



Party Season 2025

PERKINS
bistro + terrace



CARRIAGE HALL

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bistro + terrace

CARRIAGE HALL

Party Season 2025

The magic of Christmas is here, and we can't wait to celebrate 2025 with you. Our seasonal dining calendar is full of experiences to enjoy. From our festive lunch and evening menus available from 27th November, to taster evenings, Christmas Eve brunch, and Boxing Day lunch. To welcome in the New Year, join us in the bistro for an elegant celebration with dinner and live music.

Prefer to celebrate at home? Our much-loved New Year's Eve takeaway will be available once again. Whether it's a lively get-together or a cosy gathering, we'd love to be part of your celebrations.

Most importantly, we would like to thank you for your loyalty and continued support over the past year. It means so much to us, and we feel truly fortunate to be able to share this special season with such wonderful customers.

Best wishes,

Patricia, Nikki, Robin & everyone at Perkins

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



 
perkinsnotts
thecarriagehall

Festive Diary 2025

Join us for one of our special events this Christmas

THURSDAY 27TH NOVEMBER

Festive Menu begins

THURSDAY 30TH NOVEMBER

Wreath making at the Carriage Hall £75pp

THURSDAY 4TH DECEMBER

Taste of Scotland £48pp

Six course tasting menu

THURSDAY 11TH DECEMBER

12 Tastes of Christmas £48pp

Six course tasting menu

SATURDAY 13TH DECEMBER

Murder Mystery at the Carriage Hall £79pp

THURSDAY 18TH DECEMBER

Live music evening

*Savour our festive menus as the hugely talented
Jade Lamey provides the soundtrack to your evening*

CHRISTMAS EVE

Brunch 10am-11.45am | **Lunch** 12.30pm-2.15pm

Dinner 5.30pm-8pm

CHRISTMAS DAY

Closed

BOXING DAY

Lunch £65pp 12pm-4pm

NEW YEAR'S EVE

Lunch 12pm-1.30pm

New Year's Eve Party £85pp

New Year's Eve 'Heat at home' Takeaway £45pp

NEW YEAR'S DAY

Lunch £48pp 12pm-4pm

SUNDAY 4TH JANUARY

Open

PERKINS bistro

Celebrate the Festive Season with friends, family & colleagues

Choose from our weekday
Christmas party & weekend menus
for a memorable group celebration

Please contact us to make a party reservation



Christmas Party Menu

Three courses **Pre-order only** Lunch £38pp (Not available on Sundays)
Dinner £42pp (Midweek only & includes cracker)

First Course *Served with homemade focaccia*

CELERIAC VELOUTÉ chives
& candied chestnuts (v) or (ve)

PERKINS SMOKEHOUSE
SALMON smoked salmon & dill
pâté crouton, ravigôte dressing

BARREL AGED GOAT'S CURD
CROSTINI pomegranate, hazelnut
granola, apple & five spice glaze (v)

COUNTRY HOUSE SMOKED
BACON & VENISON TERRINE
fig & port chutney, watercress salad

Main Course

BRAISED BLADE OF BEEF rosemary & shallot purée,
rosemary fondant, confit carrots, red wine jus

PAN FRIED SEABASS creamy Parmesan polenta,
sautéed tenderstem, sauce vierge

POT ROAST PHEASANT lyonnaise potato,
braised red cabbage, Bourguignon jus

CAPONATA CANNELLONI (tomatoes, aubergine, capers, Gordal olives)
glazed with white wine cream sauce, roast artichokes, Parmesan & parsley
crumb, toasted pine nuts (v)

POT ROAST LOCAL TURKEY roast potatoes, koffman brussels,
sausage sage & onion stuffing, green beans, turkey jus

6OZ BISTRO RUMP STEAK seasoned chips, garlic field mushroom,
vine roast cherry tomatoes, brandy & green peppercorn cream sauce
£2.50 supplement

Dessert

TREACLE & STEM GINGER TART
marmalade ice cream, orange & sesame tuile

RICH CHOCOLATE TORTE Chantilly cream, kirsch cherries

LEMON POSSET blackcurrant sorbet, honey tuile

PERKINS CHRISTMAS PUDDING brandy crème Anglaise

CHEESE SELECTION three superb cheeses, biscuits,
Perkins chutney, grapes & celery £4 supplement



CARRIAGE HALL



Wreath making

30th November 2025

Join us for a relaxed festive event,
where you'll be guided step-by-step to design your own
seasonal wreath using fresh foliage and natural decorations.

