

THE
STAUNTON ARMS
COUNTRY FREEHOUSE
2026



Merry Christmas!

COME JOIN US

Welcome to **THE STAUNTON 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'll try and accommodate you where we can.

You can choose between a casual and relaxed pub setting, a more formal dining area, we have three private dining rooms, all of which can be booked for your special event.

So, once you have chosen where to sit and what you would like to eat, you can leave the rest to us.

CHRISTMAS TIPS THIS YEAR

Don't forget we are open all day, every day if you fancy a pint, a sandwich (subject to availability), or just to pop in and see us for a coffee

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 – 8.30pm).

Booking Terms

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

- Pay a deposit of £25 per person for the New Year and Boxing Day menus, £55 per person for the Christmas Day menu or £10 for the A la Carte menu.
- Pre-order all food at least seven days prior to your meal at

www.stauntonarms.co.uk

- All deposits and payments are non-refundable

If you have any questions, please call us on **01400 281218** or email **info@stauntonarms.co.uk**

Staunton Arms, Staunton in the Vale, Nottingham, NG13 9PE

A LA CARTE MENU

(Available from 26th november till 2nd January 2027, including new year's eve)

For groups of 6+ people: a pre-order and £10pp deposit is required

Serving from 12 noon-9:30pm

(Excluding Christmas Day, Boxing Day, New Year's Day and Sundays)

STARTERS

Roasted Winter Vegetable Soup, Garlic Croutons (GF)(DF) **£6.95**

Bread Board, Homemade Focaccia, Olives, Black Treacle Vinegar, Extra Virgin Olive Oil (DF*) **£8.50**

Kiln-Roasted Salmon, Smashed Cucumber Kimchi, Miso & Teriyaki Glaze, Crispy Pancake Shards (DF*) **£8.95**

Beer Braised Beef Croquettes, Burnt Onion Puree, Blue Cheese Crumble, Crispy Onions **£9.50**

Crispy-Fried Brie, Smoked Pepper & Basil Jam, Rocket Salad **£8.95**

Steamed Mussels, Alla Vodka Sauce, Chorizo, Toasted Focaccia (GF*) (DF*) **£9.50**

MAIN

Roast Turkey, Pigs in Blankets, Roast Potatoes, Sage & Onion Stuffing, Yorkshire Pudding, Roast Gravy, Vegetables of the Day (GF*) (DF*) **£22.50**

Wild Mushroom, Roasted Onion & Spinach Wellington, Roasted Potatoes, Vegetables of the Day, Gravy (DF*) **£17.95**

Chicken Breast stuffed with Smoked Bacon & Leeks, Crispy Potato Terrine, Glazed Baby Carrots, Burnt Leek Puree, Chicken Jus (GF*) **£22.95**

Pan-Fried Seabass, Linguine in Sundried Tomato & Basil Cream, Green Beans (DF*) **£24.50**

Creamed Cauliflower Mac & Cheese, Charred Cauliflower, Toasted Almonds, Rocket, Parmesan (GF*) (DF*) **£17.50**

Glazed Bacon Chop, Potato & Black Pudding Rosti, Roasted Cherry Tomatoes, Egg Yolk Puree, Mushroom Veloute (GF*) **£21.50**

Braised Leg of Lamb, Roasted Garlic & Thyme Mash, Tenderstem Broccoli, Silver Skin Onions, Braising Jus (GF*) **£25.50**

Real-Ale Battered Haddock, Hand-Cut Chips, Mushy Peas, Tartare Sauce (GF*) (DF*) **£17.50**

Staunton Arms Beef & Ale Pie, Mashed Potato or Hand-Cut Chips, Gravy, Vegetables of the Day **£21.50**

Hand-Carved Ham, Eggs, Hand-Cut Chips (GF*) (DF*) **£17.50**

8oz Ribeye Steak, Hand-Cut Chips, Onion Rings, Mushroom & Tomatoes (GF*) (DF*) **£30.95**

