



THE STAG  
— AT STOW —

## Party Menu

January 2025

Please only choose three items per course to offer your guest.  
We require the numbers of each item chosen 7 days before your party.

### Starters

Waldorf & Blue Cheese Salad	(v)
Chicken Liver Parfait, Fig Chutney & Brioche	
SaltPig Saucisson, Cornichons & Caper Berries	
Smoked Salmon, Shallot, Capers & Cornichons	
Roast Beetroot, Goats Curd & Pickled Walnut	(v)

### Mains

Roasted Market Fish, Vadouvan Curry	
Star Anise & Honey Glazed Carrots, Tahini & Trail Mix	(v)
Steak Frites – Flat Iron Steak, Fries & Green Sauce	
Cotswold Chicken Au Poivre, Garlic & Thyme	
House Ravioli, Nut & Herb Butter	(v)

### Sunday Roast

(Sundays only)

Local Sirloin of Beef, Yorkshire Pudding & Horseradish

**All Roasts are Served with Roast Potatoes, Cauliflower Cheese, Winter Vegetables & Red Wine Gravy**

### Table Sides

Sides Charged as Extras

Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Savoy Cabbage & Pancetta Lardons	(v)	6
Chantenay Carrots, Tarragon Dressing & Flaked Almonds	(v)	6
Creamed Mash	(v)	5

### Puddings

Knickerbocker Glory  
Pear & Frangipane Tartlet, Amaretto  
Winter Berry & Apple Crumble, Plum & Cinnamon Ice Cream  
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream  
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney (£4 Supplement)

**Two Courses £35 Three Courses £42**

**Party menu only available with a 7-day pre-order**

An optional 12.5% service charge will be added to your bill. All of which goes to the team.  
(V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.