

# CHRISTMAS MENU

## CHRISTMAS AT THE PERCH

2018

£30.00 FOR THREE COURSES • £25.00 FOR TWO COURSES

SERVED LUNCH & DINNER TO PRE-BOOKED PARTIES -  
MONDAY TO SATURDAY

### TO START

**Potted Rabbit**, smoked bacon & chestnuts, quince, soda bread toast

**Kiln Roast Loch Duart Salmon**, braised leeks, mussels & tarragon soured cream

**Roasted Spiced Pumpkin Soup**, kale & pumpkin seed pesto and a rosemary scone (vg)

**Dorset Blue Vinny & Beetroot Tart**, clementine, hazelnut & watercress salad (v)

**Peppered Highland Venison Loin**, figs, barley & salt-baked celeriac, raspberry vinegar & walnut oil dressing (£4.95 supplement)

### MAINS

**Holly Farm Worcestershire Turkey Ballotine**, pork, chestnut sage stuffing, cranberry compote & Madeira gravy

**Highland Venison Casserole**, parsnips, smoked bacon, port & rosemary

**Roasted Butternut Squash**, wild rice, pomegranate, sunflower seeds & mulled wine sauce (vg)

**Fig, Sweet Potato & Caerphilly Tart**, garlic & thyme buttered kale (v)

**Whole Roasted Sea Bass**, wild mushroom, cider & roasted garlic cream

*All served with roast potatoes, sprouts, honey roast carrots & parsnips*

### DESSERTS

**Perch Christmas Pudding**, winter berry compote, brandy & nutmeg cream

**Caramel Set Cream**, gingerbread, honeycomb & raspberries

**Blackberry, Port & Almond Trifle**

**Spiced Plum Crumble**, soy custard (vg)

**Dark Chocolate Tart**, bitter chocolate & clementine sorbet, caramelised clementines

**Perch Cheese Board**, Quicques vintage cheddar, Dorset Blue Vinny, Cotswold brie, caramelised red onion chutney, grapes & oatcakes (£4.95 supplement)



PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £10 PER GUEST

For all our Christmas bookings please contact Deirdra McAllister  
either on 01865 728891 or email: [deirdramca@the-perch.co.uk](mailto:deirdramca@the-perch.co.uk)



A 12% service charge will be added to your bill. Naturally, gratuities are entirely at your discretion & are shared amongst the team that serves you.

# MARQUEE FEASTING MENU

## CHRISTMAS AT THE PERCH

2018

PERFECT FOR CHRISTMAS PARTIES OF 50 TO 150 GUESTS  
SERVED LUNCH & DINNER THROUGHOUT DECEMBER £35.00

ENJOY EXCLUSIVE USE OF OUR BEAUTIFUL MARQUEE ALONG WITH  
A DEDICATED KITCHEN & WAITING TEAM FOR YOUR EVENT

### TO START

*Starters will be served to the table for all to share. Please choose three of the starters below*

**Juniper & Dill Cured Scottish Salmon**, cucumber pickle & horseradish cream

**Smoked Goose**, red cabbage & cranberries

**Fig, Sweet Potato & Caerphilly Tart**, hazelnuts, clementines & watercress (v)

**Classic Prawn Cocktail**

**Pheasant, Rabbit, & Bacon Terrine**, caramelised red onion chutney

**Salt-Baked Celeriac**, wild rice & pomegranate salad, candied sunflower seeds (vg)

*All served with Perch made warm breads*

### MAINS

*Choose one option to be served to the table for all to share. An additional choice can be served for a supplement of £5 per guest*

**Holly Farm Worcestershire Turkey**, chestnut, sage & pork stuffing, cranberry compote & Madeira gravy

**Loch Duart Salmon Fillet en Croute**, dill & mustard sauce

**Braised Lamb Shoulder**, redcurrant, mint & port sauce

**Roasted Cauliflower**, leek, spinach & Stilton cobbler (v)

*All served with roast potatoes, sprouts, honey roast carrots & parsnips*

### DESSERTS

*Please choose one of the following*

**Perch Christmas Pudding**, winter berry compote, brandy & nutmeg cream

**Dark Chocolate & Orange Mousse**, caramelised figs

**Spiced Plum Crumble**, soy custard (vg)

**Blackberry, Port & Almond Trifle**

**Mulled Wine Poached Pear**, stem ginger cream & honeycomb



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