



Private Dining Menu with wine recommendations

Please choose one starter, one main course and one pudding
to create a menu which will be served to all guests.

Starters

Cold

Cured Scottish Salmon in lime and dill, horseradish cream and blinis £14.50 (DF*) (GF*)

MACON-BUSSIÈRES, 'Petersham' Domaine Gonon, Burgundy

POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France

CHABLIS 1er Cru, 'Les Fourchaume'

Baked goat cheese tart, red onion marmalade, walnuts and mixed leaves £9.00 (V)

MUSCADET de SEVRE et MAINE, Sur lie, Domaine des Amoureux

POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France

SANCERRE, Domaine Vacheron, Loire, France 'Organic'

Pressed ham hock and chicken terrine, pear chutney, pickled vegetables £10.50 (DF*) (GF*)

RIESLING, Mitchell, Clare Valley, Sth Australia

MONTAGNY 1er CRU, Chateau de la Saule, Burgundy, France

COTE de BROUILLY, Château Thivin, France

Marinated tiger prawn, crushed avocado, crispy Parma ham, spicy Bloody Mary £14.00 (DF*) (GF*)

RIESLING, Mitchell, Clare Valley, Sth Australia

CHABLIS, Domaine des Malandes, France

Salad of beetroot and plum tomato, croutons, mixed leaves and honey dressing £9.00 (V) (V*) (GF*)

PINOT GRIGIO, Ca'Solare, Araldica, Italy

CA VISCO SOAVE CLASSICO, Azienda Agricola Coffele, Veneto

Hot

Steamed lasagne of handpicked Cornish crab, tomato and coconut sauce £16.00 (GF*)

CHENIN BLANC, Freedom Cross, South Africa

MACON-BUSSIÈRES, 'Petersham' Domaine Gonon, Burgundy

OMAHU SAUVIGNON BLANC, CJ Pask, Hawkes Bay, NZ

Braised pig's cheek, pomme puree, crispy chorizo £12.00 (DF*) (GF*)

DOMAINE DU TARIQUET CLASSIC, Gascony, France

RIESLING, Mitchell, Clare Valley, Sth Australia

POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France

Petersham fish cake, poached hen egg, grainy Dijon, sauce nantais £12.00 (DF*)

MUSCADET de SEVRE et MAINE, Sur lie, Domaine des Amoureux

PINOT GRIGIO, Ca'Solare, Araldica, Italy

CHENIN BLANC, Freedom Cross, South Africa

Parmesan cheese and truffle risotto cake, sautéed black tiger prawns, Pernod sauce £14.00 (DF*)(GF*)

POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France

SANCERRE, Domaine Vacheron, Loire, France 'Organic'

Parmesan cheese and truffle risotto cake, wild mushrooms, peas and Pernod sauce £13.00 (V) (V*) (GF*)

POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France

CHABLIS 1er Cru, 'Les Fourchaume'

THE PETERSHAM

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Mains

- Roasted salmon fillet**, braised fennel, ginger and soy vinaigrette £25.00 (DF*) (GF*)
MONTAGNY 1er CRU, Chateau de la Saule, Burgundy, France
CHABLIS, Domaine des Malandes, France
CHABLIS 1er Cru, 'Les Fourchaume'
- Fillet of sea bream**, crushed cauliflower bake, shrimp curry and raisin vinaigrette £28.00 (GF*)
CA VISCO SOAVE CLASSICO, Azienda Agricola Coffele, Veneto
POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France
RIOJA CRIANZA, Bodegas Berceo, Spain
- Roasted cod fillet**, wilted baby gem, fennel, cannellini beans £25.00 (DF*) (GF*)
OMAHU SAUVIGNON BLANC, CJ Pask, Hawkes Bay, NZ
PINOT GRIGIO, Ca'Solare, Araldica, Italy
CHABLIS, Domaine des Malandes, France
- Roasted Devonshire red corn-fed chicken breast**, chicory tart, lentils, pickled mushrooms £22.00 (DF*) (GF*)
RIESLING, Mitchell, Clare Valley, Sth Australia
CHABLIS, Domaine des Malandes, France
FLEURIE, 'Medaille d'argent', Cuvée Président Marguerite, France
- Grilled rib eye steak**, Château potatoes, green peppercorn sauce £32.00 (DF*)
CABERNET SAUVIGNON, Casa Lapostolle, Chile
RIOJA RESERVA, Marques de Murrieta, Spain
MARGAUX PRIVATE RESERVE, Margaux, From the owners of Château Kirwan, 3eme Cru, France
- Moroccan marinated rump of lamb**, Bubble and Squeak, olive and thyme sauce £25.00 (DF*) (GF*)
THE PETERSHAM BORDEAUX, Château Bel Air "Sequeira"
LA RÉSERVE de LEOVILLE BARTON, St Julien
- Tomato tart**, Stilton cheese, onion ring and rocket £16.00 (V)
POUILLY FUME, 'Les Griottines', Domaine Michel Bailly, Loire, France
MUSCADET de SEVRE et MAINE, Sur lie, Domaine des Amoureux
- Spinach tagliatelle**, wild mushrooms, flaked almonds £17.00 (V) (V*) (GF*)
DOMAINE du TARIQUET CLASSIC, Gascony, France
CHENIN BLANC, Freedom Cross, South Africa
COTE de BROUILLY, Château Thivin, France

Additional sides

- Seasonal vegetables £5.00
Portion of crunchy chips £4.50
Mixed salad £4.00



Puddings

£8.00

Eton mess

Pear crumble tart, clotted cream and pear salsa

TOKAJI, Aszu 5 Puttonyos, Bene Pincszet, Hungary

Bitter chocolate cake tart, almond cream

ELYSIUM BLACK MUSCAT, Andrew Quady, California

Tiramisu and Italian shortbread

ELYSIUM BLACK MUSCAT, Andrew Quady, California

Bread and butter pudding, vanilla cream and orange syrup

TOKAJI, Aszu 5 Puttonyos, Bene Pincszet, Hungary

Crème brûlée, Madagascan vanilla, honey Madeleine

PETIT MANSENG LES DERNIERS GRIVES, Cotes de Gascogne, France

Selection of fine British chesses, multi cereal bread and biscuits £9.50 per person

CHURCHILLS, Crusted

RAMOS PINTO, 20 year old Tawny Port

Coffee and speciality tea with petit fours £4.25

Optional 12.5% service added.

Head Chef – Adebola Adeshina

(V) Vegetarian Option, (V*) Vegan option available on request. (DF*) Dairy Free option available on request

(GF*) Gluten Free option available on request

With produce purchased daily, please understand if some dishes are unavailable.

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