

..Christmas At The Perch and Pike..

Pre order only

Through December Monday-Wednesday £23.50 per person

Thursday-Saturday £27.95 per person

..Starters

Roasted Butternut Squash Soup finished with Herb Oil and served with Granary Bread (v)
Homemade Duck Liver Pate served with Granary Toast and Homemade Red Onion Marmalade
Venison Scotch Egg served with Homemade Spiced Apple Chutney
Roasted Plum Tomato stuffed with Red Pepper and Goats Cheese served with a Rocket Salad finished
with a Balsamic Glaze (v)
Potted Crab infused with Lemon Zest, Herbs and Spiced Butter served with Toasted Pitta

..Main Courses

Roasted Turkey Crown served with Pork, Sage and Apricot Stuffing, Pigs in Blankets, Bread Sauce,
Roasted Herb Potatoes and Red Wine Jus
Breaded Pork Fillet Schnitzel topped with a Fried Egg, served with Whole Grain Mash and Creamed Savoy
Cabbage
Butter Bean and Plum Tomato Vegetable Casserole with New Potatoes topped with Rocket and Grilled
Halloumi (v)
Tornado Rossini, Fillet Steak topped with Chicken Liver Pate served with a Wild Mushroom and Madeira
Sauce, Roasted Baby Plum Tomatoes and Hand Cut Pont Nuef Chips (£5 supplement)
Pan fried Salmon served with Crushed New Potatoes, Wilted Spinach and a King Prawn and Lobster Sauce
Oven Baked Cornish Cod on a bed of Seafood Linguine with a Creamy White Wine and Chive Sauce

..Desserts

Christmas Pudding with Brandy Custard
Baileys Irish Cream Cheese Cake finished with Chocolate Sauce
Apple and Blackberry Crumble served Vanilla Ice Cream
Cinnamon Brioche Bread and Butter Pudding served with Custard
A selection of British Cheeses served with Savoury Biscuits, Homemade Chutney and Grapes

..For Afters

Traditional Mince Pies and Coffee

Please email your pre-order to Simon@perchandpike.co.uk a minimum of 7 days beforehand.

Food Allergens and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients