



## *Festive Menu*

### **STARTERS**

Spiced Butternut Squash Soup, Garnished with Chilli Oil & Micro Herbs, Served with Warmed Crusty Bread Roll & Butter

Scottish Smoked Salmon & Prawn Cocktail, Served with Brown Bread & Butter

Ham Hock Terrine with Herb Crostini, Served with Mixed Leaves & Pickles

### **MAINS**

Roast Turkey Crown, Sage and Onion Stuffing, Chipolatas & Cranberry Sauce, Served with Seasonal Potatoes & Vegetables

Venison Casserole with Buttered New Potatoes, Braised Red Cabbage, Seasonal Vegetables

Pork Fillet Wellington, Creamed Potatoes, Seasonal Vegetables, Served with a Redcurrant and Red Wine Jus

Spinach & Ricotta Tortelloni, Served on a Bed of Rocket, Drizzled with Truffle Oil & Sprinkled with Parmesan Shavings

### **DESSERTS**

Christmas Pudding with Brandy Sauce

Chocolate Fudge Cheesecake with Chocolate Ice Cream & Chocolate Sauce

Festive Eton Mess – Crushed Meringue with Chantilly Cream, Winter Berry Compote

Somerset Brie with Grapes, Honey and Oatcakes

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**Please let us know of any specific dietary requirements or food allergies you may have prior to ordering.**

**Bookings only – Adult - 2 Courses £19.95, 3 Courses £24.95**

Children under 14—£12.00—(2 courses).

*Season's Greetings from all Stag Staff*