

THE STAFFORD ARMS

BOXING DAY MENU

Gold Card Members
£33.00

Non-Members
£35.00

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

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

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

Venison Croquettes with sticky Red Cabbage and Parsnip Puree

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 in Toasted Sesame Seeds and Iceberg Lettuce (VE)

Main Courses

Topside of Roast Beef or Roast Leg of Lamb* and Yorkshire Pudding with all the Trimmings

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

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

Miso and Orange Glazed Fillet of Seatrout* with Roasted Beets, Rice Noodles, Beansprouts, Chilli and Toasted Sesame Seeds

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

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

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

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

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, then 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 vegan vanilla ice cream

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

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



THE STAFFORD ARMS

CHILDREN'S MENU BOXING DAY

£12.00*

Starters

Chef's homemade Roast Parsnip Soup, garnished with a melted Cheese Croûté served with Artisan Bread and English Butter

Or

Garlic and Rosemary Ciabatta

Main Courses

Traditional Topside of Roast Beef with Yorkshire Pudding and all the trimmings

Freshly Beer Battered Cod Fillet served with Mushy Peas, hand cut Chips and homemade Tartare Sauce garnished with Leaf and Lemon Wedge

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

Desserts

Brandy Snap Basket filled with Cheshire Farm White Chocolate Chunk Ice Cream or Mint Choc Chip

Cheshire Farm Strawberry or Vanilla Pot

Chocolate Fudge Cake with Cheshire Farm Vanilla Ice Cream

*not subject to further discounting



