

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 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, Sautéed 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

