

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