

Christmas

PARTY MENU

- Starters -

Cream of mushroom soup garnished with truffle oil (Vg)

Braised leek hearts with truffled peanut butter cluster, caper berries, sherry dressing, pickled red onion (Vg/GF)

Smoked trout pâté with devilled butter, grapes, smoked mussels

Ham hock terrine, shallot purée, beets, rocket, crispy onions, soft boiled quail egg (GF)

Beetroot carpaccio, goats cheese curd, pickled walnuts (V/GF)

- Mains -

Turkey ballotine, roasties, Yorkshire pudding, sprouts, carrots, beets, parsnip purée, green kale, pigs in blankets (GF – without Yorkies)

Lamb rump, thousand layered potatoes, sweet bread, braised Roscoff onion carrots and demi glaze

Pan seared salmon fillet, beurre Blanc, parsley mash, Romanesco cauliflower, salmon keta (GF)

Sweet potato gnocchi, morels mushrooms, spinach and 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)

£26 for 2 courses, £32 for 3 courses



The Percy Arms

- minimum 6 people for the festive party menu
- a deposit of £10 per person is required at the time of making the booking
- confirmation of numbers 14 days prior to function at which point the deposit becomes non-refundable
- we will charge for the number confirmed or the number attending, whichever is greater
- we will need a pre-order for all party bookings 14 days prior to your function
- a 10% discretionary service charge is levied on all Christmas parties
- all communication regarding your party is to be made via e-mail on info@thepercyarms.net