

PERUGA

GLOSSOP

Celebration and Function Party Menu 1

£17.95 : 2 Course - £20.95 : 3 Course

For bookings of 10 adults and over.

Excludes Saturdays from 4.00pm, Sundays, Event Days/Evening

Children can order from the Children's Menu on the day of your event.

£5 per person deposit required at time of booking.

To ensure your party runs smoothly, a pre-order for each course is required a minimum of 1 week prior to event.

TO START

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

Vegetable spring rolls with dipping sauce

Creamy garlic mushrooms with toasted ciabatta

Smoked salmon, cream cheese on English muffin

MAIN COURSE

Pan fried chicken breast, served on sautéed potatoes, seasonal vegetable & tarragon cream sauce

Sausage and mash with caramelized red onion gravy and seasonal vegetables

Market fish of the day with crushed new potatoes, seasonal vegetables & dill cream sauce

Vegetable and chickpea tagine, basmati rice and flatbread

8oz Ribeye steak, roasted plum tomato and field mushroom, served with hand cut chips
(£2 supplement charge on this item)

DESSERTS

Lemon tart with cream

Chocolate brownie with vanilla ice cream

Chefs' cheesecake, berry compote

2 scoops of ice cream or sorbet

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Celebration and Function Party Menu 2

£29.95 : 3 courses

For bookings of 10 adults and over.

(Excludes Sundays, December when our December Party Menu replaces it).

Children can order from the Children's Menu on the day of your event.

£5 per person deposit required at time of booking.

To ensure your party runs smoothly, a pre-order for each course is required a minimum of 1 week prior to event.

TO START

Homemade soup of the day (vegetarian)

A trio of seasonal melon, Parma ham, poppy syrup & berry coulis

Bury black pudding on beef tomato served with wholegrain mustard dressing

Chef's fishcakes served with homemade tartare sauce

MAIN COURSE

Market fish of the day, crushed new potatoes, seasonal greens and dill cream sauce

Chicken supreme, fondant potato, asparagus & prosciutto twist, tarragon hollandaise

10oz Ribeye steak cooked to your liking served with roast tomatoes, grilled mushroom, hand cut chips & peppercorn sauce + £2 supplement

Minted lamb, dauphinoise potatoes, red wine jus

Mushroom, nut, brie, peanut Wellington, new potatoes, vegetable gravy

DESSERTS

Toffee sponge pudding with toffee sauce and honeycomb ice cream

Selection of fine cheese with grapes, chutney, celery & biscuits

Classic crème brûlée with shortbread

Chef's crumble with custard

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Celebration Buffet Menus

BUFFET MENU 1 - £10.00 PER HEAD

HOT & COLD

Selection of sandwiches served on white and brown
Chef's quiche
Choice from a choice of chips/fries/sweet potato fries
Bowls of fresh and crisp tossed salad
Creamy coleslaw
Potato and herb salad

BUFFET MENU 2 - £10.00 PER HEAD

Choose one option from the list below
Chilli con carne, rice, chips, and garlic bread
Beef or vegetarian lasagne, chips, salad, and garlic bread
Lancashire lamb hot pot, pickled red cabbage and crusty bread
Chicken/vegetable curry, rice, chips, and naan bread
Meat and potato stew, puff pastry lid, pickled red cabbage

BUFFET MENU 3 - £13.00 PER HEAD

HOT & COLD

Honey and mustard coated sausages
Vegetable spring rolls with sweet chilli sauce
Breaded chicken pieces
Choice from a choice of chips/fries/sweet potato fries
Selection of roast beef and ham
White and brown bread rolls
Bowls of fresh and crisp tossed salad
Creamy coleslaw & potato and herb salad

BUFFET MENU - £15.00 PER HEAD

HOT & COLD

Fresh field mushrooms topped with onion marmalade and crumbled Stilton
Honey and mustard coated sausages
Vegetable spring rolls with sweet chilli dipping sauce
Breaded chicken pieces
Choice from a choice of chips/fries/sweet potato fries
Selection of roast beef and ham
White and brown bread rolls
Bruschetta topped with red onion, tomato, basil and virgin olive oil
Chefs' quiche
Bowls of fresh and crisp tossed salad
Creamy coleslaw & potato and herb salad

In addition to the buffet menus above desserts can be added if required as well as other items that you may wish to have.

Tea and coffee and other drink packages are also available

Alternatively, you may prefer Afternoon tea or indeed a sit-down menu option, all can be discussed at the point of booking.