THE PETERSHAM RESTAURANT FESTIVE MENU 2023

amuse bouche

STARTERS

TWICE COOKED LOBSTER SOUFFLÈ

bisque foam

BRAISED OX TONGUE crispy onion, radish, onion petal, brioche toast

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

CELERIAC & CHESTNUT SOUP (ve)

cress, croutons, olive oil

BURRATA & BLOOD ORANGE SALAD (v) pickled fennel, pine nuts, white balsamic

BEETROOT GNOCCHI (ve) pistachio bechamel, wild rocket

MAIN COURSES

CONFIT DUCK LEG bean cassoulet, braised hispi cabbage

NORFOLK BRONZE TURKEY

red cabbage, parsnips, roast potatoes, carrots, shaved brussel sprouts,

chestnuts, pigs in blankets, stuffing

ROAST CORNISH COD mussels, parmentier potatoes, kohlrabi, samphire, mussel velouté

DOVER SOLE (£10.00 supp) spinach, brown shrimp, charlotte potatoes, parsley & caper butter

SURREY FARMED FILLET OF BEEF celeriac & truffle purée, turnips, black trumpets, purple sprouting broccoli, bordelaise jus

CLASSIC NUT ROAST (v)

chestnuts, shaved brussel sprouts, red cabbage, parsnips, carrots, roast potatoes, cranberry sauce, bread sauce

BRAISED BUTTERNUT SQUASH (ve) couscous, confit leeks, hazelnut & sage crumble

BRITISH CHEESE

FOUR CHEESES (v) (£5.00 supp) celery, apricot butter, pear & apple chutney

or

DESSERTS & PUDDINGS

CHRISTMAS PUDDING brandy custard

CHOCOLATE TART pistachio ice cream

CHRISTMAS PINE ricotta & white chocolate mousse, pine nut brittle, chocolate soil

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CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

RUM BABA
rum & raisin cream, redcurrant

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v) tiramisu, vanilla, chocolate, coffee

SORBETS (ve) kiwi, plum & ginger, raspberry

3 courses £69.00 from Friday 1st to Sunday 24th December

PORT, SHERRY, DESSERT WINE & FESTIVE COCKTAILS

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu