



CHRISTMAS 2019
AT PLUMTREE
STATION

THE
CARRIAGE
HALL

Perkins
Bar &
Bistro

Est.1982

Perkins Bar & Bistro



CELEBRATE THIS PARTY SEASON AT PERKINS!

Christmas has always been our favourite time of the year, and we are ready to celebrate with a full calendar of festive treats.

From our taster evenings to Christmas eve brunch & Boxing day lunch we have Christmas covered! Whether you are looking for a large party booking or more intimate gathering, we believe there's no better place to be.

We can't wait to be a part of your Christmas celebrations. Thank you for your loyal custom and continued support.

Jenna, Patricia & everyone at Perkins

Perkins Bar & Bistro,
Station Road,
Plumtree,
NG12 5NA
T 0115 9373695



FESTIVE DIARY 2019

FRIDAY 22ND NOVEMBER

Christmas market at The Carriage Hall 12-6pm



THURSDAY 28TH NOVEMBER

December menu begins
Festive afternoon teas available



WEDNESDAY 4TH DECEMBER

'Taste the season' £26pp six course tasting menu

FRIDAY 6TH DECEMBER

Fabulous Friday, four courses & live music £30pp

THURSDAY 12TH DECEMBER

'12 Tastes of Christmas' £32pp six course tasting menu

FRIDAY 13TH DECEMBER

Fabulous Friday, four courses & live music £30pp

TUESDAY 17TH DECEMBER

'12 Tastes of Christmas' £32pp six course tasting menu

FRIDAY 20TH DECEMBER

Fabulous Friday, four courses & live music £30pp

SUNDAY 22ND DECEMBER

'12 Tastes of Christmas' £32pp six course tasting menu

CHRISTMAS EVE

Brunch 10-12pm

Lunch 12.30-2.15pm main menu only

Dinner 6-8.30pm main menu only



CHRISTMAS DAY

Closed

BOXING DAY

Lunch 12-3.30pm



NEW YEAR'S EVE

Lunch 12-2.15pm

New Year's Eve party

NEW YEAR'S DAY

Lunch 12-3.30pm

TUESDAY 2ND JANUARY

Open as usual





Christmas Market at The Carriage Hall

Friday 22nd November 2019
12pm-6pm

Fantastic gift ideas from some of the East Midlands most imaginative craft & artisan suppliers. Jewellery, Christmas decorations & candles, handmade knitted clothing, jams & chutneys, cosmetics and beauty products... plus much more.

Mulled wine • Prosecco • hot drinks • wood-fired pizzas



Entry only
£1 per person
includes FREE
parking
(limited)

Limited seating available
throughout the venue.

THE PERFECT GIFT * THIS CHRISTMAS

Perkins Bar & Bistro gift
vouchers available



From a luxury
midweek stay
to our tempting
taster evenings,
a scrumptious
Saturday breakfast
or our legendary
Sunday roasts, there
are so many reasons
to dine at Perkins.



Available to purchase in the restaurant or
online at www.perkinsbarbistro.co.uk/shop



Festive *Afternoon Tea* at Perkins Bar & Bistro

*We are giving our afternoon teas a festive twist for Christmas
Available from 28th November, Mon-Fri only 3-3.30pm
Please provide 24 hours notice and a deposit to confirm your reservation
£21.95 per person*

GLASS OF PROSECCO
(or mocktail for non-drinkers)

SANDWICHES

Perkins smokehouse salmon
Roast beef & horseradish
Cucumber
Brie & cranberry

SWEET

Perkins mini Yule log
Festive frangipane
Kirsch steeped cherry meringue
Scones with clotted cream & homemade Jam

A SELECTION OF LOOSE LEAF TEAS

TASTE THE SEASON

at Perkins Bar & Bistro

Wednesday 4th December 2019

Six course tasting menu £26 per person

Every 1st Wednesday of the month Robin & the kitchen team showcase a delicious & incredible value tasting menu brought about using local suppliers & fantastic British produce

