

# Mother's Day

## Sunday 19<sup>th</sup> March 2023

### Starters

Wild Mushroom Soup with a Tarragon Crème Fraiche, Walnut Bread and salted English Butter  
Chicken Liver Parfait topped with Mushroom Duxelle and Red Onion Chutney.

Served with toasted Ciabatta

Black Pudding, Portobello Mushroom and Tomato Stack. Served with Celeriac Puree and crispy Leeks (VE)  
Garlic and Rosemary Ciabatta with Buffalo Mozzarella

Retro Prawn Cocktail, with Iceberg Lettuce and Wholemeal Bloomer

Breaded Hen's Egg, home-made Roast Ham, Pea Velouté and Baby Gem Lettuce

Panko Crumb Chicken Goujons, shredded Cos Lettuce, Pancetta, Parmesan and Caesar Dressing

### Main Courses

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast Turkey with Pigs in Blankets and fresh Cranberry Sauce

***Served with Savoy Cabbage, Cauliflower Cheese, Carrot & Swede Mash,  
Rosemary Roasted Potatoes and buttered New Potatoes***

Pan roasted Chicken Supreme, Spring Onion Rosti, Charred Asparagus,  
Goats Cheese Bon Bon, Pancetta and Red Wine Jus

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

Spiced Buttermilk Chicken Fillet Burger, Mozzarella, Baby Gem, Beef Tomato and Jack Daniels BBQ Sauce.  
Served on a Seeded Brioche Bun, with Onion Rings and Triple Cooked Chips

Beer Battered Atlantic Cod Fillet garnished with Panko King Prawns, served with Mushy Peas, Triple Cooked  
Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge

Lamb Shank, slow cooked with Red Peppers, Onions and Celery.  
Served with Saffron Mash Potatoes and Rosemary Carrots

Creamy Leek and Mushroom Pie, topped with Shortcrust Pastry, served with Savoy Cabbage,  
Red Wine Gravy and Truffle Mash or Triple Cooked Chips (VE)

Panko Crumbed Hake, sauteed New Potatoes, crushed Peas, Chorizo & Herb Cream Sauce

### Desserts

Chocolate Orange Bread and Butter Pudding with Vanilla Pod Double Cream Custard  
New York Vanilla Cheesecake crushed Honeycomb, Clementine Gel and  
Cheshire Farm White Chocolate Ice Cream

Homemade Parkin Cake, 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 vegan ice cream)***

Brandy Snap Baskets, filled with Cheshire Farm Mint Choc Chip or Raspberry Pavlova  
Ice Cream. Finished with freshly Whipped Cream

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

**£36.00 Gold Card**

**£38.00 Non-Members**

# Children on Mother's Day

(for children 12 and under)

## Starters

Garlic and Rosemary Ciabatta

Or

Leek and Potato Soup with Wholemeal Bloomer and Salted Butter

## Main Courses

Topside of Roast Beef with Home-made Yorkshire Pudding

Traditional Roast Turkey with Pigs in Blankets and fresh Cranberry Sauce

***Served with Savoy Cabbage, Cauliflower Cheese, Carrot & Swede Mash, Rosemary  
Roasted Potatoes and buttered New Potatoes***

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

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

## Desserts

Brandy Snap Basket filled with Mint Choc Chip, Raspberry Pavlova or White Chocolate  
Cheshire Farm Deluxe Ice Cream and finished with freshly Whipped Cream

Chocolate Fudge Cake served with Cheshire Farm Vanilla Pod Ice Cream

Cheshire Farm Ice Cream Pots: Strawberry, Chocolate or Vanilla

Ciocolatini. An assortment of hand-made Italian Chocolate Truffle

**£12.95**

(Not subject to further discount)