

# Boxing Day Menu

£28.95 PER PERSON

## To Start

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

## Main Course

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

## Dessert

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.

## On Arrival

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

## Main Course

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

## Dessert

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 3<sup>RD</sup>:** 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](mailto:Bookings@perugaevents.co.uk)

[www.perugaevents.co.uk](http://www.perugaevents.co.uk)

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

# Christmas Entertainment Night

£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

## 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

**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

£20.00 FOR 2 COURSES, £23.00 FOR 3 COURSES

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

## Dessert

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

### BOOKING REQUIREMENTS

	Pre-Orders 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](mailto:BOOKINGS@PERUGAEVENTS.CO.UK) WWW.PERUGAEVENTS.CO.UK

# Christmas Eve Christmas Day

ADULTS £85.00  
CHILDREN £35  
(AGED 12 AND UNDER)

£28.00 PER PERSON

## 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, redcurrant jus

## Dessert

- Christmas pudding with brandy sauce
- Trio of chocolate delicé
- White chocolate and raspberry cheesecake
- Cheeseboard, biscuits and chutney