



THE PETERSHAM

Floral Court

Festive Menu

Peralini with Petersham Prosecco, £75

Wine Flight, £155

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm Haye Farm, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

Antipasti

Twice baked cheese soufflé

Lobster with bagna cauda and artichokes

Roasted quail with blue cheese, chestnuts and leeks

Terre Alte Livio Felluga

Primi

Risotto with cavolo nero, capers and steamed langoustine

Duck plin with porcini and fennel broth

Vermentino Codice V

Secondi

Crema cotta, grilled squash and salted crumble

Roasted duck with radicchio Tardivo and orange

Vigna Macchia dei Goti

Halibut with an almond crust, chard and saffron sauce

Impero Blanc de Noir Mancini

Dolci

Monte Bianco

Date and toffee pudding, vanilla ice cream

Merlino Pojer & Sandri

Formaggio

Gilt and Flint stout cake with Cashel Blue and damson jam

Ser Lapo



PLEASE ADVISE US OF ANY ALLERGEN REQUIREMENTS.

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY AND DEMAND THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.