

# The Earl Of Chesterfield Arms

COUNTRY FREEHOUSE

2018



*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](http://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, 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 Christmas Party, New Year's Eve and New Year's Day menu, £35 per person for the Christmas Day menu and £15 for the Boxing Day menu
- Pre-order all food at least seven days prior to your meal at **[www.theearlofchesterfield.co.uk](http://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](mailto:theearlofchesterfield@yahoo.com)**

The Earl of Chesterfield Arms,  
Manor Lane, Shelford, Nottingham, NG12 1EQ

# Christmas Party Menu

Menu must be booked and pre-ordered

**Lunch 12-5.00pm (Mon – Sat). Two courses £14.95 / three courses £16.95**

**Dinner 5.30pm-9.00pm (Mon - Thurs). Two courses £17.95/ three courses £22.50**

**Dinner 5pm-9.30pm (Fri & Sat). Two courses £19.95/ three courses £23.95**

## STARTER

Spiced parsnip soup, parsnip crisps, chilli oil (v)

Smoked haddock & pea fishcake, soft boiled egg, parsley sauce (£1.50 supplement)

Crispy chicken & ham hock, white onion purée, sweet potato crisp

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

Creamed goats' cheese, beetroot purée, candied walnuts, dill & walnut crumb, crostini (v)

## MAIN

Traditional roast turkey with all the trimmings

Beef & ale pie, creamy mash potato, rich gravy

Wild mushroom wellington, mash potato, roasted carrots, tarragon cream (v)

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

Chicken ballotine stuffed with chorizo, charred baby corn, confit tomatoes, potato & leek rosti

Sage & feta linguini, charred red pepper pesto, caramelised parmesan crisp (v)

Grilled hake fillet, potato fondant, cavalo nero, roasted beetroot hollandaise sauce

**All served with fresh vegetables**

## DESSERT

Cheese & biscuits, onion chutney

Homemade Christmas pudding, warm brandy sauce

Sweet platter - banoffee cheesecake with glazed banana, Cherry Bakewell, white chocolate & vanilla panna cotta, fruit compote & ice cream

**See terms and conditions for bookings.**

# Christmas Special Offer Menu

Menu must be booked and pre-ordered

**Two courses £12.95, three courses £14.95**

**Available 27th, 28th, 29th November**

**3rd, 4th, 5th, 6th, 10th, 11th December**

## STARTER

Chef's roasted tomato & vegetable soup with herb croutons (v)

Chicken liver & onion pâté, fig & apple chutney, Melba toast

Smoked haddock & pea fish cake, parsley sauce

Creamed goats' cheese, beetroot purée, candied walnuts, crostini (v)

## Main

Traditional roast turkey with all the trimmings

Beef & ale pie, creamy mashed potatoes, roast gravy

Poached cod loin, potato fondant, sweetcorn, mussels & parsley chowder

Wild mushroom wellington, mashed potatoes, tarragon cream (v)

**All served with fresh vegetables**

## DESSERT

A selection of cheese & biscuits, homemade chutney

Banoffee cheesecake, vanilla ice cream & honeycomb

Homemade Christmas pudding with warm brandy sauce

Sweet platter – toffee apple panna cotta, red berry millefeuille & white chocolate blondie

**See terms and conditions for bookings.**

# Christmas Day Menu

Menu must be booked and pre-ordered

**12noon for 12.30pm (to be seated)**

**£67.95 adults/£33.95 children under 12 years**

**(Please contact the pub for children's menu)**

**Canapes on arrival**

## STARTER

Butternut squash & sweet potato soup, garlic & sage crisp (v)

Beetroot cured salmon gravlax, pea bavarois, garlic & parsley marinated crayfish tails, scallop carpaccio, pickled vegetables, lemon crème fraiche

Smoked duck & pistachio terrine quince & plum jam, black onion seed parsley crispbread, charred baby gem, black treacle vinaigrette

## MAIN

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

Stuffed fillet entrecote steak wrapped in pancetta, caramelised onion purée, confit potatoes, bacon & fine bean fricassée

Herb crusted monkfish loin, saffron potatoes, steamed mussels, crab bisque, pak choi, courgette spaghetti

Homemade feta & red pepper gnocchi, grilled onion petals, romesco sauce & basil beignets (v)

**All served with fresh vegetables**

## DESSERT

Homemade Christmas pudding, warm brandy sauce

Assiette of desserts – passion fruit & white chocolate semifreddo, hazelnut & chocolate ganache, mincemeat frangipane

