

# DECEMBER PARTY MENU

## at Perkins Bar & Bistro

*Three courses, crackers, coffee & mince pies*

*Monday-Saturday lunch £25pp*

*Monday-Thursday dinner £30pp*

*Friday & Saturday dinner £35pp*

*Pre-order only*

### FIRST COURSE

*served with homemade focaccia*

**Spiced sweet potato & coconut soup (v)**  
onion bahji

**Perkins smokehouse salmon, tiger prawn & baby gem salad**  
ravigôte dressing & Marie Rose sauce

**Confit chicken & black pudding terrine**  
spiced plum chutney, toasted brioche

**Wild mushroom, truffle and parmesan\* fricassée (v)**  
garlic toast

### MAIN COURSE

**Slow braised blade of beef**  
creamed potato, braised red cabbage, bourguignon sauce

**Seared fillet of sea bass**  
crushed potato, tender stem broccoli & bouillabaisse sauce

**Pot roast local turkey**  
fondant potato, sautéed sprouts, confit carrots,  
sage & apricot stuffing, chipolatas

**Smoked cheddar & red onion pithivier (v)**  
buttered kale, puy lentil, fine bean & chestnut ragoût

**Blackberry farm fully trimmed sirloin of beef (£7.50 supplement)**  
truffle mashed potato, fine beans, piccolo parsnips, mushroom cream sauce

### DESSERT

**Chocolate velvet sponge pudding**  
chocolate fudge sauce, raspberry ripple ice cream

**Iced passion fruit & mango parfait**  
exotic fruit salad

**Perkins sherry trifle** winter berries

**Perkins cheese selection**  
Colston Bassett stilton, Organic Somerset cheddar  
with biscuits, chutney, celery & grapes

*\* we use a premium vegetarian substitute for Parmesan.*