

LARGE PARTY MENUS FOR PARTIES OF 25 OR MORE

Please select Two or Three courses

Starters

Soup of the Day with warm Sourdough Roll
and Salted English Butter £7.95

Garlic and Rosemary Ciabatta with Buffalo Mozzarella £8.50

Chicken Liver Parfait, topped with Toasted Pistachios,
Gooseberry Chutney and Ciabatta Toasts with English Butter **(GF)**. £9.50

Heritage Tomato and Burrata Salad, served with Basil Pesto,
Balsamic Pearls, Rocket and Toasted Pine Nuts **(GF)**. £9.95

Chargrilled Aubergine, finished with a Sweet Smoked Paprika Glaze
Served with Garlic Aioli, Pickled Shallots and Dukkah **(VE) (GF)**. . . . £8.50

Crispy Buttermilk Chicken Thighs, served with Asian Slaw and
Sriracha and Honey Mayonnaise £8.95

Smoked Salmon and Whipped Goats Cheese. With dressed
Fennel and Beetroot, Apple Puree and Sourdough Crisps. £9.50

Mains

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 . £20.00

Herb and Parmesan crusted Sea Trout, served with a White Wine, Lemon and Pea Risotto,
grilled Asparagus and topped with a Soft Poached Egg £24.00

Pan fried Chicken Supreme, Thai Green Curry with Mange Tout, Carrots and
Water Chestnuts Served with Charred Pak Choi, Jasmine Rice and Crispy Noodles **(GF)** £20.00

Barnsley Lamb Chop served pink. Accompanied by Sauteed New Potatoes,
Creamy Broad Beans and Peas Finished with Minted Salsa Verde **(GF)** £26.00

Slow cooked Pork Belly with Garlic and Chilli King Prawns. Served with Saffron infused
Potato Fondant, Braised Fennel, Samphire and a Paprika Cream Sauce **(GF)**. £24.00

Sticky BBQ Beef Short Rib topped with a Bacon crumb
Served with a Creamy Potato Salad, Char-grilled Gem Lettuce and Corn on the Cob £24.00

12oz Gammon, with a Breaded Chorizo Fritter, Sweetcorn and Red Pepper Relish
and Duck Egg Accompanied by Triple Cooked Chips **(GF)**. £18.00

Creamy Linguini with Sauteed Onions, Courgettes and Cherry Tomatoes. Finished
with Grated Parmesan and Toasted Pine Nuts. Accompanied by zesty Garlic Bread **(VE)**. . . . £16.00
Add Chicken or Plant based Chicken £4.00



Desserts

- Raspberry and Almond Panna Cotta** with a Strawberry Compote,
White Chocolate Crumb and Candied Almonds **(GF)** £8.95
- New York Cheesecake** with a Pineapple, Lime & Rum Compote.
Served with a Cheshire Farm Coconut Ice Cream and a Coconut Tuile £8.95
- Trillionaires Tart** filled with rich Caramel and Chocolate Ganache Topping.
Served with Cheshire Farm Vegan Vanilla Pod Ice Cream **(VE) (GF)** £8.95
- Caramelised Lemon Tart** with fresh Blueberries and Cheshire Farm Pistachio Ice Cream. . . . £8.95
- The Stafford Arms Kitchen Team select Cheeses from British Farms.**
Served with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney. £10.00

If dining on a Sunday

SUNDAY ROASTS £20.00

Topside of Roast Beef with Yorkshire Pudding (GF)

Roast Loin of Pork with Sage & Onion Stuffing and Apple Sauce (GF)

Roast Turkey, Sage & Onion Stuffing and Pigs in Blankets

Vegetarian "Roast Chicken" with Homemade Yorkshire Pudding

To make this dish Vegan we can serve it without the Yorkshire Pudding (VE)

*All Roasts served with Rosemary Roasted Potatoes,
Buttered New Potatoes and Fresh Seasonal Vegetables*

Sides

- Yorkshire Pudding £2.50
- Double Cream Mash **(GF)** £6.95
- Buttered Carrots **(GF)** £4.00
- Tender-stem Broccoli **(GF)**. £4.00
- Braised Red Cabbage **(GF)**. £4.00
- Pigs in Blankets £5.95
- Medley of Green Vegetables **(GF)** £4.95
- Cauliflower Cheese topped with Parmesan Breadcrumbs £5.95
- Macaroni Cheese topped with Smoked Bacon Crumb £6.95

Please make your server aware, if you have a food allergy.

Note, dishes with (GF) mean these can be CHANGED to be Gluten Free.

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

A copy of the allergens in our dishes is also available and your server can provide this on request.