



THE PERCY ARMS

Christmas 2016



Christmas Day

- Starters -

Spiced chick pea and butternut soup (V)

Baked goats cheese with balsamic beets (V)
on a rocket and walnut salad

Salmon gravlax
*mint & beetroot cured salmon on a bed of lettuce,
with avocado, a tropical chilli salsa and herb croutons*

Medley of prawn and crayfish tails
with avocado and marie rose sauce

Bourbon-glazed pork belly chunks
with a chive and sour cream dip and crackling straws

Wild boar terrine
served with a sloe compote and crusty bread

- Mains -

A selection of Christmas roasts
presented with all the accompaniments, sides and sauces

- Rosemary and Dijon Rump of Beef
- Honey and Marmalade Glazed Gammon
- Whole Roast Turkey Ballotine with Sage and Shallot Stuffing
- Venison Tagine from the African cauldron

or from the kitchen, a choice of...

Phyllo parcels filled with roast vegetables, brie and spiced lentils (V)
served on a creamy Aurora sauce

Grilled seabream on a bed of sautéed potatoes
with green vegetables and a zesty hollandaise

- Desserts -

- Christmas pudding with warm stewed fruit and brandy custard
- Amarula & mint chocolate cheesecake
- Dark chocolate brownies with Grand Marnier crème anglaise
- Warm waffle with caramelita ice cream, toffee sauce and flaked almonds
- Christmas spice Dom pedro (adult milkshake!)
- Isle of Wight blue, port and fig preserve

- Tea/coffee -

served with warm mini Christmas mince pies

Adults £59.95, Children £34.99
Toddlers (under 5) £19.99 for carvery and ice cream



- Please note -

- full payment of the meal is to be made upon confirmation (non-refundable from 10 December 2016)
- starters and desserts are plated, as are the fish and vegetarian main course options; however the roast is self service from our famous Percy carvery counter
- we will need a pre-order by 10 December at the latest (any alterations to be made and receipt thereof confirmed via e-mail)
- all communication regarding your party is also to be made via e-mail on info@thepercyarms.net
- we are taking bookings for 11.30am and 3pm (please also note that the pub will close at 6pm)
- please note all 11.30am bookings will need to vacate their tables by 2.30pm