

# Mother's Day 2025 at the Stafford Arms

## To Begin

**Pea and Watercress Soup** topped with shredded Ham Hock and Mint Crème Fraiche, served with a Sourdough Roll and Salted English Butter

**Duck Liver & Pork Paté**, with Roasted Chestnuts and an Orange & Date Chutney  
Accompanied by warm Ciabatta and English Butter (GF)

**Creamy Garlic and White Wine Mushrooms** on homemade Toasted Brioche, finished with Tarragon Pistou and Gruyere Cheese

**Breaded Buttermilk Chicken Goujons** with shredded Cos Lettuce, crispy Pancetta, Parmesan, Anchovies and Caesar dressing

**Black Pudding Stack** with Beef Tomatoes and Braised Fennel, served with Cauliflower Velouté and crispy Leeks (VE)

**Crayfish and Prawn Cocktail**, with Cucumber, Tomato, Gem Lettuce and Spiced Marie Rose with Brown Bread and Salted English Butter

## To Follow

**Topside of Roast Beef with Home-made Yorkshire Pudding**, Cauliflower Cheese and all the Trimmings

**Locally sourced Staffordshire Turkey** with Roasted Parsnips, Savoy Cabbage & Bacon, Carrot & Swede Mash, Rosemary Roasted Potatoes, New Potatoes, Pig in Blanket, Stuffing and a rich Gravy  
(GF without the Stuffing and Pig in Blanket)

**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

**Panko & Herb Breaded Atlantic Cod Fillet**, Crushed Minted Peas, Triple Cooked Chips, Tartare Sauce, Lemon Wedge, Watercress and Chip Shop Curry Sauce

**Lemon and Garlic Chicken Supreme**, served with Roasted Jersey Royals and a Spinach Puree.  
Accompanied by Purple Sprouting Broccoli and a Thyme infused Jus

**Creamy Sage, Leek and Butternut Squash Pie, with Short Crust Pastry**. Served with Wild Mushrooms, Sautéed New Potatoes, Green Beans and a Red Wine Gravy

**Pan fried Sea Trout** served with Creamy Smoked Salmon, Tomato, Dill and White Wine Linguine.  
Finished with grilled Cherry Tomatoes and Parmesan Breadcrumbs (£4.00 supplement)

**Braised Lamb Shank**, slow cooked and served with Creamy Mash, Rosemary Carrots and Chargrilled Asparagus and a Redcurrant Red Wine Gravy (£5.00 supplement)

## To End

**Sticky Toffee Pudding**, with Homemade Butterscotch Sauce and Cheshire Farm Vanilla Pod Ice Cream

**Lemon Posset** with a Whipped Cream Top and fresh Raspberries and Shortbread Biscuits

**Home-made Parkin Cake**, with Cheshire Farm Orange and Cointreau Ice Cream  
and a jug of fresh Cream

(VE) (GF) *This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice cream*

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

**New York Cheesecake**, with Strawberry Compote, fresh Strawberries and Cheshire Farm Clotted Cream Ice Cream

**Brandy Snap Baskets with Cheshire Farm's Ice Cream**, with a choice of:  
Raspberry Pavlova, Clotted Cream or White Chocolate Chunk

**Cheshire Cheese Company's Contemporary Waxed Cheeses**. Served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney

Gold Card Members ~ 2 Courses £28.00 ~ 3 Courses £37.00

Non Members ~ 2 Courses £30 ~ 3 Courses £39.00

All tables will be required to Pre-Order with full payment required by 23<sup>rd</sup> March

Please advise us of any dietary requirements as (GF) dishes will need to be adapted

# CHILDREN on Mother's Day

(For children 10 or under)

## *Starters*

Garlic and Herb Ciabatta

Or

Homemade Creamy Leek & Potato Soup, Parmesan and Herb Croutons.  
Accompanied with a warm Ciabatta and creamy Salted English Butter (*GF*)

## *Mains*

Traditional Roast of Topside of Beef or Staffordshire Turkey both served with all the Trimmings

The Stafford Chicken Goujons served with a choice of Triple Cooked Chips  
and Baked Beans or New Potatoes and Green Beans

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

## *Dessert*

Chocolate Fudge Cake served with Cheshire Farm Vanilla Pod Ice Cream

Brandy Snap Basket with Cheshire Farm's Ice Cream with a choice of:  
Raspberry Pavlova, Clotted Cream or White Chocolate Chunk  
then finished with freshly Whipped Cream

Cheshire Farm Ice Cream Pots choose from: Vanilla, Strawberry or Chocolate

**2 Courses £15.00 ~ 3 Courses £18.00**

(Not subject to further discount)