



THREE COURSE WAPITI SET MENU



Grazing to start

A selection of breads, balsamic, oil butter, smoked and local cheeses,
Pickles, dips, smoked salmon and cured meats.

Main Course

Your choice of one of the following

Crispy Pork Belly

Served with gratin potato and Five Stags creamy vegetable slaw

Pea Pure, Chilli honey, Thyme Jus

Confit Chicken Breast

Served with gratin potato and Five Stags creamy vegetable slaw

Golden herb crum, polenta, creamy bacon and mushroom sauce.

Crispy Skinned Salmon

Served with gratin potato and Five Stags creamy vegetable slaw

Zesty herb mayo, capers.

Aged Grass Fed Ribeye

Served Medium Rare with gratin potato and Five Stags creamy vegetable slaw and Thyme Jus

Seasoned with Himalayan Salt

Dessert

Your choice of one of the following

Baked Cheesecake

Baked Cheesecake of the day

Chocolate Mousse Cake

Decadent Chocolate Mousse cake served with cream

Sticky Date Pudding

Sticky Date Pudding with custard and cream