



# *The Hough Inn*

## *Christmas Menu*

*Served from 5.30pm to 9.00pm Tuesday to Thursday and 5.30pm to 9.30pm Friday and Saturday  
Sunday Lunches served from 12.00pm – 4.00pm*

**'PC'** - *The 'Pub Classics' Early Evening Special. Two Courses for £14.50.  
Served from 5.30pm - 6.30pm Tuesday to Thursday.*

- *Steak Nights every Tuesday and Thursday*
- *Fish Specials every Friday*

*A service charge is not included and is entirely at your discretion.  
Any gratuities received are shared between the bar, waiting and kitchen staff*

## **While you think**

Selection of Breads with Olive Oil and Balsamic Vinegar or Hummus **3.5**

Olives and Feta **4.5**

## **Starters**

**PC** Chef's homemade Soup of the day served with Toasted Ciabatta (v) **4**

**PC** Mixed Game Terrine with Toasted Ciabatta and a Plum and Raisin Chutney (nf) **4.5**

**PC** Roasted Beetroot, Pine Nut and Pomegranate Salad with a Tahini Dressing (vg, df) **4.5**

**PC** Caramelised Fig Tart Tatin with crumbled Goats Cheese Honey and Rocket (v, nf) **5**

King Prawn, Avocado, and Chilli Bruschetta with Basil Oil (nf, df) **6**

Seared Peppered Beef Carpaccio with Parmesan, Rocket and Truffle Oil (nf) **7**

Pan Seared Scallops with Parsnip Puree, Proscuttio, Chestnuts and a Watercress Vinaigrette (gf, df) **8**

## **Pub Classics**

**PC** Home-made Beef Burger, with Crispy Bacon, Swiss Cheese and a Homemade Burger Sauce on a Burger Bun with Salad, Chips and Relish (nf) **11**

**PC** Breaded Wholetail Scampi with hand cut Chips, Salad and Garden Peas (nf, df) **11**

**PC** Roast Butternut Squash stuffed with Vegetable Cous Cous and Pomegranate Oil (vg, v, df) **11**

**PC** Home-made Beef or Vegetable Lasagne, with Salad and Garlic Bread (v, nf) **11.5**

**PC** Pork Sausages with Cabbage, Bacon and Apple Mash served with a Madeira and Red Wine Sauce **11.5**

**PC** Homemade Steak and Ale Pie with hand-cut Chips and Garden Peas (nf) **12**

**PC** Beer Battered Haddock with hand-cut Chips and Mushy Peas (nf, df) **12.5**  
(gf available on request)

### ***Pub Classics available in children's portions***

gf– Gluten Free. v – Vegetarian. df – Dairy Free. nf – Nut Free

## **Chef's Specials**

Wild Mushroom and Chestnut Risotto topped with Parmesan Shavings (v, gf) **12**

Pan Fried Chicken Breast with an Onion and Garlic Mash, Collard Greens, Kale,  
and a Thyme Cream (gf, nf) **15**

Pan Fried Gressingham Duck Breast with Roasted Heritage Beetroot and Butternut Squash,  
Fondant Potato, and a Blackberry and Redcurrant Sauce (gf, nf) **16**

Chilli and Rosemary Lamb Rump with Honey Glazed Baby Carrots, Roasted New Potatoes  
and a Pomegranate Syrup (gf, df, gf) **17**

Salmon Fillet, Sautéed Potatoes, Maple Syrup Glazed Brussel Sprouts with Bacon, Beer and  
Mustards (df, gf gf) **17**

Parma Ham wrapped Monkfish Tail, Wholegrain Creamed Hispi Cabbage and Leeks, New  
Potatoes and Parsnip Crisps (gf gf) **18**

### Christmas Dinner

Blackberry Farm Turkey Crown served with all the trimmings **16**

## **Steaks**

10<sup>oz</sup> Rump (gf, nf, df) **14.5**

8<sup>oz</sup> Sirloin (gf, nf, df) **16**

12<sup>oz</sup> Rib Eye (gf, nf, df) **19**

8<sup>oz</sup> Fillet (gf, nf, df) **23**

*Served with baked Mushroom, oven Roasted Tomato, watercress and hand cut Chips*

### **Steak Sauces**

Pepper, Diane, Wolds, Devils **2**

Gammon Steak, Chips, Peas, Pineapple and Fried Egg (gf, nf) **14**

Mixed Grill, Chips, Garden Peas, and Fried Egg (gf, nf) **18**

## **Sides**

Chips **2.5**

Mushrooms **2**

Onion Rings **2**

Side Salad **2.5**

Steak Medley **3**

Garlic Ciabatta **2**

gf – Gluten Free. v – Vegetarian. df – Dairy Free. nf – Nut Free

## **Tuesday and Thursday Night is Steak Night!**

Choose from our fine 28 day aged Cumbrian Steaks, with selected extras as detailed below PLUS  
enjoy a small glass of our House Wine - on us!

### **'The Plain Jane'**

A Steak of your choice, served with Chips Fries, Salad and a Steak Medley

### **'The Ranch Steak'**

A Steak of your choice, served with Chips, Salad, two fried Eggs and fried Onions

### **'The Wolds Steak'**

A Steak of your choice, with melted Stilton, Butter glazed Greens, New Potatoes and a Cranberry Reduction

### **'The Louisiana Steak'**

A Steak of your choice with a Bourbon glazed Barbecue Sauce, Chips, Salad, Onion Rings and Peas

### **'Devilleed Steak'**

A Steak of your choice, served with Chips, Salad, Onion Rings and a Fiery Chilli Sauce

### **'The Healthy Option'**

Seared Steak of your choice, served with large mixed Salad with a Balsamic Dressing and a grilled Flat Mushroom

**Rump Steak**  
10<sup>oz</sup> - 14.5    12<sup>oz</sup> - 16

**Sirloin Steak**  
8<sup>oz</sup> - 16    10oz - 17.5

**Rib Eye Steak**  
8<sup>oz</sup> - 15    12<sup>oz</sup> - 19

**Fillet Steak**  
8<sup>oz</sup> - 23

## **Sunday Roasts**

**Served from 12.00pm – 4.00pm every Sunday.**

Choice of Roast Topside of Beef, Loin of Pork, Leg of Lamb or Turkey Crown  
All served with Roast and Mashed Potatoes, homemade Yorkshire Pudding, Sage and Onion Stuffing, Cauliflower Cheese and a selection of Carrots, Broccoli, Roast Parsnips and Garden Peas served with a rich Home-made Gravy.

**12.5**

*Additional menu choices available on the Sunday Menu*

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