Cheese & biscuits

**After course**

Mince pies with brandy butter

Tea & coffee

**See terms and conditions for bookings.**

# New Year's Eve Menu

Menu must be booked and pre-ordered

**Menu 5pm - 9.30pm (disco from 8pm)**

**Adult two courses £22.95 / three courses £25.95**

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

## STARTER

Chef's roasted tomato & red pepper soup with basil foam, crostini (v)

Creamy garlic & tarragon mushrooms on toast (v)

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

Chicken liver pâté, spiced sticky onion jam, Melba toast

## MAIN

Rump steak (cooked medium), skinny chips & peppercorn sauce

Pan-fried salmon fillet, potato terrine, pea shoots & pea velouté

Owen Taylor award winning county sausage, creamy mash potato, rich roasted gravy

Heritage beetroot & gorgonzola risotto, sage oil & watercress (v)

Confit duck leg, braised red cabbage, smoked bacon mash, orange & redcurrant jus

**All served with fresh vegetables**

## DESSERT

A selection of cheese & biscuits, red onion chutney

Sweet platter – toffee apple panna cotta, red berry millefeuille & white chocolate blondie

**See terms and conditions for bookings.**

# Boxing Day & New Year's Day Menu

Menu must be booked and pre-ordered

**Boxing Day: 12noon till 5.00 pm. Three courses £25.95 adults/£13.50 children under 12 years**

**New Year's Day: 12noon till 4.30pm. Three courses £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

Chef's roasted tomato & red pepper soup, basil foam, crostini (v)

Chicken liver & smoked bacon parfait, orange & red onion jam, herb toast

Chilli & coriander fish cakes, cucumber & peanut salsa, satay sauce dill & salted praline

Mulled poached pear Dolcelatte, toasted hazelnuts, red wine reduction & pear crisps (v)

Creamy garlic & tarragon mushrooms on toast (v)

## MAIN

Roast top rump of beef with all the trimmings

Roast leg of lamb with all the trimmings

Roast loin of pork with all the trimmings

Owen Taylor award winning county sausage, creamy mash potato, rich roasted gravy

Pan-fried hake fillet, potato fondant, tempura cockles, pea shoots & pea veloutè

Sweet potato & chilli falafel, spicy tomato & aubergine sauce (v)

Roast duck breast, carrot purée, dill mint & chimichurri sauce, confit sweet potato & dressed herbs

**All served with fresh vegetables**

## DESSERT

A selection of cheese & biscuits, homemade chutney

Double chocolate delice, pistachio crumb, raspberry sorbet

Strawberry & clotted cream cheesecake, strawberry & lime jelly, strawberry ice cream

Apple & berry crumble, vanilla custard

**See terms and conditions for bookings.**

# A La Carte Christmas Menu

Menu must be booked and pre-ordered

**No pre-order for parties under six people is required**

## STARTER

Spiced parsnip soup, onion crouton (v) **£5.95**

Smoked haddock & pea fishcake, soft boiled egg, parsley sauce **£7.50**

Crispy chicken & ham hock, white onion purée, sweet potato crisp **£6.95**

Earl of Chesterfield Arms prawn cocktail, smoked salmon, spicy Marie Rose sauce **£6.50**

Creamed goats' cheese, beetroot purée, candied walnuts, crostini (v) **£5.95**

## MAIN

Traditional roast turkey with all the trimmings **£12.50**

Beef & ale pie, creamy mash potato, rich gravy **£12.95**

Sage & feta linguini, charred red pepper pesto, caramelised parmesan crisp (v) **£11.95**

Hand carved ham with two fried eggs & hand-cut chips **£11.95**

Real ale battered haddock, minted mushy peas, hand-cut chips, tartare sauce **£12.95**

10oz pork ribeye, apple & vanilla purée, sage & smoked bacon risotto **£15.50**

Chargrilled rump steak (cooked medium), roasted tomato, chunky chips, peppercorn sauce **£17.50**

Chicken ballotine with chorizo, charred baby corn, confit tomatoes, potato & leek rosti **£16.50**

Sweet potato, spinach & sweet chilli potato cakes, sundried tomato sauce (v) **£11.95**

Pan-fried hake fillet, potato fondant, cavalo nero, roasted beetroot hollandaise sauce **£16.50**

**All served with fresh vegetables**

## DESSERT

Homemade Christmas pudding, warm brandy sauce **£5.95**

Cheese & biscuits, pear chutney **£6.50**

Banoffee cheesecake, glazed banana, toffee ice cream **£6.50**

Cherry Bakewell ice cream sundae, cherry compote, almond frangipane **£6.50**

White chocolate & vanilla panna cotta, fruit compote & ice cream **£6.50**

**See terms and conditions for bookings.**