£75pp - Includes wreath making workshop,
tea/coffee on arrival, canapés & Prosecco

Email sales@thecarriagehall.co.uk

Telephone **0115 937 5300**

Weekend Christmas Party Menu

Amuse bouche, Three courses Pre-order only

Dinner £50pp (Friday & Saturday)

First Course *Served with homemade focaccia*

CELERIAC VELOUTÉ chives
& candied chestnuts (v) or (ve)

PERKINS SMOKEHOUSE
SALMON smoked salmon & dill
pâté crouton, ravigôte dressing

BARREL AGED GOAT'S CURD
CROSTINI pomegranate, hazelnut
granola, apple & five spice glaze (v)

COUNTRY HOUSE SMOKED
BACON & VENISON TERRINE
fig & port chutney, watercress salad

Main Course

BRAISED BLADE OF BEEF rosemary & shallot purée,
rosemary fondant, confit carrots, red wine jus

PAN FRIED SEABASS creamy Parmesan polenta,
sautéed tenderstem, sauce vierge

POT ROAST PHEASANT lyonnaise potato,
braised red cabbage, Bourguignon jus

CAPONATA CANNELLONI (tomatoes, aubergine, capers, Gordal olives)
glazed with white wine cream sauce, roast artichokes, Parmesan & parsley
crumb, toasted pine nuts (v)

POT ROAST LOCAL TURKEY roast potatoes, koffman brussels,
sausage sage & onion stuffing, green beans, turkey jus

6OZ BISTRO RUMP STEAK seasoned chips, garlic field mushroom,
vine roast cherry tomatoes, brandy & green peppercorn cream sauce
£2.50 supplement

Dessert **TREACLE & STEM GINGER TART**

marmalade ice cream, orange & sesame tuile

RICH CHOCOLATE TORTE Chantilly cream, kirsch cherries

LEMON POSSET blackcurrant sorbet, honey tuile

PERKINS CHRISTMAS PUDDING brandy crème Anglaise

CHEESE SELECTION three superb cheeses, biscuits,
Perkins chutney, grapes & celery £4 supplement



GASTRONOMIC SERIES

Taste of Scotland

Thursday 4th December Taste of Scotland
Six course tasting menu **£48 per person**

Menu inspired by the country where **Chef Director Sarah Newham** perfected her craft

LEEK & POTATO SOUP
Mull of Kintyre cheese croutons

SMOKED HADDOCK
poached egg, plum tomatoes,
cheese, grain mustard & chive cream sauce

DUO OF VENISON
pan fried smoked venison haunch, venison & ox cheek
steamed pudding, swede mash braised red cabbage, port & thyme jus

RASPBERRY & LEMON GRANITA

CHOCOLATE & ORANGE TART
whisky & honey ice cream

COFFEE WITH CRANBERRY & WHITE CHOCOLATE FLAPJACK

vegetarian menu available

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GASTRONOMIC SERIES

12 Tastes of Christmas

Thursday 11th December
Six course tasting menu **£48 per person**



ROAST PARSNIP, CUMIN & APPLE SOUP
parsnip crisps



**PERKINS HOT SMOKED SALMON
& TIGER PRAWN COCKTAIL**
tomato, cucumber, bloody Mary sauce



POT ROAST PHEASANT WRAPPED IN BACON
koffman brussels, root vegetable
& potato gratin, cranberry jus



TREACLE & CANDIED GINGER TART
marmalade ice cream, orange & sesame tuille



**PERKINS SMOKEHOUSE GODMINSTER
ORGANIC CHEDDAR**
Perkins fruit cake



COFFEE & MINI MINCE PIE
brandy cream



vegetarian menu available

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MODERN — RESTORED — UNIQUE

Christmas *at*



CARRIAGE HALL

A truly stunning venue for festive parties, celebrations, and events — available for private hire for up to 120 seated or 200 standing guests.

From canapé & drinks receptions to buffets and festive dinners, we offer a range of styles and menus to suit every celebration.

Let us craft the perfect party for you and your guests.

Email **sales@thecarriagehall.co.uk**

Telephone **0115 937 5300**



@thecarriagehall

Carriage Hall, Station Road,
Plumtree, NG12 5NA

CARRIAGE HALL

Christmas Party Menu

Three course dinner £55pp *Includes coffee & festive petit fours;
Choose 2 starters, 2 mains and 2 desserts for all guests*

First Course *Served with homemade focaccia*

CELERIAC VELOUTÉ chives
& candied chestnuts (v) or (ve)

PERKINS SMOKEHOUSE
SALMON smoked salmon &
dill pâté crouton, ravigôte dressing

BARREL AGED GOAT'S CURD
CROSTINI pomegranate, hazelnut
granola, apple & five spice glaze (v)

COUNTRY HOUSE SMOKED
BACON & VENISON TERRINE
fig & port chutney, watercress salad

