

# Christmas Day Menu

ADULTS: £75.00 CHILDREN: £37.50 (Age 12 & under)  
Children's Menu Available

## To Start

Truffled parsnip veloute, peppercorn & honey cream cheese,  
Grains bread and Holmfirth butter

Locally sourced partridge breast & leg, red cabbage & pear

Leek terrine, whipped goats cheese, pink grapefruit,  
hazelnut dressing

'Bloody Mary' cured salmon, vodka tomato, braised celery,  
Henderson's relish

## Main Course

Traditional roast turkey, chipolata sausage & bacon roll,  
cranberry stuffing, roast potatoes and gravy

Braised hispi cabbage, roasted chestnuts, dulse butter,  
sage pearl barley

Halibut supreme, confit parsnip, palourde clam broth,  
crispy mussels, samphire

Venison haunch, celeriac & potato rosti, onion puree,  
damson, sweet and sour parsnips, juniper jus

All served with seasonal vegetables

## Dessert

Traditional Christmas pudding, brandy sauce,  
sweet pickled cranberries

Trio of fine Cheshire cheeses with homemade chutney,  
grapes, celery and biscuits

Peanut parfait, chocolate brownie, caramel, roasted hazelnuts

Winter fruit mille feuille, cinnamon crème patissiere,  
kirsch ice cream

## To Finish

Freshly brewed coffee & Chef's treat

# New Year's Eve Menu

£65.95

## On Arrival

Glass of bubbly and a selection of chef's canapés

## Starter

Duck liver parfait, orange, bacon, sweetcorn and rye toast

Winter garden salad, honey and hazelnut vinaigrette, saffron mayonnaise

Masala monkfish, mango & papaya salsa, onion bhaji

## Main Course

Goosnargh corn fed chicken, fondant, apple, butternut squash,  
pine nut & British prosciutto

Mushroom Wellington, honey roasted root vegetables, pommes puree,  
tarragon reduction

Wild salmon, crab beignet, tomato and ginger broth, parsnip and samphire

Himalayan salt aged sirloin, short rib fritter, celeriac & horseradish,  
kale and shallot

## Dessert

Apple parfait, crumble and custard

Chocolate and orange tart, cinnamon beignet

Trio of fine Cheshire cheeses with homemade chutney, grapes,  
celery & biscuits

Laura Jayne Hunter entertaining and taking you  
dancing into the New Year.

Arrive 7.30pm, Dining from 8.00pm,

Bar open till 1.00pm, Carriages from 1.30pm.

**PLEASE NOTE** – Nuts & other allergens are used frequently in our kitchens, therefore we cannot guarantee food is 100% allergen free. Fish may contain bones.

Food is homemade and cooked to order using finest fresh ingredients, therefore we may have small delays during busy periods.

# Peruga

Restaurant Bar

At Woodheys

## Christmas 2018

### Live Entertainment Programme

LIVE ENTERTAINMENT PROGRAMME

FRIDAY 30th NOVEMBER

Elvis Tribute

SATURDAY 1st DECEMBER

Laura Jayne Hunter Live Music & DJ

FRIDAY 7th DECEMBER

Soul & Motown Tribute Edwin Duke

SATURDAY 8th DECEMBER

Laura Jayne Hunter Live Music & DJ

FRIDAY 14th DECEMBER

Jack Barclay Swing & Dance Sounds

SATURDAY 15th DECEMBER

Laura Jayne Hunter Live Music & DJ

FRIDAY 21st DECEMBER

Rod Stewart Tribute

SATURDAY 22ND DECEMBER

Laura Jayne Hunter Live Music & DJ

NEW YEARS EVE

Laura Jayne Hunter Live Music & DJ

A la carte and Sunday Menus available throughout December

PERUGA AT WOODHEYS

Tel: 0161 241 0412 or 01457 852704

Email: [dine@peruga.co.uk](mailto:dine@peruga.co.uk) [www.peruga.co.uk](http://www.peruga.co.uk)

Glossop Road | Marple Bridge | Stockport | SK6 5RX

# Christmas Set Menu

2 COURSES: £17.95 3 COURSES: £19.95

Available from 30th November  
Lunchtimes - Monday to Saturday  
Evenings - Monday to Thursday