12oz Ribeye Steak, Hand-Cut Chips, Onion Rings, Mushroom & Tomatoes (GF*) (DF*) **£33.25**

(Ribeye Steaks include a choice of Sauce: Stilton, Peppercorn, Diane)

SWEETS

Three Cheese & Biscuits (Cropwell Bishop Stilton, Brie, Dambuster) **£10.75**

Five Cheese & Biscuits (Cropwell Bishop Stilton, Brie, Dambuster, Goats Cheese, Smoked Applewood), Staunton Arms Chutney **£13.25**

Homemade Christmas Pudding, Brandy Sauce **£8.95**

Coffee & Milk Chocolate Panna Cotta, Walnut Chantilly, Roasted Walnuts **£8.95**

Millionaires' Shortbread Ice Cream Sundae (GF*) (DF*) **£8.95**

White Chocolate & Raspberry Blondie, Caramelised White Chocolate Sauce, Ice Cream (GF*) **£8.95**

Butterscotch Tart, Crème Fraiche, Honeycomb **£8.95**

£10 per person deposit. All allergies must be stated when booking.

(GF) – Gluten Free on request. (DF*) - Dairy Free on request. (VE) – Vegan*

Children's A La Carte Menu

(Available from 26th November till 2nd January 2027, including New Year's Eve)

Serving from 12 noon-9:30pm (Excluding Christmas Day, Boxing Day, New Year's Day and Sundays)

One Course £9.50. Two Course £12.00.

Three Course £14.50

STARTERS

Crispy Fried Brie, Pepper & Basil Jam
Tomato Soup (GF) (DF*)
Cheesy Garlic Ciabatta (GF*)
Prawn Cocktail, Marie Rose Sauce (GF*) (DF*)

MAINS

Roast Turkey, Pigs in Blankets, Roast Potatoes, Stuffing, Veg of the Day, Gravy, Yorkshire Pudding (GF*) (DF*)
Owen Taylor's Award-Winning Sausages with Creamed Mashed Potato, Onion Gravy
Breaded Chicken Strips & Skinny Chips
Mini Fish & Chips (GF*) (DF*)
Macaroni Cheese
Add Beans or Peas **50p**

SWEETS

Millionaires' Shortbread Ice Cream Sundae (GF*) (DF*)
White Chocolate & Raspberry Blondie, Caramelised White Chocolate Sauce, Ice Cream (GF*)
Chocolate Brownie, Ice Cream (GF*)
Ice Cream (Strawberry, Chocolate, Vanilla) (GF*) (DF*)

(GF) – Gluten Free on request. (DF*) - Dairy Free on request. (VE) – Vegan*

VEGAN MENU

STARTERS

- Leek & Potato Soup, Garlic Croutons **£5.95**
Bread Board, Homemade Focaccia, Olives, Black Treacle Vinegar, Olive Oil **£8.50**
Creamy Mushrooms, Toasted Focaccia, Micro Herbs **£7.95 (GF*)**
Asian Marinated Tofu Pancakes, Cucumber Kimchi, Miso & Teriyaki Glaze **£7.95**

MAINS

- Wild Mushroom, Roasted Onion & Spinach Wellington, Roast Potatoes, Veg of the Day, Gravy **£17.95**
Sausage & Mash, Onion Gravy, Veg of the Day **£16.50**
Buttermilk Quorn Style Burger, Skinny Fries, Onion Rings, Lettuce, Tomato, Burger Sauce **£16.50 (DF*)**
Creamed Cauliflower Mac & Cheese, Charred Cauliflower, Toasted Almonds, Rocket (GF*) **£17.50**
Asian Marinated Tofu Pancakes, Cucumber Kimchi, Miso & Teriyaki Glaze, Skinny Fries **£17.50**
Sundried Tomato & Basil Linguine, Green Beans **£17.50**

SWEETS

- Berries & Cream Ice Cream Sundae **£8.95 (GF*)**
Double Chocolate Brownie, Ice cream **£8.95 (GF*)**

