

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)
- Vegetable Wellington - Butternut Squash, Mushroom, Feta Cheese, Chilli, Garlic and Corriander. Served with Mixed Roasted Vegetables (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 £16.00

2 Courses for £13.00

Main Course £10.00

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

- Yule Log
- Christmas Pud, Brandy & Cream
- £7.50 / £10.00 p/h

BATCH COOKED Choose 2/3 options

Homemade Lancashire Hotpot

- Tender Lamb, Carrots, Potato slow cooked in a rich gravy. Pickled Red Cabbage. Seasonal Veg.

Vegetarian & Beef Chilli

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

Turkey & Vegetable Wellington

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

Desserts

- Yule Log
- Christmas Pud, Brandy & Cream
- £10.00 / £12.50 p/h

CARVERY

- Turkey Carvery** - Turkey, Gammon & Veg Wellington served with veg, Cauliflower Cheese, Roast Potatoes, Yorkshire puds and stuffing. Christmas pud, Cheesecake & Yule Log.
- £10.00 / £12.50 p/h