

Mother's Day 2026 at the Stafford Arms

Happy
Mother's Day

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 Camembert, 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 06th March

Please advise us of any dietary requirements as (GF) dishes 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
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)

