

THE STAG'S HEAD

GOOSNARGH

Festive Menu 2018



Festive Menu

2 courses £18.95

3 courses £22.95

Available from 1st - 24th December 2018

Starters

Duck & Orange Pate: A smooth duck & chicken liver pate served with toasted Bloomer bread and onion chutney

Spiced Parsnip Soup (v) with hand-cut bloomer bread and butter

Traditional Prawn Cocktail: Cold water prawns in a marie rose sauce with fresh leaves, tomato, cucumber and lemon, served with hand-cut crusty bread and butter

Goats Cheese & Walnut Salad: Fresh rocket tossed with olive oil, grated beetroot, creamy goats cheese and walnuts

Main Courses

All our Festive main courses are served with roast potatoes, honey roast parsnips and festive vegetables unless otherwise stated

Traditional Roast Turkey served with stuffing, Yorkshire pudding, pig in blanket and gravy

Breast of Goosnargh Duck: Pan-fried with red wine jus

Festive Beef Burger: Our homemade beef burger on a bun with lettuce, tomato, brie, smoked bacon and cranberry sauce, served with skin on fries, onion rings and tomato chutney

Salmon & Spinach Wellington with hollandaise sauce

Wexford Steak (£2 supplement): 9oz "Ribble Reward" rump steak topped with sautéed mushrooms, creamy peppercorn sauce and crumbled blue cheese

Brie and Beetroot Tart (v): Shortcrust pastry tart with a brie & beetroot filling perfectly baked and served with our festive trimmings

Desserts

Traditional Christmas Pudding served with brandy sauce

Apple & Mince Pie Crumble: Stewed apples with mincemeat topped with a cinnamon crumble, served with creamy custard

Winterberry Cheesecake: A creamy cheesecake topped with a medley of berries and served with a scoop of Wallings vanilla ice cream

Festive Cheese Board (£1 Supplement): Cheddar, stilton and Mrs Kirkhams Lancashire cheeses with a selection of crackers, grapes, celery and chutney

If anyone in your party has an allergy please inform us before ordering

Children's Festive Menu

2 courses £7.95

3 courses £9.95

Available from 1st - 24th & 26th December 2018

Starters

Creamy Tomato Soup with hand cut bloomer bread and butter

Garlic Bread Fingers: Little fingers of garlic ciabatta bread served with a pot of bbq sauce for dipping

Main Courses

Traditional Roast Turkey with stuffing, Yorkshire pudding, roast potatoes, vegetables and gravy

Mini Chicken pie: Topped with a puff pastry lid and served with chips and fresh seasonal vegetables

Fish and chips: Hand-battered fish served with hand cut chips and garden peas

Tomato Pasta (v): Penne Pasta cooked with a tomato sauce served with garlic bread and Lancashire cheese for sprinkling

Cheeseburger: Homemade burger topped with melted cheese served with hand cut chips and beans or peas

Desserts

Traditional Christmas Pudding served with creamy custard

Apple & Mince Pie Crumble: Stewed apples with mincemeat topped with a cinnamon crumble, served with creamy custard

Chocolate Brownie: Warm chocolate brownie with a scoop of Wallings ice cream

Ice Cream Selection: 2 scoops of Wallings vanilla ice cream with strawberry sauce and a wafer

If anyone in your party has an allergy please inform us before ordering

Christmas Day Menu

4 courses £59.95

Available 25th December 2018

Starters

Duck and Champagne Terrine : A semi-course terrine served with toasted bloomer bread and spiced apple chutney

Sweet Potato and Ginger Soup (v) with hand cut bloomer bread and butter

Garlic & Rosemary Baked Camembert (v): Whole camembert baked with garlic and rosemary, served with battered onion petals, ciabatta slices and red onion chutney

Smoked Salmon & Beetroot Gravadlax Terrine served with hand cut toasted bloomer

Main Courses

Traditional Roast Turkey with stuffing, Yorkshire pudding, pig in blanket, roast & mash potatoes, honey roast parsnips, festive vegetables and rich gravy

