



## *Christmas Party Menu 2025*

**£37.50 per person including entertainment**

Entertainment starts approximately 9pm depending on the evening.

Music will be finished around 11.30pm

Last orders at the bar will be 11.45pm

### **ENTERTAINMENT**

Saturday November 29th - George Micheal

Saturday December 6th - Rod Stewart

Saturday December 13th - Micheal Buble

Saturday December 20th - Neil Diamond

### **STARTERS**

Salt and pepper calamari with tartare sauce

Leek and potato soup with fresh bread roll and butter

Duck spring rolls with sweet chili sauce

Mushrooms in a cream and spinach sauce on toasted ciabatta

### **MAIN COURSES**

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

Salmon fillet, pea, spinach, crushed new potatoes and a white wine cream sauce

Braised beef, creamed mashed potatoes and a red wine jus

Whiskey, onion and butternut squash tart, Parmenter potatoes

All main courses are served with vegetables

### **DESSERTS**

Traditional Christmas pudding with brandy sauce

Strawberry and prosecco truffle

Baileys crème brûlée

Lemon tart with raspberry sorbet

For Further Information Call: 0161 439 0611 or email : [catering@perugaevents.co.uk](mailto:catering@perugaevents.co.uk)

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible.  
Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free.  
Fish may contain small bones



## *Christmas Set Menu 2025*

**2 courses £20 | 3 courses £25**

Available 12-5pm Wednesday to Saturday

### **STARTERS**

Soup of the day with bread roll and butter  
Breaded prawns with sweet chilli mayonnaise  
Duck spring rolls with hoisin dipping sauce

### **MAIN COURSES**

Roast turkey dinner with all the trimmings, seasonal vegetables  
Steak, mushroom and ale pie, hand cut chips, seasonal vegetables  
Fish and chips with mushy peas  
Cheese and onion pie, hand cut chips and baked beans

### **DESSERTS**

Christmas pudding served with brandy sauce  
White chocolate and raspberry roulade  
Chocolate brownie with vanilla ice cream

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## *Christmas Day 2025*

**£85.00 per person**

**Children 12 under £40.00**  
(children's menu on request)

### **STARTERS**

Leek and potato soup, with roll and butter  
Chicken liver pate with toasted ciabatta and red onion chutney  
Smoked salmon mousse, smoked salmon and capers  
Breaded brie wedges with cranberry chutney

### **MAIN COURSES**

Traditional roast turkey with all the trimmings, and gravy  
Rump of lamb, fondant potato and a mint redcurrant jus  
Cod loin fillet, confit potato with a lemon and caper butter  
Beetroot and butternut squash wellington roast potatoes and gravy

### **DESSERTS**

Christmas pudding with brandy sauce  
Cheeseboard, cheese and biscuits with chutney  
Chocolate and orange cluster with chocolate sauce  
Panna cotta served with cherry compote

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## *Children's Christmas Day Menu*

**3 courses £40.00**

### **STARTERS**

Garlic bread

Garlic bread with cheese

Homemade soup with warm bread & butter

### **MAIN COURSES**

Breaded chicken strips with chips and peas

Fish goujons with chips and peas

Roast Turkey Dinner with all the trimmings

### **DESSERTS**

2 scoops of ice cream

Chocolate brownie with ice cream

Christmas pudding with custard

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## *Boxing Day Menu 2025*

**£35.00 per person**

### **STARTERS**

Soup of the day with roll and butter  
Vegetable spring rolls, mixed leaf salad with sweet chili sauce  
Breaded mushrooms with garlic mayonnaise  
Prawn cocktail, Marie rose sauce, petit salad and brown bread and butter

### **MAIN COURSES**

Roast turkey served with pigs in blankets, stuffing, roast potatoes 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  
Beetroot and butter nut squash Wellington

### **DESSERTS**

Christmas pudding served with brandy sauce  
Warm chocolate brownie, chocolate sauce and vanilla ice cream  
Lemon tart with raspberry sorbet  
Profiteroles served with chocolate sauce

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