



THE STAGS HEAD, GREAT DODDINGTON

01933 222316 / Info@Stags-Head.Com

The Stags Head, Gt Doddington / Thestagshead1

Party Menu

TO START

BAKED CAMEMBERT TO SHARE - Infused With Garlic, Thyme, Chilli & Honey Served With Toasted Crostini & Honey Dipping Pot (V) (GF OPTION AVAILABLE ON REQUEST)	15.5
SEAFOOD PLATTER TO SHARE - Lightly Dusted Squid, Filo Wrapped King Prawns, Whitebait, & Fish Goujons With A Chunky Tartare & Thai Chilli Sauce Dipping Pots (DF)	19
ANTIPASTI PLATTER TO SHARE - Cured Meat Platter - Salami, Chorizo & Parma Ham, Olives, Shaved Parmesan, Oil, Vinegar & Crostini (GF OPTION AVAILABLE ON REQUEST)	15
HAM HOCK TERRINE - Piccalilli Puree, Pickled Veg, Crostini & Leaves (DF) (GF OPTION AVAILABLE ON REQUEST)	7.5
BURRATA CAPRESE - Tomatoes, Burrata, Smashed Avocado, Vine Tomatoes & Balsamic Reduction (GF, DF)	7
POTTED SMOKED MACKEREL PATE - Flavoured With Horseradish & Spring Onion, Leaves, Crostini & Lemon	7
BRISKET BON BONS - Beef Brisket Bon Bons In Hickory BBQ Sauce With Celeriac Slaw (DF)	8
PANISE - Chickpea Flour Fries, Shaved Parmesan & Green Pepper Relish (V,VE,GF,DF)	5.5
MIXED MUSHROOMS - Sautéed In A Black Garlic & Herb Butter On Toasted Ciabatta & Pea Shoots (V) (GF OPTION AVAILABLE ON REQUEST)	7.5

THE MAIN EVENT

VENISON BOURGUIGNON - Slowly Braised Venison In A Rich Red Wine & Baby Onion Gravy With Fondant Potato & Tender Stem Broccoli	16.8
MUSHROOM ORZOTTO - Wild & Mixed Mushroom, Leek & Tarragon Orzotto In A Creamy White Wine Sauce Served With Garlic Ciabatta & Leaves (V)	15
MALAYSIAN CURRY - Monkfish, King Prawn, Pineapple & Sweet Potato Malaysian Curry With Coconut Steamed Basmati Rice (GF, DF)	16.5
PANFRIED SEABASS - Crushed Potatoes, Sugar Snap Peas, White Wine & Grape Sauce (Gf)	18.5
JACKFRUIT CURRY - Sweet Potato, Pineapple, Red Pepper & Jackfruit, In A Malaysian Coconut Broth & Coconut Steamed Basmati Rice (GF,VE,V,DF)	13.5
ROASTED CHICKEN BREAST - Breast Of Chicken Stuffed With Smoked Cheddar, Wrapped In Pancetta, With Potato Galette In A Creamy Mushroom Sauce (GF)	14.5
CHEF'S RENOWNED STEAK PIE - In A Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy	14.5
8OZ 21 DAY AGED SIRLOIN STEAK - Mushrooms, Griddled Tomato, Thick Hand Cut Chips & Dressed Leaves (DF/GF) ADD A SAUCE – PEPPERCORN, STILTON & WHITE WINE, BEARNAISE, DIANE	26 3
PRIME 6OZ WAGYU BURGER - Topped With Smoked Cheddar, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw	17
SPICY ORIENTAL VEGGIE BURGER - Vegetables, Coriander, Chilli, Lime, Lemon Grass, Sesame & Cumin Seeds With A Crunchy Lentil Crumb Served In A Toasted Ciabatta Baby Gem Lettuce & Beef Tomatios With Vegan Coleslaw, Sweet Potato Fries & Leaves. (V,VE,DF)	13

TO FINISH

GOOEY CHOCOLATE BROWNIE - Warm Chocolate Brownie Smothered In Chocolate Sauce, Topped With Chocolate Ice Cream, Belgian Chocolate Chips & Sprinkles (V,GF)	6
STICKY TOFFEE PUDDING - With Salted Caramel Sauce & Custard (V)	6.5
MANGO & PASSIONFRUIT CHEESECAKE - Baked Vanilla Cheesecake Topped With Mango & Passionfruit Coulis & Mango Sorbet (V,VE,GF)	8
TANGY MANGO SORBET (V,VE,GF,DF)	4.5
CHEESE PLATTER & SAVOURY BISCUITS - Tuxford & Tebbutt Stilton, Taw Vallet Mature Cheddar, Creamy French Brie, Grapes, Celery, Savoury Biscuit Selection, Leaves, Apple & Ale Chutney	9.5



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ORDER FORM

BOOKING NAME..... DATE OF BOOKING...../...../..... TIME OF BOOKING.....

NAME	STARTER	MAIN	DESSERT	ALLERGENS
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Terms & Conditions

To Book A Table Call 01933 222316 or Email info@stags-head.com

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 10% Service Charge Will Be Added To Parties Of 8 Or More. At Least 4 Hours' Notice Will Be Required To Cancel Pre Ordered Food Or Full

Payment Will Be Required

Gratuities Given To Our Staff Are Shared Between Staff Working That Shift.

Allergens

Our Food Is All Prepared In A Working Kitchen So Any Dish May Contain Traces Of Nuts, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Milk, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphate, Lupin & Molluscs

As We Have A Working Kitchen There Is A Small Risk That Tiny Traces Of These May Be In Any Other Dish Or Food Served Here. We Understand The Dangers To Those With Severe Allergies, So Please Make Your Server Aware If This Is The Case & That Information Will Be Passed To The Kitchen Team.

SUITABLE FOR:

V = VEGETARIAN VE= VEGAN GF = GLUTEN FREE DF = DAIRY FREE