



Petersham Nurseries Cafe

Pomegranate Bellini

Sharing Appetisers

Beetroot Cured Sea Trout, Apple, Pickled Fennel & Mustard Seeds & Horseradish Butter on Pumpernickel
Tagglio Arancino with Parmesan Cream & White Truffle

Sharing Starters

Gnocchi al Granchio with Samphire & Byzantine Spices
Burrata with Rosella di Lusia, Delica Pumpkin, Crispy Rye Croutons, Oregano & Dukka

Mains (Plated)

Haye Farm Beef with Potato, Porcini & Bone Marrow Gratin with Roasted Chestnut Sauce

or

Salt Baked Beetroot with Filo wrapped Highmoore, Heritage Carrot, Petersham Honey & Wholegrain Mustard

Sharing Sides.

Cavolo Nero with Anchovy & Garlic & Chilli
Bitter leaves & Shaved Radishes Salad
Lenticchie & Cotechino

Palate cleanser

Clementine & Lady Grey Sorbet

Dessert (plated)

Chocolate & Caramel Fondant with Creme Fraiche & Maraschino

Cheese. (sharing)

Stonebeck Wensleydale with Quince Cheese, Carta di Musica

Petit Fours.

Medjool date with pecan & mascarpone crme

Ricciarelli

Caramella all'Arancia Rossa

Glass of champagne