



THE STAGS HEAD, GT DODDINGTON

01933 222316 / info@stags-head.com / [f](https://www.facebook.com/stagshead) The Stags Head, Gt Doddington / [ig](https://www.instagram.com/thestagshead1) thestagshead1

Festive Menu

2023

AVAILABLE - 30th NOVEMBER - 24th DECEMBER

TWO COURSE 28.00 THREE COURSE 35.00

TO START

CREAM OF PARSNIP & SAGE SOUP

Topped With A Chestnut & Stuffing Crumble & Served
With Toasted Crostini
(V) (GF ON REQUEST)

MUSHROOM & CARAMELISED ONION PÂTÉ

Served With Toasted Sourdough
(V,VE,DF) (GF ON REQUEST)

RED PEPPER, SUNDRIED TOMATO & MOZZARELLA ARANCINI

With A Roasted Tomato & Thyme Dip
(V)

GARLIC & ROSEMARY ROASTED CHICKEN WINGS

With A Blue Cheese Dip
(GF) (DF ON REQUEST)

BIJOU FISH PIE

Hake, Smoked Haddock, Cod & Prawns In A White Wine & Cheese
Sauce, Topped With Duchess Potato

THE MAIN EVENT

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES

ROAST BREAST OF TURKEY

Served With Roast Potatoes, Chestnut & Sage Stuffing, Pig In Blanket,
Yorkshire Pudding & Rich Thyme Gravy
(GF/DF ON REQUEST)

SLOW BRAISED BEEF BRISKET EN CROUTE

With Creamy Truffle Mash & Gravy

ROASTED BELLY PORK

Topped With A Spiced Apple & Mulled Cider Jus
With Potato Galette & Crackling
(GF/DF ON REQUEST)

SPICED CARROT & MARMALADE WELLINGTON

Served With Roast Potatoes & Vegan Gravy
(V/VE/DF)

SMOKED COD LOIN

Served On A Pea & Parmesan Risotto
(GF)

TO FINISH

TRADITIONAL CHRISTMAS PUDDING

Topped With Brandy Sauce & A Cranberry Garnish
(V)

BLACK FOREST YORKSHIRE PUDDING ECLAIR

Filled With Cherry Compote & Fresh Cream With A Warm
Chocolate Pouring Sauce
(V)

WARM PINEAPPLE CARPACCIO

Served With Vanilla Ice Cream & Dusted With Cinnamon
(V) (VE/GF/DF ON REQUEST)

BAKED RICH CHOCOLATE CHEESECAKE

With Mint Ice Cream & After Eight Garnish
(V/GF)

REFRESHING RASPBERRY SORBET

(V/VE/GF/DF)

A SELECTION OF CHEESES

Savoury Biscuits, Grapes, Celery, Red Onion Chutney
(V)

CHRISTMAS CRACKERS AFTER DINNER MINTS

PLEASE SEE OUR

Festive Buffet Menu

FOR AN ALTERNATIVE FESTIVE GET TOGETHER !

£ 25.00 PER PERSON
(MIN 20 PEOPLE)

Please Telephone Or Email To Check Available Dates & To Book

A £5 Per Person No Refundable Deposit Will Be Required To Confirm Your Booking With Full Payment
Due On The Day Please. One Bill Per Table Will Be Supplied

For Tables Of 6 Or More A Pre Order Will Be Required At Least Two Weeks Prior
To Your Booking Please

At Least 4 Hours Notice Is Required To Cancel Pre-Ordered Food Or Full Payment
Will Be Required

An Optional 10% Service Charge Will Be Added To Your Bill For Our Hard-Working Team

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



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Festive Buffet Menu 2023

AVAILABLE – 30th NOVEMBER – 24th DECEMBER
£25.00 PER PERSON

Assorted Festive Sandwiches Garnished With Tortilla Crisps
(Half Vegetarian)

**Mini Yorkshire Puddings Filled With Roast Beef & Horseradish,
Breast Of Turkey & Cranberry**
With A Gravy Dipping Pot

Filo Pastry King Prawns
With Sweet Thai Chilli Dip

Honey Coated Pigs In Blankets

Brie & Mango Crispy Pastry Parcels (V)

Festive Sausage Rolls

Good Ol' Pork Pies

Seasoned Potato Wedges (V/VE/DF/GF)
With Garlic Mayonnaise & BBQ Dipping Pots

Mini Christmas Puddings (V)

Mini Meringue & Berry Desserts (V)

NAME OF BOOKING:	CONTACT NUMBER:	EMAIL ADDRESS:
DATE YOU ARE BOOKED:	TIME OF ARRIVAL: FOOD SERVICE TIME:	HOW MANY PEOPLE:
PLEASE STATE ANY DIETARY REQUIREMENTS OR ALLERGIES: (PLEASE NOTE THIS MAY INCLUDE DIFFERENT BUFFET OPTIONS & COSTS)		

Please Telephone Or Email To Check Available Dates & To Book

Buffets Are For A Minimum Of 20 People

A £5 Per Person No Refundable Deposit Will Be Required To Confirm Your Booking With Full Payment Due On The Day Please

An Optional 10% Service Charge Will Be Added To Your Bill For Our Hard Working Team At Least 4 Hours' Notice Will Be Required To Amend Your Numbers Or Full Payment Will Be Required

The Area Reserved Is Available For 4 Hours From The Time Of Booking With No Room Hire Charge When You Book A Buffet

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.

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