

Set Menu

Starters

Sunblushed tomato and roast pepper soup (V)
with grated parmesan and truffle oil

Pork and duck parfait with orange jelly
with blackberries and herb crostini

Mint & beetroot cured Salmon gravlax
served on a bed of lettuce with a tropical chilli salsa and herb croutons

Seared beef carpaccio
served with baby greens and parmesan

Caprese salad (V)
with bocconcini, tomato, rocket and pesto

Mains

Traditional South African Bobotie
Ground beef steak seasoned with Cape Malay spices,
baked with a fluffy egg topping, served with rice and Mrs Balls' chutney

Pan fried fillet of sea bream
on a bed of new potatoes, served with French beans and beure blanc sauce

8oz Prime rump steak
lightly brushed with our secret basting sauce,
served with rustic chips and monkeygland, pepper or bearnaise sauce

Confit of duck leg
with sautéed garlic potatoes, braised red cabbage and port jus

Creamy wild mushrooms (V)
on a nest of tagliatelle and spinach

Desserts

Chocolate fondant
with blueberry ice cream

Double baked cheesecake
with red berry coulis

Sticky toffee pudding
and vanilla ice cream

Dom Pedro - 'Adult milkshake'
Whiskey, Tia Maria, Kahlua, Amarula, Baileys, Sambucca or Cointreau

Isle of Wight blue cheese
with fig preserve, biscuits and a glass of port

MON-THURS - 2 COURSES £21.95, 3 COURSES £26.95
FRI-SAT - 2 COURSES £23.95, 3 COURSES £28.95

- We require a £5 per person deposit upon booking
- Confirmation of numbers 2 weeks 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
- A discretionary service charge of 10% will be added to your bill

We hope you enjoy your function at The Percy Arms!



The Percy Arms

PUB, GRILLHOUSE & ROOMS