

Christmas Fayre Menu
Available Throughout December

Appetisers

Classic Prawn Cocktail

Home-made Soup of the Day

Florida Cocktail served with Lemon Sorbet

Smoked Bacon, Chicken Liver & Chardonnay Paté

Served with melba toast & Cumberland sauce

Smoked Salmon and Prawn Parcels

Topped with lemon and dill mayonnaise

Main Courses

Traditional Roast Turkey or Beef

Served with all the trimmings

Honey Roast Duck

Served with cranberry & orange sauce

Venison Steak

Pan fried and served with a red wine & juniper berry sauce

Baked Cod Aurora

Fillet of cod topped with a tomato, cream & prawn sauce

*Served with the Chef's selection of seasonal
vegetables and potatoes.*

Desserts

Traditional Christmas Pudding

Served with a warm brandy sauce

Winter Berry Meringues

Homemade Sherry Trifle

with rich whipped cream

Knickerbocker Glory

The Stag Cheese Board

Warm Mince Pies and freshly brewed coffee

£14.95 per person

Vegetarian and special dietary
requirements can be catered for on request



The Stag Inn
& Restaurant

Live Evening Entertainment

On

**Christmas Day,
Boxing Day and New Years Eve**

**Pre-Booking and Deposits
Required For All Christmas Menus**

The 'Owl's Barn' Function Room

Private Meeting / Dining Room

Beer Garden

Car Park

Disabled Persons Access

Live Entertainment Weekly

Bingo Night

Quiz Night

Games Night

The Stag Inn

Crosby, Maryport
Cumbria CA15 6SH

Tel : 01900 812549

www.staginn Crosby.com

Christmas Fayre



The Stag Inn
& Restaurant

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01900 812549

Christmas Day

Trio of Seafood

Poached salmon, prawns & smoked salmon served on a bed of salad leaves with Marie Rose sauce.

Melon Nest

Fresh Galia Melon filled with fresh raspberries.

Goat's Cheese, Red Pesto & Tomato Tartlets

Parma Ham & Poached Pear

Served on a bed of mixed salad leaves.

Pink Champagne Sorbet

Traditional Roast Cumbrian Turkey

Served with sage and onion stuffing, pigs in blankets, & lashings of rich sage gravy.

Breast of Local Pheasant

Served with a cranberry & caramelised onion gravy.

Traditional Roast Beef

Topside of Cumbrian beef with all the trimmings.

Halibut Marco

Pan fried Halibut steak, resting on a bed of caramelised red onions & drizzled with a white wine & prawn sauce.

Fillet of Pork Roulade

Wild mushrooms rolled in Lakeland pork and coated with a smooth Madeira & parsley cream.

Served with the Chef's selection of seasonal vegetables and potatoes.

Traditional Christmas Pudding

Served with a warm brandy sauce.

Homemade White Chocolate Cheesecake

Served with a dark chocolate sauce.

Winter Berry Pavlova

Homemade Sherry trifle

with rich whipped cream.

The Stag Cheeseboard

Warm mince pies with freshly brewed coffee

£33.95 per person
Children under 12 years £15.95

Boxing Day

Cream of Leek & Stilton Soup

Served with a crusty roll.

Garlic Mushrooms

Served in a king size vol-au-vent.

Fresh Salmon

Served with a lemon mayonnaise.

Melon Balls with Parma Ham

Carpetbag Steak

Fillet steak stuffed with prawns & served with a creamy wild mushroom sauce.

Smoked Haddock

Served with a light prawn & cheese sauce.

Cumberland Chicken

Chicken breast stuffed with Cumberland sausage, wrapped with a local dry cured bacon & topped with cheese & chive sauce.

Pork Calvados

Pan fried loin of pork topped with stilton & served with a calvados, apple & cream sauce.

Lamb Henry

Shoulder of Cumbrian lamb drizzled with a mint gravy, served on a bed of spring onion mashed potato.

Traditional Christmas Pudding

Served with a warm brandy sauce.

Homemade Sherry trifle

With rich whipped cream.

Knickerbocker Glory

Homemade Sticky Toffee Pudding

The Stag Cheeseboard

£19.95 per person
Including Live Entertainment

Customer Information

Vegetarian and special dietary requirements can be catered for on request.

All Christmas Fayre must be pre-booked.
Remember to visit www.staginnrosby.com

New Year's Eve

Cock-A-Leekie Soup

Served with a crusty roll.

Pan Fried Wild Mushrooms

With smoked bacon, prawns & garlic.
Served in a puff pastry case.

Smoked Salmon

Drizzled with capers & hot lemon butter.

Galia Melon with Winter Berries

Egg & Cress Mayonnaise

Coated with a creamy whisky sauce.

Haggis, Neeps and Tatties

Coated with a creamy whisky sauce.

Steak & Stilton

8oz sirloin steak topped with sizzling stilton cheese.

Filet of Salmon

Served with an asparagus & rich hollandaise sauce.

Brace of Quail

Stuffed with chestnut & cumberland sausage stuffing & drizzled with a sage & onion gravy.

Loin of Pork

Coated with a creamy white wine, mixed pepper & mushroom sauce.

Luxury Game Pie

Diced venison, pheasant, rabbit, partridge & hare in a rich gravy.

Served with the Chef's selection of seasonal vegetables and potatoes.

Homemade Mince Pie Lattice

Served hot with clotted cream.

Raspberry Pavlova

Homemade Rice Pudding

With a huge dollop of strawberry & whisky jam.

Lemon & Lime Syllabub

The Stag Cheeseboard

Freshly Brewed Coffee with Mints

£25.95 per person
Children under 12 years £15.00
Including Live Entertainment