Fillet Steak Rossini : Prime Fillet steak sat atop a garlic scented croûton topped with a rich duck and orange pate and finished with wild mushrooms and a red wine jus. Served with our festive vegetables and potatoes

Stuffed Butternut Squash (v): Half a butternut squash roasted with a chestnut, honey and thyme filling, served with our festive vegetables and potatoes

Cod Loins & Scallops: Roasted cod loin wrapped in prosciutto and topped with seared king scallops, finished with a prawn and garlic butter, served with our festive vegetables and crushed new potatoes

Duo of Goosnargh Duck: A pan-fried breast and confit leg served with red wine jus and our festive potato & vegetable selection

Desserts

Traditional Christmas Pudding: Rich and moist served with lashings of Brandy sauce

Lemon Posset with Blackberry Jelly: A light and creamy lemon posset topped with a lively blackberry jelly, served with shortbread fingers and raspberry sorbet

Poached Pear with Champagne Sorbet: A whole poached pear with walnuts, honey and a delicate Champagne sorbet

Festive Cheese Board : Mature cheddar, blue stilton and Mrs Kirkham's Lancashire cheeses with a selection of crackers, grapes, celery and chutney

To Finish

Traditional Mince Pie

If anyone in your party has an allergy please inform us before ordering

Children's Christmas Day Menu

3 courses £19.95

Available 25th December 2018

Starters

Creamy Tomato Soup with hand-cut bloomer bread and butter

Garlic Bread Fingers: Little fingers of garlic ciabatta bread served with a pot of BBQ sauce for dipping

Mini Prawn Cocktail: Cold water prawns on a bed of iceberg lettuce with seafood sauce, tomato and cucumber

Main Courses

Traditional Roast Turkey with stuffing, Yorkshire pudding, roast potatoes, vegetables and gravy

Mini Chicken Pie: Topped with a puff pastry lid and served with fresh seasonal vegetables

Mini Fish Pie: Mixed fish in a creamy sauce topped with mash potato and served with festive vegetables

Tomato Pasta (v): Penne Pasta cooked with a tomato sauce, served with garlic bread and Lancashire cheese for sprinkling

Festive Burger: Homemade burger topped with brie and cranberry, served with hand cut chips and beans or peas

Desserts

Traditional Christmas Pudding served with creamy custard

Apple & Mince Pie Crumble: Stewed apples with mincemeat topped with a cinnamon crumble, served with creamy custard

Chocolate Brownie: Warm chocolate brownie with a scoop of Walling's ice cream

Local Ice Cream : 2 scoops of Walling's vanilla ice cream with strawberry sauce and a wafer

If anyone in your party has an allergy please inform us before ordering

Boxing Day Menu

2 courses £23.95

3 courses £27.95

Available 26th December 2018

Starters

Duck & Champagne Terrine: A semi-course terrine served with toasted bloomer bread and spiced apple chutney

Spiced Parsnip Soup (v) with hand-cut bloomer bread and butter

Traditional Prawn Cocktail: Cold water prawns in a marie rose sauce with fresh leaves, tomato, cucumber and lemon, served with hand-cut crusty bread and butter

Bubble and Squeak (v): Potato cake with cabbage, pan fried, topped with a poached egg and hollandaise sauce

Main Courses

All our Festive main courses are served with roast potatoes, honey roast parsnips and festive vegetables unless otherwise stated

Traditional Roast Turkey with stuffing, Yorkshire pudding, pig in blanket and gravy

Festive Beef Burger: Our homemade beef burger on a brioche bun with lettuce, tomato, brie, smoked bacon and cranberry served with skin on fries, onion rings and tomato chutney

Goosnargh Duck: Pan-fried duck breast finished with a red wine and cherry jus served with our festive vegetables and potatoes

Stuffed Butternut Squash (v): Half a butternut squash roasted with a chestnut, honey and thyme filling, served with our festive vegetables and potatoes

Wexford Steak: 9oz "Ribble Reward" rump steak topped with sautéed mushrooms, creamy peppercorn sauce and crumbled blue cheese

