



Party Season 2023

AT PLUMTREE STATION

PERKINS
bar bistro

CARRIAGE HALL
by PERKINS

CELEBRATE THIS PARTY SEASON AT PERKINS *bar bistro*

Christmas has always been our favourite time of the year, and we are ready to celebrate 2023 with a full calendar of festive treats.

From our taster evenings to Christmas eve brunch & Boxing Day lunch we have Christmas covered!

And of course, our highly popular New Years Eve takeaway has returned for those that want to celebrate at home. Whether you are looking for a large party booking or a more intimate gathering, we believe there's no better place to be.

We can't wait to be part of your Christmas celebrations. Thank you for your loyal custom and continued support over the past year.

Patricia, Debs, Robin & everyone at Perkins

Perkins Bar & Bistro, Station Road, Plumtree, NG12 5NA
0115 937 3695 | perkinsbarbistro.co.uk



Festive diary 2023

Join us for one of our special events this Christmas.

WEDNESDAY 29TH NOVEMBER

Festive Menu begins

THURSDAY 7TH DECEMBER

Taste of Scotland £40pp six
course tasting menu

THURSDAY 21ST DECEMBER

Taste of Christmas
£42pp six course tasting menu

CHRISTMAS EVE

Brunch 10-11.45am
Lunch 12.30-2.15pm
Dinner 6-8.30pm

CHRISTMAS DAY

Closed

BOXING DAY

Lunch 12-3.30pm £60pp

NEW YEAR'S EVE

Lunch 12-1.30pm
New Year's Eve Party £80pp
New Year's Eve Takeaway £45pp

NEW YEAR'S DAY

Lunch 12-3.30pm £45pp

THURSDAY 4TH JANUARY

Open

Christmas 2023

CARRIAGE HALL

by PERKINS

Available for private hire parties & events.
To book your festive celebration:
Email sales@thecarriagehall.co.uk
Telephone 0115 937 5300



Carriage Hall, Station Road,
Plumtree, NG12 5NA
[f](#) [@](#) [t](#) @thecarriagehall

CARRIAGE HALL
by PERKINS

Christmas Party Menu at Carriage Hall

*Includes coffee & mince pies. Choose 2 starters, 2 mains and 2 desserts for all guests.
Three course dinner £48.00pp*

FIRST COURSE

served with homemade focaccia

Winter minestrone soup (v)

parmesan* & parsley cheese straw

Sesame & panko breaded tiger prawns

wasabi, lime & soy mayonnaise

Brie crostini, pear & pomegranate salad (v)

candied pecans, maple, apple & mustard vinaigrette

Curried chicken & pheasant terrine

homemade mango chutney, watercress salad

Perkins smokehouse venison carpaccio (£4 supplement)

local stilton cheese croquette, Cumberland sauce

MAIN COURSE

Pot roast local turkey

garlic & rosemary fondant potato, braised red cabbage, broccoli,
sage & onion stuffing, red wine jus

Peppered Scottish salmon steak

sauté potatoes, buttered kale, white wine & shallot cream sauce

Crispy confit of Barbary duck leg

creamed potato, Koffman brussels, roast parsnips, red wine jus

Butternut squash, red onion & sage pithivier (v)

sautéed spinach, wild mushroom cream sauce

Slow braised shin of beef

bubble & squeak mash, green beans, peppercorn sauce

Herb crusted rack of lamb (£10 supplement)

garlic & rosemary fondant potato, pea & mint purée,
roast cherry tomatoes, lamb jus

DESSERT

Caramelised crème brûlée cheesecake blackberry coulis, apple sorbet

Rich chocolate torte cherry ripple ice cream, black cherry compote

Perkins Christmas pudding brandy crème Anglaise

Carriage Hall Cheese selection (£4.00 supplement)

Gastronomic Series



A TASTE OF SCOTLAND AT PERKINS *bar bistro*

Thursday 7th December

Six course tasting menu £40 per person

*Heading back to where our Chef Director Sarah Newham
honed many of her kitchen skills...*

Scotch broth

Haddock & leek smokies

Irn bru & ginger granita

Slow braised shin of beef

Haggis, neeps & tattie cake, Savoy cabbage, Drambuie sauce

Steamed oat & orange pudding

crème Anglaise

Coffee with raspberry fudge

Vegetarian / vegan menu available

Christmas Party Menu at Perkins Bar & Bistro

Three courses **Pre-order only**

Lunch £32pp (Not available on Sundays) | Dinner £36pp (Midweek only)

