



Christmas Day

- Starters -

Jerusalem artichoke soup (Vegan, GF)
truffle dukkha

Smoked ham hock foie gras terrine
pig head fritter, pickles, grape mustard and sourdough toast

Lobster and prawn cocktail
served in a squid ink tapioca crisp

Wild wood pigeon breast (GF)
toasted buckwheat, blackberry jus

- Mains -

Fillet of beef Wellington (GF without the Yorkie)
shallot purée, truffle jus, duck fat roasted potatoes, roasted heritage carrots, Brussel sprouts with crispy pancetta, Yorkshire pudding and gravy

Roast turkey medley of white and dark meat (GF without brioche purée and Yorkie)
cranberry stuffing, brioche purée, duck fat roasted potatoes, roasted heritage carrots, pigs in blankets, Brussel sprouts with crispy pancetta, Yorkshire pudding and gravy

Roast shoulder of lamb (GF)
garlic mash, cavolo nero, salsa verde, rosemary red wine jus

Whole Cornish sole
lobster sauce, charred corn, braised leeks, rosemary roasted potatoes

Coal baked heritage beets and roasted carrots (Vegan, GF)
poached pear, pumpkin seeds, kale pesto, tofu purée

- Desserts -

Percy baked Alaska (Vegan)
vegan brownie and blackberry sorbet

Chocolate marquise
Amarena cherries, cocoa nib tuile

Christmas pudding with brandy cream

Apple frangipan (GF)
pear and apple compoté, brown butter

Cheeseboard
Keens' cheddar, goats' cheese, blue cheese, walnut bread, truffle honey



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

Adults £95, Children £45 - turkey roast (no stuffing), veggies, yorkie, gravy / dessert
Toddlers (under 5) £25 - turkey roast (no stuffing), veggies / ice cream