

A vintage illustration depicting a festive winter scene. Three people are seated at a wooden table outdoors in a snowy environment. On the left, a woman in a bright orange jacket with a white fur collar is seen from the side, holding a glass. In the center, a woman in a dark red jacket with a fur collar looks towards the man on the right. The man is wearing a dark green jacket and brown trousers, also looking towards the woman in red. The table is set with several glasses of beer, two bottles, and a centerpiece of pine branches and red berries. The background features a large, snow-covered mountain range under a clear sky, with evergreen trees in the distance. The chalet's wooden structure is visible on the left, adorned with a garland of lights and red bows. The overall style is reminiscent of mid-20th-century travel posters.

Christmas at Chalet Strafford

Après-ski 



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FESTIVE FAYRE

2 COURSES £38.95 3 COURSES £44.95

STARTERS

Smoked Fish Platter (gf)

Smoked Haddock Scotch Egg, Smoked Salmon Gravalax & Smoked Mackerel, Celeriac Remoulade & Saffron Aioli

Jerusalem Artichoke & Yorkshire Blue Cheese Soup (tgf)

served with warm Sourdough & Pink Peppercorn Butter

Baked Camembert (v) (tgf)

with Garlic Thyme, Chilli Honey & Grissini Breadsticks

Turkey & Crispy Duck Spring Roll

Hoisin Sauce & Pickled Cucumber Salad

MAINS

The Strafford Arms Christmas Roast Turkey Dinner (tgf)

Duck Fat Roast Potatoes, Piccolo Parsnips & Baby Carrots, Pigs in Blankets, Stuffing, Sprouts & Winter Greens, Cranberry Sauce & Red Wine Jus

12 Hour Slow Braised Beef Cheek (gf)

Garlic Mash Potato, Carrot, Baby Leek & Beer Jus

Cod Loin & Cider Pork Belly (gf)

Saffron Fondant, Purple Sprouting Broccoli & Lemon Sauce

Sweet Potato, Wild Mushroom, Chestnut & Cranberry Wellington (v)

served with Spinach Gruyère & Jospier Asparagus

DESSERTS

Strafford Arms Christmas Pudding (v)

served with a rich Brandy sauce & fresh Cranberries

White Chocolate & Blood Orange Rice Pudding (v)

served with homemade Vanilla Shortbread

Double Chocolate Caramel Fondant (v)

served with vanilla bean ice cream

Festive Yorkshire Cheeseboard for One (£7 supplement)

Yorkshire Blue Cheese, Cranberry & Wensleydale, Charcoal Cheddar, Figs, Quince Paste, Chutney, Walnuts & Crackers

CHRISTMAS DAY

AMUSE BOUCHE

Saffron & Mozzarella Arancini
sun dried tomato purée

STARTERS

Quail Scotch Eggs (gf)
roast tomato & red pepper sauce, black truffle dressing

Heritage Beetroot Carpaccio
goats cheese whip, rocket toasted pine nuts & olive oil dressing (v) (gf) (tve)

King Scallops & Beetroot Cured Salmon
lemon & dill crème fraîche (gf)

Caramelised Parsnip & Coconut Soup
served with parsnip bhaji (v)

MAINS

The Strafford Arms Christmas Day Roast Turkey Dinner (tgf)
Duck Fat Roast Potatoes, Heritage Baby Carrots & Piccolo Parsnips, Red Cabbage with Cinnamon & Orange, Brussel Sprouts with Cinnamon & Orange, Pigs In Blankets, Sage & onion stuffing & Red Wine Jus (tgf)

Josper Grilled Côte de Boeuf
tenderstem broccoli, creamed mash potato, peppercorn & brandy sauce

Norwegian Halibut
wild mushrooms & gnocchi (gf)

Vegetable & Cheese Béchamel Crumble
served with a side of winter green vegetables (gf) (v)

DESSERTS

The Strafford Arms Christmas Pudding (v)
citrus spiced, rich brandy sauce & fresh cranberries

Panettone Bread & Butter Pudding
served with vanilla crème anglaise (v)

Dark Chocolate Torte & Pistachio Ice Cream (v) (gf)

Yorkshire Christmas Cheeseboard (tve)
Yorkshire blue cheese, Wensleydale & cranberry, charcoal briquette, quince jelly, grapes, plum chutney & crackers

