# Boxing Day Menu

£28.95 PER PERSON



Soup of the day with roll and butter

Vegetable spring rolls served with dipping sauce

Mushrooms served in a creamy garlic & white wine sauce on ciabatta

Classic prawn cocktail with brown bread and butter



Roast turkey served with pigs in blankets, roast potato and gravy

Braised shoulder of lamb, roast potatoes, Yorkshire pudding and gravy

> Roast beef, roast potatoes, Yorkshire pudding and gravy

Sea bass on new potatoes and served with a white wine cream sauce

> Mushroom, brie, nut, peanut and cranberry Wellington



Chocolate brownie, served with vanilla ice cream

Christmas pudding served with brandy sauce

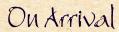
Chefs' cheesecake with fruit coulis

Lemon tart served with sorbet

# New Year's Eve Menu

#### £50.00 PER PERSON (DINE & DANCE)

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



Glass of bubbles



To Start

Vegetable soup with roll and butter

Chefs fish cake with petit salad

Sun dried tomato bruschetta topped with goats's cheese on toasted ciabatta



Chicken a la crème, chicken breast, mushroom and Maderia cream sauce, mashed potato

> Salmon fillet, crushed new potato. watercress and spinach sauce

Mushroom stroganoff, long grain rice, flatbread

Rib of beef, creamy mashed potato, Bordelaise sauce

Trio of cheese and biscuits with chutney

Fruit crumble served with custard and coulis

Lemon Brûlée

Dine & Dance with a countdown at Midnight!

# PERUGA

**MELLOR & TOWNSCLIFFE** 



#### **CHRISTMAS ARTIST & TRIBUTE SCHEDULE**

**NOVEMBER 25<sup>TH</sup>: ROD STEWART TRIBUTE NOVEMBER 26<sup>TH</sup>: NEIL DIAMOND TRIBUTE DECEMBER 2<sup>ND</sup>: GEORGE MICHAEL TRIBUTE DECEMBER 3RD: ELTON JOHN TRIBUTE DECEMBER 9<sup>TH</sup>: GARY BARLOW TRIBUTE DECEMBER 10<sup>TH</sup>: EDWIN DUKES SOUL & MOTOWN DECEMBER 16<sup>TH</sup>: WHITNEY HOUSTON TRIBUTE** 

**DECEMBER 17<sup>TH</sup>: ELVIS PRESLEY TRIBUTE DECEMBER 31<sup>ST</sup>: NYE DINE AND DANCE** 

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



#### £35.00 PER PERSON

**EVENINGS - FRIDAY & SATURDAY** 

To Start

Leek and potato soup with roll and butter

Field mushroom topped with red onion marmalade, spinach and cheese

Duck spring rolls served with dipping sauce

Breaded fish goujons with tartare sauce



Roast turkey, pigs in blankets, stuffing, roast potatoes and gravy

Pan fried sea bass served on crushed potatoes, Chardonnay cream sauce

Vegetable tagine served with long grain rice, naan bread and chips

Sirloin steak, hand cut chips, served with peppercorn sauce £3.00 supplement



Bailey's crème Brûlée

Traditional Christmas pudding with brandy sauce

Chocolate brownie with vanilla ice cream

Duo of cheese and biscuits with chutney

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.



## NOT AVAILABLE FRIDAY & SATURDAY NIGHT OR SUNDAY LUNCH

## To Start

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

Vegetable spring rolls with dipping sauce

Chefs' pate, chutney and toast

Prawn cocktail with brown bread and butter

Main Course

Roast turkey, pigs in blankets,

roast potatoes, and gravy

Market fish with crushed new potatoes,

dill cream sauce

Vegetable tart, new potatoes, tomato relish

Braised lamb on mashed potatoes with a red wine sauce

Lemon tart with cream

Chocolate brownie with vanilla ice cream

Chefs' cheesecake, fruit coulis

Christmas pudding with brandy sauce

£10 pp

£30 pp

\* 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

Pre-Orders

required by

2 weeks prior

1st December

£10 pp 2 weeks prior

£10 pp 2 weeks prior

£30 pp | Ist December

£10 pp 2 weeks prior

**BOOKING REQUIREMENTS** 

Party Menu

Boxing Day

\*\*Set Menu

Christmas Eve

Christmas Day

New Year's Eve



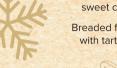
#### To Start

Leek and potato soup with roll and butter

Field mushroom topped with red onion marmalade, spinach and cheese

Duck spring rolls served with sweet chili sauce

Breaded fish goujons with tartare sauce



#### Main Course

Roast turkey, pigs in blankets, stuffing, roast potatoes and gravy

Pan fried sea bass served on crushed potatoes, Chardonnay cream sauce

Vegetable tagine served with long grain rice, naan bread and chips

Sirloin steak, hand cut chips, served with peppercorn sauce £3.00 supplement



#### Dessert

Bailey's crème Brûlée

Traditional Christmas pudding with brandy sauce

Chocolate brownie with vanilla ice cream

Duo of cheese and biscuits with chutney

#### To Start

French onion soup with cheese crouton

Melon served with Parma ham

Trio of smoked salmon, prawns in Marie rose, salt & pepper calamari

Mushrooms served in a rich Maderia & white wine sauce on sourdough



#### Main Course

Traditional roast turkey with all the trimmings

Mushroom, nut, peanut, cranberry and brie Wellington

Pan fried cod loin with confit potatoes & Chardonnay cream sauce

Lamb rump served pink, dauphinoise potatoes, redcurrent jus



Christmas pudding with brandy sauce

Trio of chocolate delice

White chocolate and raspberry cheesecake

Cheeseboard, biscuits and chutney

