THE STAG

Festive Menu

STARTERS

Roasted Red Pepper, Butternut & Lentil Soup, with Crusty Ciabatta (V)

Breaded Brie Wedge, served with a Slow Port Red Onion Chutney & side salad (V)

Piri Piri Chicken Strips, with salad and served with Lemon Chilli, Chive Mayo

Sesame Maple Chilli Pork Bites, with Hoisin dip & salad.

MAINS

Traditional Roast Turkey, with Pork & Sage Stuffing, Pigs in Blankets, Honey Glazed Carrot, Parsnips and Brussel Sprouts, served with Garlic and Herb Roasted Potatoes and Homemade gravy.

Braised Beef Cheek, with Garlic & Parsley Mash, Long Stem Broccoli, Butternut Puree & a rich jus.

Pan Seared Chicken Supreme, with a Garlic & Parsley Mash, Long Stem Broccoli, Roasted Banana Shallot. Finished with a Brandy Thyme Sauce & Carrot crisps.

White Truffle wild Mushroom Gnocchi, served with Garlic Bread (V)

DESSERTS

Festive Spiced Sticky Toffee Pudding, with Brandy Caramel Sauce + Vanilla Bean Ice Cream

White Chocolate and Baileys Cheesecake, with Honeycomb and Vanilla Bean Ice Cream + Festive Berry Compote

Dark Chocolate & After Eight Brownie, with Chocolate Fudge Sauce + Vanilla Ice Cream

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Bookings only – Adult - 2 Courses £30.50, 3 Courses £38.50
Children under 13—£19.95 - (2 courses).

Season's Greetings from all Stag Staff

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

PLEASE BE AWARE THAT WE ONLY SPLIT TABLE BILLS EQUALLY.