

THE STAFFORD ARMS

XMAS WEEK MENU (19-23 Dec)

Tables of 9 or more will be required to Pre-Order

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

Locally sourced Staffordshire Turkey with Roasted Parsnips, shredded Brussel Sprouts & Bacon, Carrot & Swede Mash, Rosemary Roasted Potatoes, buttered New Potatoes. Plus Pig in Blanket, Stuffing and a rich Gravy **£18.00***

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**



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 & Baked Beans,
or
New Potatoes and Garden Peas
£6.95

Battered Atlantic Cod Fillet Goujons
served with a choice of
Triple Cooked Chips & Baked Beans,
or
New Potatoes and Garden Peas
£7.95

Cumberland Sausage
Creamy Mash Potatoes,
Savoy Cabbage, Onion Gravy
and Onion Ring
£6.95

5oz Rump Steak
Portobello Mushroom,
Confit Cherry Vine Tomatoes and
Triple Cooked Chips (GF)
£12.95
(we recommend this steak to be
served medium or below)

Mini Cheese Burger Sliders
with Triple Cooked Chips
£8.95

Sandwiches
(served on Ciabatta)
available until 6.00pm

"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

Turkey, Bacon and melted Brie
with Cranberry Sauce (GF)
£8.95

Rump Steak
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



New Year's Eve 2022

This is a **TICKET ONLY** event.

This year New Years Eve is a little different!
The evening starts from 7.30pm. When you arrive, a chilled glass of Fizz will be waiting, then you will be all set to let the celebrations begin!
Gemma Louise will be providing the entertainment starting at 8.30pm
At 9.15pm Food Service will commence.

Our Special Occasion Buffet will be served by our team and comprise of:

**Freshly carved Topside of Roast Beef,
Roast Cheshire Turkey & Honey-glazed Roasted Ham**

The buffet table will have a selection of:
Warm Goats Cheese & Red Onion Tart, Plaice Goujons and Tartare Sauce,
Accompanied by New Potatoes roasted with fresh Rosemary,
then dressed with Home-made Garlic Butter

A platter of Salads consisting of Tomato & Onion with an Extra Virgin Olive Oil drizzle, Roast Vegetable Cous Cous, Dressed Mixed Leaf Salad
Cranberry Sauce, Horseradish and Mustard
Crusty Bloomer with English Butter

Followed by a Selection of Desserts and Cakes
with Whipped Cream and freshly brewed
English Breakfast Tea or Italian Filter Coffee

After the food service,
it's time to get those feet moving
as Gemma Louise takes us singing
and dancing into 2023!

Last Orders 12.30am
with Carriages at 1.00am

£45.00 per person

Italian Filter Coffee and Cake of the Day £6.95

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!

THE STAFFORD ARMS MENU SELECTOR 19-23 DEC

Return form personally, by post or email: info@staffordarms.com

DISHES MARKED WITH AN ASTERISK* can be made Gluten Free. For this option, enter GF in the box.

NAME OF YOUR PARTY: _____

NO. IN YOUR PARTY _____ **DATE OF BOOKING:** _____ **TIME OF BOOKING:** _____

OFFICE USE ONLY	Diner's name/initials																		Comments
	Roast Parsnip Soup*																		
	Chicken Liver Parfait*																		
	Southern Fried Goujons																		
	Venison Croquettes																		
	Smoked Salmon*																		
	Korean Cauliflower Florets*																		
	Roast Turkey*																		
	Beef and Ale Pie																		
	Stuffed Chicken Breast																		
	Blade of Beef*																		
	Portobello Mushroom																		
	Sea Trout*																		
	Cod Fillet																		
	Chicken, Ham & Leek Pie																		
	Gammon Steak*																		
	Turkey Burger																		
	Rump Steak*																		
	Sticky Toffee Christmas Pud																		
	Vanilla Cheesecake																		
	Rockslide Brownie																		
	Pineapple Pudding																		
	Brandy Snap Baskets																		
	Parkin Cake*																		
	Locally sourced Cheeses																		

PLEASE RETAIN COPIES FOR YOUR RECORDS