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Xmas Day Menu 2018

Starters

Soup of the Day .. Spiced Butternut Squash, Melba Toast and Warm Petit Pain (Vegan available)

Duck Terrine, with Pistachio, Fig & Red Wine Cranberry Chutney

Bloody Mary Seafood Cocktail .. Hot Smoked Salmon, Crayfish, Prawn & Avocado with Ogilvie Vodka & Tabasco spiked Marie Rose

Beetroot & Goats Cheese Arancini with Homemade Walnut Pesto (Veg)

Intermediate

Choice of Vibrant refreshing Sorbet's

Main Course

Traditional Roast Turkey or Roast Rib of Beef with choice of Carnoustie Caramel Rum or Gin Bothy Berry glazed Kilted Chipolatas, Goose Fat Roast Potatoes and all the festive trimmings

Our Chefs own Festive filled Vegetable Wellington with mushroom, Spinach, /Kale, cranberries & Chestnuts in a Buttery Puff Pastry, served with sweet Potatoes (Veg /Vegan)

Pale Smoked Haddock in Parsley Butter Broth, Leeks, Capers & Peas served with seasonal veg and Baby Potatoes

Haunch of Venison served in a Red Wine and Cranberry sauce, with potatoes, Cranberries, spiced red Cabbage & roasted seasonal vegetables

Deserts

Trio of Mini Desserts – Clementine & Ginger Posset, Chocolate Mousse, Mulled Eton Mess

Xmas Pudding with Cinnamon & Brandy Sauce

Terrys Chocolate Orange Festive Cheesecake

A selection of Cheese with Oatcakes, Crackers and Spiced Fruit chutney

Please advise us of any special dietary requirements.

Pre-Orders. Age 14 to Adults—£58.00 Children under 14—£28.50. Children under 5 Free. £20 Per/Person Deposit Upon Booking.

Seasons Greetings from All at The Stag