



STUBBS



FESTIVE PARTY MENU

HOMEMADE BREAD
Kalamata Olive Oil and Balsamic

~ STARTERS ~

CRISP FRENCH BRIE
(VEGETARIAN)
Stubbs jalapeño sauce and
crusty bread

*FINE SCOTTISH SMOKED SALMON
Dressed with caper berries, rocket leaves
and finely chopped shallot, with dill crème
fraiche and freshly made bread

*GRILLED GOATS CHEESE
Served on Portobello mushroom with house
chutney, rocket leaves, balsamic glaze and
basil oil

CARPACCIO OF SCOTTISH BEEF
Porcini mushroom, shaved Parmesan
& crisp shallot rings, mushroom
dressing

TEMPURA KING PRAWNS
(E3 SUPPLEMENT)
Jalapeno dip and teriyaki dipping
sauce

TEMPURA VEGETABLES
(VEGAN)
Teriyaki and chilli dipping sauces

*CHICKEN LIVER PARFAIT
House chutney, and toasted bread

*PRAWN AND AVOCADO
COCKTAIL
Buttered, fresh wholemeal bread

~ MAIN COURSES ~

TOURNEDOS ROSSINI

Pan Roasted Scottish Fillet, served medium rare on a toasted croute and steamed spinach, finished with chicken liver parfait, Madeira jus, Dauphinoise potatoes and Tenderstem broccoli.

*MOULES FRITES

Fresh Scottish mussels, white wine, garlic, parsley and cream sauce, with crusty bread and hand cut chips

*RYE BAY SEABASS FILLET

Pan roasted and served with sauce vierge, chive buttered Nicola potatoes and Tenderstem broccoli

FRESH CRÊPE (VEGETARIAN)

Stuffed with spinach, finely sliced mushroom and shallot, finished with nutmeg and cream, grilled with pomodoro sauce and mozzarella, served finished with toasted pumpkin seeds

CRISPY AVOCADO MAKI (VEGAN SUSHI)

A sliced, whole vegan Californian, sesame, red pepper, smoked bell pepper and avocado roll, served with orange & mango salsa, ginger, sriracha vegan mayo, wasabi and unagi sauce, finished with marinated, roasted pumpkin seeds

*SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and a rich port wine, garlic and rosemary jus

*THE STUBBS DOUBLE

Chopped Scottish rump cap (picanha), formed into two generous patties, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, brioche bun with melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and lettuce, accompanied by hand cut chips, fresh fried, onion rings and coleslaw

*SHANK OF LAMB

Served on creamed potato with Tenderstem broccoli and a rich mint, rosemary and red wine jus

CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and hand cut chips

~ DESSERTS ~

BANOFFEE PIE

BLUEBERRY CHEESECAKE

*LEMON POSSET
Shortbread biscuit

WARM CHOCOLATE FUDGE CAKE
Whipped cream or ice cream, crushed pistachios
(vegan option available)

3 Courses, Seated Before 5pm 36.95 Per Person

3 Courses, Seated After 5pm 41.95

Price includes table

£20 per person deposit required

*Available as gluten free

This menu is available from the 17th of November until the 1st of January

PLEASE BE AWARE THAT ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS AND GLUTEN ARE PRESENT, AS WELL AS OTHER ALLERGENS, THEREFORE WE CANNOT GUARANTEE THAT ANY FOOD IS COMPLETELY 'FREE FROM' TRACES OF ALLERGENS, DUE TO THE RISK OF CROSS CONTAMINATION. OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, SO PLEASE ASK YOUR SERVER BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE PRESENCE OF SPECIFIC INGREDIENTS OR ALLERGENS IN YOUR FOOD, ALTERNATIVELY FULL ALLERGEN INFORMATION CAN BE PROVIDED.

FISH AND SHELLFISH DISHES MAY CONTAIN BONES AND/OR SHELL.
DUE TO THE NATURE OF THE BUTCHERY, SOME LAMB DISHES SERVED ON THE BONE MAY CONTAIN SHARDS

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

~ **CHAMPAGNE AND SPARKLING** ~

FIABESCO, PROSECCO EXTRA DRY DOC NV - 125ML 7.95

Italy, Veneto ABV 11%

GOBILLARD, GRAND RESERVE, PREMIER CRU - 125ML 10.90

Our Stunning House Champagne - France - Champagne ABV 12.5%

NYETIMBER CLASSIC CUVEE MV - 125ML 10.90

England - West Sussex and Hampshire ABV 12.0%

GUSBOURNE BRUT RESERVE - 125ML 10.90

England - Kent and West Sussex ABV 12.0%

GUSBOURNE ROSE - 125ML 13.40

England - Kent and West Sussex ABV 12.0%

*Please see wine list for full Champagne Menu

~ **COCKTAILS** ~

11.00

ESPRESSO MARTINI

Vodka, Kahlua, Espresso

MARGARITA

Tequila, Triple Sec, Lime Juice

NEGRONI

Gin, Campari, Red Vermouth

PORNSTAR MARTINI

Vanilla Vodka, Passion Fruit Liqueur, Prosecco (served in),
Vanilla Syrup, Lime Juice

COSMOPOLITAN

Vodka, Cointreau, Triple Sec, Cranberry Juice, Lime Juice

PINA COLADA

Coconut Liqueur, Pineapple Juice, White Rum, Vanilla Ice Cream

SEX ON THE BEACH

Vodka, Peach Schnapps, Orange Juice, Cranberry Juice

BLOODY MARY

House Vodka, Tomato Juice, Worcestershire Sauce,
Tabasco, Celery Salt, Lemon

TEQUILA SUNRISE

Tequila, orange juice and Grenadine

BLACK RUSSIAN

Vodka, Kahlua

OLD FASHIONED

Bourbon, Angostura bitters, fresh orange

WHITE RUSSIAN

Vodka, Kahlua, Cream

MIMOSA

Champagne, Orange Juice

BRANDY ALEXANDER

Brandy, Crème De Cacao, Cream

MOJITO

White rum, fresh mint and lime

CAIPIRINHA

Cachaca and lime

KIR ROYALE

Champagne, Crème de Cassis