Brie and Beetroot Tart (v): Shortcrust pastry tart with a brie & beetroot filling perfectly baked and served with our festive trimmings

Smoked Haddock Kedgeree : Lightly curry spiced rice with sultanas and flaked smoked haddock topped with a poached egg

Desserts

Traditional Christmas Pudding served with brandy sauce

Apple & Mince Pie Crumble: Stewed apples with mincemeat topped with a cinnamon crumble, served with creamy custard

Winter Mess Cheesecake: A creamy vanilla cheesecake topped with a medley of fresh berries, meringue and whipped double cream

Festive Cheese Slate: Mature cheddar, blue stilton and Mrs Kirkhams Lancashire cheeses with a selection of crackers, grapes, celery and chutney

If anyone in your party has an allergy please inform us before ordering

New Year's Eve 2018

5 courses £34.95

Available from 31st December 2018

First Course

Smoked Salmon and Prawn Blinis & Goats Cheese and Red Onion Chutney Crostini (v)

Second Course (Select From)

Black Pudding Fritter: Hand-battered Lancashire black pudding with a wholegrain mustard mayo

Smoked Salmon Bubble and Squeak: Potato cake with cabbage and smoked salmon topped with a poached free-range egg and hollandaise sauce

Spiced Parsnip Soup (v) with crispy croutons

Third Course

Champagne Sorbet (v)

Fourth Course (Select From)

Seafood Linguini: Flaked salmon, prawns and mussels in a creamy white wine sauce

Pheasant Breast: Pan fried and wrapped in prosciutto. Served with crushed new potatoes, green beans and bacon and red wine jus

Garlic Chilli Chicken: Chicken supreme cooked with an Asian style garlic and chilli sauce with Bombay potatoes and wilted spinach

Mexican Sweet Potato Salad (v): Roasted sweet potato, crunchy peppers, spring onion, sweetcorn and black beans. Topped with roasted chestnuts and tossed with coriander and a Dijon mustard dressing

Fifth Course (Select From)

Duo of Posset: Layers of tangy lemon posset and a luxurious blackberry posset, served alongside shortbread fingers and raspberry sorbet

Winter Mess Cheesecake: A creamy vanilla cheesecake topped with a medley of fresh berries, meringue and whipped double cream

Coffee Renoir: Choux pastry filled with cream and topped with a delicious coffee icing, served with a jug of double cream

If anyone in your party has an allergy please inform us before ordering

Booking Information

If you require any help making a reservation over the festive period please speak to a member of the team or call us on 01772 861 536

Festive Menu Bookings

To make a booking for our festive menu simply speak to a member of the team or call us to check availability and request a booking form.

Booking forms can be provided and returned either in person or by email.

A non-refundable deposit of £5 per person is required to secure your booking.

For all festive bookings a pre-order is required, to pre-order your meals simply fill out the details on the booking form, please ensure this is returned 7 days prior to your reservation date.

Christmas Day Bookings

To make a booking for Christmas Day simply speak to a member of the team or call us to check availability and request a booking form.

Booking forms can be provided and returned either in person or by email.

A non-refundable deposit of £10 per person is required to secure your booking. Full payment for all food is required no later than the 1st December 2018

For all Christmas Day bookings a pre-order is required, to pre-order your meals simply fill out the details on the booking form, please ensure this is returned by the 1st December 2018.

Boxing Day Bookings

To make a booking for Boxing Day simply speak to a member of the team or call us to check availability and request a booking form.

Booking forms can be provided and returned either in person or by email.

A non-refundable deposit of £5 per person is required to secure your booking.

For all Boxing Day bookings, a pre-order is required, to pre-order your meals simply fill out the details on the booking form, please ensure this is returned by the 14th December 2018.

New Years Eve Bookings

To make a booking for New Year's Eve simply speak to a member of the team or call us to check availability and request a booking form.

Booking forms can be provided and returned either in person or by email.

A non-refundable deposit of £10 per person is required to secure your booking.

For all New Year's Eve bookings, a pre-order is required, to pre-order your meals simply fill out the details on the booking form, please ensure this is returned by the 14th December 2018.