Festive Private Dining at The Petersham

Our private dining rooms offer a sophisticated space to host your Christmas party - exquisite food, fine wine and fantastic service assure you of a memorable experience. Celebrate in style this year with family, friends or colleagues by hosting your private Christmas party in our atmospheric Cellars or sophisticated Terrace Room.



A glass of prosecco on arrival Lunch or dinner (three courses) Mineral water Tea or coffee and mince pies Christmas cracker Private use of The Cellars (up to 20 guests) Private use of The Terrace Room (up to 30 guests) VAT

£79 per person

A pre-order is required for all your guests from the below menu two weeks prior to your event. Above pricing is subject to a minimum number of 10 guests for The Cellars and 20 for The Terrace Room.

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.

December 2018



STARTERS

ROAST PARSNIP SOUP (VG) croutons, micro cress

SALTED CARAMEL AND CINNAMON CHICKEN LIVER PARFAIT snow powder, caramelised brioche

CRAB AND SCALLOP GRATIN IN SHELL béchamel, parmesan, breadcrumbs

SCOTTISH SMOKED SALMON classic accompaniments

BURNT GOAT'S CHEESE (V) compressed apple, apple purée, dill, smoked chestnuts, fruit toast

MAINS

ROLLED AND STUFFED NORFOLK TURKEY BREAST braised red cabbage, Brussel sprouts and chestnuts, roast potatoes, bread sauce, gravy

PAN FRIED SALMON seafood consommé, slow cooked fennel, samphire

ROAST COD FILLET seaweed risotto, palourde clam, sea foam

SLOW COOKED FEATHERBACK STEAK root vegetable purée, French beans, thyme and star anise jus

PUMPKIN AND SAGE TORTELLINI (VG) slow cooked vegetable compote, crsipy vegetables

DESSERTS

CHRISTMAS PUDDING brandy, crème Anglaise

WINTER BERRY CRUMBLE clotted cream, vanilla foam

TRIPLE CHOCOLATE BROWNIE edible soil, stone chocolates, vanilla ice cream

SORBETS AND ICE CREAM

FINE BRITISH CHEESES

supplement £4.50