











## Christmas Private Dining

Petrichor will make sure you are full of Christmas cheer. See our selection of special festive menus for Christmas that can be offered in our restaurant or private dining rooms. Plus we have great selection of drink packages for your party.

FOR MORE INFORMATION: Call our team on: +44 (0) 20 7389 3540 or use the attached booking form.





#### STARTERS

Celeriac & hazelnut soup

Guineafowl terrine caramelised onion chutney, brioche

> Salmon gravalax mustard, dill, rye bread

Beetroot & goats cheese salad pickled walnuts & sherry dressing





#### MAINS

Turkey Wellington sage & apricot stuffing, pigs in blankets, roasting juices

> Glazed beef cheek celeriac, caramelised shallots

Pan fried sea bream buttered leeks, lemon beurre blanc

Roasted cauliflower

sage & nutmeg butter

all main dishes served with goose fat roast potatoes, brussel sprouts & chestnuts roasted parsnips & mulled wine braised red cabbage



#### **DESSERTS**

Traditional Christmas pudding brandy sauce

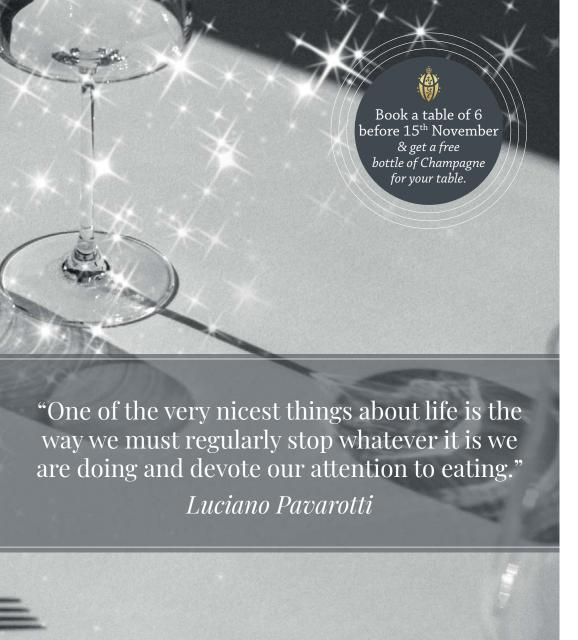
Vanilla panna cotta gingerbread, poached blackberries

Sticky toffee pudding salt caramel ice cream

Cheeseboard pear chutney, crispbread £3 supplement

Coffee & Mince Pies







**Christmas Private Dining** 

### 

#### STARTERS

Honey roasted parsnip soup granny smith apple, curry oil

Scottish smoked salmon pickled cucumber, Irish soda bread

Beef carpaccio pickled cranberries, Lincolnshire poacher



#### MAINS

Turkey Wellington

sage & apricot stuffing, pigs in blankets, roasting juices

Slow cooked pork belly

grain mustard mash, apple & ginger, cavolo nero, crackling, calvados sauce

Fillet of salmon

samphire, charred salsify

Sprout, comte & walnut tart

winter leaves & walnut dressing

all main dishes served with goose fat roast potatoes, brussel sprouts & chestnuts roasted parsnips & mulled wine braised red cabbage



#### **DESSERTS**

Traditional Christmas pudding brandy sauce

Apple & ginger crumble vanilla custard

Lemon posset

macerated blackberries, shortbread

Cheeseboard

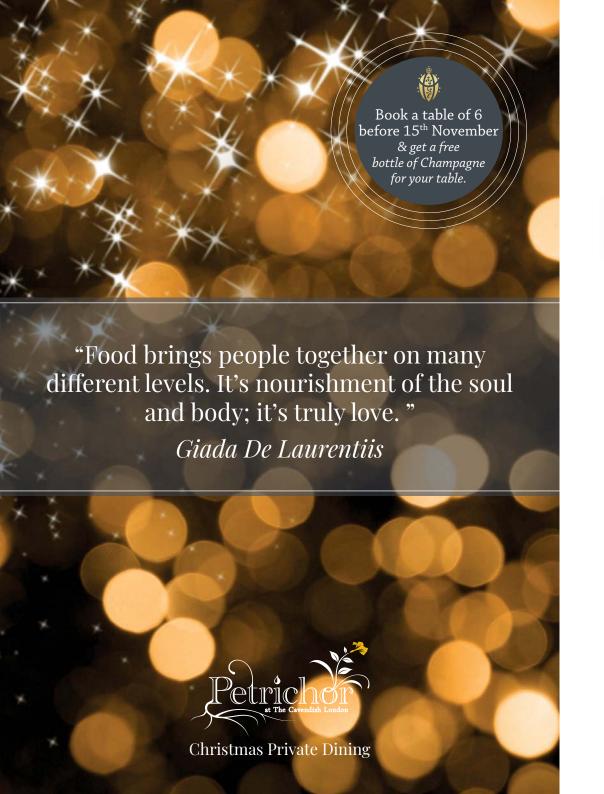
pear chutney, crispbread £3 supplement

Coffee & Mince Pies



Please advise ous if you have any allergies or require information on ingredients used in our dishes.

Menus subject to change.



# Menu 3

#### STARTERS

Butternut squash & marjoram soup
Parmesan beignet

Classic prawn cocktail
Marie Rose sauce, melba toast

Barbary duck & duck liver terrine fig chutney & toasted brioche

Shallot, onion & Armagnac tatin goats' cheese & herbs





#### MAINS

Turkey Wellington sage & apricot stuffing, pigs in blankets, roasting juices

Fillet steak, dauphinoise potatoes caramelised shallots, sautéed spinach, Madeira sauce

Pan fried sea bass kale, brown shrimp, lemon & capers

Root vegetable pithivier sage & pumpkin jus

all main dishes served with goose fat roast potatoes, brussel sprouts & chestnuts roasted parsnips & mulled wine braised red cabbage



#### **DESSERTS**

Traditional Christmas pudding brandy sauce

Hot chocolate fondant cherry sauce, milk ice cream

Honey cake & Stilton

Cheeseboard

pear chutney, crispbread £3 supplement

Coffee & Mince Pies



Please advise ous if you have any allergies or require information on ingredients used in our dishes.

Menus subject to change.



