

Booking

Please complete the following section with your name, address, contact details and return to the following address:

**The Stag Inn, Crosby, Maryport,
Cumbria CA15 6SH**

We will then get in touch with you to make your Christmas reservations.

Name

Address

Postcode

Tel No.

Email

Alternatively you can visit our website directly and complete the form:

www.staginn Crosby.com

Our website will also keep you informed of our 'Beer Of The Month' and allow you to download copies of all our menus throughout the year.

We would like to keep our customers up to date with our latest news and offers and would therefore like to keep your details on our database so that we can contact you in the future.

Please tick the box if you DO NOT want us to retain your information.

Terms & Conditions:

Pre-booking and deposits required for all of our Christmas Menus.

The Christmas Fayre Menu is available throughout December to 6th January.

Live entertainment on Saturday 15th December, Christmas Day Evening and New Years Eve.



*Live Entertainment
over Christmas.....*

**Saturday 15th December
Christmas Day Evening
New Year's Eve**
(check Facebook for times)



The Stag Inn

Crosby, Maryport Cumbria CA15 6SH
01900 812549
www.staginn Crosby.com

Follow us on  /thestaginn Crosby

DESIGN AND PRINT BY FIRPRESS.CO.UK



The Stag Inn

*Christmas
Feast
2018*

*Come and
celebrate with us*

Christmas Day

Creamy Courgette & Dolcelatte Soup
served with a warm crusty roll

Buffalo Tomato, Avocado & Crab Tower
served with a rocket salad, basil and chilli oil

Marinated Beetroot with Grilled Goats Cheese

with salad leaves & a red wine vinegar reduction

Salmon & Prawn Fishcake

served on a bed of melon,
drizzled with a lime chilli jam

Pineapple & Melon Carpaccio

served with a mulberry compot

Champagne Sorbet

Traditional Roast Cumbrian Turkey

with sage & onion stuffing, yorkshire pudding,
pigs in blankets, roast & mashed potatoes
and seasonal vegetables

Pheasant A L'Orange with Dried Apricots and Prosciutto

served with watercress and wild rice

Fillet Steak

served with a stilton potato cake,
seasonal vegetables and a port sauce

Rack of Lamb

with colcannon mash and a redcurrant jus

Fish Medley

pan fried bream and salmon, finished with a crayfish,
tarragon and white wine sauce

Traditional Christmas Pudding

with warm brandy sauce

Lemon & Lime Posset

served with shortbread

Trio of Desserts

triple choc brownie, raspberry pavlova,
baileys crème brûlée

Strawberry & White Chocolate Cheesecake

with fresh cream

Cumbrian Cheese Board

served with crackers & fruit

Coffee and Mince Pies

£47.95 pp

Children under 12 £25.00

Christmas Fayre

Available daily throughout
December until 6th January 2019

Homemade Soup of the Day

choice of soups, served with
a crusty roll & butter

Smoked Salmon Parcels

on mixed leaves with brown bread

Breaded Brie & Camembert Wedges

served with cumberland sauce

Prawn Cocktail

with marie-rose sauce on mixed leaves
with brown bread

Fan of Melon and Raspberries

Roast Local Turkey or Topside of Beef

served with all the trimmings

Pan Fried Tuna Streak with Honey Glaze

served with seasonal vegetables and potatoes

Loin of Pork with a Cranberry Crust

with dauphinoise potatoes and seasonal vegetables

Chicken Fillet stuffed with Cumberland Sausage

wrapped in bacon and served with cranberry gravy

Creamy Brie & Smoked Salmon Tagliatelle

served with garlic bread

Traditional Christmas Pudding & Brandy Sauce

Sherry Trifle with Fresh Cream

Winter Berry Crumble & Custard

Baileys Cheesecake with Fresh Cream

Selection of English Lakes Ice Creams

£23.95 PP

Vegetarian? We have a selection of vegetarian main courses available on request.

Allergies? We can also cater for special dietary requirements.

New Years Eve Party

Scotch Broth

served with a warm crusty roll

Smoked Salmon, Crab, & Prawn Cocktail

served with brown bread

Pan Fried Wild Mushrooms

in a creamy garlic sauce with garlic crouton

Roquefort & Pear Salad

with dressed mixed leaves

Avocado & Prawn Tarts

with salad leaves & marie-rose sauce

Haggis, Neeps & Tatties

with a creamy whisky sauce

Steak & Stilton

8oz Sirloin Steak, served with a stilton sauce

Sea Bass Fillets

baked with fennel and white wine

Luxury Game Pie

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

Pork Calvados

pan fried loin of pork topped with stilton and
severed with a calvados, apple and cream sauce

Roast Lamb stuffed with Black Pudding

served with a cumberland sauce

All served with the Chef's selection of
seasonal vegetables and potatoes

Bread & Butter Pudding

served with a whisky custard

Apple & Raspberry Meringue Pie

with fresh cream

Sticky Toffee Pudding

with vanilla ice cream

White Chocolate Cheesecake

with fresh cream

Cumbrian Cheese Board

served with crackers and fruit

£39.95 PP