

Stag & Hounds

Christmas Day Menu

2026

STARTERS

French Onion Soup, Cheese on Toast (G)

Crispy Peking Duck Bon Bons, Hoisin & Victoria Plum Coulis,
Sweet & Sour Cucumber & Spring Onion Crispy Duck Scratchings

French Goats Cheese, Spinach & Sun-blushed Tomato Parcels,
Roasted Beetroot Salad & Hot Honey Dressing (V)

Spiced Cauliflower Pakora, Roasted Okra,
Curried Butternut Squash Puree, Tomato Kasundi (V+)

Roasted Scottish Salmon & Crayfish Tail Cocktail,
Marie Rose Sauce, Mixed Leaf Salad, Harvest Granary Bread & Butter (G)

MAINS

Roast Berkshire Turkey
Homemade Cumberland Sausage & Chestnut Stuffing, Roast Potatoes, Chipolatas,
Honey Glazed Roots, Sautéed Sprouts with Garlic & Bacon, Turkey Jus

Roast Prime Rib of English Beef
Yorkshire Pudding, Roast Potatoes, Honey Glazed Roots, Sautéed Savoy Cabbage & Bacon
with a Rich Red Wine Gravy

Pan Roasted Fillet of Scottish Salmon
Saffron & Fresh Herb Cocotte Potatoes, Sauteed Samphire, King Prawns & Shetland Mussels,
Crab & Cognac Bisque (G)

Wild Mushroom, Roasted Pepper, Butternut Squash & Brie Pithivier
Roast Potatoes, Honey Glazed Parsnips, Sautéed Brussels Sprouts
with a Rich Red Wine Vegetable Gravy (V)

Vegan Nut Roast
Roasted Root Vegetables, Roast Potatoes, Seasonal Vegetables
with a Rich Red Wine Vegetable Gravy (V+)

DESSERTS

Christmas Pudding, Brandy Butter, Crème Anglaise (V)

Homemade Treacle Tart with Clotted Cream vanilla Ice Cream (V)

Homemade Chocolate Brownie, Vanilla Bean Ice Cream, Fresh Strawberry Compote,
Belgian Chocolate Sauce (V)

Viennese Apple Strudel, Butterscotch Sauce, Vanilla Bean Ice Cream (V)

Homemade Vegan Chocolate Brownie, Blood Orange Sorbet, Raspberry Coulis (V+)

Cheese & Biscuits, Chutney, Crackers, Celery & Grapes (V)

Coffee & Petit Fours

Kids £52.50
Adults £105

A deposit of £20 per head will be taken at the time of booking. (Refundable until 30th November).
Menus are subject to change and a 10% discretionary service charge will be added to the final bill.