



# Christmas Parties

## - Starters -

### Duck liver parfait

*apricots, hazelnuts, date chutney, toasted brioche*

### King prawn cocktail (GF)

*avocado, bloody Mary sauce, squid ink tapioca cracker*

### Braised roscoff onion tarte tatin (Vegan)

*crushed hazelnuts, parmesan cheese, rocket*

### Jerusalem artichoke and cauliflower soup (Vegan, GF without bread)

*truffle dukkah, warm sourdough*

## - Mains -

**Short rib of beef, shallot purée, rosemary red wine gravy, or**

**Roast turkey and cranberry pork stuffing, pigs in blankets, brioche purée**

*both served with roasted potatoes, braised heritage carrots, kale,  
Brussel sprouts with pancetta crumb, Yorkshire pudding  
(Roasts are GF without the Brioche purée and Yorkies)*

### Pan fried hake with white bean mash (GF)

*braised fennel and radicchio, kale pesto*

### Coal baked heritage beetroots (Vegan, GF)

*braised carrots, toasted pumpkin seeds, poached and caramelised pear,  
kale pesto, tofu purée*

## - Desserts -

### Percy baked Alaska (Vegan)

*vegan brownie and blackberry sorbet*

### Apple frangipan (GF)

*pear and apple compoté, brown butter*

### Christmas pudding with brandy cream


### Chocolate marquise (GF)

*amarena cherries, coconib tuile, candied hazelnuts*

### Salted caramel winter berry sundae (Vegan, GF)

### Cheese board

*truffle honey, walnut bread*



## 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](mailto:info@thepercyarms.net)

£26.95 for 2 courses, £32.95 for 3 courses