

THE STAFFORD ARMS

**Tuesday 27th December until
4.00pm on 31st December 2022
and 1st - 8th January 2023**

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

Chef's Home-made Soup of the Day*

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 Parmentiere Potatoes, Cauliflower Beignets, Baby Leeks 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.
Served with Green Beans, Sauteed New Potatoes and
Cherry Vine Tomatoes (VE) **£14.95**

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 **£16.00**

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

Apple and Blackberry Crumble
served with Cheshire Farm Vanilla Pod Ice Cream
or Creamy Vanilla Custard
£8.95

New York Vanilla Cheesecake,
crushed Honeycomb, Clementine Gel
and Cheshire Farm White Chocolate Ice Cream
£8.95

Rockslide Brownie with rich Chocolate
topped with Caramel, chunks of Brownie
and toasted Pecans. Served with Cheshire Farm
Clotted Cream Ice Cream
£8.95

Pineapple, Coconut and Malibu Pudding*
topped with Chocolate Crumb,
accompanied by Cheshire Farm Mango Sorbet
and Hazelnut Brittle
£8.95

Brandy Snap Baskets
filled with Cheshire Farm Deluxe Ice Cream.
Finished with freshly Whipped Cream.
Choose from: Raspberry Pavlova or Mint Choc Chip
£8.95

Home-made Parkin Cake*
served with Cheshire Farm Orange and Cointreau
Ice Cream and a jug of fresh Cream
£8.95

*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
£8.95

Cheshire Farm Ice Cream Pots £4.00
Choose from Strawberry, Chocolate or Vanilla
Ciocolatini £4.00. An assortment of hand-made
Italian Chocolate Truffles

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

Lemon Chicken
Oregano Pesto Mayonnaise
and Rocket (GF)
£7.95

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

Traditional Roast Menu £20
Any starter plus your choice of Roast

available Tuesday 27th December, 1st, 2nd and 8th January 2023

Starters

Chef's Homemade Soup of the Day*
served with warm Artisan Bread and salted English Butter

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

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

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

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

Main Courses

Topside of Roast Beef or Traditional Roast of the Day
with Home-made Yorkshire Pudding and all the trimmings
(£2.00 supplement for Lamb when offered)

Childrens Sunday Lunch £11.00

Starters

Home-made Soup or Garlic and Rosemary Ciabatta

Main Courses

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast of the Day with all the trimmings
(£1 Lamb supplement applies)

Chicken or Atlantic Cod Goujons
served with a choice of Triple Cooked Chips and Baked Beans
or New Potatoes and Garden Peas

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!

