



THE PERCY ARMS

Christmas Parties

- Starters -

Tumeric roasted cauliflower soup (V)
served with crusty bread

Portobello mushroom rarebit (V)
served on toast with wilted spinach

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

Terrine of venison, green peppercorn & onion (V option available)
served with sliced gherkins, chutney and toast

Traditional farmers sausage
boerewors with polenta and chakalaka (spicy bean relish)

- Mains -

Beetroot and squash Wellington (V)
with kale pesto and rich vegetable gravy

Pan seared salmon salsa verde
served with roasted tomatoes and buttered Charlotte potatoes

Sage and chestnut stuffed roast turkey
with berry jus chipolatas and roasties

Braised feather blade of beef
colcannon, wild mushroom sauce, horseradish crème fraiche and crispy onions
*all mains served with honeyed parsnips, spiced red cabbage,
buttered heritage carrots and creamed sprouts with crispy bacon lardons*

- Desserts -

Traditional Christmas pudding
with vanilla bean custard and brandy butter

St Clements Posset
candied orange peel and ginger snaps

Dark chocolate torte (Vegan)
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

Monday - Wednesday £21.95 for 2 courses, £26.95 for 3 courses
Thursday - Sunday £24.95 for 2 courses, £29.95 for 3 courses



- Please note -

- 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