MAKE THE FESTIVE SEASON SPARKLE

Let us spoil you with a selection of indulgent treats and divine tipples

THE STAG
ON THE RIVER
PUB, INN & DINING



LET THE FESTIVE FEASTING BEGIN!

Join us in celebrating the festive season in true sparkling style.

Settle in with our two or three-course festive menus, plan a cosy seasonal staycation, or drop by for a glass of something sparkling. Whether it's family gatherings, team celebrations, or long-overdue catch-ups, you'll find the joy of Christmas happening here.

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OUR MENUS

This Christmas, The Stag on the River invites you to gather around the table for festive feasts made for sharing. From 16th November, our seasonal menus will be filled with comforting classics and rich, warming dishes, served in cosy spaces made for celebrating together. Whether it's a long lunch with loved ones or dinner with friends, pull up a chair, settle in and enjoy the season with us.



Canapés

Savoury

Steak Tartare Crostini horseradish cream 3.5
Smoked Salmon Blini lemon & chive crème fraiche, salmon caviar 3
Devon Crab Tartlet apple, chives 3.5
Pig in Blanket Mini Hotdog cranberry chutney 2.5
Goats' Cheese & Clementine Chutney Tartlet | V 2.5
Whipped Ricotta Tart butternut squash, cranberries, crispy sage | V 2.5
Chicken Liver Parfait quince, toasted focaccia 2.5
Chicken, Pitchfork Cheddar & Leek Croquette 3
Brie & Chestnut Crostini winter greens, cranberry slaw | V N 2.5
Vegan Burrata Crostini pomegranate, chestnuts | PB N 2.5
Beetroot & Rosemary Hummus crispy chickpeas, pickled guindilla chilli | PB NG 2.5

Sweet

Stollen Bites | V 3
Mince Pie | V 3
Christmas Spiced Chocolate Brownie | PB 2.5
Vanilla Madeleines orange, honey, pistachio | N 2.5
Mini Sticky Toffee Pudding 2.5

Champagne & Fizz

Full drinks list available

		125ml	Bottle
Prosecco Extra Dry	Veneto, Italy, 11%	8.1	47
Nyetimber Rosé	West Sussex, England, 12%	11.6	67
Moet & Chandon Brut	Champagne, France, 12.5%	15.3	89

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.









Festive Set Menu

2 Courses 35.95 | 3 Courses 46.95

Starters

Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough

Chicken Liver Parfait quince, pickles, sourdough

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy

Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**

Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG

Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

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Signature Celebration Menu

3 Courses 68

Starters

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough

Smoked Duck Breast pear, watercress & radish salad, sourdough

Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle, sage

Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB NG

Mains

Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy

Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy

Roasted Hake bisque sauce, fennel, samphire, mussels | NG

Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussels sprouts, roast parsnips, gravy | PB NG

Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

Champagne & Fizz

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Sharing Boards

Sliders

Mix of ten - 90

British Beef Burger Ogleshield cheese, pickles

Roast Turkey winter greens, chestnut slaw, cranberry sauce

Plant-Based Burger vegan cheese, pickles | PB

Boards

Charcuterie salami, coppa & prosciutto, cornichons, figs, olives, London Sourdough, seeded crispbreads 75

Artisan Cheeseboard Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, quince jelly | N 75

British Cured Fish smoked mackerel pâté, hot smoked salmon rillettes, smoked salmon & caper dressing, London Sourdough, cucumber & fennel salad 90

Maldon Oysters shallot vinegar, lemon, Tabasco, samphire 65

Winter Mezze raw vegetable crudité, beetroot hummus, sourdough croutons | PB 70

Sides To Share

Rosemary & Garlic Roasted Potatoes | PB NG 16

Pigs in Blankets 20

Parmesan Fries | NG 18

Seasonal Leaves pistachio, mint, orange dressing | PB N NG 15

Champagne & Fizz

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Christmas Day Celebration

4 Courses 130

For The Table

Choose Three

- Devon Crab Tartlet — brown crab mayonnaise, apple
- Steak Tartare Crostini
- Vegan Burrata — pomegranate, chestnut crostini | PB N
- Whipped Ricotta Tart — butternut squash, sage | V
- Beetroot & Rosemary Hummus — crispy chickpeas, pickled chilli | PB NG

Starters

- Spiced Pumpkin Soup — sage, chestnuts, sourdough | PB
- Roast Scallops — orange & sage butter, Aleppo chilli, samphire
- Rare Fillet of Beef Carpaccio — figs, fennel, pomegranate, olive oil
- Slow-Cooked Balsamic Shallot Tarte Tatin — mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with beef dripping roast potatoes, maple glazed roots, Brussels sprouts & pigs in blankets

- Roast Turkey Crown — honey glazed gammon, duck, cranberry sauce
- Pan-Roasted Fillet of Beef — celeriac purée, wild mushrooms
- Wild Mushroom Wellington — truffle, celeriac purée, samphire | PB NG
- Pan-Roasted Halibut — bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

- Christmas Pudding — brandy butter ice-cream | N
- Chocolate Brownie — vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble — bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue — quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.
Wild Mushroom Wellington served with vegan roast potatoes

Festive Afternoon Tea

32.95 per person | Champagne upgrade 37.95 per person
Monday - Saturday, 12pm - 6pm

Sandwiches

Turkey sage and onion stuffing, cranberry
Smoked Salmon cream cheese horseradish and cucumber
Brie truffle and thyme honey | V

Sweet

Festive Sweet Treat
Mini Chocolate Éclair
Mini Mince Pie
Scones clotted cream, fresh strawberries, Tiptree preserves

Includes bottomless tea and coffee
Champagne afternoon tea includes a glass of Champagne per person

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
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DISCOVER OUR PRIVATE DINING SPACES

Our dedicated reservations team are delighted to assist you in finding & planning your perfect festive celebration.

