



**The Stags Head**  
COUNTRY PUB & DINING



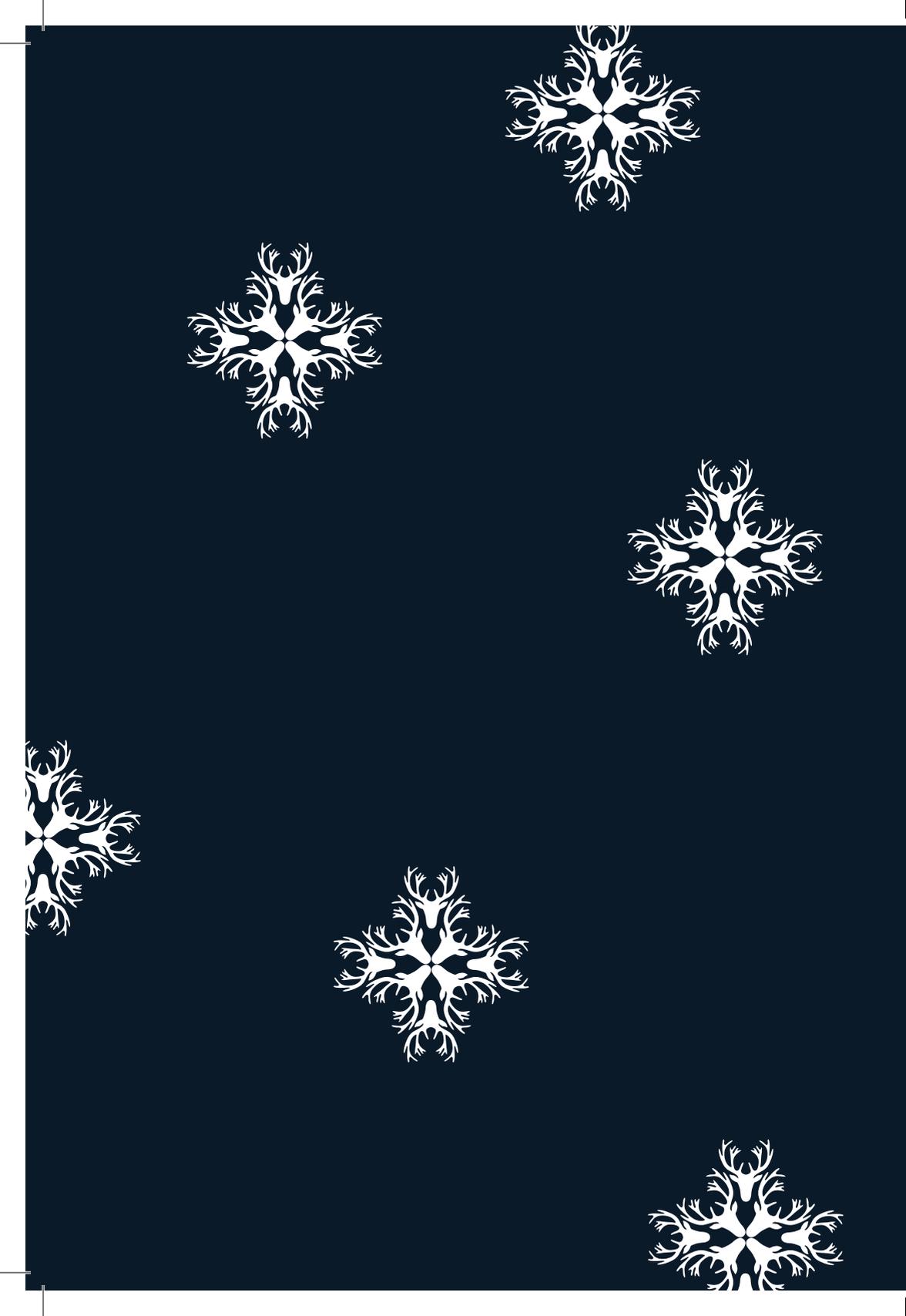
*Festive menu*



## *Contents*

How to book	5
Festive menus	6
Christmas Day	8
Boxing Day	10
New Year's Eve	11

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.



## *How to book this Christmas*

---

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 2019.

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 2019.

### **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 2019.

### **New Year's Eve**

---

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 2019.

