THE STAG
— AT STOW —

CHRISTMAS PARTY MENU

TWO COURSES £37 THREE COURSES £44

STARTERS

FRIED SPROUTS, HONEY, CHILLI & LIME (V)
SMOKED SALMON, CITRUS, RADISH & SLOE GIN PICKLED SHALLOT
CHICKEN LIVER PARFAIT, GOLDEN RAISIN & SHERRY CHUTNEY, BRIOCHE
'CFP' FRIED HALF PARTRIDGE, STAG SEASONING & BLOODY MARY DIP
BEETROOT, GOATS CURD & PICKLED WALNUT TART (V)

MAINS

MALLARD BREAST, CHANTENAY CARROTS, CHESTNUTS, ORANGE & 5 SPICE
OINK BUTCHERY VENISON, SPICED RED CABBAGE, HONEY PARSNIP PUREE, SAGE JUS
CHALK STREAM TROUT, POMME FONDANT, CAVOLO NERO, CHAMPAGNE & CAVIAR SAUCE
OINK BUTCHERY TURKEY, CHESTNUT & CRANBERRY STUFFING, PIGS IN BLANKETS & ALL THE FESTIVE TRIMMINGS
GRILLED CELERIAC & WILD MUSHROOMS PITHIVIER, VEGETABLE JUS (V)
STEAK FRITES & GREEN SAUCE

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

SIDES

FRIES (V) 4 CHUNKY CHIPS (V) 4 PIGS IN BLANKETS 9 TRUFFLE PARMESAN FRIES (V) 6
CHANTENAY CARROTS, MANDARIN & STAR ANISE (V) 6 SPROUTS, CHESTNUTS & BACON 6
HONEY ROASTED PARSNIPS (V) 6 SPICED RED CABBAGE (V) 6 CREAMED MASH (V) 5

PUDDINGS

STEAMED CHRISTMAS PUDDING, BRANDY CREAM
DARK CHOCOLATE FONDANT, HONEY & GINGER ICE CREAM
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
BUBBLY POACHED PEAR, CINNAMON ICE CREAM
SELECTION OF COTSWOLD CHEESE COMPANY CHEESES, CRACKERS & CHUTNEY (£4 SUPPLEMENT)

PLEASE ONLY CHOOSE THREE ITEMS PER COURSE TO OFFER YOUR GUEST.
WE REQUIRE THE NUMBERS OF EACH ITEM CHOSEN 7 DAYS BEFORE YOUR PARTY. THIS MENU IS 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.