

THE STAFFORD ARMS

CHRISTMAS EVE MENU

Nibbles

Nocellara del Belice Sicilian Green Olives **(VE) (GF) £4.50**

Garlic and Rosemary Ciabatta **(VE) £5.25**

Garlic and Rosemary Ciabatta **£5.25**
with Buffalo Mozzarella **£6.95**

Starters

Roast Butternut Squash Soup* with Chilli Crème Fraiche and Parmesan Croute. Accompanied by Bread and Salted English Butter **£6.50**

Panko Crumbed King Prawns served with Spring Onions, Cucumber, Iceberg Lettuce and Bang Bang Sauce **£8.95**

Duck Leg Terrine with Pickled Pears, Celeriac Mousse and Onion Brioche **£8.25**

North Atlantic Prawns, Cucumber, Tomato, Gem Lettuce and Spiced Marie Rose with Brown Bread and Salted English Butter **(GF) £7.95**

Chicken Liver Parfait* with Mulled Wine Jelly and Hazelnuts. Served with Toasted Ciabatta and Salted English Butter **£7.95**

Mushroom Kiev's filled with Garlic and Cashew Nut Butter, served with Artichoke Velouté and Watercress **(VE) £7.25**

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

Main Courses

Topside of Roast Beef with Home-made Yorkshire Pudding and all the Trimmings **£18.00**

Locally sourced Staffordshire Turkey* with Roasted Parsnips, shredded Brussel Sprouts & Bacon, Carrot & Swede Mash, Rosemary Roasted Potatoes, buttered New Potatoes. Pig in Blanket, Stuffing and a rich Gravy **£18.50**

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 **£17.00**

Stuffed Cabbage Leaves* filled with Rice, Chestnuts, Cranberries and Pistachios. Served with Sautéed New Potatoes, Roast Carrots and Baby Leeks. Accompanied by a Creamy Herb Sauce **(VE) £16.00**

Slow cooked Ox Cheek*, Creamy Mashed Potato, Sticky Red Cabbage, Roast Celeriac, Puffed Pearl Barley and Red Wine Gravy **£18.50**

Pan Roasted Sea Trout with Sautéed Garlic New Potatoes. Accompanied by Tender Stem Broccoli, Cauliflower Beignets and Saffron Cream **£24.00**

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 **£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 **£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 **£16.50**

12oz Gammon, Black Pudding, Peppered Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips **£16.50**

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

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. The management reserve the right to amend this menu without notice.

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



Desserts £8.95

Sticky Toffee Christmas Pudding with Brandy Custard and a Quenelle of whipped Cream

Boozy Chocolate and Clementine Trifle with layers of Cointreau Sponge, Clementines, Chocolate Orange Custard and Whipped Cream

New York Cheesecake with a Winter Berry Compote, Hazelnut Brittle and Cheshire Farm Clotted Cream Ice Cream

Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies. Served with Cheshire Farm Vanilla Pod Ice Cream

French Apple Beignets. Mini Doughnuts filled with Apple and finished with a Cinnamon Glaze and topped with Double Cream

Butterscotch and Peacan Tart* with Salted Popcorn. Served with a Quenelle of Mascarpone and Chocolate Sauce **(VE if served with Vegan ice cream)**

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

To accompany your Cheese, appreciate a glass of Six Grapes Port in both Red and White.

Younger Guests

available until 6.30pm

**Panko Crumb Chicken Goujons, served with a choice of Triple Cooked Chips and Baked Beans,
or New Potatoes and Garden Peas £6.95**

**Battered Atlantic Cod Fillet Goujons, served with a choice of Triple Cooked Chips and Baked Beans,
or New Potatoes and Garden Peas £6.95**

Sandwiches

(served on Ciabatta) available until 4.00pm

"BOOST YOUR BUTTY" with Triple Cooked Chips **£3.00**

5oz Rump Steak with Caramelised Onions, Portobello Mushroom and Melted Monterey Jack Cheese (GF) £12.00

Add a Jug of Peppercorn Sauce to your Sandwich **£3.00**

Hot Topside of Beef in Rich Gravy. Served with a Gravy Jug (GF) £8.95

North Atlantic Prawns, Marie Rose Sauce and Baby Gem Lettuce (GF) £9.95

Turkey, Bacon and Brie topped with Cranberry (GF) £8.95

Mature Cheddar, Tomato, Mayo and Spring Onion (GF) £7.95

Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce £9.95

Cumberland Sausage and Mature Cheddar with Bramley Apple and Ale Chutney £8.95

Anyone for Hot Chocolate? Try our Terry's Chocolate Orange Special £6.00

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 CHRISTMAS EVE MENU SELECTOR

Return form personally, by post or email: 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
	Sicilian Green Olives* (VE)												
	Garlic and Rosemary Ciabatta*												
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	Ciabatta with Mozzarella												
	Roast Butternut Squash Soup*												
	Duck Leg Terrine												
	Chicken Liver Parfait*												
	Prawn Cocktail*												
	Mushroom Kiev's (VE)												
	Panko Crumbed King Prawns												
	Panko Crumbed Chicken												
	Topside of Roast Beef												
	Locally sourced Staffordshire Turkey*												
	Stafford Arms Beef Shin & Bass Ale Pie												
	Stuffed Cabbage Leaves* (VE)												
	Slow cooked Ox Cheek*												
	Pan Roasted Sea Trout												
	Stafford Arms Angus Steak Burger*												
	Beer Battered Atlantic Cod Fillet												
	Chicken, Ham & Leek Pie												
	12oz Gammon												
	8oz Sirloin Steak*												
	Sticky Toffee Christmas Pudding												
	Boozy Chocolate Trifle												
	New York Cheesecake												
	Four Layer Chocolate Fudge Cake												
	Apple Beignets												
	Butterscotch and Peacan Tart*												
	Locally sourced Cheeses												
	Chicken Goujons												
	Cod Fillet Goujons												

PLEASE RETAIN COPIES FOR YOUR RECORDS