

Christmas

DAY MENU

- Starters -

Braised leek hearts with truffled peanut butter cluster, caper berries, sherry dressing, pickled red onion (Vg/GF)
Salmon and beetroot gravadlax, mango, zesty dressing (GF)
Hand dived scallop en croûte, lobster mousse, samphire
Ham hock terrine, shallot purée, beets, rocket, crispy onions, soft boiled quail egg (GF)
Beetroot carpaccio, goats cheese curd, pickled walnuts (V/GF)

- Mains -

A selection of Christmas roasts (self service from our famous carvery)
Rosemary and Dijon sirloin of beef
Honey and clementine glazed gammon
Turkey ballotine with apricot stuffing
Roast leg of lamb studded with garlic and rosemary

- all accompanied by roasties, Yorkshire pudding, sprouts, carrots, beets, parsnip purée, green kale, pigs in blankets (GF without Yorkies) -

Beetroot Wellington with all the carvery trimmings (V)

Barbary duck breast, pressed confit duck leg, celeriac and potato fondant, blackberry demi glaze (GF)

John Dory, beurre blanc, confit potato, caviar (GF)

Sweet potato gnocchi, morel mushrooms, spinach, braised baby leeks (Vg)

- Desserts -

Basque cheesecake, honeycomb, blackberry compote
Chocolate mousse, chocolate soil, hazelnut praline (GF)
Christmas pudding, brandy sauce, cherries (GF)
Vanilla panna cotta, raisin and apple compote, apple sorbet (Vg/GF)

- Kids (12 and under) -

Warm focaccia with veg crudites and gooey cheese (V)
Kids carvery selection or sweet potato gnocchi (Vg)
Rocky Road with ice cream

Adults £90, Children £45



The Percy Arms

- £40 deposit per person required upon confirmation (non-refundable from 10 December)
- we will need a pre-order by 10 December at the latest
- 10% service charge will be added to your bill
- all communication to be made via e-mail on info@thepercyarms.net
- we are taking bookings for 12 noon and 3pm (please also note that the pub will close at 6pm)
- please note all 12 noon bookings will need to vacate their tables by 2.30pm