

Christmas

- Starters -

Tumeric roasted cauliflower soup (V) served with crusty bread Velvety duck liver & port parfait served with duck confit, sliced gherkins, chutney and toast

Seared scallops with lobster, prawn & crab ravioli, served on a creamy bisque

Home cured salmon gravadlax with toasted rye bread, cucumber salad, capers and dill crème fraiche

Smoked venison carpaccio truffle mayonnaise, rocket and parmesan crisps

- Mains -

A selection of Christmas roasts (self service from our famous carvery) - Rosemary and Dijon sirloin of beef -- Salted pork belly with crackling -- Whole roast turkey ballotine with sage and shallot stuffing -- Roast leg of lamb studded with garlic and rosemary -served with roast potatoes, Yorkshire pudding, honeyed parsnips, spiced red cabbage, braised heritage carrots and creamed sprouts with crispy bacon lardons

Beetroot and squash Wellington with kale pesto (V) with spiced red cabbage, tender stem broccoli, braised heritage carrots and rich vegetable gravy

**Cod wrapped in prosciutto** with samphire, buttered Charlotte potatoes and a Chablis & lobster sauce

Rare Breed short rib beef served with spiced red cabbage, braised heritage carrots, roasties and a port & berry jus

- Desserts -

Traditional Christmas pudding with vanilla bean custard and brandy butter St Clements Posset

candied orange peel and ginger snaps

Dark chocolate torte (V) with spiked blackberry coulis

Pecan pie with creamy vanilla ice cream

Red velvet cheesecake

Christmas spice Dom Pedro (adult milkshake) Isle of Wight blue cheese, fig chutney, crackers and Port

- Tea, coffee, mince pies -

Adults £79.95, Children £39.95 Toddlers (under 5) £19.95 for carvery and ice cream



full payment of the meal is to be made upon confimation (non-refundable from 10 December 2019)
 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