

Boxing Day Menu

£30.00 PER PERSON

To Start

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

Main Course

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

Dessert

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

To Start

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

Dessert

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

Christmas Day

ADULTS £79.95

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

Main Course

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

Dessert

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



To Start

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

Main Course

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

Dessert

Traditional Christmas Pudding with Brandy Sauce

Duo of Cheese with Crackers, Grapes, Celery and Chutney

Classic Crème Brûlée

Apple Crumble with Custard

BOOKING REQUIREMENTS

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**

To Start

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

Dessert

Traditional Christmas Pudding with Brandy Sauce
and Sweet Picked Cranberries

Lemon Crème Brûlée with Shortbread Biscuit

Trio of Chocolate Delice with Chantilly Cream

To Finish

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

Freshly Brewed Coffee

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.



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

Dessert

Lemon tart with cream

Chocolate brownie with vanilla ice cream

Chefs' cheesecake, fruit coulis

Christmas pudding with brandy sauce

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