

The Earl Of Chesterfield Arms

COUNTRY FREEHOUSE

2016



Merry Christmas!

Come Join Us

Welcome to **The Earl Of Chesterfield Arms** and thank you for considering us for your Christmas event.

Let us know what is important to you, and if you don't see what you are looking for over the following pages, then please ask. We will try and accommodate you where we can.

Once you have chosen what you would like to eat, you can leave the rest to us.

Christmas tips this year

If you fancy a pint, some food, a sandwich (subject to availability), or just to pop in and see us for a coffee and sit by our open fire, please check our opening times on www.theearlofchesterfield.co.uk

Please consider your transport when you book. We recommend arranging return taxis in advance, to save your waiting time.

Also, don't forget we are always open on Sundays throughout the festive period, for a traditional lunch (12noon – 7.30pm).

The Earl of Chesterfield Arms will remain open all day for food, whether you fancy a drink or a meal.

Booking Terms

Once you have booked your meal you are required to do the following:

- Pay a deposit of £10 per person for the Party Menu and £15 per person for all other menus
- Pre-order all food at least 7 days prior to your meal at www.theearlofchesterfield.co.uk
- All deposits and payments are non-refundable
- Children's menus are available on request

If you have any questions, please call us on 0115 9332227 or email us at: theearlofchesterfield@yahoo.com

CHRISTMAS PARTY MENU

Menu must be booked and pre-ordered

Lunch (Mon - Sat) 12 noon - 5pm: Two Courses - £14.95/Three Courses - £16.95

Dinner (Mon - Thurs) 6pm - 9pm: Two Courses - £17.50/Three Courses - £20.95

Dinner (Fri & Sat) 6pm - 9.30pm: Two Courses - £21.95/Three Courses - £24.95

Our marquee will be available from 15th December

STARTER

Potato & leek soup, Parmesan crouton

Smoked haddock fishcake, pea purée, mixed leaf salad

Smoked ham hock terrine, apple & fig salad, melba toast

Earl of Chesterfield Arms prawn cocktail, smoked salmon, spicy Marie Rose sauce

Roasted chestnut, bacon, chicory & redcurrant salad, orange dressing

MAIN

Traditional roast turkey with all the trimmings

Beef & ale pie, creamy mash potato, rich gravy

Portobello mushroom wellington, creamed tarragon leeks

Chargrilled rump steak (cooked medium) vine tomato, chunky chips, peppercorn sauce
(£3.50 supplement)

Lamb shank, minted mash potato, rich gravy

Chicken breast filled with chestnut stuffing, bubble & squeak cake, cranberry jus

Roasted butternut squash stuffed with mushroom risotto, chestnut & sage gremolata

Sea bass fillet, spring onion & spinach mash, cucumber & pak choi salsa

All served with fresh vegetables

DESSERT

Cheese & biscuits, pear chutney

Christmas pudding, warm brandy sauce

Dark chocolate & cherry cheesecake, candied orange, vanilla ice cream

Minced pie crème brûlée, home-made shortbread

See terms and conditions for bookings.

CHRISTMAS DAY MENU

12noon for 12.30pm (to be seated)

£64.95 Adults/£31.95 Children under 12 years

(please contact the pub for Children's menu)

Canapes and nibbles on arrival

STARTER

Butternut squash & sweet potato soup, garlic oil & lemon crouton

Smoked salmon timbale, tempura battered king prawns, home citrus cured salmon,
served with salted beetroot & horseradish crème fraiche

Duck, rabbit, pheasant & chestnut terrine wrapped in Parma ham,
served with a sticky mulled wine & pear chutney

MAIN

Roast turkey, pigs in blankets, herb roasted potatoes, sage & onion stuffing,
creamed sprouts with bacon & chestnuts, roast gravy

Fillet steak Rossini, garlic infused dauphinoise potatoes, celeriac mash, wild mushroom & pea
fricassee, rich red wine, bacon & mushroom jus

Pan-seared sea bass, salmon, salt & pepper squid, crispy potato,
pea & spinach with warm hollandaise sauce

Roast butternut squash stuffed with walnut risotto, slow roasted vine tomatoes, crispy leeks,
chestnut & sage cream

All served with fresh vegetables

DESSERT

Home-made Christmas pudding, warm brandy sauce

Assiette of desserts - Baileys cheesecake, dark chocolate tart, white chocolate ganache rolled in
pistachio crumb

Cheese & biscuits

After course

Mince pies with brandy butter

Tea & coffee

See terms and conditions for bookings.

