

# 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 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) **£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**

**Hot Chicken and Smoked Bacon**

with Siracha Mayonnaise,  
Guacamole and Beef Tomato (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

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**Italian Filter Coffee and Cake of the Day £6.95**

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**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 POST-XMAS MENU SELECTOR

Return form personally, by post or email: [info@staffordarms.com](mailto: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	
	Home-made Soup*																					
	Chicken Liver Parfait*																					
	Southern Fried Goujons																					
	Venison Croquettes																					
	Smoked Salmon*																					
	Korean Cauliflower Florets*																					
	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*																					
	Apple Blackberry Crumble																					
	Vanilla Cheesecake																					
	Rockslide Brownie																					
	Pineapple Pudding																					
	Brandy Snap Baskets																					
	Parkin Cake*																					
	Locally sourced Cheeses																					
	Ice Cream Pot																					
	Cioccolatini																					

PLEASE RETAIN COPIES FOR YOUR RECORDS