



The Stags Head
COUNTRY PUB & DINING

Christmas Day Menu

4 courses £64.95

Available 25th December 2020

Starters

Duck and Orange Terrine

A semi-course terrine served with toasted Bloomer bread and spiced apple chutney.

Sweet Potato and Ginger Soup (v)

With hand cut bloomer bread and butter

Garlic & Rosemary Baked Camembert (v)

Whole camembert baked with garlic and rosemary, served with battered onion petals, ciabatta slices and red onion chutney

Smoked Salmon & Prawn Salad

With lemon and dill aioli

Main Courses

Traditional Roast Turkey

Stuffing, Yorkshire pudding, pig in blanket, roast & mash potatoes, honey roast parsnips, festive vegetables and rich Gravy

Fillet Steak Rossini

Prime Fillet steak sat atop a garlic scented crouton topped with a rich chicken liver pate and finished with wild mushrooms and a red wine jus. Served with our festive vegetables and potatoes

Stuffed Butternut Squash (VE)

Half a butternut squash roasted with a chestnut and thyme filling, served with our festive vegetables and potatoes

Pan seared Cod loin & Scallops

Pan seared cod topped with seared king scallops and finished with a cherry tomato reduction, served with our festive vegetables and crushed new potatoes

Duo of Goosnargh Duck

A pan-fried breast and confit leg with red wine jus and our festive potato & vegetable selection

Desserts

Traditional Christmas Pudding

Rich and moist served with lashings of Brandy sauce

Christmas Trifle Mess

A medley of Berries, meringue, sherry cream, light sponge and lemon curd

Chocolate and Orange Tart

A rich and indulgent dark chocolate and orange torte in a sweet pastry case served with raspberry sorbet

Festive Cheese Board

Mature Cheddar, Blue Stilton and Mrs Kirkham's Lancashire cheeses with a selection of crackers, grapes, celery and chutney

To Finish

Traditional Mince Pie

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