

FESTIVE MENU



SMALL PLATES

Roasted Cauliflower & Cheddar Soup

truffle oil, Wildfarmed sourdough & butter *(vea, gfa)*

Tomato & Mozzarella Arancini

tomato sauce, basil pesto & Italian hard cheese *(v)*

Potted Duck Ardennes Pâté

plum & apple chutney, cornichons & toasted sourdough *(gfa)*

Fried Calamari

padrón peppers & lemon mayonnaise

MAIN COURSES

Roast Turkey Roulade

thyme-salted roast potatoes, honey & mustard glazed roots, Brussels sprouts, pig in a blanket & white wine infused pan gravy *(gfa)*

Sweet Potato & Caramelised Onion Tart

cheddar & chive mashed potatoes, seasonal greens, red wine, shallot & thyme jus *(vea)*

Pan-Fried Salmon Supreme

thyme salted roast potatoes, seasonal greens, white wine & parsley cream sauce *(gfa)*

Venison & Red Wine Pie

colcannon mash, roasted roots, red wine, shallot & thyme jus

DESSERTS

Chocolate Truffle & Brownie Tart

honeycomb ice cream *(vea)*

Cherry, Almond & Cognac Christmas Pudding

brandy sauce *(vea, gfa)*

Vanilla Cheesecake

lemon meringue Eton mess *(v)*

Cheese Plate (+£3.00 supplement)

Croxton Manor Red Leicester, Clawson stilton & brie, caramelised onion chutney, pickles & crackers *(gfa)*

TWO COURSES £32.00

THREE COURSES £38.00

*Our Festive Menu is available from Thursday 26th November to Wednesday 23rd December 2026 excluding Sundays
- On Friday & Saturday evenings only our three-course festive menu is available.*

Unfortunately, our kitchen is closed on Christmas Day

The Small Print: A telephone call will secure your provisional booking, however all bookings must be confirmed with a non-refundable £20 per person deposit within 7 days. Unfortunately, we are unable to accept bookings for festive parties through our website. We require all parties to pre-select their menu choices & submit them to us 7 days prior to their booking. Non-attendees must give 24 hours' notice prior to their table booking or their £20 deposit will be forfeited to support food & labour costs. Pre-selection forms can be downloaded from our website. Unfortunately, we cannot accept payment by cheque or BACS. We recognise the importance of accurate allergen information, so if you have a specific concern please ask a member of the team, although it is sadly impossible for us to guarantee any dish is 100% allergen free. Dishes marked *(gfa)* & *(vea)* can be made without gluten or vegan with prior notice, please specify on your pre-order.

BOOKING FORM

Name

Contact number.....

Email address.....

Number of guests Date..... Time.....

Please list every party members name along with their menu order below

GUESTS NAME										
STARTERS										
Roasted Cauliflower & Cheddar Soup										
Tomato & Mozzarella Arancini										
Potted Duck Ardennes Pâté										
Fried Calamari										
Main Courses										
Roast Turkey Roulade										
Sweet Potato & Caramelised Onion Tart										
Pan-Fried Salmon Supreme										
Venison & Red Wine Pie										
PUDDINGS										
Chocolate Truffle & Brownie Tart										
Cherry & Almond Christmas Pudding										
Vanilla Cheesecake										
Cheese Plate (+£3 Supplement)										

To book your festive party or for more information, please call 0116 402 7080 & ask for a festive coordinator
email: festive@thestamfordarmsgroby.co.uk



THE
STAMFORD
ARMS

2 Leicester Road, Groby, Leicester, LE6 0DJ