

# Mother's Day 2026 at the Stafford Arms

## To Begin

**Wild Mushroom Soup** with a Blue Cheese Croute and Tarragon Crème Fraiche.

Served with a warm Sourdough Roll and Salted English Butter

**Pork & Chicken Liver Pâté**, topped with Toasted Walnuts and served with an Apple & Grape Chutney. Accompanied by Ciabatta Toasts and Salted English Butter (GF)

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

**Sesame & Panko Breaded Chicken Goujons**, with an Asian Slaw and Sriracha Mayonnaise

**Garlic & Rosemary Baked Camerbert**, Cranberry Granola and Warm Onion Bread

**Red Pepper & Onion Bhajis** with Shredded Iceberg Lettuce and Mint Yoghurt Dip (VE, GF)

## To Follow

**Topside of Roast Beef with Home-made Yorkshire Pudding**,

Cauliflower Cheese topped with Parmesan Crumb 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

**Creamy Butternut Squash, Butterbean and Spinach Pie**. Topped with Shortcrust Pastry and Almonds and served with Sautéed New Potatoes, Savoy Cabbage and Red Wine Gravy (VE)

**Pan fried Chicken Supreme**, Fondant Potato, Purple Sprouting Broccoli and Chasseur Sauce  
**“French Onion” Lamb Shank**. Slow cooked in a Rich Onion Sauce. With Gruyere Cheese & Chive Mash, Buttered Kale and Savoy Cabbage, then Topped with Rosemary Breadcrumbs

**Pan fried Sea Trout**, Crushed New Potatoes, Chargrilled Asparagus, Pancetta Lardons and a Leek & White Wine Velouté. Topped with Crispy Leeks.

## To End

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

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

**New York Cheesecake**, Cherry Compote, Almond Brittle and Clotted Cream Ice Cream

**Classic Crème Brûlée** served with fresh Raspberries and Shortbread Biscuits

**Orange and Cranberry Trifle**, with Cointreau-soaked Sponge, Seville Orange Jelly, Fruit Pieces, creamy Custard and Whipped Cream (GF, VE)

**Brandy Snap Basket filled with Cheshire Farm Deluxe Ice Cream** finished with freshly Whipped Cream Filled with a choice of: **Stem Ginger or Marshmallow**

**Cheshire Cheese Company's Contemporary Waxed Cheeses**.

Served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney

Gold Card Members ~ 3 Courses £40.00

Non Members ~ 3 Courses £42.00

**Please note, there is a £3.00 Supplement for guests ordering the Lamb Shank and Sea Trout**

All tables will be required to Pre-Order with full payment required by 06<sup>th</sup> March

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



### *Starters*

Garlic and Herb Ciabatta

Or

Homemade Creamy Leek & Potato Soup

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:  
Marshmallow, Clotted Cream or Stem Ginger  
then finished with freshly Whipped Cream

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

**3 Courses £20.00**

(Not subject to further discount)

