisu. Crushed Pistachio Nuts (gf*)
Colston Basset Stilton & English Brie. Relish, Celery, Biscuits (v)(gf*) (£4 Supplement)

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New Year's Eve

EVENING DINING

3 Courses £65pp
Join us on New Year's Eve
& see in 2027!
Taking bookings 8.30-9.30pm

Starters

Celeriac & Artichoke Soup, Truffle Crème Fraiche, Baked Breads (v)(gf*)
Pressed Chicken & Smoked Ham Hock Terrine, Hazelnuts, Poached Prunes, Toasted Sourdough (gf*)
Crispy Monkfish Tails, Warm Tartare & Caviar Sauce
Grilled Somerset Brie, Pickled Mushrooms, Truffle Mayo, Toasted Welbeck Ciabatta (v)(gf*)
Roast Shetland Scallops, Cauliflower Puree, Thai Spiced Shellfish Sauce, Bok Choi (gf)

Mains

Roast Stone Bass, Smoked Tomato & Tarragon Butter, Lemon, Seaweed Potato Terrine (gf)
Duck Breast, Creamed Koffman Savoy Cabbage, Tartlet of Confit Leg, Sweet Potato, Red Wine Sauce (gf*)
Caramelised Shallot & Thyme Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Cornish Cod Fillet, Saffron Steamed Potatoes, Poached Mussels, Leeks, & Chilli (gf)
Dry Aged Fillet Steak, Truffle Creamed Potato, Pot Roast Hispi Cabbage, Wild Mushroom Sauce (gf)

Sides (for 2)

Fries, £4.50 ★ Truffle Mayonnaise & Parmesan Fries, £6.50
Broccoli & Flaked Almonds, £6.00 ★ Thyme Carrots £6.00

Desserts

Passion Fruit Baked Alaska Shaved Chocolate (v)
Spiced Gingerbread Tiramisu, Crushed Pistachio Nuts (gf*)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Hot Malt Chocolate Fondant, Crushed Hazelnuts, Mandarin Sorbet (v)
Colston Basset Stilton & English Brie, Relish, Celery, Biscuits (v)(gf*)

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New Year's Day

Serving Food 12-4pm

Pub Closes 7pm

Starters

Soup of The Day, Baked Vines Bread (gf*)(v) £8.50
Crispy Fish Cake, Curry Sauce, Tomato Relish & Chives £10.50
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*) £9.00
'Fruit Pig' Black Pudding, Creamed Parsnips, Pear & Toasted Hazelnuts £9.50
Smoked Salmon, Pickled Shallots, Celeriac Remoulade (gf) £12.00
Seasonal Mushrooms on Toast, Toasted Vines Muffin, Melted Brie, Crispy Onions (v)(gf*) £10.50

Mains

Braised Beef in Red Wine, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf) £26.00
Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pig in Blanket, Cranberry Gravy (gf*) £24
Crispy Monkfish Tails, Risotto Of Leeks & Tarragon, Lemon, Crispy Capers £24.00
Roast Cod Fillet, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*) £22.00
Caramelised Shallot & Thyme Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v) £19.00
Rump Cap Beef Burger, Vines Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Cheddar, Fries (gf*) £19.50
Crispy Halloumi Burger, Vines Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v) £18.50
Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*) £28.00

Sides (for 2)

Fries, £4.50 ★ Thyme Carrots, £6.00 ★ Stem Broccoli, £6.00
Honey Parsnips, £6.00 ★ Truffle & Parmesan Fries, £6.50

Desserts

Traditional Christmas Pudding, Warm Brandy Sauce (v)(gf*) £8
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £9.00
Gingerbread Tiramisu, Chocolate Mousse, Crushed Pistachio Nuts (gf*) £9.00
Black Forest "Gateau", Marinated Cherries, Whipped Cream, Cherry Ice Cream (v) £10.00
Macarons, 6 Flavoured Macarons as a light dessert (gf)(v) £8
Colston Basset Stilton & English Brie, Chutney, Grapes, Celery, Biscuits (v)(gf*) £13

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JANUARY SALE

25% OFF

2 COURSES

MONDAY TO THURSDAY

4TH - 28TH JANUARY 2027

OLD MELTON RD, NORMANTON-ON-THE-WOLDS, NG12 5NN

BOOK YOUR TABLE 0115 937 2401