



The Stags Head
COUNTRY PUB & DINING

FESTIVE MENU

STARTERS

ATLANTIC PRAWN & CRAYFISH COCKTAIL

baby gem, cherry on vine tomatoes, Marie rose, rustic
bread roll & butter (gfo)

CHICKEN LIVER, BACON & BRANDY PATE

toasted sourdough & red onion chutney (gfo)

BREADED BRIE WEDGES

spiced cranberry compote, salad leaves (v)

ROASTED BUTTERNUT SQUASH SOUP

chive creme friache, rustic roll & butter (gfo)(v)

MAINS

BUTTER-ROASTED TURKEY BREAST

Mashed potatoes, roast potatoes, honey-roasted root vegetables, braised red
cabbage, crushed sprout & pancetta fricassee, pigs in blankets, sage & onion
stuffing and turkey gravy

BRAISED FEATHER BLADE OF BEEF

smoked mashed potato, butter poached carrot, bourguignon jus & parsnip
crisps (gf)

PAN FRIED SALMON FILLET

herb roasted new potatoes, buttered samphire, prawns, mussels & white wine
cream sauce (gf)

GOATS CHEESE, FIG & OLIVE TART

sweet potato fries, house salad & balsamic syrup (gf)(v)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce & redcurrant compote (v)

PEACH MELBA

raspberry ripple ice cream, raspberry gel walnut
crumb (gf)(v)

CHOCOLATE YULE LOG

winter berry compote, cappuccino ice cream (v)

SELECTION OF CHEESE & BISCUITS

crackers, fruit chutney & grapes (v)

TWO-COURSE OR THREE-COURSE

£27.95 OR £32.95