



PRIVATE DINING

Please pre-select 3 x starters, 3 x mains and 3 x desserts, you may wish to include a fish, meat & vegetarian dish within your selection. 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 (v)

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, 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.