



Private Dining at The Petersham

Please choose one starter, main and dessert to create your menu, to be served to all guests with the exception of vegetarians.

STARTERS

SOUP OF THE MOMENT (ve) with croutons, micro cress and olive oil	9
SCOTTISH SMOKED SALMON classic accompaniments	16
SMOKED CHICKEN CAESAR CROQUETTE parmesan, anchovies, lettuce and spinach purée	12
VEGAN SALAD (ve) Chinese cabbage, mint, coriander, spring onion, peanuts, tofu, yuzu	12

MAINS

PAN-FRIED SEABASS tomato mash, tenderstem broccoli, hollandaise	26
BEEF STROGANOFF tagliatelle, mushroom, braised onion	26
PAN FRIED CHICKEN BREAST fondant potato, spinach, truffle butter	25
RUMP OF LAMB haricot beans, chorizo, spinach, red wine jus	32
POTATO GNOCCHI (ve) tofu, béchamel, mushroom, peas, spinach, mozzarella	20

SIDES

new potatoes sautéed in rosemary butter (v)	5
seasonal greens (v)	5
baby leaf salad dressed in olive oil and balsamic vinegar (v)	5

DESSERTS

DARK CHOCOLATE MOUSSE (v) mixed berry ice cream	10
CLASSIC CRÈME BRÛLÉE (v) shortbread	10
BROWNIES (v) vanilla ice cream	8
CARROT CAKE (v) carrot and orange sorbet, sweet lemon jam	10
HOMEMADE ICE CREAM (v) OR SORBET (ve)	8
SELECTION OF FINE CHEESES (v) with traditional accompaniments	15

TEA AND COFFEE

petit fours	4.50
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Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians (ve) Suitable for vegans