

The Nags Head
at
Haughton Moss

Tel : 01829 260265
Website : www.ournagshead.co.uk

FUNCTION MENU OPTIONS



This is a freehold pub dating back to 1629; the timbered black and white building was once a village smithy. Inside you will find low ceilings, old beams, exposed brickwork and real fires, and a warm welcome from the (manager) Karl prince, (head chef) Richard Williams and (proprietors) Debbie and Rory Keigan.

Outside we have a bowling green, spacious gardens and two sun kissed patio areas. Great in the Summer to catch them all important birthday, wedding & christening shots etc.

No matter what size of party from 6-62 private or otherwise, we are all committed to providing quality food and excellent service in a warm and friendly atmosphere. N.B an option to take over the whole pub is also possible, this could increase seating availability to nearer 120 persons

Cold Finger Buffet Option 1

Selection of Sandwiches

Fresh Home Cooked Ham
Roast Beef
Cheese, Onion & Mayonnaise
Egg Mayonnaise

Sausage Rolls

Pizza Bites

Homemade Chips

Selection of Mixed Cakes & Biscuits

Self Serve Tea & Coffee

£8.75pp

What a banquet! The Food,
Service, and Ambience –
Brilliant Leslie & Marion
Kynnersley

Cold Finger Buffet Option 2

Selection of Sandwiches

Chicken & Bacon
Home Cooked Ham Mayonnaise & Salad
Tuna Sweetcorn & Mayonnaise
Roast Beef

Sausage Rolls

Pizza Bites

Homemade Chips

Vegetarian Quiche

Chicken Drumsticks

Mixed Salad & Dressings

Selection of Homemade Mixed Cakes Biscuits

Self Serve Tea & Coffee

£12.25pp

Cold Finger Buffet Option 3

Sandwiches (Your Choice of **FOUR** Fillings)

- Bacon & Brie •Roast Beef & Horseradish
- Chicken & Bacon •Fresh Home Cooked Ham
- Prawn & Marie Rose •Tuna Sweetcorn & Mayo
- Smoked Salmon •Cheshire Cheese & Pickle

Herb Marinated Chicken Legs

A Selection of Sausage Rolls & Pork Pies

Duck & Orange Pate on Melba Toast

Vegetarian Quiches

Prawn & Mushroom Vola Vonts

Scotch Eggs

Olives

Homemade Chips

Fish Platter

Dressed Salmon with Smoked Salmon & King Prawns

Homemade Cakes

Pavalova & Fresh Fruit

Self Serve Tea & Coffee

£17.75pp

Desserts

Applies to all Dinner, HOT Buffet and Knife and Fork Buffet Menus.

Desserts can be chosen from any option but a supplement may apply

OPTION 1

Hot Chocolate Fudge Cake

Meringue Roulade

Bakewell Tart

Fresh Fruit Salad

Vanilla Ice Cream, Flake & Wafer

OPTION 2

Cheesecake

Bread & Butter Pudding

Pavlova

Fresh Fruit Salad

Vanilla Ice Cream, Flake & Wafer

OPTION 3

Profiteroles

Sticky Toffee Pudding

Brandy Snap Basket

Fresh Fruit Salad

Vanilla Ice Cream, Flake & Wafer

Cheese & Crackers Board

Priced at £2.00 Supplement Per Person

Dinner Menu Option 1 is prepared giving limited options. Ordering in advance is not needed but would help if you're able to do so.

Dinner Menu Option 2, 3. To help us with stock levels and provide a more efficient service, ordering in advance will be required, Dependant on party size however, ordering on the night may be possible.

Alternative menus can be discussed and tailor made to suit your individual group requirements and/or budget.

DINNER MENU - Option 1

STARTERS

Soup

Homemade Soup of Your Choice.
Served With Fresh Crusty Bread

Melon

Fan of Honeydew Melon Garnished with
Fresh Fruit & Berry Fruit Coulis

Pate

A Smooth Duck & Orange Pate Served with
Toasted Ciabatta & a Tangy Cumberland Sauce

MAINS

Your Choice of Roast Dinner -
Select 2 Roast Meats From

Roast Beef, Roast Lamb, Roast Turkey or Roast Pork

Served With Traditional Trimmings

Salmon Fillet

Fresh Salmon Fillet Served on a Bed of Wilted Spinach
Finished with a Red Pesto Sauce

Steak Pie

Local Diced Steak Slow Cooked with Ale, Mushrooms and Onions
Topped with a Light Puff Pastry Lid

Vegetable Cannelloni

Soft Lasagne Sheets Filled with Spinach & Ricotta Cheese
Baked in Tomato Sauce Topped with Béchamel Sauce & Cheese

To Accompany Your Meal will be separately served, Potatoes & Fresh
Vegetables and we will be happy to Replenish as Needed

DESSERTS -Please see above

2 Courses £15.95

3 Courses £19.95

Both 2 & 3 Course Meals Include Coffee & Mints

DINNER MENU - Option 2

STARTERS

Soup

Homemade Soup of Your Choice.
Served With Fresh Crusty Bread

Garlic Mushrooms

Button Mushrooms Served in a Garlic & White Wine Cream Sauce
Served with Ciabatta Toast & Salad Garnish

Black Pudding

Fresh Local Black Pudding Served with Bacon Lardons
& Warm Tomato Chutney

Cod Goujons

Fresh North Sea Cod Cooked in Our Famous Beer Batter
& Finished with Our Tangy Citrus Mayo & Salad Garnish

MAINS

Half Chicken

Half a Roast Chicken Served with Stuffing,
Chipolata & Finished with Traditional Gravy

