

ST CHAD'S CHURCH, BAGNALL —NEWSLETTER 21.04.24

Social meal at the Stafford Arms:

We have booked the Stafford Arms for a meal on Monday 29th April at 7pm

It is a social event and everyone is welcome. Please forward to anyone you think may be interested.

I will need numbers by Monday 22nd and I will be in church on 21st so will take names and orders then so that I can confirm with the pub.

We will need to pre-order – and it is from the menu I have attached. Ideally we should order from the two course menu but if you want something elsewhere on the menu that should be fine.

Regarding payment – whenever suits – if we have the money to pay on the day all will be well.

Julia

Menu on the back page of the newsletter.

If you don't know how to contact Julia, just drop me an email and I'll pass it on.



APCM (AGM)

This year's AGM will take place on Sunday 28th April immediately after the morning service.

Please attend if at all possible.

Make arrangements to go to the pub for lunch, get someone to cook for you or call in at Chippylicious, but do come!!!!!!

This is your church—Please support it



I'm after some help with my work on the queens of Bagnall. I have over 100 years of history, the first queen being crowned in 1922.



But, unfortunately, due to personal circumstances, the last chestnut queen that I have full information for was Megan Sargeant, 2009-2010.

I have limited information for:
Chloe Lovatt 2010-2011,
Matilda Houston Brown 2011-2012,
Megan Durber 2012-2013 and
Maddison Grocott 2013-2014.

I have nothing for:
Eliza Holland 2014-2015,
Georgia Dawson 2015-2016,
Annie Rose Houston Smith 2016-2017,
Annabelle White 2017-2018,
Emily Dawson 2018-2019 and
Sophie Holt 2019 who, I believe is the last one.



I'm after photos, names and interesting shots from the fete. Can you help?

Little April Showers!



It has certainly been a week of showers! I think that is something that we would all agree on! I seem to have spent my entire week trying to determine what our famously unpredictable British weather is going to do with itself, and for the most part, getting it completely wrong! Trying to make the best decision as to what to do in order to occupy a small toddler this week has been a very risky business!

Every time I think of April showers, I automatically think of the well known song that always pops into my head... I couldn't quite place where I knew it from so after a quick "Google", I discovered that it was from the iconic Disney film, Bambi—I really should have known! I think that is a fact that I knew but have forgotten...

After watching the movie clip, I recognised many similarities between the scene in the film and our weather this week: dark, brooding skies, fierce gusts of wind, chilly temperatures, thunder, heavy downpours (not to mention hail on a couple of occasions!), and then suddenly these gloomy and unwanted conditions clearing and giving way to the glow of the sun peeping through the clouds and then the warmth and radiance of the sun's rays shining down. It has certainly been a mixed week!!!

If you would like to see the clip first hand, follow this link:

<https://www.youtube.com/watch?v=S-FUcrQhTBY>

However, be warned, if you go on to watch the entire film, get a box of tissues ready! It's not for the faint-hearted....



Despite the difficulty of getting out and about with our little person this week, we have managed to make the most of the dry spells and he has certainly had fun—especially since he has discovered jumping in puddles (and there is no shortage!).



As the pictures show, it has been a dismal week, **BUT** there have also been times of sunshine. Things have not been **ALL** bad!

I think the moral of the story is, make the most of things whilst you can or, in other words, go out and play whilst the sun shines!

Esther x

Two-Course Menu £18.95*

MONDAY - THURSDAY: Lunch & Dinner
FRIDAY & SATURDAY: 12 noon - 4.30pm

*TWO-COURSE MENU NOT AVAILABLE ON BANK HOLIDAYS
OR SUBJECT TO FURTHER DISCOUNTS

STARTERS

- Nocellara del Belice Sicilian Green Olives (VE) (GF)
- Garlic and Rosemary Ciabatta (VE)
- Garlic and Rosemary Ciabatta with Buffalo Mozzarella
- Panko Crumb Brie Wedges with a Cauliflower Dip
- Golden Beetroot Hummus with Crisp Flatbread (VE)
- Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter (Ask your server for Today's Flavour)
- Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts Served with Toasted Ciabatta (GF)
- Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Fraise Endive and Sourdough Crisps (GF)
- North Atlantic Prawns, Cucumber, Tomato, Gem Lettuce and Spiced Marie Rose with Brown Bread and Salted English Butter (GF)

MAIN COURSES

6oz Gammon or ANY item from FAVOURITES
Excluding The Stafford Arms Beef Shin and Ale Pie
* "Add" items and adding Chicken to your Curry are at extra cost

DESSERTS

- Chocolate Truffles
- Cake of the Day
- Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF)
- New York Cheesecake with Butterscotch Sauce, Fudge Pieces and Cheshire Farm Clotted Cream Ice Cream
- Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream
- Dark Chocolate and Cherry Torte, served with Cheshire Farm Coconut Ice Cream (VE)
- Poached Pears resting on Vanilla Rice Pudding, garnished with Crème Fraiche and Caramelised Ginger infused Hazelnut Crumb (GF)

