Christmas Day Starters -

Roasted butternut soup with curried chickpeas and onions (vegan) served with crusty bread

Mint and beetroot cured salmon gravadlax on a bed of lettuce, with avocado, a tropical chilli salsa and herb croutons

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

Traditional South African boerewors with polenta and chakalaka sauce (spicy bean relish)

Mini mezze (vegan) red pepper hoummus, baba ganoush, crudites and pita bread

- Mains -

A selection of Christmas roasts (self service from our famous carvery)

- Rosemary and dijon rump of beef - Honey and marmalade glazed gammon - Whole roast turkey ballotine with sage and shallot stuffing - Venison 'potjie' (South African casserole)

served with Roast potatoes, Yorkshire puddings, Crisp honeyed parsnips, Braised chantenay carrots with chive butter, Spiced red cabbage with Malbec and cinnamon, Creamed sprouts with crispy bacon and shallots, Herb and mushroom stuffing

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

Chargrilled snapper served with stirfried greens and Asian noodles

- Desserts -

Sticky figgy pudding with mascarpone Christmas cranberry cheesecake Sicilian lemon tart with winter berries Warm waffle with caramelita ice cream, toffee sauce and flaked almonds Rich chocolate and avocado mousse with coconut cream (vegan) Christmas spice Dom pedro (adult milkshake!) Isle of Wight blue, port and apricot chutney

- Tea/coffee & mince pies -



- Please note -

full payment of the meal is to be made upon confimation (non-refundable from 10 December)
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