



The Stags Head
COUNTRY PUB & DINING

CHRISTMAS DAY MENU

STARTERS

ON ARRIVAL

Glass of Prosecco or Elderflower Spritz

KIDDERTON ASH GOATS' CHEESE SALAD

Roasted balsamic beetroot & candied walnuts

ROASTED BUTTERNUT SQUASH & SAGE SOUP

Parmesan croûte, herb oil

PAN-SEARED KING SCALLOPS

Roasted cauliflower & truffle purée, pickled girolle mushrooms, crispy pancetta & micro sorrel

MINTED LAMB CHOPS

Garden pea purée, anchovy gremolata & redcurrant jus

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

ROASTED COD LOIN

Fondant potato, samphire, heritage carrots & béarnaise sauce

BUTTERNUT SQUASH, SPINACH & FETA WELLINGTON

Heritage carrots, celeriac rösti & mushroom jus

BRAISED BEEF SHORT RIB

Smoked garlic mashed potato, charred tenderstem broccoli, crispy onions & port jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce & redcurrant compote

LEMON TART

Fresh berries & raspberry sorbet

CHOCOLATE & ORANGE FONDANT

Hot chocolate fudge sauce & custard

CONTINENTAL CHEESE BOARD

Fruit chutney, crackers, grapes & celery

TO FINISH — TEA, COFFEE & MINCE PIES

THREE-COURSE FESTIVE MENU

£110 PER PERSON