

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

Throughout December we
will reward all designated
drivers with free soft drinks

To Book...

For further details and to
make your booking call
us now on:

01789 7644634

or email:

thestag@wadworth.co.uk

New Year's Eve
See in the
New Year with us!

Celebrate with fantastic
food & drink, with great
company & fun atmosphere



New Year's Day

Start as you mean
to go on...

Enjoy the first day of 2018
with us & book a table
for brunch.

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. *Party nights may carry a supplement on certain dates.



THE STAG
—At Redhill—
Great Pub ~ Great Food



Christmas MENU



2017



Pay in full by 1st Nov 2017 & receive
10% discount on your total food bill.
This offer does not include Christmas Day.

Christmas CELEBRATION

Available November to January

Come and join us for your Christmas celebrations

Starters

Pea & Mint Soup (gf) (v)
Pea & mint soup with crème fraîche & rustic bread

Venison Pâté (gf)
Venison & Armagnac pâté with warm toast & winter fruit chutney

Smoked Salmon Muffin (gf)
Smoked salmon on a toasted English muffin with capers, sour cream & dill

Vegetable Terrine (gf) (v)
Char-grilled vegetable terrine with hummus and pitta bread

Mains

Turkey Escalope
Turkey escalope stuffed with a sage & onion stuffing, wrapped in bacon with seasonal vegetables and roasted potatoes

Chuck Eye Steak (gf)
Braised chuck eye steak in a peppercorn sauce with creamy mashed potato & seasonal greens

Grilled Cod (gf)
Fillet of grilled cod with hollandaise sauce, chive butter, crushed new potatoes & wilted greens

Butternut Squash Pie (v)
Butternut squash, caramelised red onion, spinach, ricotta & goats cheese pie with provençal vegetables

Puddings

Christmas Pudding
Traditional Christmas pudding with brandy butter, ice cream or custard

Chocolate Terrine (gf)
Chocolate orange, chestnut & honeycomb terrine with blood orange sorbet

Apple Sultana Waffle
Spiced apple & sultana waffle with salted caramel ice cream

Lemon Posset (gf)
Lemon posset served with pistachio shortbread

Christmas Day THREE COURSE MEAL

Sit back, relax and enjoy a sumptuous three course meal

3 Courses
£59.95
Per Person

Starters

Sweet Potato Soup (gf) (v)
Sweet potato soup with goats cheese, hazelnut dressing & rustic bread

Ham Hock Croquette (gf)
Ham hock and smoked cheese croquette served with a pea and mustard velouté

King Prawn Cocktail (gf)
King prawn cocktail with a lobster & cayenne mayonnaise with parmesan crostini

Wild Mushrooms (gf) (v)
Wild mushrooms fried in tarragon butter on toasted focaccia with vegetarian parmesan shavings

Mains

Roast Turkey (gf)
Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy roast potatoes

Pan Seared Duck (gf)
Pan-seared breast of free-range duck in a rosemary, cranberry & red wine jus with creamy mashed potato & kale

Fillet Steak (gf)
Grilled fillet steak with a garlic buttered king prawn, parsnip crisps, wilted spinach and béarnaise sauce

Fillet Of Cod
Poached fillet of cod on a shellfish and pea fishcake with a lemon parsley cream sauce

Butternut Squash Risotto (gf) (v)
Butternut squash, Stilton & spinach risotto with shaved vegetarian parmesan

Puddings

Christmas Pudding
Traditional Christmas pudding with brandy butter, ice cream or custard

Pecan Pie
Pecan & maple pie with vanilla pod ice cream

Truffle Torte (gf)
Chocolate and pistachio brandy truffle torte with sour cherry compote

Vanilla Cheesecake (gf)
Baked vanilla cheesecake with mulberry sorbet & mango purée

Christmas Eve

Relax before the
 Big Day...

Join us for an evening
of friends, family
& festive fun!

Boxing Day

Join us for
Boxing Day...

Special Boxing Day
menu available.

Relax & choose from our
home cooked favourites