

Spiced roasted cauliflower (vegan) served with pilaf rice and steamed greens

Panfried monkfish and stirfried greens with ginger, garlic, soya and sesame oil on a bed of Asian noodles

Sage and chestnut stuffed roast turkey with berry jus served with a wild boar and apple sausage wrapped in streaky bacon and roast potatoes

Chargrilled rump of beef with caramelised shallots served with roast potatoes, Yorkshire pudding wild mushroom Bordelaise

Slow braised venison 'potjie' (South African casserole) with creamy colcannon

all mains served with crisp honeyed parsnips, spiced red cabbage, braised chantenay carrots and creamed sprouts with crispy bacon and shallots

- Desserts -

Sticky figgy pudding with mascarpone
Christmas cranberry cheesecake
Trio of chocolate mousse with blackberry ice cream
Warm waffle with caramelita ice cream, toffee sauce and flaked almonds
Poached winter fruits and vanilla ice cream (vegan)
Christmas spice Dom pedro (adult milkshake!)
Isle of Wight blue, port and berry compote



The Percy arms

- Please note -

- minimum 6 people for the 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