

## Starters

### CREAM OF MUSHROOM AND THYME SOUP

Drizzled with white truffle oil and served with a warm baked crusty bread roll

### THE OLD STAG SMOAKIE

Smoked haddock, salmon, cod and prawns cooked in a creamy garlic, white wine and cheese sauce and baked in our stone oven.  
Served with toasted Italian bread

### GRILLED GOATS CHEESE CROSTINI (gf)

Served on a bed of seasonal salad, baby beetroot, rocket and drizzled with an aged balsamic vinaigrette

### CHICKEN LIVER AND SCOTCH WHISKEY PATE

Served with toasted croutons, apple and ale chutney and seasonal salad

## Mains

### TRADITIONAL ROAST TURKEY

Roasted turkey breast and thigh served with cranberry and sage stuffing, pigs in blanket and a rich gravy

### ROAST TOPSIDE OF BEEF

Slow roasted till tender and served with rich gravy and Yorkshire pudding

### HONEY ROAST ANGLESEY HAM

Studded with cloves, cooked in cider and then roasted in honey, Served with sage and thyme stuffing and rich gravy

### CUMIN, BUTTERNUT AND LENTIL WELLINGTON (GFV)

Cumin spiced butternut squash with mixed lentils in a filo pastry parcel

### GRILLED FILLET OF SEA BASS

Served with a saffron shallot and prawn cream sauce and seasoned new potatoes

*All the above served with rosemary roasted potatoes, a puree of carrot, swede and parsnip, buttered sprouts and honey roasted parsnips*

## Dessert

### THE OLD STAG CHRISTMAS PUDDING SUNDAE

Rich Christmas pudding pieces and rum and raisen ice cream topped with warm brandy sauce and whipped cream and toffee sauce

### BAILEYS PROFITEROLES

Profiteroles filled with baileys liquor fresh cream and drizzled with chocolate sauce and toffee sauce

### ORANGE AND CHOCOLATE TORTE (GF)

Chocolate brownie base topped with a chocolate mousse filling and orange sauce. Dusted with chocolate crumbs and served with vanilla ice cream

### LEMON MERINGUE ROULADE

Soft meringue, Sicilian lemon curd and fresh cream rolled and served with a spiced mulled wine fruit compote



Two course £19 • Three Course £24

