

CHRISTMAS BOOKING FORM

Name of Party.....Number of Guests.....

Date of Party and Time of Party

Contact Name.....

Contact Telephone Number.....

Contact Email.....

Amount of Deposit Paid.....

Type of booking

Type of food.....

Special Requirements/Other Information.....

BOOKINGS POLICY

- Pre-ordering:** Menu choices must be pre-ordered 7 working days in advance of your party. For the set menu, each course must be accompanied by the guest name.
- Deposits:** The deposit required is £10 per head for the set menu. The deposit is held as a guarantee to confirm you're booking and will be deducted from your final bill. Deposits will be forfeited if we are given less than 7 days notice of cancellation or a decrease in numbers of guests
- Cancellations:** Should you wish to cancel your reservation we require 7 days notice by email, in person or telephone
- Notice:** Should the numbers increase or decrease we will need 7 days notice. An increase in numbers will be subject to availability only
- Payment:** We accept all major / debit credit cards except American Express
All bills must be settled on the day
- Gratuity:** A 10% optional service charge is included in the bill. All tips go to the staff
- Opening times:** We are licensed from 12 noon until 1.30 am 7 nights a week
The kitchen closes daily from 4pm to 6pm in the afternoon and 10pm in the evening except 9pm Sunday unless otherwise requested
- Sittings:** Use of the dining room is limited to four hours unless otherwise agreed
- Dietary Requirements:** Please inform us of any dietary requirements in advance. We cater for all diets if given notice. We cannot guarantee we will be able to accommodate if informed on the day



*Book your Christmas Party at
The Three Stags*



CHRISTMAS 2018

Christmas at The Three Stags is a joyous occasion and we pride ourselves on our friendly knowledgeable service. We make every effort to ensure that you will enjoy and remember your festive celebration.

Welcome to The Three Stags. A very British pub serving sustainable seasonal food. We are dedicated to fresh produce, seasonality and smiles. Our fish is line caught from day boats and so no trawling is involved. All of our meat is free range and our veg farmers and foragers are from Sutton farm Communities who are part of Riverford Organic.

Bookings are now being accepted for parties of up to 45 guests for a sit down three course meal or perhaps a drinks party with our delicious hand made wood fired pizzas

See our booking form for details. Please note that a 10% deposit and a pre-order are both necessary

The first floor gallery is for dinning only whether a drinks party or a sit down occasion

Richard and the team at The Three Stags wish you all a very happy Christmas

CHRISTMAS MENU

3 Courses £32 2 Courses £23

STARTERS

Home cured smoked salmon with horseradish crème fraîche & pickled beetroot
Bresaola Carpaccio, rocket & parmesan crust, pickled mushrooms & pomegranate
Pumpkin & roast chestnut Wellington. Winter spicy carrot & orange sauce (vg)

MAINS

Home-made savoury lentil loaf with celery root mash (vg/gl f)
Elwy valley free range Welsh turkey with all the trimmings
Roasted Blythburgh free range pork belly Tuscany style with fondant potatoes
Line caught catch of the day - En papillote with lemon and thyme, parsley potatoes
Homemade potato gnocchi with roasted almonds. Sage & butter sauce (v)
Homemade pumpkin ravioli with Stilton sauce (v)

DESSERT

Crème brûlée
Xmas pudding with brandy sauce
Lemon cheesecake with mix wild berries
Homemade chocolate truffles (vg)

Lemon or Orange Sorbet

CHEESEBOARD £8

Discretionary 10% service charge
Our dishes contain many of the allergens such as shellfish, dairy and nuts