



CHRISTMAS
at
THE
PERCH



2021

MARQUEE
FEASTING
MENU

PERFECT FOR CHRISTMAS PARTIES OF 50 TO 150 GUESTS
SERVED LUNCH & DINNER THROUGHOUT DECEMBER £40.00

Enjoy use of our beautiful marquee along with a dedicated kitchen & waiting team for your event

TO START 

Starters will be served to the table for all to share. Please choose three of the starters below

Dorset Chalk Stream Trout

Gravadlax, samphire, pickled cucumbers & caper berries

Potted Barbary Duck Leg &

Smoked Bacon, chestnuts, spiced plum & soda bread toast

Sprout, Chestnut, Wild Rice &

Pomegranate Salad, clementine vinaigrette (vg)

Roasted Sweet Potato &

Caerphilly Tart, red chicory, figs & pickled walnuts (v)

Classic Prawn Cocktail

Guinea Fowl & Pistachio Terrine,

WITH QUINCE JELLY

MAINS 

Choose one option to be served to the table for all to share. An additional choice can be served for a supplement of £5 per guest

Holly Farm Worcestershire Turkey

Ballotine, chestnut, pork & sage stuffing, cranberry compote & Madeira Gravy

Loch Duart Salmon Fillet en

Croute, dill & mustard sauce

Slow Roasted Lamb Shoulder,

red currants, mint & a port wine sauce

Roasted Pumpkin, Date, Wild Rice & Pomegranate Wellington,

mulled wine gravy (vg)

All served with roast potatoes, sprouts, honey roast carrots & parsnips

DESSERTS 

Please choose one of the following

Perch Christmas Pudding,

berry compote, brandy & nutmeg cream

Blackberry, Port &

Almond Trifle

Dark Chocolate & Orange

Brownie, dark chocolate sauce, raspberry ripple cream

Toffee, Prune & Walnut

Pudding, butterscotch sauce, vanilla ice cream & honeycomb



PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £10 PER GUEST

For all our Christmas bookings please contact Emily Clark
either on 01865 728891 or email: christmas@the-perch.co.uk



A 12% service charge will be added to your bill. Naturally, gratuities are entirely at your discretion & are shared amongst the team,

