

THE STAFFORD ARMS

Thank you for your enquiry about your forthcoming function.

We pride ourselves on creating a high standard of comfort, service and cuisine to match the expectations of your guests.

Having successfully organised many functions, we understand the importance of your Special event and our aim is to provide an individual service tailored to your needs.

We have facilities to cater for up to 120 people.

Provisional bookings are held for one week after which time, to secure your booking, a non-refundable deposit of £5.00 per person is required.

Final numbers and your menu selection should be confirmed 14 days prior to your function.

The balance on your account is payable in full 7 days prior to the event.

The traditional setting of the 16th century Stafford Arms, with ample parking, overlooking the village green at Bagnall, will ensure the most successful occasion.

The Stafford Arms

The Green, Bagnall, Stoke on Trent, ST9 9JR

Tel: 01782 502266

info@StaffordArms.com

www.StaffordArms.com

Please Note: Buffets are subject to minimum numbers and menu restrictions on certain days

THE STAFFORD ARMS

Buffet Menus

Menu A £6.95 per head

Assorted Filled Sandwiches of:
Topside of Roast Beef, Home-cooked Honey-glazed Roast Ham,
Tuna & Mayo and Mature Cheddar
Accompanied by Hand Cut Chips and Dips

Menu B £7.95 per head

Assorted Filled Sandwiches of:
Topside of Roast Beef, Home-cooked Honey-glazed Roast Ham,
Tuna & Mayo and Mature Cheddar
Warm Goats Cheese & Red Onion Tart and Rustic Sausage Rolls
Accompanied by Hand Cut Chips and Dips

Menu C £9.95 per head

Assorted Filled Sandwiches of:
Topside of Roast Beef, Home-cooked Honey-glazed Roast Ham,
Tuna & Mayo and Mature Cheddar
Rustic Sausage Rolls, Chilli Chicken Cous Cous Salad,
Plaice Goujons & Tartare Sauce
Accompanied by Hand Cut Chips and Dips

Menu D £14.95 per head

Nocellara Sicilian Olives, Italian Antipasto with Italian Meats,
Buffalo Mozzarella, Tomato & Onion Salad,
Boneless Buttermilk Chicken Thighs with Chilli & Honey,
Warm Potato Salad with Capers and Rocket,
Italian Ciabatta with Extra Virgin Oil and Balsamic Vinegar

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Afternoon Tea Menus

Menu E £9.95 per head

Baked Honey-glazed Roast Ham and Cucumber Finger Sandwiches
Followed by Home-made Scone with freshly Whipped Cream
and Strawberry Jam, served on a Vintage Stand
Followed by freshly brewed English Breakfast Tea or Italian Filter Coffee

Menu F £15.00 per head

Finger Sandwiches of Smoked Salmon and Cream Cheese,
Baked Honey-glazed Roast Ham, Topside of Roast Beef & Horseradish
and Egg Mayonnaise
Home-made Scone with Whipped Cream and Strawberry Jam
Selection of Cakes, served on a Vintage Stand
Followed by freshly brewed English Breakfast Tea or Italian Filter Coffee

Why not add a ¼ Bottle of Prosecco?

Available to add to Menus A to D

Slice of Cake £3.50 per head

Slice of Cake served with Fresh Cream £4.50 per head

The choice of Cakes can be discussed with your Function Coordinator.

*Freshly brewed English Breakfast Tea
or Italian Filter Coffee £2.00 per head if ordered at same time as buffet*

Tea/coffee ordered on the day will be charged at full price

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Special Occasion Buffet

£19.95 per head or £15.00 per head without Cakes and Desserts

(minimum 30 people)

Freshly carved Topside of Roast Beef,
Roast Cheshire Turkey & Honey-glazed Roasted Ham
Served by a member of our team

The buffet table will have a selection of:

Warm Goats Cheese & Red Onion Tart, Plaice Goujons and Tartare Sauce,
Boneless Buttermilk Chicken Thighs with Chilli & Honey
Accompanied by New Potatoes roasted with fresh Rosemary, then dressed
with Home-made Garlic Butter, Crusty Bloomer with English Butter

A platter of Salads consisting of Tomato & Onion with an Extra Virgin Olive
Oil drizzle, Roast Vegetable Cous Cous, Dressed Mixed Leaf Salad

Followed by a Selection of Cakes with Whipped Cream
and freshly brewed English Breakfast Tea or Italian Filter Coffee

Served by a member of our team

Vegetarian, Vegan, Coeliac or other dietary variations can be added to any menu.

***If any of your guests do have any specific dietary requirements,
please notify us at the time of confirming your buffet. Unfortunately we
will not be able to accommodate any changes on the day of your function.***

*Drinks packages are available for those wishing to
have a drink on arrival or toast*

Please discuss any of the above with your Function Coordinator

The menus above are a small taste of what we are able to provide

If you have your own menu ideas
we will be happy to cost these for you.