



STANSFIELD ARMS

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Christmas & New Year Menus 2023

Food and Drink Allergies

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time you order any food or drink item.

CHRISTMAS FAYRE MENU 27th November- 24th December

3 courses £31.95 or 2 courses £26.95 lunchtime offer 12-4pm Monday-Saturday

Deposit of £10/person required at the time of booking for parties of more than 16 persons.

Starters

Lightly Spiced Parsnip Soup parsnip crisp, crusty bread (V)

Homemade Chicken Liver Paté red onion marmalade, toast, rocket

Skagen Toast prawn, red onion, crème fraîche, dill, toasted bread

Salt & Pepper Calamari aioli

Deep Fried Brie (V) winter berry chutney

Mains

Traditional Roast Turkey Crown served with all the trimmings

Vegan Nut Roast (VE) served with vegan trimmings

Christmas Game Burger: beef and venison, smoked bacon, deep fried camembert, cranberry sauce, rocket salad, pig in blanket, chips and stuffing

Daube of Beef Bourguignon; colcannon mash, red cabbage, glazed carrots

Seabass Fillet crushed new potatoes, winter greens, lemon & caper berry butter sauce

Trio of Cheese & Onion Pie (v) buttered winter greens, chips

Steak & Ale Pie mashed potato, red cabbage & berry gravy

Sirloin Steak +£4.50 served with chips and peppercorn, diane or béarnaise sauce

Desserts

Traditional Christmas Pudding served with brandy sauce (VE*, GF*)

Mulled Winter Fruit Crumble custard

Amaretto Crème Brulée

Stilton & Festive Chutney

Chocolate Truffle Tart

CHRISTMAS PARTY MENU £45

3 courses, a singer, D.J & dancing in outside marquee comprising our decking area. Smart party dress

Please note tables are of 10. If your party size differs from this, you will be sharing your table.

Deposit of £10/person due at the time of booking (non refundable)

Full payment & Pre-order due by 24th November (non refundable)

FRIDAYS: 1st, 8th, 15th, 22nd December

SATURDAYS: 2nd, 9th, 16th, 23rd December

Starters

Homemade Chicken Liver Paté red onion marmalade, toast, rocket (GF*)

White Bean Pate red onion marmalade, toast rocket (VE,GF*)

Mains

Traditional Roast Turkey Crown served with all the trimmings (GF*)

Vegan Nut Roast (VE) served with vegan trimmings

Desserts

Traditional Christmas Pudding served with brandy sauce (VE*, GF*)

Chocolate Tart

CHRISTMAS DAY MENU £82 [\(fully booked, waiting list\)](#)

Deposit of £20/person due at the time of booking (non-refundable)

Full payment & Pre-order by 8th December (non-refundable)

Starters

Broccoli & Stilton Soup stilton croutons (V)

Chicken Liver Garlic & Brandy Paté cranberry & mulled wine chutney, toast

Baked Camembert (V) crusty bread & red onion marmalade

Trio of Smoked Salmon horseradish crème fraîche, capers, rye bread

Pan Fried King Scallop mash, crisp parma ham, blackpudding, sage cream

Mains all served with roasted carrots, sprouts, parsnips, roast potatoes

Roast Turkey Crown– served with pigs in blankets, roasted carrots, sprouts in chestnuts and pancetta, braised red cabbage, roast potatoes, roast parsnips, cranberry & chestnut stuffing and rich turkey gravy

Herb Crusted Rack of Lamb crushed minted potatoes, red currant & rosemary jus

Fillet of Beef Wellington (served medium rare) baby onion, pancetta & red wine jus

Whole Lobster Thermidor

Nut Roast (VE) with vegan pig in blankets, roast potatoes, carrot, sprouts, red cabbage, gravy

Desserts

Traditional Christmas Pudding, served with brandy sauce or brandy butter

Trio of Chocolate crème anglaise

Cointreau Crème Brûlée

Strawberry & Champagne Cheesecake

Lemon Tart fruit coulis

Yorkshire & Continental Cheese and Biscuits, served with chutney, grapes and crackers

Tea & Coffee, Mince Pies and Petit Fours

BOXING DAY 2 Courses £32 /3 Courses £36, Children up to age 10 £12/£14

Open from 12 noon and last booking at 7pm. Bookings up to 9 persons can be made online. Please contact us for bookings of 10 or more as deposits of £10/person required at the time of booking (non-refundable)

Starters

Tomato & Basil Soup (V, GF*) bread & butter

Homemade Chicken Liver Paté (GF*) toast, red onion marmalade

Deep Fried Brie (V) berry chutney

Skagen Toast (GF*) prawn, red onion, crème fraîche, dill, toasted bread

Mushrooms On Toast (V, VE*, GF*) parsley, thyme, garlic, sourdough, crème fraîche

Mains

Roast Beef, Ham, Pork or Nut (V); Roast potatoes, Yorkshire pudding, mash, vegetables and lashings of gravy

Fish & Chips Served with homemade chips & mushy peas (may contain bones)

Stansfield Burger, smoked applewood cheddar, streaky bacon, crispy onions, shredded iceberg lettuce, pickles, smoked bbq sauce

Chicken, Bacon & Avocado Burger grilled chicken breast & crispy streaky bacon with fresh avocado & mayo.

Steak & Ale Pie chips & vegetables

Halloumi & Vegetable skewer (V) sweet potato wedges, feta & chilli jam

Cajun Chicken (V* *Halloumi*) brown rice, black beans, avocado, coriander, feta, salsa

Fillet of Salmon- sautéed new potatoes, asparagus and hollandaise sauce

Desserts

Lemon Meringue Pie fruit coulis

Crème Brulee

Sticky Toffee Pudding vanilla icecream, caramel sauce

Ferrero Roche Cheesecake

Ice cream trio (VE*) choice of sauces

Cheese Board selection of cheeses, grapes, celery, biscuits, red onion marmalade +£2

Children menu

Tomato & Basil Soup (v,gf*) Sausage & Mash (v*,gf*)

Mini Brownie

Cheesy Garlic Bread

Roast Dinner (ve*)

Mini Lemon Meringue Pie

Pigs in Blankets red sauce

Chicken Goujons

Ice Cream (ve*)

Mini Burger

NEW YEARS EVE (from 7.30pm) 4 courses £60, booking offer: table of 10 £550

Bubbles at midnight, Smart Party Dress, D.J

Large tables of 10 available outside in a marquee

Smaller tables available inside the Pub

Deposit of £20pp deposit when booking (non-refundable)

Full payment & pre-order due by 15th December (non-refundable)

Starters

Chicken Liver Paté cranberry & mulled wine chutney, toast

Caprese Salad (V) mozzarella, tomato, basil, avocado

Smoked Salmon, Crab, Prawn, Dill Cream Cheese Bruschetta

Mains

Fillet Steak with king prawn skewer, truffle chips and garlic butter

Chicken Breast stuffed with mozzarella & Pesto, wrapped in parma ham, tomato coulis

Fillets of Seabass, medley of green vegetables, salsa verdi, potatoes

Brie de Meaux Mille-feuille (V) beetroot relish & baby vegetables

Desserts

Vanilla Cheesecake fresh berries

Lemon Meringue Pie fruit coulis

French & Yorkshire Cheese and Biscuits onion marmalade

Tea & Coffee Petit Fours

Bubbles at Midnight

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