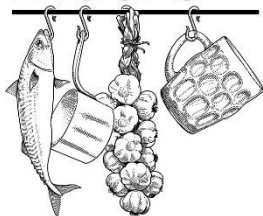


Est 1982

Perkins Bar & Bistro



December Party Menu

3 courses, crackers, coffee and mince pies

Available Monday-Saturday lunch £25pp

Monday- Thursday dinner £30pp

Friday & Saturday dinner £35pp

Pre-order only

STARTERS

Served with homemade focaccia

Butternut squash and coconut milk soup (v)

sautéed chilli sultanas

Perkins smoke house salmon and prawn cocktail

radicchio, iceberg, ravigôte dressing and Marie Rose sauce

Ham hock, confit chicken and parsley terrine

black pudding bon bon, celeriac and caper rémoulade

Spinach and mushroom risoni (v)

truffle oil and parmesan crisp

MAIN COURSE

Crisp confit duck leg

sweet potato purée, spiced white cabbage, Pak choi, five spice & ginger jus

Seared fillet of hake

garlic and thyme rösti potato, sautéed kale, cauliflower velouté, fried capers

Pot roast local turkey

dauphinoise potatoes, braised red cabbage, sausage meat stuffing and chipolatas

Aubergine parmigiana (v)

fried basil polenta, caponata and crispy potato

Blackberry farm fully trimmed sirloin of beef (£7.50 SUPPLEMENT)

fondant potato, kofman cabbage, green beans, red wine jus and horseradish hollandaise

SWEETS

Chocolate velvet sponge pudding

chocolate fudge sauce, raspberry sorbet

Iced apple and cinnamon meringue roulade

vanilla ice cream, blackberry coulis, pecan nut brittle

Black forest cheesecake

kirsch cherries

Perkins cheese selection

(Colston Bassett stilton and Organic summer set cheddar)
with biscuits, chutney, celery & grapes

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of our dishes can be made gluten free with small adjustments