

# PERUGA

MELLOR & TOWNSCLIFFE

## *Celebration and Function Party Menu 1*

£18.50 : 2 Course - £21.50 : 3 Course

For bookings of 10 adults and over.

Excludes Sundays and Saturdays from 4.00pm, 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

Classic prawn cocktail Marie rose sauce and a side salad

### MAIN COURSE

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

Steak and ale pie with mashed potatoes, seasonal vegetables and gravy

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

(£3 supplement charge on this item)

### DESSERTS

Lemon tart with cream

Chocolate brownie with vanilla ice cream

Chefs' cheesecake with fruit coulis

2 scoops of ice cream

# PERUGA

MELLOR & TOWNSCLIFFE

## *Celebration and Function Party Menu 2*

**£32.00 : 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 + £3 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

# PERUGA

MELLOR & TOWNSCLIFFE

## *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.