Main Course

BRAISED BLADE OF BEEF creamed potato,
miso shallot purée, confit carrots, red wine jus

PAN FRIED SEABASS aubergine tagine,
sautéed tenderstem broccoli, basil yoghurt

POT ROAST LOCAL TURKEY roast potatoes, koffman brussels,
sausage sage & onion stuffing, fine beans, turkey jus

CAPONATA CANNELLONI (tomatoes, aubergine, capers, Gordal olives)
glazed with white wine cream sauce, roast artichokes, Parmesan & parsley
crumb, toasted pine nuts (v) or (ve)

6OZ BISTRO RUMP STEAK buttered spinach, dauphinoise potatoes,
wild mushroom & tarragon cream sauce

Dessert **RICH CHOCOLATE TORTE** Chantilly cream, kirsch cherries
LEMON POSSET blackcurrant sorbet, honey tuille
PERKINS CHRISTMAS PUDDING brandy crème Anglaise

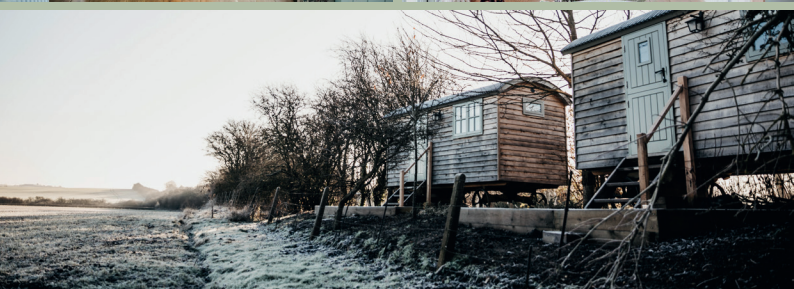


SHEPHERD HUTS

The Perfect Christmas present!

Treat a loved one to a luxury getaway
in one of our Shepherd Huts

Please contact us for prices and availability





CHRISTMAS EVE BRUNCH

Available 10-11.45am | £30
Mimosa or freshly squeezed orange juice

To Start

PERKINS GRANOLA

Greek yoghurt, Nottingham honey & apple compôte

To follow

All served with toast

PERKINS FULL ENGLISH

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

EGGS BENEDICT

poached eggs, Blackberry farm smoked bacon, toasted muffin, Hollandaise sauce

PERKINS SMOKEHOUSE SALMON & SCRAMBLED EGGS

CRUSHED AVOCADO ON TOASTED FOCACCIA

roast cherry tomatoes, chargrilled halloumi, mushroom, poached eggs, dukkah

KEDGEREE

Perkins smoked haddock, rice, curried cream, poached eggs

All our dishes are made with fresh free range eggs
**v = vegetarian ve = can be made vegan on advance request*

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BOXING DAY PERKINS *bistro*

12-4.00pm | £65 per person | £35 for children (under 8 years old)

First Course

Served with homemade focaccia

CELERIAC VELOUTÉ chives
& candied chestnuts (v) or (ve)

**PARMESAN CRUSTED
POACHED EGG**

chorizo jam, pickled red onion,
lime mayonnaise, pea shoots

PERKINS SMOKEHOUSE

SALMON smoked salmon & dill
pâté crouton, ravigôte dressing

**SMOKED BACON & VENISON
TERRINE** fig & port chutney,
watercress salad, toast

**BARREL AGED GOAT'S CURD
CROSTINI** pomegranate, hazelnut
granola, apple & five spice glaze (v)

Main Course

ROAST BLACKBERRY FARM SIRLOIN OF BEEF Yorkshire pudding,
roast potatoes, seasonal vegetables, creamed potatoes, red wine jus

BEER BATTERED HADDOCK

seasoned chips, pea purée, chunky tartare sauce

ROAST FILLET COD shallot & thyme rösti potato,
sautéed wild mushrooms, butter chicken sauce, capers, crispy kale

SLOW BRAISED BLADE OF BEEF rosemary fondant potato,
rosemary & shallot purée, confit carrots, red wine jus

POT ROAST PHEASANT lyonnaise potato, braised red cabbage,
Bourguignon jus

CAPONATA CANNELLONI (tomatoes, aubergine, capers, Gordal olives)
glazed with white wine cream sauce, roast artichokes, Parmesan & parsley
crumb, toasted pine nuts (v)

Dessert

BLACK FOREST TRIFLE

TREACLE & CANDIED GINGER TART

marmalade ice cream, orange & sesame tuile

RASPBERRY CHEESECAKE white chocolate brittle,
macerated raspberries in maple syrup & lime