Celeriac & saffron soup

celeriac crisps

Haddock, leek & whisky smokies

glazed in a rich cheese sauce

Crisp confit duck leg

bubble & squeak mash, broccoli florets, red wine jus

**Chocolate orange tart,
orange mascarpone**

**Two cheeses for the table
with traditional garnish**

Coffee with rum & raisin fudge

DECEMBER PARTY MENU

at Perkins Bar & Bistro

Three courses, crackers, coffee & mince pies

Monday-Saturday lunch £25pp

Monday-Thursday dinner £30pp

Friday & Saturday dinner £35pp

Pre-order only

FIRST COURSE

served with homemade focaccia

Spiced sweet potato & coconut soup (v)
onion bahji

Perkins smokehouse salmon, tiger prawn & baby gem salad
ravigôte dressing & Marie Rose sauce

Confit chicken & black pudding terrine
spiced plum chutney, toasted brioche

Wild mushroom, truffle and parmesan* fricassée (v)
garlic toast

MAIN COURSE

Slow braised blade of beef
creamed potato, braised red cabbage, bourguignon sauce

Seared fillet of sea bass
crushed potato, tender stem broccoli & bouillabaisse sauce

Pot roast local turkey
fondant potato, sautéed sprouts, confit carrots,
sage & apricot stuffing, chipolatas

Smoked cheddar & red onion pithivier (v)
buttered kale, puy lentil, fine bean & chestnut ragoût

Blackberry farm fully trimmed sirloin of beef (£7.50 supplement)
truffle mashed potato, fine beans, piccolo parsnips, mushroom cream sauce

DESSERT

Chocolate velvet sponge pudding
chocolate fudge sauce, raspberry ripple ice cream

Iced passion fruit & mango parfait
exotic fruit salad

Perkins sherry trifle winter berries

Perkins cheese selection
Colston Bassett stilton, Organic Somerset cheddar
with biscuits, chutney, celery & grapes

** we use a premium vegetarian substitute for Parmesan.*



FABULOUS FRIDAY

at Perkins Bar & Bistro

£30 per person

Four course dinner with live acoustic sets
from Nottingham's finest musicians

Main menu also available

Available Friday 6th, 13th & 20th December



12 TASTES OF CHRISTMAS

at Perkins Bar & Bistro

*Thursday 12th, Tuesday 17th
& Sunday 22nd December*

Six course tasting menu £32 per person

Spiced parsnip soup
honey glazed bacon lardons

**Perkins smokehouse salmon,
tiger prawn & baby gem salad**
ravigôte dressing, Marie rose mayonnaise

Pot roast local pheasant
root vegetable dauphinoise, wild mushrooms,
sautéed sprouts, red currant jus

Yule log
chestnut Chantilly, kirsch marinated cherries

Port soaked stilton
with homemade fruit cake

Coffee and mini mince pies

WINE, DINE & STAY

Treat yourself and a loved one to a luxury pre-Christmas get away

Choose from one of our three festive feasts:

WEDNESDAY 4TH DECEMBER

Taste the Season menu*

The Great Oak £190 | The Birch £160 | The Willow £160

THURSDAY 12TH DECEMBER

12 Tastes of Christmas menu*

The Great Oak £205 | The Birch £175 | The Willow £175

TUESDAY 17TH DECEMBER

12 Tastes of Christmas menu*

The Great Oak £205 | The Birch £175 | The Willow £175

*see menus

All include dinner, an overnight stay and breakfast.
Prices are based on two people sharing, price excludes drinks.





CHRISTMAS EVE BRUNCH

at Perkins Bar & Bistro

10am-12pm

Prosecco 125ml 5.95

Raspberry Fizz prosecco, raspberry liqueur, raspberry purée 6.50

Jane Lucy Spritz prosecco, fresh orange juice, lemon, orange liqueur 6.95

Bloody Mary vodka, sherry, tomato juice, spices 7.50

Yoghurt pot glass of fruit compote, yoghurt & granola 4.50

Pan of porridge with maple syrup, pecan nuts & cold milk 5.50

Croissant with homemade jam 3.50

COOKED BREAKFASTS

Served with toast

Perkins Full English Blackberry farm sausage, bacon, mushrooms, tomato, baked beans, sauté potatoes & fried eggs 9.95

