



The Stags Head

COUNTRY PUB & DINING

Festive Menu

2 courses £19.95, 3 courses £23.95

Available from 1st – 24th December 2020

Starters

Chicken Liver Pate

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

Whipped Goats Cheese (V)

With orange & maple syrup and garlic croute

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.

Pan Seared Salmon

With a prawn, chorizo and pea rsootto

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

Mushroom, Sweet Potato & Spinach Parcel (VE)

Served with tomato and basil sauce and our festive trimmings

Desserts

Traditional Christmas Pudding

Served with Brandy sauce

Apple & 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 Kirkhams Lancashire cheeses with a selection of crackers, grapes, celery and chutney

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