£125pp



festive Afternoon Tea

Savoury

Mini Deep Fried Camembert
Brie & Turkey Crackers with French Fries
Smoked Salmon Blini & Crème Fraîche
Cream of Brussel Sprout & Bacon Soup
Honey Mustard Pigs in Blankets

Sweet

Mini Crumbly Mince Pies
Sultana & Cherry Scone
Frosted Christmas Yule Log
Christmas Chalet Cheesecake
Mini Mulled Wine

23RD NOVEMBER - 19TH DECEMBER

£24.95PP

WINTER BREAKFASTS

9.30AM - 11.00AM

Saturday 12th, Saturday 19th

Sunday 20th December & Christmas Eve

STAINBOROUGH FULL ENGLISH (tgf) £16.95

Cumberland sausages, rashers of bacon, hash browns, fried eggs, mushrooms, tomato, beans, toast, black pudding

VEGETARIAN BREAKFAST (v) £12.95

fried halloumi, tomato, beans, hash browns, toast, mushrooms, vegetarian sausage, fried egg

EGGS BENEDICT (v) £10.95

toasted bagel, bacon, poached eggs, hollandaise sauce

EGGS FLORENTINE (tv) £10.95

toasted bagel, spinach, poached egg, hollandaise sauce

SMASHED AVO ON TOAST (v) £9.95

smashed avocado, 2 poached eggs, toasted sourdough, chilli flakes

Add bacon for £1.50

LITTLE ONES BREAKFAST

SCRAMBLED EGGS / BEANS ON TOAST (v) £5.95

MINI FULL ENGLISH (tv) £5.95

AMERICAN PANCAKES £5.95 Nutella and strawberries

The background of the page is a colorful illustration of a winter party. It shows people's hands holding various cocktails in elegant glasses, some with garnishes like orange slices and berries. There are also snow-covered evergreen trees and a red star in the center. The entire scene is framed by a yellow border with a dotted line.

APRÈS DRINKS

FESTIVE SNOWBALL £10

APEROL SPRITZ £10

BAILEYS MARTINI £10

CRANBERRY SPRITZ £10



ESPRESSO MARTINI £10

PASSIONFRUIT MARTINI £10

BISCOFF MARTINI £10

*Ask for in-house cocktails &
drinks menu.*

GIFT VOUCHERS



**TREAT YOUR LOVED ONES THIS CHRISTMAS
WITH A GIFT THEY'LL TRULY ENJOY.
WHETHER IT'S A RELAXING AFTERNOON TEA
FOR TWO, A MEAL WITH FAMILY AND FRIENDS,
OR A VOUCHER FOR ANY AMOUNT YOU
CHOOSE, THE STRAFFORD ARMS GIFT
VOUCHERS MAKE THE PERFECT PRESENT.**

**VOUCHERS CAN BE PURCHASED ON SITE OR
ONLINE VIA THE STRAFFORD ARMS WEBSITE.**



SPEND THE DAY

AT THE

STRAFFORD

DATES & TIMES

2 0 2 6 / 2 7

DINING

DRINKS

CHRISTMAS EVE

9:30am - 5:30pm

12pm - 9pm

CHRISTMAS DAY

12pm & 3pm (2 sittings)

11:30am - 2pm

BOXING DAY

12pm - 6pm

12pm - 9pm

NEW YEARS EVE

12pm - 6pm

12pm - 9pm

NEW YEARS DAY

12pm - 6pm

12pm - 8pm

2ND JANUARY

12pm - 9pm

12pm - 11pm

KEEP CHECKING OUR SOCIALS FOR ADDITIONAL FESTIVE EVENTS



MANAGER@THESTRAFFORDARMS.CO.UK

The Trafford Arms

01226 287488

**TIS
THE
SEASON
TO BE
JOLLY!**

FESTIVE FAYRE

ENJOY OUR POPULAR FESTIVE FAYRE
MENU... PERFECT FOR CHRISTMAS WORK
PARTIES, FAMILY GATHERINGS, AND COSY
CELEBRATIONS WITH FRIENDS.

CHRISTMAS AFTERNOON TEA

MONDAY 23RD NOVEMBER TO
SATURDAY 19TH DECEMBER
(MUST BE BOOKED 24 HOURS IN ADVANCE)

CHRISTMAS COCKTAILS

£10

CRACKLING FIRE



WEEKEND WINTER BREAKFASTS

12TH , 19TH , 20TH , 24TH

DECK THE HALLS