Younger Guests and Smaller Plates

SUNDAY - THURSDAY ALL DAY: FRIDAY AND SATURDAY AVAILABLE UNTIL 6.30PM

- Panko Crumb Chicken Goujons £7.95
- Battered Atlantic Cod Fillet Goujons £8.95
- Duo of Cumberland Sausages £7.95
- Served with a choice of Triple Cooked Chips and Baked Beans, or New Potatoes and Garden Peas
- Cauliflower, Chickpea and Pomegranate Curry
- Served with Basmati Rice, Garlic & Coriander Nuan and Mango Chutney (VE) (GF when served with Poppadoms) £12.00
- 6oz Gammon, Black Pudding, Peppercorn Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips (GF) £12.95
- 4oz Cheeseburger with Gem Lettuce, Served on a Potato Burger Bun, with Triple Cooked Chips (GF) £9.50
- Duo of Cumberland Sausages, with Double Cream Mash, Battered Savory Cabbage and Rich Gravy £10.00

Desserts

- Chocolate Truffles £4.00
- Cheshire Farm Ice Cream Pots: Choose from Strawberry, Chocolate or Vanilla (GF) £4.00
- Brandy Snap Baskets, filled with Cheshire Farm Deluxe Ice Cream. Finished with freshly Whipped Cream £8.95 (Ask your server for today's flavour)
- Four Layer Chocolate Fudge Cake with White Chocolate Chips and Chocolate Brownies, served with Cheshire Farm Vanilla Pod Ice Cream £8.95
- New York Cheesecake, with Butterscotch Sauce, Fudge Pieces and Cheshire Farm Clotted Cream Ice Cream £8.95
- Spiced Pineapple and Pecan Bread Pudding with a Pineapple Compote served with a choice of Creamy Custard or Cheshire Farm Vanilla Pod Ice Cream £8.95
- Poached Pears resting on Vanilla Rice Pudding, garnished with Crème Fraiche and Caramelised Ginger infused Hazelnut Crumb (GF) £8.95
- French Apple Baignets, Mini Doughnuts filled with Apple and finished with a Cinnamon Glaze and topped with Double Cream £8.95
- Dark Chocolate and Cherry Torte, served with Cheshire Farm Coconut Ice Cream (VE) £8.95
- Cake of the Day and Italian Filter Coffee £7.95
- Locally sourced Cheeses with Crackers, Fruit Cake, Grapes, Celery and Bramley Apple & Ale Chutney £9.95
- To accompany your Cheese, appreciate a glass of Six Grapes Port in both Red and White, or for something really special a glass of Torres Floralis Moscatel from Spain
- Liquid Dessert - Chocolate Vodka Liqueur Single Shot £2.00
- Variety Trio of Shots (ask for available flavours) £4.95
- Large measure Cheshire Farm Vodka Liqueur over Ice £4.95

Favourites

- The Stafford Arms Beef Shin and Ale Pie with Short Crust Pastry, Rich Gravy and Tender stem Broccoli. Served with a choice of Double Cream Mash or Triple Cooked Chips. £18.00
- Chicken, Ham & Leek Short Crust Pastry Pie in a Cheddar Sauce with a choice of Double Cream Mash or Triple Cooked Chips. Accompanied by buttered tender stem Broccoli £17.00
- Vegan Shepherd's Pie made with Mushrooms, Spinach and Lentils. Topped with a Root Vegetable Mash. Served with Savory Cabbage and a Vegan Red Wine Gravy (GF) £15.50

The Stafford Arms Angus Steak Burger

- Smoked Bacon, Monterey Jack Cheese, Baby Gem, Caramelised Onions and Stafford Arms Burger Sauce. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips (GF) £16.00
- Blacksticks Steak Burger with Portobello Mushroom, Beef Tataro, Baby Gem Lettuce, Malted Blacksticks Blue Cheese and Tarragon Mayo. Served on a Potato Burger Bun, with Onion Rings and Triple Cooked Chips (GF) £16.00

Spiced Buttermilk Chicken Fillet Burger with Mozzarella, Beef Tomato, Gem Lettuce, Guacamole and Sriracha Mayo.

- Served on a Potato Burger Bun, with Triple Cooked Chips £16.00
- Beer Battered Atlantic Cod Fillet, served with Musty Peas, Triple Cooked Chips and Home-made Tartare Sauce, garnished with Watercress and Lemon Wedge £16.00
- Add Homemade Curry Sauce £2.50 or Gravy £2.00
- Chicken Caesar Salad, Cos Lettuce, Panchetta, Anchovies, Croutons, Shaved Parmesan & Caesar Dressing (GF) £16.95
- Cauliflower, Chickpea and Pomegranate Curry. Served with Basmati Rice, Garlic & Coriander Nuan and Mango Chutney (VE) (GF when served with Poppadoms) £15.00
- Available with Chicken £4.00

