

# Summer Lunch at The Petersham

## 'A Simply Seafood Summer'

£21.00 (two courses)

£3.50 (third course)

### Starters

SOUP OF THE DAY

CRISPY RABBIT

spring herb risotto, lemon

TERRINE OF SMOKED HAM & OLD SPOT PORK

pickled vegetables, toast



SCOTTISH SMOKED SALMON

wholemeal bread, lemon



BOUDIN OF SMOKED HADDOCK & PRAWN

citrus cous cous with avocado and fennel, seaweed beurre blanc

V PETERSHAM MIXED LEAF SALAD

lemon olive oil

### Main

BRAISED SPRING LAMB & SWEETBREAD

roasted white onion, light stew of petit pois, lettuce and white beans

GRILLED POUSSIN ESCALOPE

cured ham and fontina cheese, the leg served with olive and pink grapefruit

V WARM HAND ROLLED OPEN LASAGNE

beetroot, goat's cheese, dried tomato and pesto



GRILLED COD FILLET

honey roast pancetta, mushroom duxelle, sprouting broccoli, red wine and lemon sauce

### Puddings

CRÈME BRÛLÉE OF THE DAY

PRALINE & VANILLA MILLEFEUILLE ~ orange

CHILLED VANILLA RICE PUDDING ~ tuille, raspberries

CHOCOLATE MOELLEUX ~ caramelised banana, ice cream

LEMON PANNACOTTA ~ marinated strawberries

HOMEMADE PETERSHAM ICE CREAMS & SORBETS



Simply Seafood Specials

Summer 2010






RESTAURANT  
AT THE PETERSHAM




# Bentley's Specials

Supplement charges apply

## Starters

-  BENTLEY'S BISQUE £ 2.50  
a light classic shellfish bisque, summer herbs
-  POTTED SHRIMPS £ 2.50  
lobster butter, pickled cucumber, sourdough toast
-  SIX IRISH ROCK OYSTERS £ 2.50  
shallot vinegar, lemon
- BALLOTTINE OF FOIE GRAS WITH PISTACHIO & GREEN PEPPERCORNS £ 6.50  
smoked duck and haricot vert, golden raisin and camomile jelly

## Main

- SUCKLING PIG, JERSEY ROYAL & BLACK TRUFFLE SALAD £ 5.00  
black pudding, dressed mixed leaves
-  ROASTED SEABASS £ 5.00  
polenta and roasted peppers, smoked aubergine with sesame, saffron aioli
- GRILLED FILLET STEAK £13.00  
tomatoes and mushrooms with béarnaise sauce
-  GRILLED CORNISH LOBSTER £13.50  
heritage tomatoes, courgette beignet, saffron pilau rice
-  DOVER SOLE £14.00  
grilled with beurre blanc or meunière with caper and raisin nut brown butter

## Cheese

- ENGLISH AND CONTINENTAL CHEESES £ 2.50  
Colsten Basset Stilton, Bosworth Ash Goats,  
Epoisses de Bourgogne, Reblechon Sovoi Alps,  
Livarot Normandie, Comte Jura extra mature.  
Cheeses may be subject to change.

Head Chef ~ Alex Bentley  
Monday to Saturday inclusive  
All menu prices include VAT  
Optional 10% service added

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