

THE STAFFORD ARMS

18th December - 23rd December

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 (GF) **£6.50**

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

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

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

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

Breaded Corned Beef Fritter Onion Puree, Buttered Kale and Free-range Poached Egg **£7.50**

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**

Main Courses

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 (GF) **£18.50**

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

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) (GF) **£16.00**

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

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

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**

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

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 **£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**

Desserts

Chocolate Truffles **£4.00**

Cheshire Farm Ice Cream Pots **£4.00**
Strawberry, Chocolate or Vanilla (GF)

Brandy Snap Baskets **£8.95**
filled with Cheshire Farm Deluxe Ice Cream. Finished with freshly Whipped Cream (Ask your server for today's flavour)

Sticky Toffee Christmas Pudding **£8.95**
with Brandy Custard and a Quenelle of whipped Cream

Boozy Chocolate and Clementine Trifle **£8.95**
with layers of Cointreau Sponge, Clementines, Chocolate Orange Custard and Whipped Cream

New York Cheesecake **£8.95**
with a Winter Berry Compote, Hazelnut Brittle and Cheshire Farm Clotted Cream Ice Cream

Four Layer Chocolate Fudge Cake **£8.95**
with White Chocolate Chips and Chocolate Brownies. Served with Cheshire Farm Vanilla Pod Ice Cream

Butterscotch and Peacan Tart **£8.95**
with Salted Popcorn. Served with a Quenelle of Mascarpone and Chocolate Sauce (GF) (VE if served with Vegan ice cream)

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

Cake of the Day and Italian Filter Coffee **£7.95**

Locally sourced Cheeses **£9.25**
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, or for something really special a glass of Torres Floralis Moscatel from Spain

Liquid Dessert - Chocolate Vodka Liqueur Shot **£2.00**

Variety Trio of Shots (ask for available flavours) **£4.95**

Large measure Chocolate Vodka Liqueur over ice **£4.95**

Please make your server aware if you have a food allergy. Note, dishes with (GF) means these can be changed to be Gluten Free.

Please discuss with your server if you require the dish to be adapted. 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.

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 PRE-CHRISTMAS 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																							
	Garlic and Rosemary Ciabatta (VE)																							
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	Ciabatta with Mozzarella																							
	Roast Butternut Squash Soup*																							
	Duck Leg Terrine																							
	Chicken Liver Parfait*																							
	Panko Crumbed King Prawns																							
	Mushroom Kiev's (VE)																							
	Breaded Corned Beef Fritter																							
	Whipped Goats Cheese*																							
	Panko Crumbed Chicken Goujons																							
	Staffordshire Turkey*																							
	Slow cooked Ox Cheek*																							
	Stuffed Cabbage Leaves*																							
	Pan Roasted Sea Trout																							
	Pan-fried Chicken Supreme*																							
	Stafford Arms Beef and Bass Ale Pie																							
	Mushroom and Truffle Arancini Cakes																							
	The Stafford Arms Angus Steak Burger*																							
	Beer Battered Atlantic Cod Fillet																							
	Chicken, Ham & Leek Pie																							
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	Cake and Italian Filter Coffee																							
	Locally sourced Cheeses																							
	Chicken Goujons																							
	Cod Fillet Goujons																							

PLEASE RETAIN COPIES FOR YOUR RECORDS