Sandwiches Served on Ciabatta

- AVAILABLE UNTIL 6.00PM
- "Boost your Butty" with Triple Cooked Chips. £3.00
- 5oz Rump Steak with Caramelised Onions, Portobello Mushroom and Malted Monterey Jack Cheese (GF) £12.00
- Add a Jug of Peppercorn Sauce to your Sandwich £3.00
- Hot Topside of Beef in Rich Gravy. Served with a Gravy Jug (GF) £8.95
- Fish Finger Butty with Beer Battered Cod, Watercress and Tartare Sauce £9.95
- North Atlantic Prawns, Marie Rose Sauce and Baby Gem Lettuce (GF) £9.95
- Chicken, Bacon and Brie topped with Cranberry (GF) £9.95
- Mature Cheddar, Tomato, Mayo and Spring Onion (GF) £8.95
- Cumberland Sausage and Mature Cheddar with Bramley Apple and Ale Chutney £8.95
- Homemade Corned Beef with Mustard Mayo, Gherkin and Monterey Jack Cheese £8.95

Sides

- Triple Cooked Chips (GF) £4.50
- Double Cream Mash (GF) £4.95
- Beer Battered Onion Rings £4.00
- Warm Ciabatta & Butter Basket £4.50
- Brown Bloomer & Butter Basket £4.00

Please make your server aware, if you have a food allergy. Note, dishes with (GF) mean these can be CHANGED to be Gluten Free. Please discuss with your server if you require the dish to be adapted.

A copy of the allergens in our dishes is also available and your server can provide this on request.

The Stafford Arms endeavours to make every visit a great occasion. If for any reason your experience does not meet your expectations, please address this with our manager at the time and they will rectify the issue. Unfortunately we are unable to do this after you leave. All weights are approximate prior to cooking. For parties of 12 or more, a 10% service charge will be added to your bill

Nibbles

- Nocellara del Belice Sicilian Green Olives (VE) (GF) £4.00
- Garlic and Rosemary Ciabatta (VE) £5.25
- Garlic and Rosemary Ciabatta with Buffalo Mozzarella £5.25
- Panko Crumb Brie Wedges with a Cauliflower Dip £6.95
- Golden Beetroot Hummus with Crisp Flatbread (VE) £7.25

Starters

- Soup of the Day accompanied by Wholemeal Bloomer and Salted English Butter (Ask your server for Today's Flavour) £6.50
- Chicken Liver Parfait with a Beetroot Chutney, Toasted Walnuts Served with Toasted Ciabatta (GF) £7.95
- Crispy Spiced Butternut Squash Dumplings with Spring Onions, Toasted Sesame Seeds, and a Soy Sauce & Chili Dip (VE) £6.95
- Steamed Blue Shell Mussels in a Spicy Nduja and Tomato Sauce. Finished with Gremolata and served with Warm Olive Bloomer Bread (GF) £12.00
- Breaded Corned Beef Fritter, Onion Puree, Battered Kale and Free-range Poached Egg £7.50
- Whipped Goats Cheese, Marinated Figs, Pickled Shallots, Fraise Endive and Sourdough Crisps (GF) £6.95
- Panko Crumbed Chicken Goujons, Celerric & Fennel Slaw with a Maple Mayonnaise £8.95

From The Grill

- 8oz Sirloin Steak 28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice; Garlic and Rosemary or Blue Cheese Tarragon Butter (GF) £28.00
- 10oz Rump Steak 28 Day Salt Aged Steak from Dunwood Farm, Leek. Accompanied by Portobello Mushroom, Cherry Vine Tomatoes and Triple Cooked Chips. Finished with a butter of your choice; Garlic and Rosemary or Blue Cheese Tarragon Butter (GF) £26.00

The Stafford Mixed Grill

- Rump Steak, Lamb Chop, Cumberland Sausages, Gammon and Black Pudding. Served with Portobello Mushroom, Cherry Tomatoes, Duck Egg and Triple Cooked Chips £28.00
- Sauce for your Steak: Cognac and Peppercorn or Bordelaise (GF) £3.00
- 12oz Gammon, Black Pudding, Peppercorn Pineapple, Fried Duck Egg, Homemade Brown Sauce and Triple Cooked Chips (GF when served without the Black Pudding) £16.95

Something More

- Pan-fried Chicken Supreme, Parmesan Pommes Anna, crushed Butternut Squash, Baby Leeks and a Sage Jus (GF) £18.95
- Slow cooked Feather Blade of Beef, Double Cream Mash, Roasted Swede, Artichokes, Cavolo Nero and a Red Wine Gravy (GF) £18.95
- Venison Steak served Pink, with a smoked Celerric Puree, Potato Gnocchi, Red Cabbage and Kale Chips. Finished with a Blackberry Jus (GF) £28.95
- Tonkatsu, Sesame and Panko Breaded Pork Fillet Served with Shredded Napa Cabbage and Mooli. Pickled Carrots, Spring Onions, Sticky Coconut Rice and a Tankatsu Sauce £22.00
- Pan-fried Sea Trout with a Smoked Bacon, leek, Prawn and Potato Chowder. Garnished with Straw Potato Crisps. Served with Tender stem Broccoli £24.00
- Wild Mushroom and Truffle Arancini Cakes, served with a Jerusalem Artichoke Velouté, Braised Fennel and Willed Spinach (VE) £16.95