

# Valentine's

AT THE PETERSHAM



## AMUSE-BOUCHE

*surprise*

## FIRST

### SMOKED SCALLOP

*osietra caviar, burnt cauliflower purée, brown butter foam, hazelnut crumbs*

## SECOND

### RASPBERRY ROSE

*raspberry sorbet, prosecco & english rose granita*

## THIRD

### FILLET OF BEEF

*morel mushroom jus, parsnip & nutmeg purée, heritage carrot, glazed shallot, black truffle*  
*or*

### BRILL LOIN

*burnt celeriac purée, sea kale, samphire, cocoa & mushroom sauce*

## FOURTH

### SHAPE OF MY HEART (v)

*white chocolate fondant, raspberry ganache, milk ice cream*  
*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.