



THE STAG'S HEAD
GREAT DODDINGTON

FESTIVE MENU

2026

AVAILABLE 27th NOVEMBER – 24th DECEMBER

TWO COURSE 32.00 THREE COURSE 39.50

CHRISTMAS CRACKERS

A PRE-ORDER IS PLEASE REQUIRED FOR TABLES OF 6 OR MORE

TO START

ROASTED CAULIFLOWER SOUP

Topped With Truffle Oil & Served With Toasted Sourdough
(V/GF/DF/VE)

HAM HOCK TERRINE

Course Paté With Mustard Mayo, House Pickle & Toasted Sourdough
(GF OPTION AVAILABLE ON REQUEST) (DF)

BLOODY MARY PRAWN SALAD

With Toasted Sourdough & Avocado Puree

CREAMY MUSHROOMS

With Spinach, On Toasted Brioche, Topped With Melted Cheddar
(V)

TWICE COOKED BELLY PORK

With Potato Rosti, Apple Puree & Crispy Sage
(GF)

TO FINISH

CHRISTMAS PUDDING BAKEWELL TART

With Brandy Custard (V)

SPICED BERRY CHEESECAKE

Creamy Vanilla Cheesecake & Spiced Berry Compote,
Served With Crushed Meringue (V/GF/DF)
VE OPTION AVAILABLE ON REQUEST

STICKY TOFFEE PUDDING

A Warm Date Sponge with Clementine Toffee Sauce &
Cinnamon Custard (V)

DARK CHOCOLATE & BLOOD ORANGE TART

With Orange Sorbet & Mint Syrup (V/VE/GF/DF)

SELECTION OF CHEESE

Stilton, Cheddar, Brie, Celery, Savoury Biscuit Selection,
Leaves, Apple & Ale Chutney (V)
(GF OPTION AVAILABLE ON REQUEST)

RASPBERRY SORBET (V/VE/GF/DF)



THE MAIN EVENT

ROAST BREAST OF TURKEY

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

CHEFS RENOWNED STEAK & ALE PIE

Slowly Braised Beef & Ale Pie In Shortcrust Pastry, Served With Garden Pes,
Chunky Chips & A Gravy Boat

SALMON ENCROUTE

Salmon Fillet Wrapped In Spinach & Puff Pastry With Chive Cream Sauce,
Served With Hasselback Potatoes & Tender Stem Broccoli

VEGAN WELLINGTON

Butternut Squash, Sage & Cashew Nut Wellington, With Roast Potatoes,
Seasonal Vegetables & Vegan Gravy
(V/VE/DF)

VENISON BOURGUIGNON

Slow Cooked Venison, Pancetta, Mushrooms & Baby Onion Bourguignon, Served With Dauphinoise
Potato, Roasted Carrot & A Bacon & Thyme Scone

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

£ 6 . 0 0

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

2026

Please visit our website to view our wine menu. If you would like to pre-order any bottles for you table, please state in the note box below.

NAME	MULLED CIDER	SOUP	TERRINE	PRAWNS	MUSHROOMS	BELLY PORK	TURKEY	STEAK PIE	SALMON	VEG WELLINGTON	VENISON	XMAS BAKEWELL	CHEESECAKE	STICKY TOFFEE	CHOCOLATE TART	CHEESE BOARD	SORBET	PLEASE STATE ANY ALLERGIES OR DIETARY REQUIREMENTS
		STARTERS					MAINS					DESSERTS						
1																		
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NOTES:

Please Telephone Or Email To Check Available Dates & To Book
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 3 Hours' Notice Will Be Required To Amend Your Numbers Or Full Payment Will Be Required

Our Food is prepared in a working kitchen, so we cannot guarantee that any dish is completely free from traces of allergens. Our kitchen handles nuts, gluten, crustaceans, eggs, fish, peanuts, soya, milk, celery, mustard, sesame, sulphites, lupin and molluscs. If you have a severe allergy, please clearly state this on the order form so we can inform the kitchen team.
Suitable For: V = Vegetarian Ve = Vegan Gf = Gluten Free Df = Dairy Free