FIRST COURSE

served with homemade focaccia

Winter minestrone soup (v)

parmesan* & parsley cheese straw

Sesame & panko breaded tiger prawns

wasabi, lime & soy mayonnaise

Brie crostini, pear & pomegranate (v)

salad candied pecans, maple, apple & mustard vinaigrette

Curried chicken

& pheasant terrine

homemade mango chutney,
watercress salad

Perkins smokehouse venison

carpaccio (£4 supplement)

local stilton cheese croquette,
Cumberland sauce

MAIN COURSE

Pot roast local turkey

garlic & rosemary fondant potato,
braised red cabbage, broccoli,
sage & onion stuffing, red wine jus

Peppered Scottish salmon steak

sauté potatoes, buttered kale, white
wine & shallot cream sauce

Crispy confit of Barbary duck leg

creamed potato, Koffman brussels,
roast parsnips, red wine jus

Butternut squash, red onion

& sage pithivier (v)

sautéed spinach, wild mushroom
cream sauce

Slow braised shin of beef

bubble & squeak mash, green beans,
peppercorn sauce

Herb crusted rack of lamb

(£12 supplement)

garlic & rosemary fondant potato, pea
& mint purée, roast cherry tomatoes,
lamb jus

EXTRAS

Gordal olives (v) £3.95

**Perkins garlic focaccia
with mozzarella (v)** £5.95

Koffman brussels (v) £5.50

Chips, roast garlic

mayonnaise (v) £4.95

**Honey Roast Carrots, black pepper
and thyme (v)** £4.95

Cauliflower cheese (v) £5.50

DESSERT

Caramelised crème brûlée cheesecake blackberry coulis, apple sorbet

Rich chocolate torte cherry ripple ice cream, black cherry compote

Perkins Christmas pudding Brandy crème Anglaise

Cheese selection (£3.50 supplement)

* v = vegetarian

Weekend Party Menu at Perkins Bar & Bistro

Amuse-bouche, three courses

Dinner £44 (Friday & Saturday)

FIRST COURSE

served with homemade focaccia

Winter minestrone soup (v)

parmesan* & parsley cheese straw

Sesame & panko breaded tiger

prawns wasabi, lime & soy mayonnaise

Brie crostini, pear & pomegranate

salad (v) candied pecans, maple,
apple & mustard vinaigrette

Curried chicken & pheasant terrine

homemade mango chutney,
watercress salad

Perkins smokehouse venison carpaccio

local stilton cheese croquette,
Cumberland sauce

MAIN COURSE

Pot roast local turkey

garlic & rosemary fondant potato,
braised red cabbage, broccoli, sage
& onion stuffing, red wine jus

Peppered Scottish salmon steak

sauté potatoes, buttered kale,
white wine & shallot cream sauce

Crispy confit of Barbary duck leg

creamed potato, Koffman brussels,
roast parsnips, red wine jus

Butternut squash, red onion & sage pithivier (v)

sautéed spinach, wild mushroom
cream sauce

Slow braised shin of beef

bubble & squeak mash, green beans,
peppercorn sauce

Herb crusted rack of lamb (£10 supplement)

garlic & rosemary fondant potato,
pea & mint purée, roast cherry
tomatoes, lamb jus

EXTRAS

Gordal olives (v) £3.95

**Perkins garlic focaccia
with mozzarella (v) £5.95**

Koffman brussels (v) £5.50

Chips, roast garlic

mayonnaise (v) £4.95

Honey roast carrots

black pepper & thyme (v) £4.95

Cauliflower cheese (v) £4.95

DESSERT

Caramelised crème brûlée cheesecake blackberry coulis, apple sorbet

Rich chocolate torte cherry ripple ice cream, black cherry compote

Perkins Christmas pudding brandy crème Anglaise

Cheese selection

* v = vegetarian

Gastronomic Series



A TASTE OF CHRISTMAS AT PERKINS *bar bistro*

*Thursday 21st December
Six course tasting menu £42 per person*

Spiced parsnip soup
honey glazed bacon lardons

**Perkins smokehouse salmon,
tiger prawn & baby gem salad**
ravigôte dressing, Marie rose mayonnaise

Pot roast local pheasant
root vegetable dauphinoise, wild mushrooms,
sautéed sprouts, red current jus

Yule log
chestnut Chantilly, Kirsh marinated cherries

Port soaked stilton
Perkins fruit cake

Coffee with mince pie

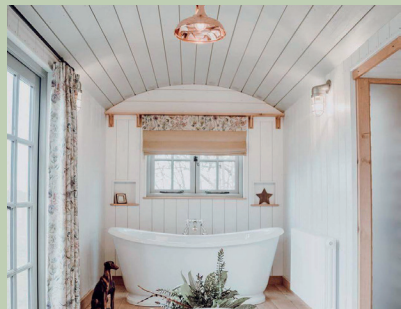
Vegetarian / vegan menu available



Wine, Dine & Stay

Treat yourself and a loved one to a luxury pre-Christmas getaway in one of our Shepherd Huts

