

Boxing Day Menu

£35.00 PER PERSON

To Start

Soup of the Day
with a roll & butter

Vegetable Spring Rolls
mixed leaf salad with sweet chili sauce

Breaded Mushrooms
with garlic mayonnaise

Prawn Cocktail
marie rose sauce, petit salad with brown bread & butter

Arancini
breaded risotto rice balls, stuffed with
mozzarella with a tomato ragout

Main Event

all mains served with vegetables

Roast Turkey
with pigs in blankets, stuffing, roast potatoes & gravy

Braised Shoulder of Lamb
with roast potatoes, yorkshire pudding & gravy

Roast Beef
with roast potatoes, yorkshire pudding & gravy

Sea Bass
on new potatoes, served with a white wine cream sauce

Nut Roast
roast potatoes, yorkshire pudding & gravy

Dessert

Christmas Pudding
served with brandy sauce

Warm Chocolate Brownie
chocolate sauce & vanilla ice cream

Lemon Tart
with raspberry sorbet

Chef's Cheesecake
with fruit coulis & cream

Bailies Chocolate & Caramel Roulade

New Year's Eve Menu

£65.00 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

Fishcake
seabass, lime & ginger fishcake served with an asian slaw

Chicken Liver Parfait
topped with redcurrant jelly with a petit salad & chutney

Arancini
breaded risotto rice balls stuffed with
mozzarella with a tomato ragout

Main Event

Sea Bream
crushed new potatoes & a chardonnay cream sauce

Duck Breast
parmenter potatoes & a cherry jus

Braised Lamb
confit potatoes & a mint redcurrant reduction

Stuffed Pepper
mediterranean vegetable cous cous with a tomato concasse

Dessert

Trio of Cheese & Biscuits
served with chutney

Chocolate Mousse Truffle
with a berry compote

Raspberry Tart
served with clotted cream

Dine & Dance with a countdown at Midnight!

PERUGA

MELLOR



CHRISTMAS ARTIST & TRIBUTE SCHEDULE

FRIDAY 29TH NOVEMBER: ELVIS

SATURDAY 30TH NOVEMBER: ELTON JOHN

FRIDAY 6TH DECEMBER: BARRY GIBB

SATURDAY 7TH DECEMBER: FREDDIE MERCURY

FRIDAY 13TH DECEMBER: ED SHEERAN

SATURDAY 14TH DECEMBER: ROD STEWART

FRIDAY 20TH DECEMBER: NEIL DIAMOND

SATURDAY 21ST DECEMBER: EDWIN DUKES

Tel: 0161 427 2208 option 3

Email: Bookings@perugaevents.co.uk

www.perugaevents.co.uk

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

Christmas Party Night

**£37.50 PER PERSON
INCLUDING ENTERTAINMENT**

EVENINGS - FRIDAY & SATURDAY

Entertainment starts approximately 9pm depending on the evening.
Music will be finished around 11.30pm. Last orders at the bar will be 11.45pm

To Start

Salt & Pepper Calamari
with tartare sauce

Leek & Potato Soup
with fresh bread roll & butter

Duck Spring Rolls
with sweet chili sauce

Field Mushrooms
topped with red onion marmalade & melted cheese

Main Event

All main courses are served with vegetables

Roast Turkey
pigs in blankets, stuffing, roast potatoes & rich gravy

Salmon Fillet
crushed new potatoes & a white wine cream sauce

Braised Beef
mashed potatoes & a red wine jus

Nut Roast
roast potatoes & rich gravy

Dessert

Traditional Christmas Pudding
with brandy sauce

Strawberry & Prosecco Truffle
with pouring cream

Chocolate Mousse
with berry coulis

Lemon Meringue Pie
with pouring cream

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

Not available on Party Nights or Sundays
£24.00 FOR 2 COURSES, £27.00 FOR 3 COURSES

For Parties over 15 people

To Start

Homemade Soup of the Day
with bread and & (vegetarian)

Breaded Prawns
with homemade tartare sauce

Chefs' Paté
with chutney & toast

Baked Camembert Cheese
with toasted ciabatta & chutney

Main Event

Roast Turkey
with pigs in blankets, roast potatoes & gravy

Seabass Fillet
with parmenter potatoes with a white wine cream sauce

Cheese & Onion Pie
with vegetable reduction

Chicken Coq Au Vin
on mashed potatoes

Dessert

Lemon Tart
with cream

Chocolate Brownie
with vanilla ice cream

Chefs' Cheesecake
with 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
WWW.PERUGAEVENTS.CO.UK**

Christmas Day Menu

ADULTS £85.00 CHILDREN £40
(AGED 12 AND UNDER - CHILDRENS MENU ON REQUEST)

To Start

Carrot & Parsnip Soup
with bread roll & butter

Pheasant & Calvados Paté
with toasted ciabatta & red onion chutney

Smoked Salmon Mousse
smoked salmon & capers

Main Event

All served with seasonal vegetables

Traditional Roast Turkey
with all the trimmings & gravy

Rump of Lamb
fondant potato & a mint redcurrant jus

Cod Loin Fillet
confit potato with a lemon & caper butter

Beetroot & Butternut Squash
wellington roast potatoes & gravy

Dessert

Christmas Pudding
with brandy sauce

Cheeseboard
cheese & biscuits with chutney

Chocolate & Orange Cluster
with chocolate sauce

Baileys Brûlée
with shortbread biscuit