

LARGE PARTY MENUS FOR PARTIES OF 18 TO 30 PEOPLE.

Large parties are required to pay a £10pp deposit and Pre-order their food.

Starters

Garlic and Rosemary Ciabatta with Buffalo Mozzarella £6.95

Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter £6.00

Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts. Served with Toasted Ciabatta (GF) £7.95

Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Frisee Endive and Sourdough Crisps (GF) £6.95

Panko Crumbed Chicken Goujons, Celeriac & Fennel Slaw with a Maple Mayonnaise £8.95



Mains

8oz Sirloin Steak. 28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice: Garlic and Rosemary or Blue Cheese Tarragon Butter (GF) £28.00

Sauce for your Steak: Cognac and Peppercorn or Bordelaise (GF) £3.00

12oz Gammon, Black Pudding, Peppered Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips (GF when served without the Black Pudding) £16.95

Pan-fried Chicken Supreme, Parmesan Pommes Anna, crushed Butternut Squash, Baby Leeks and a Sage Jus (GF) £18.95

Slow cooked Feather Blade of Beef, Double Cream Mash, Roasted Swede, Artichokes, Cavolo Nero and a Red Wine Gravy (GF) £18.95

Pan-fried Sea Trout with Double Cream and Chive Mash. Served with a Smoked Bacon, Leek and Prawn Saffron Cream Sauce £23.00

Wild Mushroom and Truffle Arancini Cakes, served with a Jerusalem Artichoke Velouté, Braised Fennel and Wilted Spinach (VE) £16.95

Favourites

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 £16.50

The Stafford Arms Angus Steak Burger. Smoked Bacon, Monterey Jack Cheese, Baby Gem, Caramelised Onions and Stafford Arms Burger Sauce. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips (GF) £16.00

Beer Battered Atlantic Cod Fillet, served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge £15.00. Add Homemade Curry Sauce £2.50 or Gravy £2.00

Younger Guests and Smaller Plates £7.95

Panko Crumb Chicken Goujons or Battered Atlantic Cod Fillet Goujons or Duo of Cumberland Sausages

Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas

Desserts

Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream £8.95

New York Cheesecake, with Butterscotch Sauce, Fudge Pieces and Cheshire Farm Clotted Cream Ice Cream £8.95

French Apple Beignets, Mini Doughnuts filled with Apple and finished with a Cinnamon Glaze and topped with Double Cream £8.95

Dark Chocolate and Cherry Torte, served with Cheshire Farm Coconut Ice Cream (VE) £8.95

Locally sourced Cheeses with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney £9.25

On a Sunday the Two Course Sunday Lunch Menu is also available. Please refer to our website for full details.

Please make your server aware, if you have a food allergy. Note, dishes with (GF) mean these can be CHANGED to be Gluten Free. Please discuss with your server if you require the dish to be adapted. A copy of the allergens in our dishes is also available and your server can provide this on request.

For parties of 12 or more, a 10% service charge will be added to your bill.