



Christmas 2026

CHRISTMAS MARQUEE MENU

£60 per head - for a minimum party of 50 people

TO START

(CHOOSE THREE STARTERS FOR THE WHOLE GROUP TO SHARE)

Dorset Trout Beetroot Gravadlax, pickled cucumber, caperberries & samphire

Sprouts, Wild Rice, Pomegranate & Winter Leaves, maple & mustard dressing (vg)

Caramelised Beetroot & Red Onion Tart, baby watercress, maple, orange & chive dressing (vg)

Cotswold Venison & Stornoway Black Pudding Terrine, pickled blackberries, roasted pear & toasted brioche

Severn & Wye Smoked Salmon, Atlantic prawns, avocado & preserved lemon mayo

Duck Liver & Smoked Bacon Pâté, spiced apple & raisin compote

MAINS

(CHOOSE ONE DISH FOR THE WHOLE GROUP TO SHARE)

Roasted Free-range Turkey Breast, pork & sage stuffing, pigs in blankets, cranberry compote & Madeira gravy

Herb-crusted Sea Trout, Cornish mussel & cider cream sauce

Slow-roasted Ox Cheeks, smoked bacon, baby onions & rosemary

Heritage Squash, Beetroot & Chickpea Wellington, wild mushroom gravy (vg)

All served with garlic & rosemary roast potatoes, Brussels sprouts, maple-roasted carrots & parsnips

PLEASE DO MAKE US AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE WHEN ORDERING

DESSERTS

(CHOOSE ONE DESSERT FOR THE WHOLE GROUP TO SHARE)

Christmas Pudding, rum custard cream

Cotswold Honey Panna Cotta, spiced blackberry compote & clotted cream shortbread

White Chocolate Blondie, salted caramel cream & caramelised banana

Dark Chocolate Tart, mulled cherry compote & honeycomb (vg)

PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £20 PER PERSON

For all our Christmas Bookings please contact **Jennifer Turner** either **01865 728891**

or email events@the-perch.co.uk

