

THE
PERCH



BINSEY VILLAGE • OXFORD



EVENTS

2019



THE PERCH, BINSEY LANE OXFORD OX2 0NG
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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 £2,500

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 always endeavour to maintain great value for money with our wines, however on occasion due
to factors out of our control, these prices may vary. All prices quoted at the time of booking are an
approximate price and are subject to change.

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...

SERVICE CHARGE

A discretionary 10% service charge will be added to your final bill. This is shared between the key staff
members, both front of house and kitchen, who have worked in the lead up to and on the day itself

We look forward to meeting with you soon...

CANAPÉ MENU



WE SUGGEST THREE CANAPÉS PER GUEST
£3.25 PER CANAPÉ

Smoked eel, beetroot, samphire and horseradish

Buttermilk sultana scone with clotted cream and strawberry

Oak smoked salmon, apple, cucumber and dill pickle

Rosary goats cheese toasts, roasted beets and peashoots

Venison and black pudding sausage rolls, caramelised red onions

Brixham crab toasts with chilli and avocado

Balsamic roasted cherry tomato, watercress pesto puff pastry tart

Cashel blue cheese filo bites, with pear and walnut

Smoked haddock croquette, pea puree, bacon crisp

Grilled queen scallop, lemon, caper and samphire

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

(ALL MENUS ARE SUBJECT TO CHANGE)

PERCH COUNTRY FEAST



SERVED TO THE TABLE FOR ALL TO SHARE • £50.00 PER GUEST

TO START

PLEASE CHOOSE THREE

all served with freshly home baked Perch soda bread

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| Garlic roasted field mushrooms with watercress pesto | Rosary goats cheese, pea and spring onion croquettes, salsa verde |
| Wild rabbit and ham hock terrine, spiced grape chutney | Chargrilled asparagus, chopped caper and parsley with shaved parmesan |
| Upton smoked duck, pink grapefruit, tarragon and pea shoots | Oak smoked trout & horseradish mousse, samphire and dill |
| Soused Cornish mackerel with fennel, radish and dill | Perch Inn prawn and crayfish cocktail |
| Beetroot and gin cured salmon, on a bed of pickled summer vegetables and peashoots | |

SHARING MAINS

PLEASE CHOOSE THREE OF THE BELOW OR OUR LOVELY PIG ROAST

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| Free-range chicken roasted with Cotswold chorizo, rosemary and bay | Whole Roasted butternut squash, stuffed with pearl barley, red pepper and spinach with toasted seeds and gremolata |
| Whole baked seabass (canoe style) fennel, courgettes, lemon & thyme | Summer Veg stew with a feta, spring onion & herb crumble |
| Slow Roasted shoulder of Cornish lamb with salsa verde (£4 supp) | Aubrey Allen 28 day aged Roast rump of beef, heritage beetroot and watercress salad, creamed 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, hazelnut praline |
| English strawberries & Chantilly (<i>when in season</i>) | Rhubarb & vanilla cheesecake, strawberry sorbet |
| Dark chocolate brownie mousse, candied orange | |

(ALL MENUS ARE SUBJECT TO CHANGE)

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

Sausage bap £5.50

Bacon butties, *HP sauce* £5.50

'Perch' Sausage rolls & Scotch eggs £3.50

Cones of chips £3.50

'Pig in a bun' hog roast £12
served with apple sauce, onions, black pudding and pork stuffing
(minimum 80 guests)

