

## Christmas Season A la carte Menu

### Starters

Chestnut, confit pheasant and cep soup £7.50  
 Foie gras terrine, Irish eel, applestroop, pain d'épices £14.50  
 Roast Orkney Scallop, wakame, confit lemon and fennel £12.50  
 Cured goose, rosehip, smoked cous cous, crab apple £13.50  
 Veal sweetbreads, black truffle vinaigrette, candied pecan and apple £15.00  
 (Add fresh Périgord truffle £10.50)  
 Golden beetroot, Sarawak pepper goats' curd sorbet, hyssop £8.50  
 Pork cheek garbure, marina di chioggia pumpkin, golden marjoram £11.50

### Mains

Wiltshire beef, Guinness braised ox cheek, heritage carrot, miso mustard £24.95  
 Wild boar, choucroûte, muscovado clove spiced sauce £23.95  
 English grey leg partridge, walnut and olive oil jam, winter chanterelles £22.95  
 Wild halibut, Viennese crust, vin jaune sauce £24.95  
 Roast mallard, celeriac croustillant, bigarade sauce £21.95  
 Hawthorn smoked Jerusalem artichoke, Cevenne onion and wax tip pear £15.95  
 Semolina gnocchi, candied pecan, golden marjoram £15.95  
 (Add fresh Périgord black truffle £10.50)

Clos du Roy black leg chicken served as two courses: £75.00 for two

1<sup>st</sup> course - roasted breast, navets and buttered crones

2<sup>nd</sup> course - crispy leg salad, Clementine and hazelnut

### Side Dishes

Pommes de terre à la Landaise, salt baked crapaudine beetroots, mustard mash, watermelon radish, mesclun and purslane salad £3.50 each

Roasted Petersham cep and home cured pancetta £4.50

Selection of Cheeses, Muscat grapes, rye bread (priced according to the choice of cheeses)

### Desserts

Burnt honey custard, salted olive oil crumb, pear £7.50

Goats' milk panna cotta, macerated cherries, pink peppercorn £7.00

Valrhona Jivara chocolate bar, miso salted caramel, grué de cacao tuille £9.50

Winter spice wine jelly, passion fruit curd, buckwheat streusel £8.00

Ice Creams & Sorbets £6.95

Christmas pudding, prunes and Armagnac, marzipan or Araguani chocolate and praline ice cream, roasted pear and tarragon, whiskey passion fruit sour, baked apple and muscovado sugar or beetroot and blood orange sorbet

Some dishes may contain traces of nuts

Prices include VAT. Service not included

All ingredients are fresh – some dishes may run out

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