THE RIVER ROOM

UP TO *14* SEATED GUESTS

THE RIVERSIDE LODGE

UP TO *50* SEATED GUESTS

Looking for something a little different? Our heated and covered outdoor terrace is available for drinks, casual gatherings, or an alfresco start to your celebration - even in the depths of winter.

DRINKS PACKAGES

ASK OUR TEAM ABOUT OUR FESTIVE DRINKS PACKAGES
To book, head to stagontherivereashing.co.uk/occasions

SPEND CHRISTMAS BY THE RIVER

Escape to the riverside this festive season. From Christmas celebrations to New Year getaways, settle in for cosy rooms, roaring fires, seasonal food and all the charm of a winter stay by the water.

CHRISTMAS STAY

ARRIVING THURSDAY 24TH DECEMBER

Two-night stay with breakfast - from £350
Three-night stay with breakfast - from £475
Add Christmas Day lunch £130pp
Minimum two-night stay

NEW YEAR'S STAY

ARRIVING THURSDAY 31ST DECEMBER

One-night stay with breakfast - from £180
Two-night stay with breakfast - from £280

Package upgrades:
Port or Sherry and mince pies for two - £17.5
Bottle of Champagne - £70





OUR SISTER DESTINATIONS

The Stag on the River is one of four distinctive destinations in our family, each with its own character and its own patch of countryside - and all of them dressed for the season. Log fires, long lunches, and rooms worth staying the night for. If you're travelling, hosting, or simply fancy somewhere new, we have Christmas stay packages across all four.

THE HARE AND HOUNDS

Speen, Newbury, Berkshire

A country inn with 17th-century roots, The Hare & Hounds wears its West Berkshire setting well - leather, wood and brass, an equestrian eye, and a log fire for those cold Christmas days. Four-legged guests welcome, and Highclere and the Downs on the doorstep for a Boxing Day walk.

WINTER WEEKENDS AND FESTIVE PACKAGES AVAILABLE FROM £179





THE WELLINGTON ARMS

Stratfield Turgis, Hampshire

Set within the Wellington Estate, a few minutes from Basingstoke, The Wellington Arms is a country pub, restaurant and rooms surrounded by open Hampshire countryside. It's the kind of place where plans tend to extend - which, at Christmas, is rather the point.

TWO & THREE NIGHT PACKAGES AVAILABLE FROM £300



WILD THYME AND HONEY

Ampney Crucis, near Cirencester

An award-winning boutique hotel and pub in the heart of the Cotswolds, stone walls, wooden beams & simple pleasures impeccably delivered. Rooms & suites look out over the countryside, dogs are very much part of the family, and the restaurant sits alongside for a proper pub Christmas by the fire.

THREE NIGHT PACKAGES AVAILABLE FROM £725 PER NIGHT



MAKE THEIR CHRISTMAS WITH A GIFT EXPERIENCE

For the ones who already have everything.
Give them something to look forward to instead.

A long dinner with the people they love most. Lunch with friends that runs well into the afternoon. Or a weekend away with nothing to do but eat well, sleep properly and take the dog for a wander. Simple pleasures, impeccably delivered - and a few new memories to go with them.

Gift vouchers can be used across any of our pubs. Accommodation experiences are hotel-specific, so do choose the right one for your lucky recipient.

Posted to your door, or sent straight to your inbox if you've left it a little late. Browse the options at gifts.linwood-collection.co.uk

SCAN TO PURCHASE



T&Cs

FESTIVE DINING *bookings over 6 people*

For tables of 6 or more a deposit of £10 per person is required to confirm the booking and a pre-order is required at least 7 days before the booking.

For tables of 12 or more a cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided.

For tables of 6-11 guests a cancellation or no-show within 48 hours of the booking will incur a £10 charge per person, taken from the deposit provided.

A 12.5% service charge is added to the bill for all party sizes

CANAPÉS AND SHARING BOARDS *bookings over 20 people*

A pre-order is required at least 7 days before the booking, with a deposit of £10 per person. Minimum order of 10 pieces per individual canapé type. A cancellation or no-show within 7 days of the booking will incur a £10 charge per person, taken from the deposit provided. A 12.5% service charge is added to the bill.

PARTIES OF 20 OR MORE

For parties of 20 or more, deposits become non-refundable on confirmation of the pre-order, or 28 days before the booking date, whichever comes first. Up to that point the deposit is held against the booking in the usual way.

CHRISTMAS DAY LUNCH

A deposit of £40 per person applies, including children, so a child on the £50 children's menu still carries the full £40 deposit. A pre-order is required by 11th December (14 days) at the latest. Full payment is required by December 1st and is non-refundable. Bookings made after December 1st will require payment in full upon booking and is non-refundable. A 12.5% service charge is added to the bill.

CHRISTMAS STAYS

Rates are subject to availability, include breakfast and VAT, and are based on two people sharing.

Upgraded rooms available at additional rates. Pre-booking is essential. A 25% non-refundable deposit is required at the time of booking; the remaining balance is required by November 1st. Bookings made after 1st November should be paid in full upon booking. Once paid in full, rates are non-refundable and non-transferable. For one-night stays and fully flexible rates, see each venue's website; Christmas Day lunch and New Year's Eve table reservations are booked via the website.















01483 421568

WWW.STAGONTHERIVEREASHING.CO.UK

RESERVATIONS@LINWOODCOLLECTION.COM

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At Home in the

LINWOOD

COLLECTION