



## PRIVATE DINING

Please pre-select 3 x starters, 3 x mains and 3 x desserts, your selection may include fish, meat & vegetarian. Your guests will then be invited to pre-order from your selection in advance.

### STARTERS

#### CHICKEN RILLETTES

*sourdough toast, radish, cornichons, frisée salad*

#### TRADITIONALLY SMOKED SALMON

*capers, shallots, lemon, brown bread & butter*

#### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

#### PORTOBELLO TART (ve)

*mushroom, vegan feta, walnuts, salsa verde, rocket*

#### HERITAGE BEETROOT SALAD

*goats curd, pea shoots, focaccia crouton, poached pear, honey & elderflower dressing*

#### PETERSHAM PRAWN COCKTAIL

*romaine lettuce, marie rose sauce, garlic croutons, grilled lemon, avocado purée*

#### BEEF CARPACCIO

*radish, capers, crouton, truffle mayonnaise, rocket*

### MAINS

#### PAN FRIED COD

*crushed lemon potatoes, bok choy, dill hollandaise, avruga caviar*

#### RUMP OF LAMB

*braised roscoff onion, tenderstem broccoli, swede & carrot mash, thyme & mint jus*

#### ROAST CHICKEN BREAST

*truffle mash potato, braised baby gem, morel sauce*

#### PUY LENTIL DAHL (ve)

*crispy kale, coconut yoghurt, tamarind sauce, sweet potato purée*

#### GRILLED SEA BASS

*black venus rice, peas, samphire, curly kale, beurre blanc sauce*

#### BEEF WELLINGTON (£15.00pp supp)

(minimum 6 persons)

*mash potato, carrots, french beans, bourbon jus*

#### DOVER SOLE (£15.00pp supp)

*new potatoes, spinach, parsley, brown shrimps, caper butter sauce*

#### FALAFEL & PORTOBELLO MUSHROOMS (ve)

*red cabbage, tomato concassé, coriander, cress, garlic*



## SIDES £6.50

**FRENCH BEANS (ve)**  
*olive oil*

**CHIPS (ve)**  
*triple cooked*

**BROCCOLI (ve)**  
*tenderstem, olive oil*

**NEW POTATOES (ve)**  
*olive oil*

**SALAD (ve)**  
*mixed leaf, french dressing*

## DESSERTS

**CLASSIC CRÈME BRÛLÉE (v)**  
*shortbread biscuit*

**DARK CHOCOLATE AND STRAWBERRY MOUSSE (v)**  
*elderflower jelly, rose purée, tuille, chocolate crumbs, crème anglaise*

**MANGO & WHITE CHOCOLATE CHEESECAKE (ve)**  
*passionfruit jelly, banana sorbet*

**APPLE TART (v)**  
*vanilla ice cream*

**BRITISH CHEESES (£5 supp) (v)**  
*three cheeses, celery, apricot butter, pear & apple chutney*

**HOMEMADE ICE CREAMS & SORBETS**  
*(3 scoops of one flavour per guest)*

**ICE CREAMS (v)** - *vanilla, chocolate, coffee, strawberry, pistachio*

**SORBETS (ve)** - *lemon, blackcurrant, elderflower*

**£65 per person**

(v) vegetarian (ve) vegan

**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.

Dishes cannot be modified.