

Boxing Day Menu

£28.95 PER PERSON

To Start

Leek and potato soup with a bread roll and butter

Duck spring rolls with mixed leaf salad & dipping sauce

Smoked salmon, cream cheese on a toasted ciabatta

Creamy mushrooms with spinach served on toasted sourdough

Main Course

Traditional roast turkey, stuffing, pigs in blankets, roast potatoes and gravy

Roast beef with Yorkshire pudding, roast potatoes and gravy

Braised lamb shoulder, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Fish of the day, herb crushed new potatoes and dill cream

Mushroom, peanuts and nut Wellington with sautéed new potatoes

All main courses served with seasonal vegetables

Dessert

Chocolate brownie with vanilla ice cream

Traditional Christmas pudding and brandy sauce

Chefs cheesecake with fruit coulis

Lemon tart with Chantilly cream

New Year's Eve Menu

£65.00 PER PERSON

ARRIVE 7.30PM, DINING FROM 8.00PM,
BAR OPEN TILL 1.00, CARRIAGES FROM 1.30PM.

On Arrival

Glass of bubbly and a selection of chef's nibbles

To Start

French onion soup with Gruyere cheese crouton

Smoked salmon and prawn parcel with Marie rose sauce and petit salad

Portobello mushrooms topped with red onion marmalade, spinach and stilton cheese

Main Course

Medallions of fillet steak, Bordelaise sauce & fondant potato

Gressingham duck breast, confit potatoes and Cointreau and orange sauce

Monkfish wrapped in parma ham with pomme anna potatoes

Whole pepper stuffed with Cous Cous served with a roasted tomato and red pepper sauce

Dessert

Apple, raspberry & almond frangipane with Chantilly cream

Triple chocolate mousse with chocolate sauce

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

Jack Barclay, entertaining and taking you dancing into the New Year.

Peruga

Restaurant Bar

At Woodheys



CHRISTMAS ARTIST & TRIBUTE SCHEDULE

27TH NOVEMBER NEIL DIAMOND

28TH NOVEMBER ROD STEWART

4TH DECEMBER WHITNEY HOUSTON

5TH DECEMBER MICHAEL BUBLÉ

11TH DECEMBER ELVIS PRESLEY

12TH LAURA-JAYNE HUNTER

18TH LAURA-JAYNE HUNTER

19TH JACK BARCLAY THE KING OF SWING

NYE JACK BARCLAY THE KING OF SWING

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.

PERUGA AT WOODHEYS

Tel: 0161 241 0412 or 01457 852704

Email: dine@peruga.co.uk www.peruga.co.uk

Glossop Road | Marple Bridge | Stockport | SK6 5RX

Christmas Entertainment Night

£33.00 PER PERSON

EVENINGS - FRIDAY & SATURDAY

To Start

Roasted plum tomato and basil soup
with bread roll and butter

Duck spring rolls with mixed leaf salad
and sweet chilli dressing

Creamy garlic mushrooms with fennel on sourdough

Breaded prawn served with tartare sauce and petit salad

Main Course

Traditional roast turkey and stuffing with pigs in blankets,
roast potatoes, seasonal vegetables and gravy

Seabass on pomme anna potatoes, seasonal vegetables
and dill cream sauce

Pan fried sirloin steak with hand cut chips and a
red wine sauce (£2 Supplement)

Tomato and chickpea pie with hand cut chips and roasted
red pepper and tomato sauce

Dessert

Traditional Christmas pudding with brandy sauce

Selection of cheeses with crackers,
grapes, celery and chutney

Chefs cheesecake with fruit coulis

Chocolate fudge brownie with vanilla ice cream

Christmas Set Menu

£19.00 FOR 2 COURSES, £22.00 FOR 3 COURSES

LUNCHTIMES - WEDNESDAY TO SATURDAY
EVENINGS - WEDNESDAY & THURSDAY

To Start

Soup of the day with bread roll and butter

Chefs pate, chutney and toast

Classic prawn cocktail with
Marie rose sauce and brown bread

Button mushrooms in a white wine and
cream sauce on toasted ciabatta

Main Course

Traditional roast turkey, stuffing, pig in blanket,
roast potatoes and gravy

Cheese and onion pie with hand cut chips

Fillet of Seabream on confit layered potatoes,
Chardonnay cream sauce

Braised lamb shoulder, roast potatoes and gravy

All mains come with seasonal vegetables

Dessert

Traditional Christmas pudding in a brandy sauce

Chefs cheesecake with fruit coulis

Chocolate brownie with ice cream

Two scoops of ice cream

BOOKING REQUIREMENTS

Party Menu	£10 pp
Christmas Eve	£10 pp
Boxing Day	£10 pp
Christmas Day	£30 pp
New Year's Eve	£30 pp
**Set Menu	£10 pp

Pre-Orders required by

2 weeks prior
2 weeks prior
2 weeks prior
1st December
1st December
2 weeks prior

* Deposits 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 Eve Christmas Day

ADULTS £79.95
CHILDREN £35
(AGED 12 AND UNDER)

£25.00 PER PERSON

To Start

Leek and potato soup with
bread roll and butter

Chefs pate with chutney, toast
and petit salad

Creamy garlic mushrooms
on toasted ciabatta

Vegetable spring rolls with mixed
leaf salad & sweet chilli dressing

Main Course

Traditional roast turkey and
stuffing with pigs in blanket,
roast potatoes, seasonal
vegetables and gravy

Seabream on crushed new potato,
seasonal vegetables white wine
cream sauce

Pan fried sirloin steak with
slow roasted tomato, field
mushroom, hand cut chips
and peppercorn sauce (£2
supplement)

Mushroom, peanuts, brie and
nut Wellington with sautéed new
potatoes and seasonal vegetables

Lamb shoulder served with
rosemary potatoes, seasonal
vegetables & a redcurrant sauce

Dessert

Traditional Christmas pudding
with brandy sauce

Duo of cheese with crackers,
grapes, celery and chutney

Classic crème brûlée

Belgian chocolate truffle
with cream

To Start

Leek and potato soup with
bread roll and butter

Trio of melon served with Parma
ham and fruit coulis

Duck liver with orange parfait &
chutney on toast

Smoked salmon and prawn
parcels with Marie rose sauce

Main Course

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

Pan fried gnocchi in an orange,
sage and butternut squash sauce

Hake fillet with crushed new
potatoes, white wine cream sauce

Rump of lamb with dauphinoise
potatoes and mint jus

Dessert

Traditional Christmas pudding
with brandy sauce
and sweet picked cranberries

Lemon crème brûlée with
shortbread biscuit

Trio of chocolate delicie with
Chantilly cream

To Finish

Cheeseboard for the table,
selection of cheese,
biscuits and chutney

Freshly brewed coffee

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.