



The Percy Arms

PUB & GRILLHOUSE

Set Menus

Thank you for your booking enquiry, please note the following:

- * Only 1 of the attached menus may be used
- * We will need a full pre-order at least 5 days in advance of your booking
- * Please let us know of any allergies or special dietary requirements
- * Feel free to call us to discuss wines, table lay-outs, table décor or just about anything to make your function that extra bit special!

We look forward to hosting you soon

Kind Regards

Gary Davidson
General Manager
The Percy Arms

Menu

SET MENU 1 - £18.95

Choice of starter and main or main and dessert

STARTERS

Goats cheese and artichoke heart tart
with a dressed herb salad

Spicy Thai fishcakes
with a red pepper and coriander dip

Ribollita soup
*cannellini beans, tomato, potato and garlic soup
with caramelised red onion toasts*

MAINS

8oz Rump steak
with thick cut chips and sauce

Butternut and sage risotto
with grana padano and rocket

Chicken wrapped in parma ham
*stuffed with sun dried tomato and mozzarella
and served with herbed new potatoes
and tomato basil sauce*

DESSERTS

Arborio rice pudding
with orange and cinnamon

Ice cream selection
Sticky date and toffee pudding



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Menu

SET MENU 2 - £22.95

STARTERS

Biltong and feta salad
with an olive oil and chutney dressing

Roasted squash soup

Salmon timbale and homestyle melba
with roast red pepper and herb cream cheese

Duck rillet and crusty bread
with a winter fruit compote

MAINS

8oz Ribeye steak
with thick cut chips and sauce

Polenta crusted pork loin
with sage and prosciutto potatoes and a port jus

Gratinated portabella mushrooms en-croute
*stuffed with vegetables and served with
a yellow pepper sauce*

Creamy, herby fish pie
with a cheesy mash topping

DESSERTS

Candied fruit ice cream

Panetone bread and butter pudding

Crème brulee cheese cake



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Menu

SET MENU 3 - £28.95

STARTERS

Moules
with ginger and herb cream

Baked baby camembert
with a winter fruit compote

Home-made red beet gravadlax
with fresh horseradish and toast

Roasted vegetable stack
aubergine, butternut and courgette with salsa verde

MAINS

10 oz Ribeye
with thick cut chips and sauce

Beef Wellington
with a liver and mushroom duxelle and port sauce

Seafood risotto
with parmesan cheese and wild rocket

Vegetable curry
with coconut milk, poppadums and sambals

Chicken supreme
with chorizo and herb risotto

DESSERTS

Lavender panacotta

Chocolate raspberry tart
vanilla ice cream

Apple and pear crumble
with honey mascarpone

Cheese selection
with biscuits and condiments



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