Lemon Sole

Delicate Steamed Fillets of Lemon Sole Served
With a Lemon & Prawn Butter

Belly Pork

Tender Local Belly Pork Twice Roasted, Served on
a Bed of Champ Mashed Potatoes & Pork Jus

10oz Rib-eye Steak

10oz Rib eye Steak Cooked to Your Liking Served
with Grilled Tomato & Mushrooms

Mushroom Stroganoff

Button Mushrooms Pan Fried with Onions, Flamed with Brandy
Finished with Cream & Served Over Boiled Rice

To Accompany Your Meal will be separately served, Potatoes & Fresh
Vegetables and we will be happy to Replenish as Needed

DESSERTS - Please see above

2 Courses £19.95

3 Courses £24.95

Both 2 & 3 Course Meals Include Coffee & Mints

DINNER MENU Option 3

STARTERS

King Prawns

Pan Fried with Onions & Peppers, Served with Sweet Chilli Sauce

Goat's Cheese

Toasted Ciabatta Topped with Caramelised Red Onion &
Goats Cheese. Finished with a Balsamic Dressing

Mussels

Fresh Mussels Cooked in a Garlic, White Wine Cream Sauce.
Finished with Half a Garlic Bread

Black Pudding

Grilled Black Pudding Served with Bacon Lardons & Tomato Chutney

Soup

Homemade Soup of Your Choice. Served With Fresh Crusty Bread

MAINS

Smoked Haddock

Smoked Haddock Fillets Set on a Bed of Wilted Spinach
with a White Wine Sauce Topped with a Herb Crust

6oz fillet

6oz Fillet Steak Cooked to Your Liking Served
with Grilled Tomato & Mushrooms

Pork Fillet

Tender Medallions of Pork Fillet, Pan Fried in Olive Oil, Towered with
Fresh Sage, Tomato Pesto & Mozzarella Cheese

Brie Tartlet

Crumbly Short Crust Pastry Filled with Caramelised Red Onions, Sun
Dried Tomatoes
Topped with Local Brie, Finished with Balsamic Syrup

Half a Duck

Half a Roast Duck Oven Roasted Served with an Orange Sauce

Chicken Breast

Pan Fried Chicken Breast Served on a bed of Mashed Potatoes &
Finished with a Creamy Mushroom Sauce

To Accompany Your Meal will be separately served, Potatoes & Fresh
Vegetables and we will be happy to Replenish as Needed

DESSERTS -Please see above

2 Courses £23.95

3 Courses £29.95

Both 2 & 3 Course Meals Include Coffee & Mints

ALL VEGETARIAN CHOICES ARE INTERCHANGEABLE

Hot Buffet Option 1	Hot Buffet Option 2	Hot Buffet Option 3	Cold Knife and Fork Buffet Option 1	Cold Knife & Fork Buffet Option 2
<u>STARTERS</u>	<u>STARTERS</u>	<u>STARTERS</u>		
Homemade Soup Served With Crusty Bread & Butter	Homemade Soup Served With Crusty Bread & Butter	Homemade Soup Served With Crusty Bread & Butter	Platter of Roast Meats (Beef & Ham)	Platter of Mixed Meats
Fanned Melon With Fresh Fruit & Berry Coulis	Fanned Melon With Fresh Fruit & Berry Coulis	Fanned Melon With Fresh Fruit & Berry Coulis	Smoked Salmon With a Dill Dressing	Smoked Salmon with Dill Dressing
<u>MAIN COURSE</u>	<u>MAIN COURSE</u>	<u>MAIN COURSE</u>	Potato Salad	Deli Platter (Salami Pastrami Ham Hock Terrine and Palma Ham)
Steak Ale & Mushroom Pie With Shortcrust Pastry	Steak Ale & Mushroom Pie With Shortcrust Pastry	Steak Ale & Mushroom Pie With Shortcrust Pastry	Pasta Salad	Pate & Melba Toast
Chicken Curry	Cod Goujons	Cod Goujons	Dressed Salad Leaves	Prawn & mushroom Volavonts
Roast Beef	Shepherd's Pie	Braised Beef Bourguignon <u>or</u> 1x Roast Meat of Your Choice	Dressed Salad Leaves	Pasta Salad
Cod Goujons	Mixed Vegetable Curry (V)	Fish Pie Topped with Creamy Mashed Potatoes	Mixed Breads	Potato Salad
Pasta Bake (V)	1x Roast Meat (of YOUR choice)	Pork Loin Stuffed with Apricots & Prunes Served with Pork Jus	<u>HOT</u>	Dressed Salad Leaves
Boiled Rice, Selection of Vegetables & Potatoes	Chicken Breast with a Creamy White Wine Sauce	Mushroom Stroganoff (V)	Chicken in a White Wine Sauce Or Braised Steak	Mixed Breads
1 Course £8.50 2 Course £12.50 3 Course £16.50	Boiled Rice, Selection of Vegetables & Potatoes	Chicken Breast Stuffed with Sun Dried Tomatoes wrapped in Palma Ham	Hot Minted New Potatoes	<u>HOT</u>
	1 Course £9.75 2 Course £14.95 3 Course £18.95	Boiled Rice, Selection of Vegetables & Potatoes	Homemade Chips	Beef Bourguignon or Beef Stroganoff
		1 Course £13.95 2 Course £18.95 3 Course £23.95	Boiled Rice & a Selection of Vegetables	Chicken Breast Wrapped In Palma Ham
			£10.25 Main Only £13.25 Main & Dessert	Dauphinoise Potatoes
			See Page 4 For Desserts	Homemade Chips
				Boiled Rice & a Selection of vegetables
				£13.50 Main Only £17.75 Main & Dessert

Thank you for considering our Nags Head. A visit and an informal chat is to be recommended.