



Christmas Private Dining

2020





Book a table of 6
before 15th November
& get a free
bottle of Champagne
for your table.

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.



Christmas Private Dining



Menu 1

£35ph

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



Please advise us if you have any allergies or require information on ingredients used in our dishes.
Menus subject to change.



Book a table of 6
before 15th November
& get a free
bottle of Champagne
for your table.

“One of the very nicest things about life is the
way we must regularly stop whatever it is we
are doing and devote our attention to eating.”

Luciano Pavarotti



Christmas Private Dining



Menu 2

£45ph

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 us if you have any allergies or require information on ingredients used in our dishes.
Menus subject to change.



Book a table of 6
before 15th November
& get a free
bottle of Champagne
for your table.

“Food brings people together on many
different levels. It’s nourishment of the soul
and body; it’s truly love. ”

Giada De Laurentiis



Christmas Private Dining

Menu 3

£55ph

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 us if you have any allergies or require information on ingredients used in our dishes.
Menus subject to change.



“Pull up a chair. Take a taste. Come join us.
Life is so endlessly delicious.”

Ruth Reichl



Christmas Private Dining

Drinks Packages



Beer Package

£30

12 bottles of Peroni



Party for 6

£60

*2 bottles of house red wine
2 bottles of house white wine
1 bottle of Prosecco
6 bottles of Peroni*



Champagne Package

£80

*2 bottles
NV Brut Baron De Marck
Gobillard*



Wine Package

House Wine

£28

Buy one get one free





+44 (0) 20 7389 3540

email: events@petrichorcavendish.co.uk

Petrichor Events at The Cavendish London

81 Jermyn Street, St James's

London. SW1Y 6JF