Boxing Day Menu

£30.00 PER PERSON



Leek and Potato Soup with a Bread Roll and Butter

Duck Spring Rolls with Mixed Leaf Salad & Dipping Sauce

Smoked Salmon, Cream Cheese on a Toasted Ciabatta

Creamy Mushrooms with Spinach served on Toasted Sourdough



Traditional Roast Turkey, Stuffing, Pigs In Blankets, Roast Potatoes and Gravy

> Roast Beef with Yorkshire Pudding, Roast Potatoes and Gravy

Braised Lamb Shoulder, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Gravy

Fish Of The Day, Herb Crushed New Potatoes and Dill Cream

Mushroom, Peanuts and Nut Wellington with Sautéed New Potatoes

All Main Courses served with Seasonal Vegetables



Chocolate Brownie with Vanilla Ice Cream

Traditional Christmas Pudding and Brandy Sauce

Chefs Cheesecake with Fruit Coulis

Lemon Tart with Chantilly Cream

New Year's Eve Menu

£65.00 PER PERSON

ARRIVE 7.30PM, DINING FROM 8.00PM, BAR OPEN TILL 1.00, CARRIAGES FROM 1.30PM.

On Arrival

Glass of Bubbly and a Selection of Chef's Nibbles



French Onion Soup with Gruyere Cheese Crouton

Fishcake Served with Hollandaise Sauce and a Petit Salad

Portobello Mushrooms Topped with Red Onion Marmalade, Spinach and Stilton Cheese

Main Course

Medallions of Fillet Steak, Bordelaise Sauce & Fondant Potato

Gressingham Duck Breast, Confit Potatoes and Cointreau and Orange Sauce

Monkfish Wrapped in Parma Ham with Pomme Anna Potatoes

Whole Pepper Stuffed with Cous Cous served with a Roasted Tomato and Red Pepper Sauce

Desser

Apple, Raspberry & Almond Frangipane with Chantilly Cream

Triple Chocolate Mousse with Chocolate Sauce

Trio of Fine Cheeses with Homemade Chutney, Grapes, Celery & Biscuits

Jack Barclay, entertaining and taking you dancing into the New Year.

PERUGA

MELLOR & TOWNSCLIFFE



CHRISTMAS ARTIST & TRIBUTE SCHEDULE

26TH NOVEMBER ABBA DUO
27TH NOVEMBER NEIL DIAMOND
3RD DECEMBER PHILL COLLINS
4TH DECEMBER FREDDIE MERCURY
10TH DECEMBER EDWIN DUKES SOUL & MOTOWN
11TH DECEMBER CLOSED FOR PRIVATE FUNCTION
17TH DECEMBER ELVIS PRESLEY
18TH DECEMBER NEIL DIAMOND
NYE JACK BARCLAY THE KING OF SWING

Disclaimer: We will be operating these nights using the measures that the government deem fit at the time, as such we cannot guarantee number of guests allowed at one table and if dancing will be permitted.

Tel: 0161 427 2208 option 3
Email: Bookings@perugaevents.co.uk
www.perugaevents.co.uk

MELLOR AND TOWNSCLIFFE GOLF CLUB | GIBB LANE | MELLOR | STOCKPORT | SK6 5NA



Christmas Entertainment Night

(Minimum party of 6 people) £33.00 PER PERSON Christmas Eve

£27.50 PER PERSON

CHILDREN £35 (AGED 12 AND UNDER)

EVENINGS - FRIDAY & SATURDAY

To Start

Roasted Plum Tomato and Basil Soup with Bread Roll and Butter

Duck Spring Rolls with Mixed Leaf Salad and Sweet Chilli Dressing

Creamy Garlic Mushrooms with Fennel on Sourdough

Breaded Prawn Served with Tartare Sauce and Petit Salad



Traditional Roast Turkey and Stuffing with Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and Gravy

Seabass on Pomme Anna Potatoes, Seasonal Vegetables and Dill Cream Sauce

Pan Fried Sirloin Steak with Hand Cut Chips and a Red Wine Sauce (£2 Supplement)

Tomato and Chickpea Pie with Hand Cut Chips and Roasted Red Pepper and Tomato Sauce



Traditional Christmas Pudding with Brandy Sauce

Selection of Cheeses with Crackers, Grapes, Celery and Chutney

Chefs Cheesecake with Fruit Coulis

Chocolate Fudge Brownie with Vanilla Ice Cream

PLEASE NOTE—Nuts & other allergens are used frequently in our kitchens. We cannot guarantee food is 100% allergen free.

