



**The Stags Head**  
COUNTRY PUB & DINING

# Mothering Sunday

**2 Courses £20.95 3 Courses £24.95**

Available Sunday 22nd March

## Starters

**Soup of the day (v)** served with hand cut crusty bread and butter.

**Mushroom Pepper Pot (v)** Button mushrooms cooked in a creamy brandy and peppercorn sauce, finished with delicious blue cheese, and served with garlic ciabatta.

**Prawn Cocktail:** Traditional cold-water prawn cocktail served with malted bloomer

**Spring Rolls(ve):** Crispy vegetable filled spring rolls with a sweet chilli dipping sauce.

**Breaded Whitebait:** Crispy deep-fried whitebait served with tartare sauce for dipping.

**Goosnargh Chicken Liver Pate:** A smooth home-made chicken liver pate toasted crusty bread and chutney.

**Karen Rileys' Spicy chicken wings:** Goosnargh Chicken wings coated in Karen Rileys' Taste Lancashire, gold award marinade with a cooling mint yoghurt on the side.

## Sunday Roasts

All our roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and lashings of lovely rich gravy.

Choose from the following:

**Topside of Beef / Turkey & Stuffing / Roasted Gammon**

**Stags Trio: all 3 meats above**

**Nut Wellington (v)**

## Other Main Courses

**Andertons 10oz Gammon Steak:** Chargrilled and served with chunky chips, free range fried egg, pineapple, roasted tomato, garden peas and battered onion rings.

**Fish Pie:** Mixed fish cooked in a creamy sauce and topped off with cheddar mash potato. Served with buttered seasonal vegetables.

**Breast of Pheasant:** Pan fried and Served with mashed potatoes, creamed cabbage and bacon and red wine jus.

**Please turn over for more main courses and desserts**

**Stags Head chicken-** Chicken breast stuffed with Mrs Kirkhams Lancashire cheese wrapped in smoked bacon and finished with a tangy tomato and basil sauce. Served with chunky chips and seasonal vegetables

**Hand battered Haddock and Chips:** A large locally sourced haddock fillet, cooked in our own beer batter and served with chunky chips, mushy peas and tartare sauce.

**Stags Homemade Beef Burger:** Our homemade beef burger on a sourdough bun with lettuce, tomato, Cheddar and smoked bacon served with Skin on Fries, onion rings and tomato chutney.

**Brendan Andertons "Ribble Reward" Rump Steak (£2 supplement):** This is as good as steak gets! Brendan Andertons' award winning extra mature rump steak. Simply seasoned and chargrilled to your liking, served with chunky chips, battered onion rings, roasted tomato and garden peas.

**Wholetail Scampi:** served with chunky chips, mushy peas and tartare sauce.

**Steak & Ale Pie:** Diced steak cooked with onions and mushrooms in a rich ale gravy encased in shortcrust pastry, served with chunky chips, gravy and seasonal vegetables.

**Chicken, Leek and Bacon Pot Pie:** Diced chicken breast, leeks and smoked bacon cooked in a creamy sauce and topped with a puff pastry lid, Served with chunky chips and seasonal vegetables

**Chicken or Halloumi House Salad:** Mixed leaves tossed with honey and mustard dressing, tomato, cucumber, red onion and peppers, topped with your choice of char-grilled chicken breast or halloumi

**Bangkok Burger (ve):** Spiced veggie burger in a sourdough bun with fresh leaves and tomato, served with skin on fries and sweet chilli sauce.

**Thai Red Vegetable Curry (ve):** Medium spiced, fragrant Thai curry served with basmati rice and pitta bread.

### Desserts

**Warm Chocolate fudge cake:** A rich, gooey, indulgent treat served with double cream or ice cream

**Crème brulee:** Delicious creamy crème brulee, served with shortbread fingers

**Local Ice cream selection:** Walling's of Cockerham Vanilla, Strawberry and Chocolate ice creams topped with a crunchy wafer

**Apple & Blackberry Crumble:** Served with a jug of creamy custard

**Sticky Toffee pudding:** Our chef, Dan's secret recipe! a delicious toffee sponge pudding finished with toffee sauce, served with a jug of creamy custard

**Mixed Berry Cheesecake:** A rich vanilla cheesecake topped with a medley of winter berries and served with Wallings vanilla ice cream

**Berry Sorbet (VE):** layers of Raspberry and Champagne sorbet with a medley of berries to finish

**Cheese Slate (£2 supplement):** A selection of cheeses, with grapes, celery, onion chutney and crackers.

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