



Receptions at The Petersham

Canapés

The ideal companion for your pre lunch or dinner reception

Miso cod, pickled ginger	4
Tuna tartar, yuzu mayonnaise in a cone	4
Lobster thermidor tartelette	4
Beef carpaccio, hot sauce, gold leaf	4
Lamb belly tagine, mint foam	4
Chicken, tarragon, mushroom cheese croquette	3
Goat cheese mousse, beetroot biscuit (V)	3
Bloody Mary's tomato, mozzarella (V)	3
Celery and apple remoulade, quail egg cooked in red wine, tart (V)	3
Spanish olives (V)	2
Parmesan Cheese Straws (V)	2

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.

THE PETERSHAM

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