- 1 Scoop Ice Cream **£2.50**
2 Scoop Ice Cream **£4.00**
3 Scoop Ice Cream **£5.00**

Strawberry (GF*) Chocolate (GF*) Vanilla (GF*)

SIDE DISHES

- Hand-Cut Chips or Skinny Fries **£4.95 (GF*) (DF*) (VE*)**
Add Garlic or Cajun **50p**
Mashed Potato **£4.50 (GF*) (DF*) (VE*)**
Onion Rings **£4.00 (GF*) (DF*) (VE*)**
Tossed Side Salad **£3.95 (GF*) (DF*) (VE*)**
Veg of the Day **£4.50 (GF*) (DF*) (VE*)**
Marinated Mistoliva Olives **£4.00 (GF*) (DF*) (VE*)**

(GF*) – Gluten Free on request. (DF*) - Dairy Free on request. (VE) – Vegan

Christmas Day Menu

12 noon arrival, 12:30pm for food

£110 per person

Glass of Prosecco on arrival
Homemade Bread, Oils & Canapes

STARTERS

Roasted Sweet Potato Soup, Pine Nuts, Crème Fraiche (GF*) (DF*)
Smoked Duck & Pork Terrine, Caramelised Onion Jam, Egg Yolk Puree, Duck Fat Fried Bread (GF*)
King Prawn Toast, Sesame Seed, Hoisin & Honey, Micro Coriander (DF*)

MAINS

Roast Turkey, Pigs in Blankets, Roast Potatoes, Sage & Onion Stuffing, Roast Gravy, Yorkshire Pudding, Vegetables of the Day (GF*) (DF*)
Oven-Roasted Monkfish, Prawn & Mussel Chowder, New Potatoes, Lemon Butter, Samphire (GF) (DF*)*
Wild Mushroom & Braised Leek Wellington, Creamed Potato Puree, Tenderstem Broccoli, Tarragon Split Cream (DF*)
Pan-Fried Fillet Steak, Crispy Potato Galette, Charred Baby Leeks, Mushroom Ketchup, Thyme & Port Jus (GF)*

SWEETS

Homemade Christmas Pudding, Brandy Sauce
Dark Chocolate & Lime Ganache, White Chocolate Sauce, Candid Lime & Mascarpone (GF*)
Cinnamon Swirl Cheesecake, Cinnamon Plait, Brown Sugar Glaze, Ice Cream

AFTERS

Cheese & Biscuits with Staunton Arms Chutney (available to take away and enjoy at home)
Tea & Coffee

£55 per person deposit. All allergies must be stated when booking.

(GF*) – Gluten Free on request. (DF*) - Dairy Free on request. (VE) – Vegan

CHILDREN'S CHRISTMAS DAY MENU

**12 noon arrival, 12:30pm for food
£55 per child**

Homemade Bread, Oils & Canapes

STARTERS

Tomato Soup (GF*) (DF*)
Garlic & Mozzarella Ciabatta, Tomato Dip (GF*)
Prawn Cocktail, Marie Rose Sauce (GF*) (DF*)
Crispy Mozzarella Sticks, Tomato Jam

MAINS

Roast Turkey, Pigs in Blankets, Roast Potatoes, Sage & Onion Stuffing, Roast Gravy, Yorkshire Pudding, Vegetables of the Day (GF*) (DF*)
Crispy Chicken Sticks & Skinny Fries (DF*)
Mini Fish & Skinny Fries, Mushy or Garden Peas (GF*) (DF*)
Owen Taylor's Award-Winning Sausages, Mash Potato, Vegetables of the Day (GF*) (DF*)

SWEETS

Chocolate & Marshmallow Ice Cream Sundae (GF*) (DF*)
Steamed Treacle Sponge, Ice Cream
Double Chocolate Brownie, Ice Cream (GF*) (DF*)

(GF) – Gluten Free on request (DF*) – Dairy Free on request (VE) – Vegan*

BOXING DAY MENU

12 noon – 5pm (Two-and-a-half-hour duration)

