



The Stags Head

COUNTRY PUB & DINING

NEW YEARS EVE TASTING MENU

SIX COURSES | £75 PER GUEST | LIVE SINGER 8PM ONWARDS

SEATING AT 7:30 PM

CAULIFLOWER & LANCASHIRE BOMBER SOUP

finished with truffle oil and parmesan croutons

OXTAIL CROQUETTE

pickled shallots, horseradish crème fraîche & red wine jus

INTERMEDIATE COURSE

Lemon sorbet, mint & limoncello

PAN FRIED SEABASS

cauliflower puree, fine green beans, brown shrimp & caper butter, chive oil

VENISON HAUNCH STEAK

truffle mashed potato, butter braised carrot, blackberry, dark chocolate & port jus

CHOCOLATE TORTE

cherry compote, chocolate & hazelnut soil, black cherry ripple ice cream

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ALLERGIES OR DIETARY REQUIREMENTS
BEFORE ORDERING