



CHRISTMAS MENU

£32 FOR 3 COURSES • £27 FOR 2 COURSES
SERVED LUNCH & DINNER TO PRE-BOOKED PARTIES -
MONDAY TO SATURDAY

TO START

Potted Barbary Duck Leg & Smoked Bacon, chestnuts, spiced plums & soda bread toast.

Dorset Chalk Stream Trout Gravavlax, samphire, pickled cucumbers & caper berries

Wild Mushroom & Truffle Soup, crispy sage & truffle oil (vg)

Cotswold Wood Pigeon Breast, creamed celeriac, fig chutney & parsnip crisps (2.95 supp)

Colston Bassett Stilton, roast pear & hazelnut crumb (v)

MAINS

Holly Farm Worcestershire Turkey Ballotine, pork, chestnut & sage stuffing, cranberry compote & Madeira gravy

Slow Braised Blade of Beef, roast heritage beetroot & horseradish

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

Grilled Loch Duart Salmon, steamed River Fowey mussels, white wine & rosemary cream

Roast Pumpkin, Date, Wild Rice & Pomegranate Wellington, mulled wine gravy (vg)

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

DESSERTS

Perch Christmas Pudding, berry compote, brandy & nutmeg cream

Spiced Plum & Bramley Apple Crumble & Custard (vg)

Warm Gingerbread Pudding, honeycomb, stem ginger caramel sauce, vanilla ice cream

Raspberry, Vanilla & Drambuie Trifle

Dark Chocolate & Stout Roulade, dark chocolate sauce & raspberry ripple cream

Perch Cheese Board... Keens vintage cheddar, Oxford blue, Waterloo, quince & oatcakes (4.95 supp)

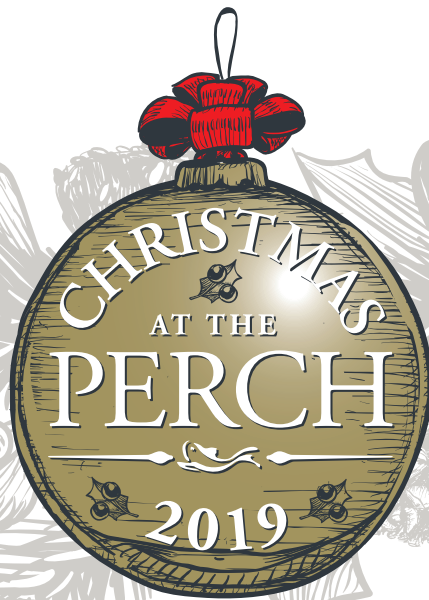


PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £10 PER GUEST

For all our Christmas bookings please contact Deirdra McAllister
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.



MARQUEE FEASTING MENU

PERFECT FOR CHRISTMAS PARTIES OF 70 TO 150 GUESTS
SERVED LUNCH & DINNER THROUGHOUT DECEMBER £38.00

Enjoy exclusive 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

Upton Smoked Pheasant, quince, walnuts & watercress

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

Raspberry, Vanilla & Drambuie Trifle

Dark Chocolate & Orange Brownie, dark chocolate sauce, raspberry ripple cream

Toffee, Prune & Walnut Pudding, butterscotch sauce, vanilla ice cream & honeycomb



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