PERKINS CHRISTMAS PUDDING brandy crème Anglaise

CHEESE SELECTION three superb cheeses, biscuits,
Perkins chutney, grapes & celery £2.50 supplement

*v = vegetarian ve = can be made vegan on advance request



New Year's Eve

Dine and celebrate in style with live music £85pp

SELECTION OF CANAPÉS TO THE TABLE

CRAB, SALMON & LEEK RAVIOLI
thermidor sauce

CLIPSTON-ON-THE-WOLDS BEEF WELLINGTON
creamed potato, koffman cabbage, red wine jus

RICH CHOCOLATE TORTE
Chantilly cream, Kirsch cherries

CHEESE BOARD FOR THE TABLE
date & walnut loaf (smoked Godminster & Brie de Meaux)

RASPBERRY & WHITE ROCHER

**v = vegetarian ve = can be made vegan on advance request*

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New Year's Eve

HEAT AT HOME TAKEAWAY

£48 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

FRENCH ONION SOUP

gruyère croutons

PERKINS SMOKEHOUSE SALMON

smoked salmon & dill pâté, ravigôte

SLOW BRAISED BLADE OF BEEF

creamed potato, koffman cabbage, fine beans,
brandy & green peppercorn cream sauce

RICH CHOCOLATE TORTE

Chantilly cream, kirsch cherries

WHITE CHOC & RASPBERRY ROCHER

*v = vegetarian ve = can be made vegan on advance request

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bistro



NEW YEAR'S DAY

12-4.00pm | £48 per person | £25 for children (under 8 years old)

Sample menu

First Course *Served with homemade focaccia*

TOMATO & RED PEPPER SOUP

basil oil, Parmesan, croutons (v)

PERKINS HOT-SMOKED SALMON

& **TIGER PRAWN COCKTAIL**

avocado, tomatoes, cucumber,

Bloody Mary sauce

CREAMY MUSHROOM &

TARRAGON RAGOUT

Perkins toasted garlic focaccia

PHEASANT, CRANBERRY

& THYME TERRINE

celeriac remoulade

Main Course

ROAST BLACKBERRY FARM SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables, creamed potatoes, jus

ROAST SUPRÊME OF CHICKEN

Yorkshire pudding, chipolata, sage & onion stuffing, roast potatoes, seasonal vegetables, creamed potatoes, jus

CORNISH BREADED MONKFISH MEDALLIONS

chips, tartare sauce, pea purée

CAULIFLOWER, COCONUT, SPINACH, CASHEW & SWEET POTATO

TAGINE spiced jasmine pilaf rice, onion bhaji, roast garlic raita (v)

SEARED SEA BASS FILLET

Mouclade sauce (mild curried leek & mussel), winter greens, crushed new potatoes

Dessert **APPLE CRUMBLE** bourbon ice cream

CHOCOLATE MARQUISE

white chocolate brittle, strawberry sorbet

LEMON MERINGUE PIE raspberry coulis

CHEESE SELECTION three cheeses, biscuits,

Perkins chutney, grapes & celery £4 supplement

**v = vegetarian ve = can be made vegan on advance request*

Presented *by*



CARRIAGE HALL

MURDER MYSTERY

Step into a
Night of Intrigue...
if you dare!

Saturday 13th December

£79pp Includes a 3 course dinner
and a glass of bubbles

Over 16's only, contain themes and language of an adult nature. We do not consider our events suitable for those of a sensitive or nervous disposition, or possible triggers.

Act 1

Scene 1

● **Join us on 13th December
at Carriage Hall for an
unforgettable evening of
suspense, secrets and
shocking twists.**

● In this immersive Murder Mystery
Whodunnit, you'll pore over clues in
the incident room, interrogate shady
suspects, and race to uncover the killer
before it's too late.

Perfect for friends, colleagues, or festive
gatherings — book a **table of ten**
or join forces with fellow detectives
for a thrilling night you won't forget.

● ***Includes a 3 course dinner
and a glass of bubbles***

Book now by calling **0115 9375300** or
emailing **sales@thecarriagehall.co.uk**



Gift vouchers available

The perfect gift this Christmas

Gift Card

PERKINS
bistro + terrace

Station Road, Plumtree
Nottingham NG12 5NA

☎ 0115 937 5300
✉ perkinsbarbistro.co.uk

From: _____

Amount: _____

Issued by: _____

From a luxury midweek stay to our tempting gastronomic evenings and our legendary Sunday roasts, there are so many reasons to treat your loved ones at Perkins.

THIS VOUCHER IS REDEEMABLE FOR 24 MONTHS FROM THE DATE OF PURCHASE

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



Follow all our locations on social media...

@perkinsnotts | @thecarriagehall
@barescatapas | @escabechetapas