Adults Two Course £38.50. Three Course £43.50

STARTERS

Roasted Sweet Potato Soup, Pine Nuts, Crème Fraiche (GF*) (DF*)
Crab, Lemon & Chive Fritters, Pickled Escabeche Vegetables, Saffron Aioli
Wild Mushroom & Truffle Arancini, Cauliflower Puree, Parmesan Crisp, Cep Powder (GF*)
Crispy-Fried Brie, Chorizo & Olive Tapenade, Balsamic Dressed Rocket
Indian Spiced Fishcakes, Curry Sauce, Poppadoms, Micro Coriander (DF*)
Ham Hock & Chorizo Terrine, Baby Gem Lettuce, Honey & Siracha Veloute, Pickled Spring Onions (GF*)

MAINS

Roast Top Rump of Beef (GF*) (DF*)
Roast Pork Belly (GF*) (DF*)
Roast Leg of Lamb (GF*) (DF*)
Roast Turkey (GF*) (DF*)
All Roasts served with all the trimmings, Vegetables of the Day & Gravy
Caramelised Fig, Leek & Stilton Tart, Roasted New Potatoes, Walnut & Rocket Salad, Spiced Pear Puree
Seafood Linguine, King Prawns, Mussels, Squid, White Wine Cream, Red Amaranth (DF*)
Cumberland Sausage, Chorizo & Bean Stew, Crispy Onions, Fresh Basil (GF*)
Crispy-Skinned Chicken Breast, Lyonnaise Potato Terrine, Fricassee of Wild Mushrooms, Smoked Pancetta, Spinach, Chicken Jus (GF*)
Roasted Butternut Squash Risotto, Toasted Pine Nuts, Kale & Spinach Pesto (GF*) (DF*)

EXTRAS

Cauliflower Cheese **£4.00**
Pigs in Blankets **£4.00**.
Additional Roasties **£4.00** (GF*) (DF*)
Honey-Roasted Carrots & Parsnips **£4.00** (GF*) (DF*)

SWEETS

Three Cheese & Biscuits (Cropwell Bishop Stilton, Brie and Dambuster)
Chocolate S'Mores Ice Cream Sundae (GF*) (DF*)
Apple & Wild Berry Crumble, Custard (GF*)
Coconut & Cinnamon Rice Pudding, Toasted Almond & Hazelnuts, Fresh Berries
Malteser Loaded Brownie, Chocolate Sauce, Ice Cream (GF*)

£25 per person deposit. All allergies must be stated when booking.

(GF) – Gluten Free on request (DF*) - Dairy Free on request (VE) – Vegan*

NEW YEAR'S DAY MENU

12 noon – 5pm (Two-and-a-half-hour duration)

Adults Two Course £34.50. Three Course £39.50

STARTERS

Roasted Sweet Potato Soup, Pine Nuts, Crème Fraiche (GF*) (DF*)
Crab, Lemon & Chive Fritters, Pickled Escabeche Vegetables, Saffron Aioli
Wild Mushroom & Truffle Arancini, Cauliflower Puree, Parmesan Crisp, Cep Powder (GF*)
Crispy-Fried Brie, Chorizo & Olive Tapenade, Balsamic Dressed Rocket
Indian Spiced Fishcakes, Curry Sauce, Poppadoms, Micro Coriander (DF*)
Ham Hock & Chorizo Terrine, Baby Gem Lettuce, Honey & Siracha Veloute, Pickled Spring Onions (GF*)

MAINS

Roast Top Rump of Beef (GF*) (DF*)
Roast Pork Belly (GF*) (DF*)
Roast Leg of Lamb (GF*) (DF*)
Roast Turkey (GF*) (DF*)
All Roasts served with all the trimmings, Vegetables of the Day & Gravy
Caramelised Fig, Leek & Stilton Tart, Roasted New Potatoes, Walnut & Rocket Salad,
Spiced Pear Puree
Seafood Linguine, King Prawns, Mussels, Squid, White Wine Cream, Red Amaranth (DF*)
Cumberland Sausage, Chorizo & Bean Stew, Crispy Onions, Fresh Basil (GF*)
Crispy-Skinned Chicken Breast, Lyonnaise Potato Terrine, Fricassee of Wild Mushrooms, Smoked
Pancetta, Spinach, Chicken Jus (GF*)
Roasted Butternut Squash Risotto, Toasted Pine Nuts, Kale & Spinach Pesto (GF*) (DF*)