Vegetarian breakfast vegetarian sausages, mushrooms, tomato, baked beans, sauté potatoes & fried eggs 9.50 (v)

Perkins smokehouse salmon & scrambled eggs 9.50

Steak breakfast 7oz medallions of Blackberry farm fillet steak, Lyonnaise potatoes, fried eggs, béarnaise sauce 24.00

Eggs benedict poached eggs, bacon, toasted muffin, hollandaise sauce 8.50

Eggs florentine poached eggs, buttered spinach, toasted muffin, hollandaise sauce 6.50

Smoked kippers nut brown butter, lemon & parsley 7.95

Mushroom & cheese omelette 7.50 (v)

BOXING DAY

at Perkins Bar & Bistro

12-3.30pm | £42 per person | £22 for children (under 8 years old)

FIRST COURSE

Served with homemade focaccia

Spiced sweet potato & coconut soup (v)
onion bahji

Perkins smokehouse salmon, prawn & iceberg salad
ravigôte dressing, Marie rose mayonnaise

Duck liver parfait

Cointreau jelly, marinated fig salad, nut crumble, toasted brioche

Twice baked Godminster cheddar soufflé (v)
sautéed leeks, smokehouse cheese glaze

MAIN COURSE

All served with seasonal vegetables

Roast 30-day aged sirloin of beef
roast potatoes, mash, Yorkshire pudding, horseradish hollandaise, red wine jus

Seared fillet of sea bass
crushed potatoes, bouillabaisse sauce

French trimmed pork loin
creamed potato, apple fondant, black pudding, Calvados sauce

Mushroom & leek pithivier (v)
puy lentil, fine bean & chestnut ragoût

DESSERT

Chocolate velvet sponge
chocolate fudge sauce, raspberry ripple ice cream

Festive hazelnut frangipane
bay & orange custard

Lemon posset
brandy snap, strawberry sorbet

Perkins cheese selection
Colston basset stilton & organic Somerset cheddar,
biscuits, homemade chutney, celery & grapes



*New Year's
Eve*

at Perkins Bar & Bistro

*With live music from The Sugar Tree
£65 per person*

Glass of Prosecco on arrival

Canapés for the table

Lobster & salmon ravioli
buttered spinach, lobster bisque

Clipston on the Wolds Beef Wellington
truffle mashed potato, winter vegetable panache,
red wine jus, béarnaise sauce

Perkins assiette of desserts
chocolate & Amaretto tart, lemon crème brûlée,
banoffee tart tatin, mango & lime sorbet

Cheeseboard
for the table with date & walnut loaf

Coffee with hazelnut & almond 'rocher'

NEW YEAR'S DAY

at Perkins Bar & Bistro

12-3.30pm | £29 per person | £15 for children (under 8 years old)

FIRST COURSE

Served with homemade focaccia

Winter vegetable & Godminster cheddar soup (v)

Perkins hot smoked salmon fishcakes

tarragon aioli

Confit chicken & black pudding terrine

spiced plum chutney, toasted brioche

Butternut squash & pine nut tortellini (v)

wild mushroom, truffle & parmesan* fricassée

MAIN COURSE

All served with seasonal vegetables

Roast 30-day aged sirloin of beef

roast potatoes, mash, Yorkshire pudding,

horseradish hollandaise, red wine jus

Plaice goujons

homemade chips, pea purée, tartare sauce

Roast chicken suprême

bubble & squeak mash, creamed leeks

Smoked cheddar & red onion pithivier (v)

puy lentil, fine bean & chestnut ragoût

DESSERT

Apple & cinnamon crumble

raspberry ripple ice cream

Earl grey tea crème brûlée

red wine poached prunes, star anise ice cream

Chocolate & Amaretto tart

orange mascarpone

Perkins cheese selection

Colston basset stilton & organic Somerset cheddar,

biscuits, homemade chutney, celery & grapes

** we use a premium vegetarian substitute for Parmesan.*

Est.1982

Perkins[®] Bar & Bistro



10% off

your total dining
bill during
January 2020

*Valid from 2nd to 31st January
2020 for up to eight guests.*

*Excluding our prix fixe lunch
& Burns Night.*

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