STAGS HEAD
STEAKHOUSE

3 COURSE EVENT MENU

$128 per person - Individually plated with family style sides

STARTERS

(Pre-select 2 starters for the menu. Pre-order required for groups over 20 pax.)

CHICKEN & BARLEY SOUP 'COCK A LEEKIE' Pickled Prune, Leek, Carrot, Thyme
BLT 'WEDGE' SALAD Treacle-Cured Dingley Dell Bacon, Momotaro Tomato, Creamy Lemon Vinaigrette
CHILLED ROAST SIRLOIN SALAD Watercress, Horseradish, Caperberry, Crouton
ROASTED SCALLOPS Sweet Pea Purée, Mint, Malt Vinegar (supp +$14)
PEAR & BLUE CHEESE SALAD Colston Bassett Stilton, Endive, Candied Walnut, Port Vinaigrette
SMOKED SALMON CRUMPET Crème Fraîche Tartare Sauce, Pickled Cucumber, Salmon Roe
SALT-BAKED BEETROOT CARPACCIO Goat Cheese, Rocket, Blackcurrant Vinaigrette
CONFIT IRISH DUCK LEG Fennel & Herb Slaw, Redcurrant Glaze
LOBSTER COCKTAIL Avocado, Confit Cherry Tomato, Horseradish, Dill (supp +$18)

MAINS

(Pre-orders required for groups over 20 pax.)

ROASTED CHICKEN BREAST Sweet Peas, Asparagus, Mushroom Velouté
BLACK COD Hispi Cabbage, Cauliflower Purée, Curry Velouté
DINGLEY DELL PORK CHOP Apple Purée, Cider Pork Jus
LAMB CHOP & STUFFING Pickled Yellow Mustard, Mint Sauce
FILET MIGNON – 200G Stags Head Signature, Holstein & Tajima Crossbreed, Australia
STRIPLOIN – 300G Tajima–Hereford Cross, BMS 3, Gippsland, Australia (supp +$26)
Vegetarian options available on request

SIDES

(Pre-select 3 sides for the table.)

STEAK FRIES Garlic Aioli, Thyme
BEEF FAT POTATOES Malt Vinegar
POTATO PURÉE Chicken Jus
MAC & CHEESE Tunworth, Montgomery Cheddar, Sourdough Crumbs
CREAMED SPINACH Béchamel, Crispy Shallots
ROASTED BRUSSELS SPROUTS Smoked Bacon, Mustard Vinaigrette
GREEN ASPARAGUS Dill, Hollandaise
ROASTED MUSHROOMS Hen-of-the-Woods ('Maitake'), Egg Yolk
TOMATO & BASIL SALAD Anchovy Vinaigrette
BABY ROMAINE SALAD Champagne Vinaigrette, Breakfast Radish

DESSERTS

(Pre-select 2 desserts for the menu. Pre-order required for groups over 20 pax.)

CHOCOLATE SUNDAE Vanilla Gelato, Chocolate Brownie, Dulce de Leche Pearls, Sticky Toffee Sauce
FRUIT SUNDAE 'KNICKERBOCKER GLORY' Strawberry, Coconut, Melon, Red Berry Compote, Pistachio
STICKY TOFFEE PUDDING Muscovado Toffee Sauce, Clotted Cream Gelato
STRAWBERRY PAVLOVA 'Eton Mess' Chantilly Cream, Meringue, Strawberry Sorbet
HOT CHOCOLATE FONDANT Whipped Crème Fraîche, Honeycomb, Malted Barley Gelato