

# THE STAFFORD ARMS

## CHRISTMAS EVE MENU

All tables will be required to Pre-Order with full payment required by 21st November

For parties of 12 or more, a 10% service charge will be added to your bill

*In the current climate the management reserve the right to amend this menu without notice.*

### Starters

**Roast Parsnip Soup\*** topped with Cumin Crème Fraîche and crispy Leeks. Served with warm Artisan Bread and salted English Butter  
**£6.50**

**Chicken Liver Parfait\***  
topped with Mushroom Duxelle and Red Onion Chutney.  
Served with toasted Ciabatta  
**£7.95**

**Southern Fried Chicken Goujons**  
Iceberg Lettuce, Red Chilli's, Honey and Micro Coriander  
**£7.75**

**Venison Croquettes** with sticky Red Cabbage and Parsnip Puree  
**£8.50**

**Smoked Salmon with Prawns\***  
with pickled Salad of Red Onion, Radish & Cucumber and Dill Lime Crème Fraîche  
**£8.25**

**Crispy Korean Cauliflower Florets\***  
tossed in a spicy Sauce, finished with Toasted Sesame Seeds and Iceberg Lettuce (VE)  
**£6.95**

### Main Courses

**The Stafford Arms Beef Shin and Bass Ale Pie** with Short Crust Pastry, Rich Gravy and Tender stem Broccoli. Served with a choice of Double Cream Mash or Triple Cooked Chips **£15.75**

**Stuffed Chicken Breast** with Cranberries, wrapped in Parma Ham, served with Sage infused Potato Fondant, Cauliflower Beignets, buttered Kale and a creamy Cheese Sauce **£18.95**

**Slow cooked Feather Blade of Beef\*** with Potato and Jerusalem Artichoke Gratin, buttered Kale and Bourguignon Sauce **£18.00**

**Portobello Mushroom Kiev** topped with Hazelnuts and Breadcrumbs. Served with Green Beans, Sauteed New Potatoes and Cherry Vine Tomatoes (VE) **£16.00**

**Miso and Orange Glazed Fillet of Sea Trout\***  
with Roasted Beets, Rice Noodles, Beansprouts, Chilli and Toasted Sesame Seeds **£22.50**

**Beer Battered Atlantic Cod Fillet** served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge **£14.95**

**Chicken, Ham & Leek Short Crust Pastry Pie** in a Cheddar Sauce with a choice of Double Cream Mash or Triple Cooked Chips. Accompanied by buttered Tender stem Broccoli **£15.50**

**12oz Gammon Steak\*** with home-made Piccalilli, Lancashire Black Pudding, fried Duck Egg and Triple Cooked Chips **£14.95**

**Buttermilk Sage and Onion Turkey Burger**, Brie, Baby Gem, and Cranberry Sauce. Served on a Seeded Brioche Bun, with Onion Rings and Triple Cooked Chips **£15.50**

**10oz Rump Steak\*** sourced from Dunwood Farm in Leek. Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice: Garlic and Rosemary or Sundried Tomato and Horseradish. (GF) **£23.00**

#### Sauce for your Steak:

Cognac and Peppercorn or Port and Stilton (GF) **£2.50**

**A selection of sandwiches will be available until 3.30pm**



### Desserts

**Sticky Toffee Christmas Pudding** with Brandy Custard and a Quenelle of whipped Cream

**New York Vanilla Cheesecake**, crushed Honeycomb, Clementine Gel and Cheshire Farm White Chocolate Ice Cream

**Rockslide Brownie** with rich Chocolate topped with Caramel, chunks of Brownie and toasted Pecans. Served with Cheshire Farm Clotted Cream Ice Cream

**Pineapple, Coconut and Malibu Pudding\*** topped with Chocolate Crumb, accompanied by Cheshire Farm Mango Sorbet and Hazelnut Brittle

**Brandy Snap Baskets** filled with Cheshire Farm Deluxe Ice Cream. Finished with freshly Whipped Cream. Choose from: Raspberry Pavlova or Mint Choc Chip

**Home-made Parkin Cake\*** served with Cheshire Farm Orange and Cointreau Ice Cream and a jug of fresh Cream

*This cake is vegan and gluten free and can be served with vegan cream and ice cream*

**Locally sourced Cheeses** with Oat Biscuits, Grapes, Celery and Home-made Chilli Jam

**All desserts £8.95**

**DISHES MARKED WITH AN ASTERISK \* CAN BE PREPARED AS GLUTEN FREE - PLEASE ADVISE US WHEN ORDERING OR PRE-ORDERING**

**Younger Guests  
and Smaller Plates**  
available until 6.30pm

**Southern Fried Panko Crumb Chicken Goujons,**  
served with a choice of Triple Cooked Chips and Baked Beans,  
or New Potatoes and Garden Peas  
£6.95

**Beetroot Risotto, Baby Leeks,  
Orange Segments and Crème Fraiche**  
£9.95

**Battered Atlantic Cod Fillet Goujons**  
served with a choice of Triple Cooked Chips and Baked Beans,  
or New Potatoes and Garden Peas  
£6.95

**5oz Rump Steak, Portobello Mushroom, Confit Cherry Vine Tomatoes  
and Triple Cooked Chips (GF)**  
£12.95

*(This steak is best served medium/medium rare)*

**Mini Cheese Burger Sliders  
with Triple Cooked Chips**  
£8.95

**Duo of Cumberland Sausages, with creamy Mashed Potatoes,  
buttered Savoy Cabbage and Onion Gravy**  
£8.95

**Spinach, Cashew, Chickpea and Sweet Potato Curry**  
served with Basmati Rice and Mint Yoghurt (VE) (GF)  
£9.95

**Sandwiches**  
(served on Ciabatta)  
available until 4.00pm

**"BOOST YOUR BUTTY"**  
with Triple Cooked Chips  
£2.50

**Hot Topside of Beef in Rich Gravy.**  
Served with a Gravy Jug (GF)  
£8.95

**Fish Finger Butty**  
with Beer Battered Cod, Watercress and Tartare Sauce  
£9.95

**North Atlantic Prawns, Marie Rose Sauce  
and Baby Gem Lettuce (GF)**  
£9.95

**Hot Chicken and Smoked Bacon with Siracha Mayonnaise,  
Guacamole and Beef Tomato (GF)**  
£7.95

**Rump Steak (cooked medium), Portobello Mushroom  
and Peppercorn Sauce (GF)**  
£10.95

**Mature Cheddar, Tomato, Mayonnaise and Spring Onion (VE) (GF)**  
£7.95

**Vegan Cheese, Tomato, Mayonnaise and Spring Onion (VE) (GF)**  
£7.95

**Cumberland Sausage and Goats Cheese  
with Caramelised Red Onion Chutney**  
£8.95

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**Anyone for Hot Chocolate? Try our Terry's Chocolate Orange Special £5.25**

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**Ask your server for our Drinks Menu**

A copy of the allergens in our dishes is also available and your server can provide this on request. A 10% Service Charge will be added to parties of 12 or more

**ENJOY YOUR VISIT, SIT BACK, RELAX AND LET US LOOK AFTER YOU!**