



Christmas 2026

CHRISTMAS MENU

Choose Three Courses at £49.50 per Guest • Choose Two Courses at £39.50 per Guest

TO START

Roasted Cauliflower Soup,
crispy sage, white truffle oil, ale
& rosemary bread (vg)

Severn & Wye Smoked Salmon,
dill crème fraîche, pickled
cucumber, beetroot salsa, rye
& treacle bread

**Wild Mushroom & Colston
Bassett Stilton Tart**, roasted
red onion, winter leaves &
mustard dressing (v)

**Chicken Liver, Smoked Bacon
& Tarragon Parfait**, spiced
damson chutney & sourdough
toasts

Grilled King Scallop, cauliflower
& brown butter purée & smoked
pancetta crumb (4.95 supp)

MAINS

**Pan-fried Free-range Duck
Breast**, maple glazed red
chicory, cherry, port & ginger
compote

Baked Celeriac, grilled king
oyster mushroom, crispy kale,
Jerusalem artichoke velouté &
truffle oil (vg)

**Roasted Free-range Bronze
Turkey Breast**, confit turkey
croquette, pork & sage
stuffing, pigs in blankets &
Madeira jus

Cornish Hake Fillet, confit leek,
shellfish butter & dill oil

**Roasted Winter Squash, Barley,
Spinach & Pomegranate
Wellington**, Rosary goats cheese
cream sauce (v)

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

Christmas Pudding, rum custard
cream

Mulled Wine Poached Pear,
mince pie ice cream & honey tuile

Dark Chocolate Fondant, vanilla
cream & tangerine compote

Dark chocolate tart, vanilla
cream & tangerine compote (vg)

Salted Caramel Mousse,
caramelised banana & dark
chocolate sauce

Christmas Cheeseboard, quince
jam, oatcakes (4.95 supp)

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

For all our Christmas Bookings please contact **James Howell** either 01865 728891

or email christmas@the-perch.co.uk

