

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 (GF/V)

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 £17 • Three Course £21



Dechreuwyr

CAWL MADARCH A THEIM HUFENNOG

Gyda thaeniad o olew tryffl gwyn wedi'i weini â rhôl fara gynnnes

SAIG MWG YR HEN HYDD

Hadog mwg, samwn, penfras a chorgimychiaid wedi'u coginio mewn saws garleg a chaws hufennog a'u pobi yn ein ffwrn garreg. Gyda bara Eidalaid wedi'i dostio

CROSTINI CAWS GAFR WEDI'I GRILIO (gf)

A'i weini ar wely o salad tymhorol, betys bach, berwr a thaeniad o finegrét Balsamig aeddfed

PÂTÉ IAU CYW IÂR A WHISGI SCOTCH

Wedi'i weini gyda chrwtions wedi tostio, siytni afal a chwrw a salad tymhorol

Prif gyflenwad

TWRCI RHOST TRADDODIADOL

Brest a choes twrci rhost wedi'u gweini â stwffin llugaeron a saets, selsig bychain mewn bacwn a grefi cyfoethog

OCHR ORAU'R FORDDWYD O GIG EIDION RHOST

Wedi'i rostio'n araf a'i weini gyda grefi cyfoethog a phwdin Swydd Efrog

HAM MÔN WEDI'I ROSTIO GYDA MÊL

Yn frith â chlofau, ei goginio mewn seidr ac yna'i rostio mewn mêl a'i weini gyda stwffin saets a them a grefi cyfoethog

WELLINGTON CWMIN, PWMPEN CNAU MENYN A CHORBYS (GF/V)

Pwmpen cnau menyn sbeislyd gyda chorbys cymysg mewn parsel crwst ffilo

FFILED DRAENOGIAD MÔR WEDI'I GRILIO

Wed'i weini gyda saws hufen corgimwch a sialôts saffrwn a thatws newydd wedi'u sesno

Daw pob un o'r uchod gyda phiwri o foron, swêds a phannas, ysgewyll menyaid a phannas wedi'u rhostio gyda mêl

Pwddin

SYNDI PWDIN NADOLIG YR HEN HYDD

Darnau o bwdin Nadolig cyfoethog, hufen iâ rÿm a rhesins, dan orchudd o saws brandi cynnes, hufen wedi chwipio a saws taffi

PROFFITEROLIAU BAILEYS

Proffiteroliau wedi'u llenwi â hufen ffres gwirod Baileys a'i daenu gyda saws siocled a saws taffi

TORT OREN A SIOCLED (GF)

Sylfaen browni siocled gyda llenwadmws siocled am ei ben a saws oren. Wedi'i daenu gyda briwsion siocled a'i weini gyda hufen iâ fanila

RWLÂD MERINGUE LEMWN

Meringue meddal, ceuled lemwn Sisilaidd a hufen ffres wedi'i rollo a'i weini gyda gwin cynnes sbeislyd compot ffrwythau



Dau gwrs £17 • Tri chwrs £21

