

NEW YEAR'S DAY

at Perkins Bar & Bistro

12-3.30pm | £29 per person | £15 for children (under 8 years old)

FIRST COURSE

Served with homemade focaccia

Winter vegetable & Godminster cheddar soup (v)

Perkins hot smoked salmon fishcakes

tarragon aioli

Confit chicken & black pudding terrine

spiced plum chutney, toasted brioche

Butternut squash & pine nut tortellini (v)

wild mushroom, truffle & parmesan* fricassée

MAIN COURSE

All served with seasonal vegetables

Roast 30-day aged sirloin of beef

roast potatoes, mash, Yorkshire pudding,
horseradish hollandaise, red wine jus

Plaice goujons

homemade chips, pea purée, tartare sauce

Roast chicken suprême

bubble & squeak mash, creamed leeks

Smoked cheddar & red onion pithivier (v)

puy lentil, fine bean & chestnut ragoût

DESSERT

Apple & cinnamon crumble

raspberry ripple ice cream

Earl grey tea crème brûlée

red wine poached prunes, star anise ice cream

Chocolate & Amaretto tart

orange mascarpone

Perkins cheese selection

Colston basset stilton & organic Somerset cheddar,
biscuits, homemade chutney, celery & grapes

* we use a premium vegetarian substitute for Parmesan.