

The Earl Of Chesterfield Arms

COUNTRY FREEHOUSE

2017



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 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 you 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, News Year's Eve and New Year's Day and £35 per person for Christmas Day and £15 for Boxing Day
- 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 01159 332227 or email: theearlofchesterfield@yahoo.com

CHRISTMAS PARTY MENU

Menu must be booked and pre-ordered

Lunch (Mon - Sat) 12noon-5pm. Two courses - £14.95 / three courses - £16.95

Dinner (Mon - Thurs) 6pm-9pm. Two courses - £17.50 / three courses - £20.95

Dinner (Friday & Saturday). Two courses - £19.50 / three courses - £23.95

STARTER

Roast parsnip & apple soup, honey glazed crouton
Smoked haddock fishcake, pea purée, mixed leaf salad
Smoked ham hock terrine, apple & fig salad, Melba toast
Prawn cocktail, smoked salmon, spicy Marie Rose sauce
Sausage, bacon & leek tart, redcurrant salad, sage oil

MAIN

Traditional roast turkey with all the trimmings
Beef & ale pie, creamy mash potato, rich gravy
Mushroom, feta & leek Rossini, roast chestnut & redcurrant Parmentier potatoes,
creamed tarragon leeks
Blade of beef, celeriac mash, shallot tart, red wine jus
Chicken breast filled with chestnut stuffing, bubble & squeak cake, cranberry jus
Two-way beetroot & grilled goats' cheese risotto, candied walnut salad, truffle oil
Sea bass, spring onion & spinach mash, cucumber & pak choi salsa

All served with fresh vegetables

DESSERT

Cheese & biscuits, pear chutney
Christmas pudding, warm brandy sauce
Spiced apple cheesecake, cinnamon syrup, toffee crunch ice cream
Minced pie crème brûlée, home-made shortbread
Mulled berry panna cotta, langues de chat

See terms and conditions for bookings.

CHRISTMAS DAY MENU

12noon for 12.30pm (to be seated)

£66.95 Adults/£33.50 Children under 12 years

Canapés & nibbles on arrival

STARTER

Roast onion & thyme soup, parmesan 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 potato, sage & onion stuffing,
creamed sprouts with bacon & chestnuts, roast gravy

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

Pan-seared sword fish, salt & pepper squid, pomme purée, fine bean & garlic tossed
sapphire with warm hollandaise sauce

Roast butternut 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, white chocolate tart, dark
chocolate honeycomb crunch

Cheese & biscuits

After course

Mince pies with dark chocolate crisp

Tea & coffee

See terms and conditions for bookings.

BOXING DAY MENU

12noon - 5.00pm

£25.95 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 goats' 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, sautéed new potatoes, roasted vegetable ragout
Owen Taylor award winning county sausage, 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
Spiced apple & cinnamon crumble, thick custard

See terms and conditions for bookings.

A La Carte Menu

STARTER

- Roast parsnip & apple soup, honey glazed crouton **£4.95**
- Sausage, bacon & leek tart, redcurrant salad, sage oil **£5.95**
- Smoked ham hock terrine, apple & fig salad, Melba toast **£5.95**
- Balsamic & shallot tatin, chestnut & watercress salad **£6.50**
- Smoked haddock fishcake, pea purée, mixed leaf salad **£6.95**
- Prawn cocktail, smoked salmon, spicy Marie Rose sauce **£7.50**

MAIN

- Honey glazed gammon steak, rosemary roasted potatoes, cranberry & walnut salad **£10.95**
- Traditional roast turkey with all the trimmings **£11.50**
- Mushroom, feta & leek Rossini, roast chestnut & redcurrant Parmentier potatoes, creamed tarragon leeks **£11.50**
- Traditional fish & chips, minted mushy peas **£12.50**
- Beef & ale pie, creamy mash potato, rich gravy **£12.95**
- Two-way beetroot & grilled goats' cheese risotto, candied walnut salad, truffle oil **£12.50**
- Chicken breast filled with chestnut stuffing, bubble & squeak, cranberry jus **£14.50**
- Blade of beef, celeriac mash, shallot tart, red wine jus **£14.95**
- Sea bass, spring onion & spinach mash, cucumber & pak choi salsa **£14.95**
- Chargrilled sirloin steak, vine tomato, chunky chips, peppercorn sauce **£18.95**

All served with fresh vegetables

DESSERT

- Christmas pudding, warm brandy sauce **£5.95**
- Cheese & biscuits, pear chutney **£6.50**
- Spiced apple cheesecake, cinnamon syrup, toffee crunch ice cream **£6.50**
- Mulled berry panna cotta, langues de chat **£6.50**
- Chocolate brownie sundae **£6.50**

See terms and conditions for bookings.

NEW YEAR'S EVE MENU

Menu must be booked and pre-ordered

Menu 5pm - 9.30pm

Adult two courses £22.95 / three courses £25.95

Children's two courses £11.95 / three courses £13.95 (see separate menu)

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 sausage, 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 - Baileys crème brûlée, white chocolate cheesecake
& sticky toffee bread & butter pudding

See terms and conditions for bookings.

NEW YEAR'S DAY MENU

12noon - 4.30pm

£21.95 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 goats' 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, sautéed new potatoes, roasted vegetable ragout

Owen Taylor award winning county sausage, 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

Spiced apple & cinnamon crumble, thick custard

See terms and conditions for bookings.