THE STANLEY ARMS CHRISTMAS MENUS

At The Stanley Arms we pride ourselves on cooking fresh.





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

Flame Grilled Salmon - Glazed with a Garlic & Cream sauce on a bed of Mash, Fresh Greens and Bacon fried White Cabbage. (GF)

Vegan Vegetable Tart - Served with Christmas Dinner Trimmings. Vegetarian or Vegan options available. (V)

DESSERTS

Hot Chocolate Fudge Cake - Served with either Cream, Ice Cream Or Custard (V) Cheesecake - Trio of Cheesecakes with fresh Somerset Thick Double Cream Traditional Christmas pudding - Served with either Brandy Sauce, Custard or Cream

3 Courses for £17.00 2 Courses for £14.00 Main Course £11.00

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 Sausage Rolls Samosas and Vegetable Spring Rolls

Desserts

Cheesecake
Christmas Pud, Brandy & Cream
£7.50 / £10.00 p/h (1 or 2 course)

BATCH COOKED Choose 2/3 options

Homemade Lasagne

Served with Crispy Garlic Bread, Chips, Salad & slaw.

Vegetarian & Beef Chilli

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

Turkey, Sausage & Stuffing Pie

Served with Winter Veg & Peas, Roast Potatoes, Yorkshire Puddings, Gravy, & Cranberry Sauce (v)

Desserts

Cheesecake
Christmas Pud, Brandy & Cream
£10.00 / £12.50 p/h (1 or 2 course)

CARVERY

Turkey Carvery - Turkey, Gammon & Veg Wellington served with veg, Cauliflower Cheese,
Roast Potatoes, Yorkshire puds and stuffing. Christmas pud & Cheesecake.
£10.00 / £12.50 p/h (1 or 2 course)