



THE STAG'S HEAD GREAT DODDINGTON FESTIVE MENU 2025

AVAILABLE 28th NOVEMBER – 24th DECEMBER
TWO COURSE 31.00 THREE COURSE 38.00
CHRISTMAS CRACKERS

TO START

ROASTED VINE TOMATO & SWEET RED PEPPER SOUP

TOPPED WITH A SWIRL OF BALSAMIC GLAZE & A GIANT CROUTON (V/VE/DF) (GF ON REQUEST)

SLOW ROASTED BELLY PORK

SERVED WITH A SAGE & ONION POTATO GALETTE, TOPPED WITH MULLED CIDER SAUCE

CREAMY MIXED MUSHROOMS

BAKED IN A CREAMY STILTON SAUCE, TOPPED WITH CRUSHED CHESTNUTS & SERVED WITH TOASTED CIABATTA (GF AVAILABLE WITH SUBSTITUTE ON REQUEST)

SMOKED SALMON PANCAKE

BUTTERMILK PANCAKES TOPPED WITH SMOKED SALMON, CREAM CHEESE & FRESH CHIVES SERVED WITH CHARRED LEMON

SMOKED BACON & CHICKEN LIVER PATÉ

SERVED WITH MIXED LEAVES & CRANBERRY SAUCE, 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, ONION & SAGE STUFFING, PIG IN BLANKET, YORKSHIRE PUDDING & RICH THYME GRAVY (GF/DF AVAILABLE ON REQUEST)

SLOWLY BRAISED VENISON & RED CURRANT CASSEROLE

SERVED IN A RICH RED WINE & BABY ONION GRAVY, WITH CREAMY MASHED POTATO

CHEFS RENOWNED STEAK & ALE PIE

SLOWLY BRAISED BEEF, ALE & MIXED VEGETABLES IN SHORTCRUST PASTRY, SERVED WITH CHUNKY CHIPS

NUT ROAST WELLINGTON

BAKED NUT ROAST WRAPPED IN PUFF PASTRY, TOPPED WITH GRAVY, SERVED WITH ROAST POTATOES (V/VE/DF)

OVEN ROASTED SALMON FILLET

BAKED IN HONEY, GARLIC & BUTTER SERVED WITH SEA SALT & GARLIC NEW POTATOES (GF AVAILABLE ON REQUEST)

TO FINISH

SPICED STICKY TOFFEE CHRISTMAS PUDDING

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

BAKED VANILLA CHEESE CAKE

WITH AN ORANGE & CINNAMON GLAZE, SERVED WITH CREAM (V) (VE OPTION AVAILABLE WITH SUBSTITUTE)

ESPRESSO BROWNIE TRIFLE

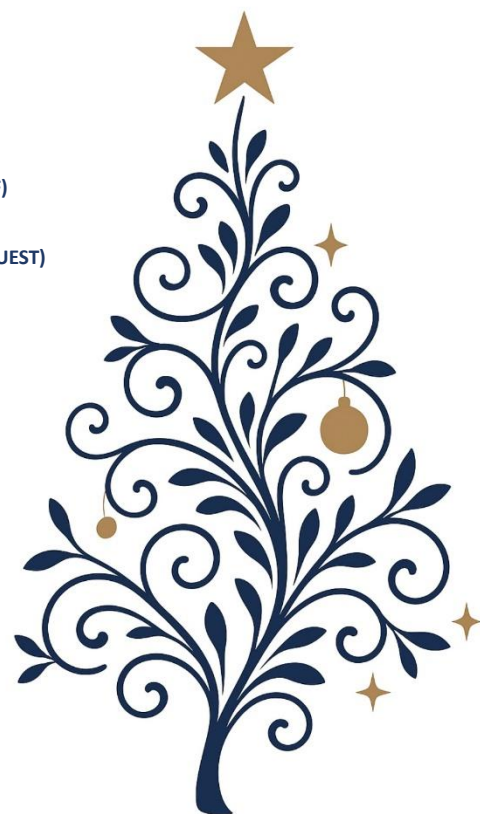
WARM CHOCOLATE BROWNIE SOAKED IN COLD BREW & KAHLUA, LAYERED WITH CUSTARD & CREAM (V/GF)

REFRESHING RASPBERRY SORBET

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

A SELECTION OF CHEESE – ADDITIONAL £ 5.00 SUR CHARGE

MATURE CHEDDAR, STILTON & CREAMY CAMEMBERT WITH SAVOURY BISCUITS, LEAVES, CELERY & RED ONION CHUTNEY (V)



WHY NOT START THE PARTY WITH A WARM MUG OF MULLED CIDER

A Warm Blend Of Berries & Cherries Cider Gently Simmered
With Cinnamon, Cloves, Star Anise & A Hint Of Citrus

£ 5.00

A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR OUR HARD-WORKING TEAM
PLEASE TURN OVER FOR OUR TERMS & CONDITIONS

01933 222316 | info@stags-head.com | www.stags-head.com



The Stags Head, Gt Doddington |



[thestagshead1](https://www.instagram.com/thestagshead1)



THE STAG'S HEAD GREAT DODDINGTON ORDER FORM 2025

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

NAME	MULLED CIDER	SOUP	BELLY PORK	MUSHROOMS	SALMON	PATE	TURKEY	VENISON	STEAK PIE	VEG WELLINGTON	SALMON FILLET	TOFFEE PUD	CHEESECAKE	BROWNIE	SORBET	CHEESE BOARD	PLEASE STATE ANY ALLERGIES OR DIETARY REQUIREMENTS
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Please Telephone Or Email To Check Available Dates & To Book
Buffets Are For A Minimum Of 20 People

A £5 Per Person Non-Refundable Deposit Will Be Required On Booking, With Full Payment Due On The Day Please. If A Member Of Your Party Cancels, Their Deposit Will Be Lost.

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 3 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 Clearly State On Your Order Form If This Is The Case & That Information Will Be Passed To The Kitchen Team.