

The Perch Inn – Chargrilled Menus

We have created menus specifically for private functions with large groups, which must be pre-booked. All of the following party menus are for a minimum of 50 guests. All prices include VAT.

Starters

Chicken liver parfait and pickles
Gravadlax, soused cucumbers, horseradish bread and dill essence
Niçoise salad with tomato oatcake
Dressed Ham terrine, green apple puree
Red onion & tomato tartlet with rocket salad and rocket oil.

Sides and Salads

Crisp crudité salad.
Hot new potatoes and persillade
Slow roasted and marinated plum tomatoes
Chargrilled courgettes, fennel and aubergines with salsa verde
Potato, cornichons and capers salad
Couscous with coriander & roasted seeds
Roasted provincial vegetables with garlic and rosemary
Jacket potatoes with smoked bacon and chives
Gratin Dauphinois
Chargrilled asparagus & fennel crunch salad with lemon & tarragon oil (only available in season)

Dips

Homemade BBQ Sauce, Hummus, Lemon mayonnaise, Baba Ganoush,
Tahini, Greek yogurt and mint relish



Meat

Kelmscott loin of pork marinated with Pommery mustard and sage

Leg of Lamb steak and merguez with Raz-al-hanout spices, red pepper and cumin relish

Spatch Cock Poussin marinated with thyme and lemon

+ **Charolais Sirloin steak** with Béarnaise butter

+ **Belly of Kelmscott pork** glazed with a homemade BBQ sauce

+ **Breast of Gressingham Duck** with Chinese spices and Szechuan Pepper

Fish

Chilli & Ginger marinated squid

Whole sardines with lemon and roasted fennel seed oil

+ **Half native lobster** and tarragon Oil

+ **Steak of Blue fin tuna** and niçoise relish

+ **Cornish Scallops and home cured pancetta** with gremolata

Vegetarian options

Moroccan Halloumi and vegetable kebabs

Char grilled polenta with salsa verde

Sweet potato, fennel and feta papillotte

Tofu, Mushroom and Rosemary kebabs



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Desserts

Mixed berry trifle

Valrhona 70% dark chocolate terrine with pistachio cream and praline

Medley Manor Farm berry pavlova

(only available in season)

Apricot mousse, poached apricots and bourbon vanilla mascarpone

(only available in season)

3 Courses including tea / coffee: **£40 per person**

 Menu items available at **£50 - £60 per person**

We can of course adjust any menu should your guests have any dietary requirements
We will also assist you with your choice of wine to fully complement the dishes you have chosen



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