

THE
STAGS HEAD

GREAT DODDINGTON

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FESTIVE MENU
2024

AVAILABLE 29th NOVEMBER – 24th DECEMBER
TWO COURSE 29.00 THREE COURSE 36.00
CHRISTMAS CRACKERS

— TO START —

CREAM OF LEEK & POTATO SOUP

TOPPED WITH CRISPY FRIED LEEKS & SERVED WITH TOASTED CIABATTA FINGERS (V) (GF AVAILABLE ON REQUEST)

HONEY MUSTARD PIGS IN BLANKETS

WITH OVEN BAKED BELLY PORK BITES, TOPPED WITH A SAGE & ONION STUFFING BALL (GF AVAILABLE ON REQUEST)

ROASTED MIXED MUSHROOMS

BAKED IN SMOKED SEA SALT & TRUFFLE OIL, TOPPED WITH STILTON & CRISPY FRIED ONIONS (GF AVAILABLE WITH SUBSTITUTE ON REQUEST)

PRAWNS ANGLIQUE

PRAWNS, CELERY, APPLES & GRAPES IN MARIE ROSE SAUCE, ON BABY GEM LETTUCE & SERVED WITH BREAD & BUTTER (GF AVAILABLE ON REQUEST)

SMOKED BACON & CHICKEN LIVER PATÉ

TOPPED WITH AN ORANGE LIQUOR GLAZE, SERVED WITH TOASTED CROSTINI (GF AVAILABLE ON REQUEST)

— 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 AVAILABLE ON REQUEST)

SLOWLY BRAISED BEEF BOURGUIGNON

SERVED IN A RICH RED WINE & BABY ONION GRAVY, WITH STEAMED RICE

ROASTED BELLY PORK

TOPPED WITH A SPICED APPLE & MULLED CIDER JUS, WITH POTATO GALETTE & CRACKLING (GF/DF AVAILABLE ON REQUEST)

SPICED CARROT & MARMALADE WELLINGTON

SERVED WITH ROAST POTATOES & VEGAN GRAVY (V/VE/DF)

BAKED COD FILLET

IN A CREAMY CHAMPAGNE & ASPARAGUS SAUCE, WITH CRUSHED GARLIC NEW POTATOES (GF AVAILABLE ON REQUEST)

— TO FINISH —

SPICED STICKY TOFFEE CHRISTMAS PUDDING

TOPPED WITH TOFFEE SAUCE AND SERVED WITH BRANDY CUSTARD (V)

BAKED VANILLA CHEESE CAKE

WITH GINGERBREAD CRUMB & TOPPED WITH SALTED CARAMEL CREAM (V) (VE OPTION AVAILABLE WITH SUBSTITUTE)

CHOCOLATE & PISTACHIO BROWNIE

WARM CHOCOLATE BROWNIE TOPPED WITH MIXED NUTS & HONEYCOMB CRUMB WITH PISTACHIO SAUCE & WHIPPED CREAM (V) (GF AVAILABLE ON REQUEST)

BLACK CHERRY MERINGUE NEST

MERINGUE NEST FILLED WITH CHERRY COMPOTE & TOPPED WITH WHIPPED CREAM & CHOCOLATE SAUCE (V) (GF AVAILABLE ON REQUEST)

REFRESHING RASPBERRY SORBET

SERVED WITH A MIXED BERRY COMPOTE (V/VE/GF/DF)

A SELECTION OF CHEESES

SAVOURY BISCUITS, GRAPES, CELERY, RED ONION CHUTNEY (V) £ 4.00 SUR CHARGE

WHY NOT ADD A GLASS OF PORT TO YOUR CHEESEBOARD - £ 3.50

A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR OUR HARD-WORKING TEAM



WHY NOT START THE PARTY WITH OUR

BAILEYS ESPRESSO-HO-HO-HO



BAILEYS, KAHLUA, SIMPLE SYRUP, A SHOT OF COFFEE, TOPPED WITH WHIPPED CREAM, CHOCOLATE SPRINKLES & A MALTESER

£ 11.00

FESTIVE BUFFET

PLEASE SEE OUR FESTIVE BUFFET MENU FOR AN ALTERNATIVE FESTIVE GET TOGETHER IN YOUR OWN EXCLUSIVE AREA £26.00 PER PERSON (MINIMUM 20 PEOPLE)

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FESTIVE ORDER FORM

2024

NAME OF BOOKING:	CONTACT NUMBER:	EMAIL ADDRESS:
DATE YOU ARE BOOKED:	TIME OF ARRIVAL: FOOD SERVICE TIME:	HOW MANY PEOPLE:

NAME	BAILEYS ESPRESSO	SOUP	PIGS IN BLANKETS	MUSHROOMS	PRAWNS	PATE	TURKEY	BEEF	BELLY PORK	VEG WELLINGTON	COD FILLET	TOFFEE PUD	CHEESECAKE	BROWNIE	MERINGUE	SORBET	CHEESE BOARD	PLEASE STATE ANY ALLERGIES OR DIETARY REQUIREMENTS
		STARTERS					MAINS					DESSERTS						
1																		
2																		
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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 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

2024

AVAILABLE – 29th NOVEMBER – 24th DECEMBER
 £26.00 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' MINI PORK PIES

SEASONED POTATO WEDGES (V/VE/DF/GF)
 WITH MAYONNAISE & BBQ DIPPING POTS

MINI CHRISTMAS PUDDINGS WITH BRANDY CUSTARD (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)		

DRINKS

PLEASE SPEAK TO A SENIOR MEMBER OF OUR TEAM IF YOU'RE LOOKING TO ADD DRINKS TO YOUR BUFFET
WE ARE HAPPY TO ACCOMMODATE ANY PREFERENCES REGARDING DRINKS, HOWEVER, HERE ARE A FEW OPTIONS WE CAN SUGGEST:

- FIRST DRINK FOR YOUR GUESTS ON ARRIVAL (ANY DRINK)
- OPEN BAR - YOU DECIDE A LIMIT (ANY DRINK)
- PROSECCO 75CL BOTTLE (APPROX. 6 GLASSES PER BOTTLE) - 32.00

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

A 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

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