## Starter

Soup of the day with fresh bread  
Ham hock terrine, Cumberland sauce, apple and parsnip  
Crab fritters, apple puree, endive  
Roasted beetroot, feta and quinoa salad, orange and thyme dressing

## Main Course

Traditional roast turkey, stuffing, pig in blanket, roast potatoes, seasonal vegetables and gravy  
Parsnip risotto, toasted almonds, peppercorn cream cheese  
Parsley crusted hake fillet, new potatoes, braised leeks, celeriac veloute  
Feather blade of beef, mash potatoes, vichy carrot, herb dumpling and gravy

## Dessert

White chocolate, orange and star anise parfait  
Traditional Christmas pudding, brandy sauce, sweet pickled cranberries  
Tiramisu  
Two scoops of ice cream

### BOOKING REQUIREMENTS TABLE

*Deposits Required at time of booking	Pre-Orders required by	Balance of payment required by
Party Menu £10 pp	2 weeks prior	Not required
Christmas Eve £10 pp	2 weeks prior	Not required
Boxing Day £10 pp	2 weeks prior	Not required
Christmas Day £30 pp	1st December	1st December
New Year's Eve £30 pp	1st December	1st December
New Year's Day £10 pp	2 weeks prior	Not required
** Set Menu £10 pp	2 weeks prior	Not required

\* Deposite are non-refundable.

\*\* Set Menu Deposit and Pre-Order for parties of 10+ only.

For your convenience Pre-Orders can be placed on-line, over the phone or by email.

# Christmas Party & Christmas Eve Menu

£30.95 PER PERSON

Available from 30th November

## Starter

Carrot and ginger soup, caraway cheese twists and butter  
Salmon, leek and spinach fishcake, cranberry dressed endive, sorrel mayonnaise  
Beetroot, goats cheese & walnut tartlet, walnut pesto, winter salad  
Lancashire ham hock, Bury black pudding & apricot terrine, cornichon, pumpernickel toast

## Main Course

Traditional roast turkey, apricot stuffing, pigs in blankets, roast potatoes, seasonal vegetables and gravy  
Sea bream, jasmine rice, green thai broth, pak choi, rice noodles  
Rib-eye steak, slow roasted tomato, field mushroom, hand cut chips, peppercorn sauce. £2 supplement  
Roasted jerusalem artichokes, puy lentils, baba ganoush and spiced prunes  
Slow braised lamb shoulder, vichy carrot and leek, duchess potato, crispy kale

## Dessert

Traditional Christmas pudding, brandy sauce, sweet pickled cranberries  
Selection of British cheeses, crackers, grapes, celery and chutney  
Mulled fruit crème brulee, ginger shortbread  
Cranberry and lemon treacle tart, clotted cream ice

See our Christmas Live Entertainment Nights on front of this brochure.  
Sorry, we are unable to mix menus. Parties must choose from 1 menu only.

# Boxing Day & New Years Day Menu

ADULTS: £28.95 CHILDREN: £14.50 (Age 12 & under)  
Children's Menu Available

## Starter

Tomato and basil soup, caramelized onion roll and butter  
Ham hock terrine, Cumberland sauce, apple and parsnip  
Roasted beetroot, feta and quinoa salad, orange and thyme dressing  
Crab fritter, apple puree, endive  
Chicken liver parfait, Grains sourdough and red onion marmalade

## Main Course

Traditional roast turkey, stuffing, pigs in blankets, roast potatoes, fresh vegetables and gravy  
Roast beef with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy  
Roast pork with stuffing, roast potatoes, seasonal vegetables and gravy  
Pan fried chicken breast, parmentier, savoy, pancetta, bordelaise sauce  
Sea bream, herb crushed new potatoes, red pepper puree, roasted squash  
Parsnip risotto, toasted almonds, peppercorn cream cheese

## Dessert

Chocolate brownie with vanilla ice cream  
Traditional Christmas pudding, brandy sauce, sweet pickled cranberries  
Duo of British cheese, crackers, grapes, celery and homemade chutney  
Three scoops of ice cream  
White chocolate, orange and star anise parfait