## Children's Festive Menu

2 courses £8.95, 3 courses £10.95

Available from 1st – 24th and 26th December 2019

### Starters

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 hand-cut 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 and 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 vanilla ice cream*

Ice cream selection  
*Two 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. (v) veggie (ve) vegan

## Festive Menu

2 courses £18.95, 3 courses £22.95

Available from 1st – 24th December 2019

### Starters

Chicken liver and gin parfait  
*Served with toasted bloomer bread and onion chutney*

Spiced parsnip soup (v)  
*With 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 and walnut salad (v)  
*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  
*Stuffing, Yorkshire pudding, pig in blanket, 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 and spinach Wellington  
*With hollandaise sauce and new potatoes*

Wexford steak (£2 supplement)  
*'Ribble Reward' rump steak topped with sautéed mushrooms, creamy peppercorn sauce and crumbled blue cheese, served with chunky chips, onion rings, roasted tomato and garden peas*

Butternut squash, lentil and cumin Wellington (ve)  
*Served with our festive trimmings*

### Desserts

Traditional Christmas pudding  
*Served with brandy sauce*

Apple and 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 Kirkham's Lancashire cheeses with a selection of crackers, grapes, celery and chutney*

If anyone in your party has an allergy please inform us before ordering. (v) veggie (ve) vegan

## Children's Christmas Day Menu

3 courses £24.95

Available 25th December 2019

### 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 toast turkey

*With stuffing, Yorkshire pudding, roast potatoes, vegetables and gravy*

Mini chicken pie

*Topped with a puff pastry lid and served with hand-cut chips and 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 and 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 vanilla ice cream*

Local ice cream

*Two 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. (v) veggie (ve) vegan**

## Christmas Day Menu

4 courses £64.95

Available 25th December 2019

### 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 and rosemary baked camembert (v)

*Whole camembert baked with garlic and rosemary, served with battered onion petals, ciabatta slices and red onion chutney*

Smoked salmon and prawn medley

*Served with horseradish cream, lime vinaigrette and bloomer bread*

### Main Courses

Traditional roast turkey

*Stuffing, Yorkshire pudding, pig in blanket, roast and 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 chicken liver pate and finished with wild mushrooms and a red wine jus. Served with our festive vegetables and roast potatoes*

Stuffed butternut squash (ve)

*Half a butternut squash roasted with a chestnut and thyme filling, served with our festive vegetables and potatoes*

Cod loin and 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 with red wine jus and our festive vegetables and potatoes*

### Desserts

Traditional Christmas pudding

*Rich and moist served with lashings of brandy sauce*

Christmas trifle mess

*A medley of berries, meringue, sherry cream, light sponge and lemon curd*

Poached pear with Champagne sorbet

*A whole pear poached in red wine, 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. (v) veggie (ve) vegan**

## Boxing Day Menu

2 courses £23.95, 3 courses £27.95

Available 26th December 2019

### Starters

Duck and 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)

*Pan-fried potato cake with cabbage, 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 toast turkey

*Stuffing, Yorkshire pudding, pig in blanket, 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

*A pan-fried breast and confit leg with red wine jus and our roast potato and vegetable selection*

Stuffed butternut squash (ve)

*Half a butternut squash roasted with a chestnut 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*

Butternut squash, lentil and cumin Wellington (ve)

*Served with our festive trimmings*

Cod loin and prosciutto

*Roasted cod loin wrapped in prosciutto, finished with a prawn and garlic butter, served with our festive vegetables and crushed new potatoes*

### Desserts

Traditional Christmas pudding

*Served with brandy sauce*

Apple and 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 Kirkham's Lancashire cheeses with a selection of crackers, grapes, celery and chutney*

If anyone in your party has an allergy please inform us before ordering. (v) veggie (ve) vegan

## New Year's Eve 2019

5 courses £39.95

Available from 31st December 2019

### First Course

Smoked salmon and prawn blinis, goats cheese and red onion chutney crostini (v)

### Second Course (Choose One)

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 (ve)

*With crispy croutons*

### Third Course

Champagne sorbet (v)

### Fourth Course (choose one)

Seafood linguine

*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 with bacon, and red wine jus*

Garlic chilli chicken

*Chicken supreme cooked with a hot and spicy Asian style garlic and chilli sauce with Bombay potatoes and wilted spinach*

Mexican sweet potato salad (ve)

*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 (choose one)

Chocolate brownie trifle

*Chocolatey take on a classic!*

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. (v) veggie (ve) vegan



# The Stags Head

COUNTRY PUB & DINING

[thestagsheadgoosnargh.co.uk](http://thestagsheadgoosnargh.co.uk)