

# Valentine's

AT THE PETERSHAM

## AMUSE-BOUCHE

### SALMON GRAVLAX

*tapioca crisp, pickled shallots*

## FIRST

### SCALLOP & PRAWN BALLOTINE

*curry sabayon, oscietra caviar*

## SECOND

### MON CHERI

*maraschino granita*

## THIRD

### BEEF FILLET

*celeriac purée, braised beef cheeks, escargot, kohlrabi batons, café de paris butter*  
*or*

### PAN FRIED FILLET OF HALIBUT

*pink fir potatoes, pea purée, capers sour nantais, green lipped mussels*

## FOURTH

### STRAWBERRY SWEET HEART (ve)

*chocolate & cream cheese mousse, strawberry insert, red velvet crumbs, popping candy*  
*or*

### BRITISH CHEESES (v)

*celery, apricot butter, pear & apple chutney*



(v) Vegetarian

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.