

Christmas Fayre

21ST NOVEMBER TO 31ST DECEMBER

Starters

FOREST OF MUSHROOM SOUP* (v)

A creamy blend of oyster and chanterelle mushrooms, onions and mascarpone. Served with a mini farmhouse loaf.

CHICKEN LIVER PÂTÉ (gfo)

Smooth chicken liver pâté infused with prosecco and rippled with blackberry coulis. Served with toasted farmhouse loaf.

MOZZARELLA & SUN DRIED TOMATO PARCELS* (v)

Sun dried tomatoes with mozzarella cheese, basil and garlic, wrapped in a crispy pastry case. Served with mixed leaves and chilli jam.

PRAWN COCKTAIL* (gfo)

Succulent prawns on a bed of mixed leaves with Marie Rose sauce and a mini farmhouse loaf.

Main Courses

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables and a Yorkshire pudding.

PAN FRIED SALMON FILLET (gfo)

Pan fried fillet of salmon served with new potatoes, seasonal vegetables and a white wine, prawn and parsley sauce.

TUSCAN STYLE RED PEPPER & BEAN CRUMBLE (ve)

A selection of mixed beans, courgettes and peppers in a rosemary sauce, topped with an almond and red pepper crumble. Served with roast potatoes and seasonal vegetables.

TRIO OF BIRD PIE

Shortcrust pastry filled with a trio of chicken, duck and pheasant in a rich gravy sauce. Served with roasted and mashed potatoes and seasonal vegetables.

Desserts

TRADITIONAL CHRISTMAS PUDDING (v)

A traditional recipe containing the finest vine fruits, candied mixed peel, dates, apple, stem ginger mixed spice and brandy. Served with brandy sauce.

CHOCOLATE COVERED BAILEYS PROFITEROLES (v)

Profiteroles filled with a thick Baileys cream with a crisp milk chocolate shell. Served with vanilla ice cream.

BILLIONAIRE BAR* (ve) (gfo)

A doughy chocolate chip cookie base topped with layers of salted toffee, chocolate coconut ganache and a sweet chocolate flavour drizzle. Served with cream.

STICKY GINGER PUDDING (v)

A luxury sticky sponge pudding with stem ginger sauce. Served with vanilla ice cream.

BAKED VANILLA CHEESECAKE* (v) (gfo)

A luxury baked vanilla cheesecake with a crunchy base served with a blackberry compote.

Mince Pie

2 COURSES £15.99 3 COURSES £18.99

CHILDREN'S 2 COURSES £7.99 CHILDREN'S 3 COURSES £9.99

*indicates which dishes are available for children under the age of 8 years old. Please note, some ingredients will differ on the GFO and VE dishes, please see our GFO menu for details.

Call us direct
& book your
table now:

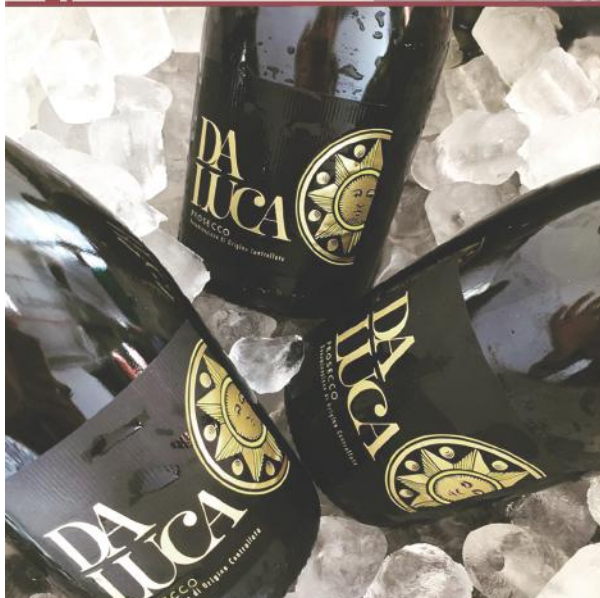
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WITH BAILEYS!



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