



Private Dining at The Petersham

Please choose one starter, one main course and one pudding to create a menu which will be served to all guests.

Starters

- Soup of the day** £6.50
Scottish smoked salmon ~ rocket and dill £10.50
V Smoked mozzarella ~ courgette and herb risotto, shallot butter £11.00
Potted shrimps ~ lobster butter, pickled cucumber £12.50
Quail & Morteau sausage ~ lightly smoked crushed potatoes, choucroute, grain mustard Hollandaise £11.50
Foie gras maison ~ haricot vert, muscat jelly, toasted brioche £12.50
Grilled tiger prawn ~ crab and peashoot risotto, garlic and lemon emulsion £13.50
Cured ham & smoked anchovies ~ melon and feta, mixed leaves £11.50
V Vine tomato tart tatin ~ buffalo mozzarella £12.00

Main

- Cutlet & shoulder of lamb** ~ smoked aubergine caviar, gratin potato, balsamic jus £22.50
Honey glazed duck breast ~ cèps and glazed onions, braised Puy lentils, beetroot puree £21.50
Pot roasted pork loin ~ apple and black pudding, braised leeks, crushed potatoes £19.50
Fillet of beef 'en croûte' ~ field mushroom duxelles, green beans, peppercorn sauce £24.00
Whole roasted corn-fed poussin ~ basted with honey, cream potatoes, morel and vin Juane infusion £22.00
Grilled halibut with parsley crust ~ ratatouille, fondant potatoes, beurre-blanc £20.50
Grilled fillet of sea bass ~ glazed pancetta, light stew of haricot blanc, tomato and olives £22.50
V Hand rolled lasagne ~ goats cheese and grilled asparagus, dried tomato & pesto £15.00

Puddings £7.00

- Crème brûlée** ~ choice of: vanilla, blueberry, raspberry, passion fruit, strawberry or orange
Citrus tart ~ raspberry sorbet and chocolate tuile
Pineapple tarte tatin ~ rum raisin ice cream and coconut tuile
Blackberry & apple crumble ~ vanilla ice cream
Chocolate & hazelnut brioche bread and butter pudding
Poached pear in filo ~ almond cream and berry compote
Marble chocolate cheese cake ~ banana and passion fruit sorbet
Apple galette ~ butterscotch pecan ice cream
Cheeses ~ supplement of £2.00pp

Cheeses £6.50

(as a fourth course)

Selection of fine cheeses ~ multi cereal bread and biscuits

Coffee and Teas £3.50

with petit fours

Vegetarian or special dietary requirements can easily be arranged, with prior notice.
Smoked salmon canapés, cheese straws and olives £5.00 per person.

Head Chef Alex Bentley

Price includes VAT at the current rate but excludes private room hire ~ Gratuities at your discretion

May 2009