Therefore, if you have a life-threatening allergy, we strongly advise avoiding all food on these premises.

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we may have small delays during busy periods. Fish may contain bones.

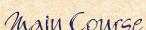


Leek and Potato Soup with Bread Roll And Butter

Chefs Pate with Chutney, Toast and Petit Salad

Creamy Garlic Mushrooms on Toasted Ciabatta

Vegetable Spring Rolls with Mixed Leaf Salad & Sweet Chilli Dressing



Traditional Roast Turkey and Stuffing with Pigs in Blanket, Roast Potatoes, Seasonal Vegetables and Gravy

Seabream on Crushed New Potato, Seasonal Vegetables in White Wine Cream Sauce

Pan Fried Sirloin Steak with Slow Roasted Tomato, Field Mushroom, Hand Cut Chips and Peppercorn Sauce (£2 Supplement)

Mushroom, Peanuts, Brie and Nut Wellington with Sautéed New Potatoes and Seasonal Vegetables

Duck Breast on Roast Potatoes with a Cherry Reduction

Traditional Christmas Pudding with Brandy Sauce

Duo of Cheese with Crackers, Grapes, Celery and Chutney

Classic Crème Brûlée

Apple Crumble with Custard

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BOOKING REQUIREMENTS		required by
Party Menu	£10 pp	2 weeks prior
Christmas Eve	£10 pp	2 weeks prior
Boxing Day	£10 pp	2 weeks prior
Christmas Day	£30 pp	1st December
New Year's Eve	£30 pp	1st December
**Set Menu	£10 pp	2 weeks prior

* Deposits are non-refundable.

FOR YOUR CONVENIENCE PRE-ORDERS CAN BE PLACED OVER THE PHONE OR BY EMAIL

CALL 0161 427 2208 (OPTION 3) EMAIL BOOKINGS@PERUGAEVENTS.CO.UK WWW.PERUGAEVENTS.CO.UK



Leek and Potato Soup with Bread Roll and Butter

Trio of Melon Served with Parma Ham and Fruit Coulis

Duck Liver with Orange Parfait & Chutney on Toast

Smoked Salmon and Prawn Parcels with Marie Rose Sauce



Main Course

Traditional Roast Turkey with Chipolata Sausage & Bacon Roll, Cranberry Stuffing, Roast Potatoes and Gravy

Pan Fried Gnocchi in an Orange, Sage and Butternut Squash Sauce

Hake Fillet with Crushed New Potatoes, White Wine Cream Sauce

Rump of Lamb With Dauphinoise Potatoes and Mint Jus



Traditional Christmas Pudding with Brandy Sauce and Sweet Picked Cranberries

Lemon Crème Brûlée with Shortbread Biscuit

Trio of Chocolate Delice with Chantilly Cream



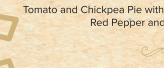
Cheeseboard for the Table, Selection of Cheese, Biscuits and Chutney

Freshly Brewed Coffee









Christmas Set Menu

(NOT AVAILABLE FRIDAY & SATURDAY NIGHT OR SUNDAY LUNCH)
£17.95 2 COURSE - £20.95 3 COURSE

To Start

Homemade soup of the day with bread and butter(veg)

Vegetable spring rolls with dipping sauce

Creamy garlic mushrooms with toasted ciabatta

Prawn cocktail with brown bread and butter





Main Course

Roast turkey, pigs in blankets, roast potatoes, and gravy
Market fish of the day with crushed new potatoes,
seasonal vegetables & dill cream sauce
Tortellini spinach and ricotta with tomato and basil sauce
Braised beef on mash potato, red wine sauce





Lemon tart with cream
Chocolate brownie with vanilla ice cream
Chefs' cheesecake, fruit coulis
Christmas pudding with brandy sauce



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