



Christmas '25

PARTY MENU

Starters

Spiced butternut squash soup (Vg)
chestnuts, sage oil, warm bread (GF bread available on request)

Slow braised beef fritter
celeriac remoulade, spinach purée

Citrus cured trout (GF)
coriander, celery, zesty apple salad

Wild mushroom tart (V)
parmesan, spinach, fresh peas

Mains

Crown of English turkey
stuffing, carrots, Brussel sprouts, parsnip purée, goose fat roast potatoes,
Yorkshire pudding, gravy (GF Yorkie available on request)

Pan seared fillet of hake (GF)
buttered potatoes, samphire, rich lobster sauce

Slow braised feather blade of beef
smoked mash potato, cavolo nero, carrots, braised shallot, gravy

Caramelised onion and sweet potato Wellington (Vg/GF)
cavolo nero, braised leek and mushroom bisque

Desserts

Sticky toffee Christmas pudding
brandy butter ice-cream, toffee sauce

Mille-feuille
chocolate crèmeux, vanilla pastry cream, blackberry

Espresso panna cotta (GF)
orange and chocolate biscotti

Apple and pear crumble (Vg/GF)
cinnamon custard

TWO COURSES £28.95 THREE £36.95



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