

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