

THE STAFFORD ARMS

BOXING DAY 3-COURSE MENU

Gold Card Members

£45.00

Non-Members

£48.00

All tables will be required to Pre-Order
by 3rd November
with full payment required by 10th November

The management reserve the right to amend this menu without notice.

Starters

Butternut Squash Soup with a Cheese, Onion & Sage Croute and Creme Fraiche. Served with a Sourdough Roll & English Butter **GF**

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

Smoked Salmon & King Prawn Timbale layered with Cucumber, Tomato & Herby Cream Cheese, served with a Frisée Endive & Mustard Frill Salad and a Caper & Chilli Dressing **GF**

Spiced Sweet & Sour Beetroot whipped "Feta", Apple Purée, Chicory & Toasted Walnuts **GF VE**

Duck Leg Arancini coated in Panko Breadcrumbs, served with Truffled Celeriac Remoulade and Mushroom Ketchup

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

Main Courses

Roast Leg of Lamb or Topside of Roast Beef with Yorkshire Pudding and all the Trimmings
To make this dish Gluten Free, we can serve it without the Yorkshire Pudding **GF**

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

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

Beer Battered Atlantic Cod Fillet served with Mushy Peas, Triple Cooked Chips and Home-made Tartare Sauce. Garnished with Watercress and Lemon Wedge
Add Curry Sauce or Gravy

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 & Triple Cooked Chips **GF**

Rosemary & Thyme Chargrilled Chicken Burger with melted Camembert, crispy Pancetta, Sage & Onion Hash Brown, Gem Lettuce and Garlic Mayo, served on a Potato Burger Bun, Home-made Onion Rings and Triple Cooked Chips

12oz Gammon

Black Pudding, Fried Duck Egg, Peppered Pineapple, Homemade Brown Sauce and Triple Cooked Chips **GF**

Slow Cooked Feather Blade of Beef served with Creamy Mashed Potato, Buttered Savoy Cabbage and Honey Glazed Carrot. Finished with a Red Wine & Thyme Jus and Crispy Onions

Pan roasted Chicken Supreme served with crushed Butternut Squash, Smoked Bacon Croquettes, King Oyster Mushroom, Baby Leeks and a Sage Jus

Pan fried Sea Trout served with Braised Fennel, Garlic & Herb crushed New Potatoes, Roast Celeriac, Spinach Puree, Pancetta Lardons and Crispy Leeks **GF**

Herb Roasted Cauliflower Florets Cannellini Bean Veloute, Red wine Shallots and Toasted Hazelnuts served with Parmentiere Potatoes, Steamed Kale and Tender Stem Broccoli **VE GF**

Desserts

Sticky Toffee Christmas Pudding with Brandy Custard and a Quenelle of whipped 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 a Raspberry Compote, White Chocolate Crumb and Cheshire Farm Marshmallow Ice Cream

Creme Brulee with a Crisp Caramelised Top and Mango Compote served with a Coconut Shortbread

French Beignets filled with Chocolate and Hazelnuts. Served with fresh Whipping Cream

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

This cake is vegan and gluten free and can be served with vegan cream and vegan vanilla ice cream

Specialty Selected Award-Winning Cheeses

Served with Crackers, Fruit Cake, Grapes, Celery and Homemade Chilli Jam

DISHES MARKED "GF" CAN BE PREPARED AS GLUTEN FREE - PLEASE ADVISE US WHEN ORDERING OR PRE-ORDERING



THE STAFFORD ARMS

CHILDREN'S MENU BOXING DAY

For children under 12

£20.00 **

Starters

Chef's Homemade Roast Butternut Squash Soup.
Accompanied by a Warm Sourdough Roll and Salted English Butter *GF*

Or

Garlic and Rosemary Ciabatta

Main Courses

Traditional Topside of Roast Beef with Yorkshire Pudding and all the Trimmings *GF*

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

4oz Cheeseburger with Gem Lettuce served
on a Potato Burger Bun, with Triple Cooked Chips *GF*

Duo of Cumberland Sausages, with Double Cream Mash, Buttered Savoy Cabbage and Rich Gravy

Panko Crumb Chicken Goujons, served with a choice of Triple Cooked Chips
and Baked Beans, or New Potatoes and Garden Peas

Desserts

Cheshire Farm Chocolate, Strawberry or Vanilla Ice Cream Pot *GF*

Chocolate Fudge Cake with Cheshire Farm Vanilla Pod Ice Cream

Sticky Toffee Christmas Pudding with Custard and a Quenelle of Whipped Cream

French Beignets filled with Chocolate and Hazelnuts.
Served with Cheshire Farm Vanilla Pod Ice Cream

**not subject to further discounting



THE STAFFORD ARMS BOXING DAY MENU SELECTOR

**DISHES MARKED
WITH AN ASTERISK***
can be made Gluten Free.
**For this option,
enter GF in the box.**

Return form personally, by post or email: info@staffordarms.com

NAME OF YOUR PARTY: _____

NO. IN YOUR PARTY _____ **TIME OF BOOKING:** _____

OFFICE USE ONLY	Diner's name/initials													Comments
	Butternut Squash Soup*													
	Pork & Chicken Liver *													
	Salmon & Prawn Timbale*													
	Spiced Sweet & Sour Beetroot*													
	Duck Leg Arancini													
	Crispy Chicken Thighs													
	Roast Beef													
	Roast Leg of Lamb*													
	Beef Shin and Bass Ale Pie													
	Chicken, Ham & Leek Pie													
	Beer Battered Cod Fillet													
	Add Curry Sauce or Gravy													
	Angus Steak Burger*													
	Chargrilled Chicken Burger													
	12oz Gammon*													
	Slow Cooked Blade of Beef													
	Pan roasted Chicken Supreme													
	Pan fried Sea Trout*													
	Cauliflower Florets													
	Sticky Toffee Christmas Pudding													
	Chocolate Fudge Cake													
	New York Cheesecake													
	Crème Brulee													
	French Beignets													
	Home-made Parkin Cake*													
	Award-Winning Cheeses													
	Children's Soup*													
	Children's Garlic Bread													
	Children's Roast Beef													
	Children's Cod Goujons													
	Children's Sausages													
	Children's Cheeseburger*													
	Children's Chicken Goujons													
	Children's French Beignets													
	Children's Ice Cream*													
	Children's Sticky Toffee Pudding													
	Children's Choc Fudge Cake													

CONTINUE ON ADDITIONAL SHEETS IF NECESSARY.

PLEASE RETAIN COPIES FOR YOUR RECORDS