BOXING DAY MENU

12noon - 5.00pm

£24.95 Adults/£12.95 Children under 12 years
(please contact the pub for Children's menu)

Two and a half hour duration on table

STARTER

Sweet potato & roasted red pepper soup

Cod, smoked salmon & coriander fishcake, toasted sweetcorn relish

Earl of Chesterfield Arms prawn cocktail, smoked salmon & spicy Marie Rose sauce

Herb roasted tomato & grilled goat's cheese salad, mint & orange dressing

Chicken liver pâté, spiced sticky onion jam, melba toast

MAIN

Roasted top rump of beef & all the trimmings

Roasted loin of pork & all the trimmings

Roasted leg of lamb & all the trimmings

Oven roasted salmon fillet, sauté new potatoes, roasted vegetable ragout

Owen Taylors award winning county sausages, creamy mash potato, onion & red wine gravy

Butternut squash risotto, grated Parmesan

Pan-fried chicken breast, chorizo bubble & squeak, chicken jus

All served with fresh vegetables

DESSERT

A selection of cheese & biscuits, red onion chutney

Baileys crème brûlée, shortbread biscuit

Warm chocolate brownie, vanilla ice cream & honeycomb

Apple & berry crumble, thick custard

See terms and conditions for bookings.

Christmas Special Offer

Menu must be booked and pre-ordered

Two courses £11.95 / three courses £13.95

Starts 29th November till 13th December (excluding 3rd, 9th, 10th December and all Sundays)

STARTER

Potato & leek soup, Parmesan crouton

Chicken liver parfait, melba toast, pear chutney

Wexford mushrooms on granary toast

Earl of Chesterfield Arms prawn cocktail, smoked salmon, spicy Marie Rose sauce

MAIN

Honey glazed gammon steak, rosemary roasted potatoes, cranberry & walnut salad

Traditional roast turkey with all the trimmings

Portobello mushroom wellington, creamed tarragon leeks

Beef & ale pie, creamy mash potato, rich gravy

Owen Taylors award winning sausages, creamy mash potato & onion rings

All served with fresh vegetables of the day

DESSERT

Cheese & biscuits, onion chutney

Christmas pudding, warm brandy sauce

Sticky toffee pudding, toffee sauce, vanilla ice cream

See terms and conditions for bookings.

NEW YEAR'S EVE MENU

Menu must be booked and pre-ordered

Disco 7.30pm-1am in a heated marquee

Menu 5pm - 9.30pm

Adult three courses £24.95

Children's three courses £13.95 (see separate menu)

Discount of £4.95 per adult if vacating table by 8.00pm

STARTER

Cream of tomato soup

Cod, smoked salmon & coriander fishcake, toasted sweetcorn relish
Earl of Chesterfield Arms prawn cocktail, smoked salmon, spicy Marie Rose sauce
Chicken liver pâté, spiced sticky onion jam, melba toast

MAIN

Lamb shank, mint mash potato, rich gravy
Salmon fillet, creamed mash potato, prawn cream sauce
Owen Taylor award winning county sausages, creamy mash potato, onion & red wine gravy
Butternut squash risotto, grated Parmesan
Pan-fried chicken breast, bubble & squeak cake, chicken jus

All served with fresh vegetables

DESSERT

A selection of cheese & biscuits, red onion chutney
Sweet platter

See terms and conditions for bookings.

NEW YEAR'S DAY MENU

12noon - 4.30pm

Three course £20.95 Adults/£10.95. Children under 12 years

(Please contact the pub for Children's menu)

Two and a half hour duration for the table.

STARTER

Leek & potato soup

Cod, smoked salmon & coriander fishcake, toasted sweetcorn relish

Earl of Chesterfield Arms prawn cocktail, smoked salmon, spicy Marie Rose sauce

Herb roasted tomato & grilled goat's cheese salad, mint & orange dressing

Chicken liver pâté, spiced sticky onion jam, melba toast

MAIN

Roasted top rump of beef & all the trimmings

Roasted loin of pork & all the trimmings

Roasted leg of lamb & all the trimmings

Oven roasted salmon fillet, sauté new potatoes, roasted vegetable ragout

Owen Taylor award winning county sausages, creamy mash potato, onion & red wine gravy

Butternut squash risotto, grated Parmesan

Pan-fried chicken breast, chorizo bubble & squeak, chicken jus

All served with fresh vegetables

DESSERT

A selection of cheese & biscuits, red onion chutney

Baileys crème brûlée, shortbread biscuit

Warm chocolate brownie, vanilla ice cream & honeycomb

Apple & berry crumble, thick custard

See terms and conditions for bookings.