

PRIVATE ROOMS AT THE PETERSHAM

NIGHTINGALES

Our restaurant at The Petersham is available for Intimate or large events, receptions and memorials for up to 120.

THE RIVER ROOM

Meetings (up to 25) Receptions (up to 70)
On the first floor with a magnificent setting and a large balcony with fine panoramic views of the Thames across the Petersham meadows.

THE TERRACE ROOM

Meetings (up to 25) Receptions (up to 70) Dining (up to 30)
Conveniently located on the ground floor in a quite location, this executive meeting room has been designed for maximum comfort.

THE LARGE STUDY

Meetings (up to 10)
Conveniently located on the lower ground floor.

THE SMALL STUDY

Meetings (up to 6)
Located on the lower ground floor in a quiet location.

THE CELLARS

Private dining (up to 20) Receptions (up to 60)
Full of character and ambience, The Petersham 'Cellar' offers a unique and wonderful dining experience.

Brochures and menus are always available, please ask.

AFTERNOON TEA AT THE PETERSHAM

Freshly prepared cakes, savouries, scones, pastries and finger sandwiches, on fine china, accompanied by a selection of aromatic loose leaf teas from around the world

CLASSIC AFTERNOON TEA

VEGAN AFTERNOON TEA

GLUTEN FRIENDLY AFTERNOON TEA

£49.00

CHILDREN'S AFTERNOON TEA (UNDER 12 YEARS)

£25.00



Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.

Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.

VEGAN AFTERNOON TEA

(Requires 24 hours notice)

SANDWICHES

SUNDRIED TOMATO

pickled red onion, basil

SMOKED TOFU

vegan mayonnaise, watercress, turmeric

CHICKPEA & RED ONION

vegan mayonnaise, rocket

VEGAN APPLEWOOD CHEESE

chutney

CUCUMBER

vegan cream cheese

SCONES

PLAIN & FRUIT

coconut cream & strawberry preserve

PETERSHAM CAKES & PASTRIES

POACHED RHUBARB TART

vegan crème pâtissière, pistachio crumbs

LEMON & WHITE CHOCOLATE CAKE

vegan white chocolate ganache, lemon zest

CHOCOLATE DELICE

FRUIT & ALMOND CAKE



exclusively all yours ...

Our restaurant, with its glorious uninterrupted views over the Petersham meadows and River Thames is now available for private hire for your use.

For all style of events including receptions, weddings, lunches & dinners.

DINING UP TO 90 GUESTS

RECEPTIONS UP TO 120 GUESTS

Extend your celebrations into the evening with dancing in our unique working wine cellars beneath the restaurant, with dancefloor, disco, lights & private bar.

CHILDREN'S AFTERNOON TEA

(Up to 12 years of age. Requires 24 hours notice)

FINGER SANDWICHES

HAM

honey roast ham, white bread

CUCUMBER

thinly sliced cucumber, white bread

ORANGE MARMALADE

white bread

SCONES

FRUIT & PLAIN

west country clotted cream & strawberry preserve

PETERSHAM CAKES & PASTRIES

FLOWER POT BROWNIE

chocolate soil, chocolate pot, vanilla marscapone

POACHED RHUBARB TART

crème pâtissière, pistachio crumbs

LEMON & WHITE CHOCOLATE CAKE

white chocolate ganache, lemon zest

DRINKS

STRAWBERRY MILKSHAKE

HOT CHOCOLATE

TROPICAL TREASURE

*pineapple juice, coconut cream,
gomme syrup*

FIZZY FRUIT POP

*orange juice, grenadine,
lemonade, lime*



GLUTEN FRIENDLY AFTERNOON TEA

(Requires 24 hours notice. Please see warning below.)

SANDWICHES

HONEY ROAST HAM

wholegrain mustard

SMOKED SALMON

dill & cream cheese

EGG MAYONNAISE

watercress

CHEDDAR CHEESE

apple & fig chutney

CORONATION CHICKEN

SCONES

PLAIN & FRUIT SCONES

west country clotted cream & strawberry preserve

PETERSHAM CAKES & PASTRIES

POACHED RHUBARB TART

crème pâtissière, pistachio crumbs

LEMON & WHITE CHOCOLATE CAKE

white chocolate ganache, lemon zest

CHOCOLATE DELICE

FRUIT & ALMOND CAKE

WARNING - Our 'Gluten Friendly Afternoon Tea' is NOT safe for Celiac's or for anyone with an allergy to Gluten. Our 'Gluten Friendly' afternoon tea items are made with Gluten free ingredients but this does NOT imply that these items are 100% gluten free as they are prepared in the same kitchen as gluten-containing foods and cross-contamination may have occurred.

CLASSIC AFTERNOON TEA

SANDWICHES

HONEY ROAST HAM

wholegrain mustard, white bread

SCOTTISH SMOKED SALMON

dill & cream cheese, brown bread

EGG MAYONNAISE

watercress, brioche

CHEDDAR CHEESE

apple & fig chutney, brown bread

CORONATION CHICKEN

white bread

SCONES

FRUIT & PLAIN

west country clotted cream & strawberry preserve

PETERSHAM CAKES & PASTRIES

POACHED RHUBARB TART

crème pâtissière, pistachio crumbs

LEMON & WHITE CHOCOLATE CAKE

white chocolate ganache, lemon zest

BITTER CHOCOLATE & PRALINE OPERA CAKE

FRUIT & ALMOND CAKE

CHAMPAGNE

Champagne Joseph Perrier NV, Cuvee Royale, (125ml) glass £16.00

PROSECCO

glass £11.00/ mimosa £11.00 (125ml)

items can be made vegetarian upon request

LOOSE LEAF TEAS

SAPPHIRE EARL GREY

this rich, delicate yet full bodied black tea is given an innovate twist to the traditional earl grey recipe with bergamot and blue malva flowers

DARJEELING

the champagne of teas, darjeeling has a modern twist and delivers exceptional character and exquisite flavour

TRADITIONAL ENGLISH BREAKFAST

a truly exceptional black tea, blended with three different Assam leaf, it delivers a full-bodied breakfast tea

DECAFFEINATED CEYLON

naturally decaffeinated to ensure the flavour remains intact, a pleasant tea to be enjoyed throughout the day

ROOIBOS TEA

a caffeine free blend, fresh with subtle warming spice notes, a real energiser and afternoon treat

PERSIAN POMEGRANATE

capturing the unique flavour of one of the world's oldest fruits, Persian pomegranate delivers a succulent herbal infusion

ORGANIC JASMINE

a floral, aromatic Chinese green tea, delicately scented with jasmine petals

DRAGONWELL GREEN

the famous Lung Ching green tea offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality

CITRUS CHAMOMILE

a caffeine-free blend of Chamomile enhanced with delightful lemongrass, a mellow citrus delight