

The Stags Head PARTY MENU

STARTERS

CHEF'S HOMEMADE CHEDDAR & SPINACH SOUP (v) 5.75

Using The Finest Ingredients, Served With A Malted Roll

RETRO PRAWN & AVOCADO COCKTAIL 7.25

Served With Marie Rose Sauce

GRILLED HALF PEPPER BELL (Vegan) 5.50

Stuffed With Spicy Cous Couse & Mushrooms

CHEF'S CHICKEN LIVER & PORT PÂTÈ 6.50

Served With Melba Toast & Apple Relish

GARLIC TIGER PRAWNS 7.95

Coated In A Hot Sizzling Garlic, A Hint Of Chilli & Olive Oil, Served With Toasted Garlic Ciabatta

CREAMY GARLIC BUTTON MUSHROOMS (v) 5.95

Sprinkled With Crumbled Stilton Served With Garlic ciabatta Fingers

MAIN COURSES

All Main Courses Will Be Served With A Selection Of Vegetable's, New Potatoes & Chips In The Centre Of The Table.

CHARGRILLED EXTRA MATURE BRITISH PRIME RIB EYE STEAK 18.00

Served With A Portobello Mushroom Stuffed With A Warm Sautéed Onion, Garlic, Tomato, Olive Oil & Basil Concasse

This Cut Is Well Marbled With Fat & Full Of Flavour - Cooked Medium Unless Specified

CHEF'S HOMEMADE SAUCES 2.50

-Hot Creamy Peppercorn

-Rich Madeira & Portobello Mushroom

-Creamy Stilton & White Wine

BREAST OF CHICKEN STUFFED WITH PULLED HAM 14.75

Topped With A Stilton & White Wine Cream Sauce

LARGE LAMB SHANK 17.00

Slowly Braised In A Mint Gravy.

SLOWLY BRAISED TENDER VENISON BOURGUIGNON 15.50

Braised With Root Vegetables In A Rich Red Wine Gravy

CHEFS HANDMADE STEAK & GRAVY PIE 11.50

Served In Our Own Special Recipe Pastry & Topped With Gravy

CHEF'S HOMEMADE BEEF LASAGNE 11.50

TIGER PRAWN, CHORIZO, CHICKEN, MUSHROOM & CHERRY TOMATO SKEWERS 16.50

In A Chilli Lime Marinade

POACHED SALMON SUPREME 15.75

Topped & Grilled With A Honey & Balsamic Glaze

CREAMY SPINACH & RICOTTA CANNELLONI (V) 11.50

Topped With Crumbled Stilton

QUORN CUMBERLAND VEGAN SAUSAGE, RED PEPPER & BAKED BEAN CASSEROLE 10.95

SUNDAY'S

We Also Have The Following Roast

Dinners Available

-Roast Topside Of Beef 12.00

-Roast Breast Of Turkey 12.00

-Roast Leg Of Lamb 12.25

Choose A Selection Of The Above Roasts 12.50

-1/2 Roast Chicken 12.50

-Chefs Nut, Herb, Vegetable & Cheddar Roast
11.25

DESSERTS

OREO AND FUDGE CAKE MESS 6.50

Chunks Of Chocolate Fudge Cake And Oreo Biscuit, With Vanilla And Chocolate Ice Cream, Topped With Fresh Whipped Cream

CHEFS APPLE AND CINNAMON CRUMBLE 6.00

Served Hot With Custard

HONEYCOMB GOLDEN NUGGET CHEESECAKE 6.25

Smooth And Creamy Vanilla Cheesecake On A Crunchy Biscuit Base With Honeycomb Nuggets And Shards

CHEESE PLATTER FOR 1 PERSON 6.95

A Selection Of Cheddar, Brie & Stilton, With Salad Leaves, Celery Sticks, Grapes & A Honey Dipping Pot

For Parties Of 10 Or More We Will Please Require:

-A £5 Per Person Non Refundable Deposit

To Confirm Your Booking

-A Pre Order At Least 1 Week Before Booking.

One Bill Per Booking Will Be Supplied.

An Optional 5% Service Charge Will Be Added To Parties Of 8 Or More. At Least 4 Hour's Notice Will Be Required

To Cancel Pre Ordered Food Or Full Payment Will Be
Required.