



Private Dining at The Petersham

Starters

SOUP OF THE MOMENT (V)	8
INVERAWE SCOTTISH SMOKED SALMON	12
CHICKEN LIVER PARFAIT fig compote, endive salad	10
BEEF TARTARE caviar, quails egg yolk, shallots, jalapeños, Japanese dressing	15
BURNT GOAT'S CURD CHEESE compressed apple, apple purée, dill, fig, black olive powder	11

Mains

PAN-FRIED COD crab tortellini, samphire, fried leeks, crispy capers, avocado purée, beurre blanc	24
CONFIT DUCK LEG CASSOULET beans, smoked pancetta, Savoy cabbage, Toulouse sauce	24
CORN-FED CHICKEN BALLOTINE lemon and sundried tomato, mustard new potato, spinach, wine jus	24
8oz RIB-EYE STEAK bone marrow, salsa verde, French beans, hand-cut chips, wine jus	28
WILD MUSHROOM RAVIOLI (V) creamy truffle sauce	19

Additional side orders

Jersey Royal potatoes	4
Seasonal greens	
Mixed salad	

Desserts

DELICE d'ELISE CHOCOLATE MOUSSE marshmallow, vanilla foam	10
VANILLA CRÈME BRULÉE shortbread biscuit	9
MINT AND MANDARIN CHEESECAKE chocolate orange soil and lemon balm cress	10
APPLE TARTE TATIN caramel nutty beer ice cream	9
SELECTION OF FINE CHEESES	12.50
TEA AND COFFEE petit fours	3.95

Jean-Didier Gougues, Head Chef

Optional 12.5% service will be added and shared entirely between staff.
(V) indicates vegetarian. All dishes can be prepared for vegans on request.