



The Stapylton Arms, Wass
Christmas Menu 2016



Lunch: 3 Courses & Coffee £24.50, 2 Courses & Coffee £19.25

Evening: 3 Courses & Coffee £24.50

Goats Cheese, Potato & Red Onion Tart accompanied by a bloody-mary sauce

Black Pudding & Sausage Scotch Egg served with red pepper coulis

Fan of Galia Melon drizzled with orange sauce, & served with a shot of watermelon & passoa cocktail

Smoked Haddock, Leek & Mature Cheddar Fishcake, on a cherry tomato & spring onion salsa

Winter Minestrone Soup with cheese & garlic croute

Chicken Liver & Brandy Pate with a pear & mixed spice chutney

Breast of Turkey filled with cranberry sauce & sausage, wrapped in bacon & served on a roast gravy

Breast of Chicken on a lemon cream sauce, accompanied by a prawn & vegetable spring roll

Lamb Shank braised with red wine, haricot beans & fresh rosemary

Vegetable & Herby Cheese Roulade served on fresh basil cream sauce

Marinated Game Casserole with stilton parsley dumplings

Sirloin Steak served with peppercorn sauce (£5 supplement)

Supreme of Salmon oven baked with a sundried tomato, garlic & parmesan cheese crust,
served on a black truffle & port sauce

“Toffee Apple Pavlova” with Bramley apple puree & toffee sauce, finished with caramelized sugar

Orange & Rosemary Crème Brulee served with cardamom shortbread

Warm Poached Fig & Almond Tart served with vanilla mascarpone

Milk Chocolate Cheesecake with dark chocolate mousse & white chocolate sauce

Traditional Christmas Pudding with rum sauce

Blackcherry Ice-Cream with kirsch syrup & vanilla wafer

Freshly Ground Cafetiere of Coffee, or Tea with home-made ginger snaps

To Book Telephone 01347 868280 Menu choices will be required 7 days in advance
Served from the evening of 25th November to 23rd December inclusive (Not available Sunday Lunches)