

THE  
PERCH



BINSEY VILLAGE • OXFORD



EVENTS

*2017*



THE PERCH, BINSEY LANE OXFORD OX2 0NG  
TELEPHONE: 01865 728891 • WWW.THE-PERCH.CO.UK

# THE PERCH



*This pack includes a guide to our pricing, drinks and menus on offer here at The Perch.  
However each event is unique and we don't like to be restrictive,  
so please do share your ideas with the events team!*

## MARQUEE HIRE

Hire of our 18m x 11m 'Perch Tent' & secluded garden area from afternoon to midnight.  
Seating up to 120 guests, on trestle tables for up to 10 guests, and suitable for circa  
180 guests into the evening.

Monday to Thursday £1,000 • Friday, Saturday & Sunday £2,000

## COVER CHARGE

The charge covers table linen, crockery, glassware & the setting up of the marquee to your  
specific requirements, the setting up of our catering facilities, liaising with any outsourced  
companies i.e. bands, DJ's florists, the breakdown of the marquee and catering tent  
and full cleaning service.

£7.50 per guest

## WINE, FIZZ & DRINKS

The quantities of reception drinks... wine, Champagne, ales & soft drinks... will vary  
depending upon your guest's consumption and, of course, budget. From past experience we  
suggest allowing for a glass of something nice on arrival, half a bottle of wine per adult for the  
meal and a glass of fizz to toast.

We have excellent wines, English wines, Champagnes, Prosecco & pudding wines starting from  
£18.95 per bottle as well as a superb selection of guest ales. Do feel free to arrange a wine tasting.

For the party ahead choose between a 'cash' bar or a complimentary bar.

We are delighted to offer many options for your event, such as arriving by boat. We are more  
than happy to arrange as much or as little as you'd like...

*We look forward to meeting with you soon...*

# CANAPÉ MENU



WE SUGGEST THREE CANAPÉS PER GUEST  
£2.75 PER CANAPÉ

Smoked eel, beetroot, samphire and horseradish

Quickes cheddar scones, fig jam and pickled celery

Oak smoked salmon, apple, cucumber and dill pickle

Rosary goats cheese toasts, roasted beets and chervil

Shucked rock oysters, shallot vinaigrette, tobasco and lemon

Dorset blue, pickled walnut and pear tarts

Venison and black pudding sausage rolls, caramalised red onions

Brixham crab toasts with chilli and avocado

Stilton mousse endives with spiced grape chutney

Peppered beef fillet, truffle emulsion

Crispy buttermilk chicken, mustard mayonnaise

Truffled wild mushrooms on toast with crispy sage and shallot rings

Angels on horseback or Devils on horseback

Chilled pea soup with cucumber sandwich

Spiced gazpacho with tiger prawn tail

# PERCH COUNTRY FEAST



SERVED TO THE TABLE FOR ALL TO SHARE • £40.00 PER GUEST

## TO START

PLEASE CHOOSE THREE

*all served with freshly home baked Perch soda bread*

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| Grilled baby gem, avocado and crispy caper salad,<br>with mustard croutons | Beetroot and gin cured salmon, pickled summer vegetables  |
| Wild rabbit and ham hock terrine, spiced grape chutney                     | Rosary goats cheese, pea and spring onion<br>croquettes, salsa verde                              |
| Upton smoked duck, pink grapefruit, tarragon<br>and pea shoots             | Chargrilled asparagus, shaved parmesan and quails eggs  |
| Whole butterflied sardines with tomato, olive<br>and parsley salsa         | Oak smoked trout & horseradish mousse, samphire and dill<br>Perch Inn prawn and crayfish cocktail |

## SHARING MAINS

PLEASE CHOOSE THREE OF THE BELOW OR OUR LOVELY PIG ROAST

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| Free-range chicken roasted with Cotswold<br>chorizo, rosemary and bay  | Whole Roasted butternut squash, stuffed with pearl<br>barley, red pepper and spinach with toasted seeds                           |
| Whole baked seabass (canoe style) fennel,<br>courgettes, lemon & thyme | Summer Veg stew with a feta, spring onion & herb crumble  |
| Slow Roasted shoulder of Cornish lamb<br>with salsa verde (£4 supp)    | Aubrey Allen 28 day aged Roast rump of beef,<br>heritage beetroot and watercress salad, creamed<br>horseradish dressing (£6 supp) |

*all served with the following salads:*

Heritage tomato & parsley • Baby gem, cucumber, dill & French bean • Buttered Norfolk Scrapers new potatoes

## SPIT-ROASTED FREE RANGE PIG

Hand shredded and tossed with roast apple, shallots and sage

*accompaniments served to the table for all to share:*

Stornoway black pudding & pork stuffing • Binsey apple sauce • Caramelised onion chutney  
Heritage tomato & parsley • Baby gem, cucumber, dill & French bean • Buttered Norfolk Scrapers new potatoes



## DESSERTS

PLEASE CHOOSE ONE

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| St Clements posset, blackberries & lavender shortbread           | Raspberry and white chocolate eton mess,<br>hazelnut praline |
| Medley Manor strawberries & Chantilly<br><i>(when in season)</i> | Rhubarb & vanilla cheesecake,<br>strawberry sorbet           |
| Dark chocolate brownie mousse, candied orange                    |  |

## EVENING NIBBLES



COME THE EVENING YOU MAY LIKE A LITTLE SUSTENANCE TO KEEP EVERYONE GOING FOR THE PARTY AHEAD!

Proper 100% British beef burgers £7.50

Cheese board *served buffet style* £7

Organic pork hot dogs & *mustard* £6

Bacon butties, *HP sauce* £5.50

'Perch' Sausage rolls & Scotch eggs £3.50

Cones of hand cut chips £3.50

