

# THE STANLEY ARMS CHRISTMAS MENU

Freshly made food from fresh local produce



## STARTERS

- Tomato and Basil Soup - With Crusty Bread (V) (GF)
- Deep Fried Camembert - With a winter Spiced Tomato Chutney
- Prawn Cocktail - With Melba Toast, Salad & Apple Chutney

## MAINS

- Traditional Christmas Dinner - Roast Turkey or Chicken with all the Trimmings
- Pan Fried Sea bass Fillets - Glazed with Honey, Orange, & Soy Sauce on a bed of Tomato and Chilli
- Braised Lentils (GF)
- Vegetable Wellington - Butternut Squash, Mushroom, Feta Cheese, Chilli, Garlic and Coriander. Served with Mixed Roasted Vegetables (V)

## DESSERTS

- Hot Chocolate Fudge Cake - Served with Cream, Ice Cream Or Custard (V)
- Cheese and Biscuits - Mix of cheese's served with Biscuits butter and Grapes
- Traditional Christmas pudding - Served with either Brandy Sauce, Custard or Cream

3 Courses for £18.95

2 Courses for £16.95

Main Course £13.95

## CARVERY

**Turkey Carvery** - Turkey & Gammon self served with Veg, Cauliflower Cheese, Roast Potatoes, Yorkshire Puds and Stuffing. Christmas Pud & Cheese & Biscuits. **£15.95 p/h**

## BUFFET

### Mains

Sandwiches on White Or Rustic Brown Bread  
Smoked Bacon Lettuce and Tomato  
Sea Salted Egg Mayonnaise  
Cheddar and Country Pickle  
Turkey and Cranberry Sauce

Salad  
Slaw  
Skinny Fries  
Hot and Sticky Wings  
Smoked Salmon Bilinis  
Samosas and Vegetable Spring Rolls

### Desserts

Cheese & Biscuits  
Yule Log  
Christmas Pud, Brandy & Cream  
**£12.95 p/h**

## BATCH COOKED

### Homemade Lancashire Hotpot

Tender Lamb, Carrots, Potato slow cooked in a Rich Gravy. Pickled Red Cabbage. Seasonal Veg & Fries

### Vegetarian & Beef Chilli

Shallow fried and Oven baked in a Spicy Tomato and Kidney Bean Sauce. Served with Rice & Fries (v) (VE) (GF)

### Desserts

Cheese & Biscuits  
Yule Log  
Christmas Pud, Brandy & Cream  
**£14.95 p/h**