EXTRAS

Cauliflower Cheese **£4.00.**
Additional Roasties (GF*) (DF*) **£4.00.**
Pigs in Blankets **£4.00.**
Honey-Roasted Carrots & Parsnips (GF*) (DF*) **£4.00.**

SWEETS

Three Cheese & Biscuits (Cropwell Bishop Stilton, Brie and Dambuster)
Chocolate S'Mores Ice Cream Sundae (GF*) (DF*)
Apple & Wild Berry Crumble, Custard (GF*)
Coconut & Cinnamon Rice Pudding, Toasted Almond & Hazelnuts, Fresh Berries
Malteser Loaded Brownie, Chocolate Sauce, Ice Cream (GF*)

£25 per person deposit. All allergies must be stated when booking.

(GF) – Gluten Free on request (DF*) - Dairy Free on request (VE) – Vegan*

CHILDREN'S BOXING DAY MENU

12 noon – 5pm

Two Course £19.50. Three Course £21.75

CHILDREN'S NEW YEAR'S DAY MENU

12 noon – 5pm

Two course £17.25. Three course £19.75

Per child under 12 Years

STARTERS

Tomato Soup (GF*)(DF*)

Garlic & Mozzarella Ciabatta, Tomato Dip (GF*)

Prawn Cocktail, Marie Rose Sauce (GF*)(DF*)

MAINS

Roast Crispy Pork Belly (GF*) (DF*)

Roast Top Rump of Beef (GF*) (DF*)

Roast Leg of Lamb (GF*) (DF*)

Roast Turkey (GF*)(DF*)

All Roasts served with all the Trimmings, Vegetables of the Day & Gravy

Crispy Chicken Sticks & Skinny Fries (DF*)

Mini Fish & Skinny Chips, Mushy or Garden Peas (GF*)(DF*)

Owen Taylor's Award-Winning Sausages, Mash Potato, Vegetables of the Day (GF*) (DF*)

SWEETS

Chocolate S'Mores Ice Cream Sundae (GF*) (DF*)

Apple & Wild Berry Crumble, Custard (GF*) (DF*)

Steamed Treacle Sponge, Ice Cream

Double Chocolate Brownie, Ice Cream (GF*)(DF*)

(GF) – Gluten Free on request (DF*) - Dairy Free on request (VE) – Vegan*

WHY NOT STAY WITH US AT THE STAUNTON ARMS

Complete your seasonal visit to THE STAUNTON ARMS with an overnight stay in one of our eight ensuite bedrooms. Each room is furnished to a high standard with locally handmade furniture and decorated in a contemporary country style, offering a warm and relaxing retreat after your festive celebrations.

Our superking and single (twin) beds feature luxury pocket sprung mattresses and crisp white linen for a comfortable night's sleep. Every room includes a flatscreen TV, hairdryer, and tea and coffee making facilities, with both a family suite and mini suite available for those wanting a little extra space.

We're very pleased to share that we've recently been awarded a **Traveller Review Award from Booking.com, achieving an overall score of 9.0**. With the award based entirely on guest feedback, it's a recognition that truly means a lot to us.

So, whether you're joining us for a Christmas meal, a party night, or a festive gathering, staying over makes your visit feel even more special. Why not take advantage of some of our special festive packages.

Dinner, Bed & Breakfast

£160 for 2 people, with £60 allowance
towards food and drink.

Available Monday – Thursday, and Sunday

Dinner, Bed & Breakfast

£185 for 2 people, with £60 allowance
towards food and drink.

Available Friday and Saturday

Please check availability and prices online at
www.stauntonarms.co.uk or call 01400 281218.

