



Rugby Lunch at The Petersham

STARTERS

PORTOBELLO MUSHROOM AND TRUFFLE SOUP (V)
croutons, micro cress

PEA PANNA COTTA WITH BEETROOT BISCUIT
ham hock, bloody Mary mozzarella, balsamic pearl, baby fig

INVERAWE SCOTTISH SMOKED SALMON
classic accompaniments

PRAWN AND CHORIZO
crispy duck egg, mushroom bread and red wine jus

MAINS

PETERSHAM STEAK AND KIDNEY PUDDING
creamed potatoes, tender broccoli

CORN FED CHICKEN BREAST
green beans, Chantenay carrots, mashed potato, red wine jus

PAN FRIED COD
navy beans, celeriac purée, coriander and rocket oil, Parisian apple and egg yolk sauce

CONFIT DUCK LEG
cassoulet beans, smoked pancetta, Savoy cabbage, Toulouse sausage

CREAMY GNOCCHI GRATIN (V)
cauliflower, trio of cheese, crispy vegetables

DESSERTS

PEAR AND WALNUT TART
chocolate ice cream

CRÈME BRÛLÉE
lemon and orange shortbread

APPLE CRUMBLE
clotted cream and cinnamon

SELECTION OF FINE BRITISH CHEESES

£48.50 (three courses)

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service added.

Please make us aware of any requests, food allergies or intolerances that you may have.
(V) indicates vegetarian and most dishes can be prepared for vegans if required.