Please contact us for prices and availability





CHRISTMAS EVE
BRUNCH

PERKINS
bar bistro

Available 10-11.45am | £26.00

Bucks Fizz or freshly squeezed orange juice

TO START

**Greek yoghurt, local honey,
Perkins roast granola & apple compote**

TO FOLLOW

All served with toast

Perkins full English

blackberry farm sausage, smoked bacon, mushrooms,
tomato, baked beans, sauté potatoes, fried eggs

Perkins smokehouse salmon & scrambled eggs

Eggs benedict

poached eggs, smoked bacon, toasted muffin,
hollandaise sauce

Vegetarian breakfast

crushed avocado on toasted focaccia, roast cherry tomatoes,
chargrilled halloumi, mushroom, poached eggs, dukkah

Kedgerie

naturally smoked haddock, rice,
curried cream & poached egg

BOXING DAY

PERKINS *bar bistro*

12-3.00pm | £60 per person | £30 for children (under 8 years old)

FIRST COURSE

Served with homemade focaccia

Tomato & red pepper soup (v)

Liptauer cheese toast

Perkins own smoked salmon, trout & cream cheese pavé caper berries, pickled fennel

Curried chicken & pheasant terrine

homemade mango chutney, watercress salad

Beetroot risotto (v)

crispy edamame beans, horseradish crème fraiche

Brie crostini, pear & pomegranate salad (v)

candied pecans, maple, apple & mustard vinaigrette

MAIN COURSE

Roast blackberry farm sirloin of beef

Yorkshire pudding, roast potatoes, seasonal vegetables, creamed potatoes, peppercorn sauce

Cornish breaded monkfish medallions

chips, pea purée, tartare sauce

Roast chicken suprême

creamed potato, roast parsnips, Koffman brussels, cider cream sauce

Roast celeriac, oyster mushroom & spinach mille feuille (v)

saffron parsnips, parsley cream sauce

DESSERT

Sticky toffee pudding butterscotch sauce, banana, rum & raisin ice cream

Black forest cheesecake chocolate sauce, cherry ripple ice cream

Caramelised vanilla rice pudding damson compote

Perkins cheese selection



*New Year's
Eve*

PERKINS
bar bistro

*With live music from The Sugar Tree
£80 per person*

Canapés for the table

Lobster & salmon ravioli
buttered spinach, lobster bisque

Clipston on the Wolds beef wellington
creamed potato, Koffman cabbage,
red wine jus

Lemon & raspberry tiramisu

Cheeseboard
for the table with date & walnut loaf

Coffee with hazelnut & almond 'rocher'

Vegetarian menu available



*New Year's
Eve*
TAKEAWAY

*£45 per person, 6 courses
Pickup 5-6pm (choose exact time on booking)*

As usual, the food will be served with very simple instructions, and the hot food has been designed to keep well in a warm oven until you require

Orders will open via our website on November 1st

Selection of Canapés

Winter minestrone soup

Perkins smoke house salmon & tiger prawn salad
Marie rose mayonnaise, ravigôte dressing

Braised shin of beef
creamed potato, roast root vegetables,
wild mushroom & tarragon jus

Praline filled profiteroles
chocolate sauce, fresh raspberries

White chocolate & orange truffle

Vegetarian menu available

NEW YEAR'S DAY

PERKINS
bar bistro

12-3.30pm | £46 per person | £24 for children (under 8 years old)

FIRST COURSE

Served with homemade focaccia

Winter minestrone soup (v)

parmesan* & parsley cheese straw

Peppered salmon ballotine

crème fraiche & lime guacamole, quails egg

Game terrine

celeriac rémoulade, watercress salad

Beetroot risotto

crispy edamame beans, horseradish crème fraiche

MAIN COURSE

All served with seasonal vegetables

Roast Blackberry farm sirloin of beef

roast potatoes, Yorkshire pudding, mashed potato red wine jus

Beer battered haddock

chips, pea purée, tartare sauce

Roast chicken suprême

roast potatoes, sage & onion stuffing, chipolata, red wine jus

Spinach, butternut squash & halloumi pithivier (v)

red lentil & coconut dhal, vine cherry tomatoes

DESSERT

White chocolate & Cointreau cheesecake

orange curd

Bramley apple crumble

salted caramel ice cream

Pear & almond frangipane

blackberry ice cream

Perkins cheese selection

* v = vegetarian

Gift vouchers available

The perfect gift this Christmas



Available to purchase in the restaurant or online at perkinsbarbistro.co.uk/shop



Follow all our locations on social media...

@perkinsnotts | @thecarriagehall
@barescatapas | @escabechetapas