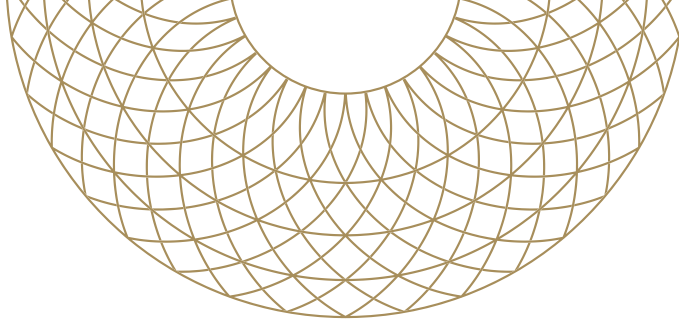


CANAPES



MEAT

Pressed Wiltshire ham,
smoked piccalilli, parsley cress

Grilled venison skewer,
harissa yoghurt and
pomegranate molasses – HOT

Confit Barbary duck,
pancake, chive, spring onion,
plum sauce

Chicken tikka masala,
cucumber, mint crème fraîche

Hereford roast beef, blini, creamed
horseradish and cornichon

FISH

Searcys smoked salmon,
charcoal shortbread, lemon
and dill mousse

Crayfish tartare, shallots,
coriander, and sesame cracker

Atlantic filo prawns, sweet chilli
and lime dressing – HOT

Cornish crab choux buns,
crème fraîche, preserved lemon

Smoked haddock fish cake,
wholegrain mustard,
caramelised onion – HOT

VEGETARIAN

Vegetable pakora, stem ginger
and lime pickle (ve) – HOT

Citrus-cured beetroot, cream
cheese, kumquat crisp (ve)

Devilled quail's egg, smoked
paprika, Maldon sea salt

Honey-roasted salsify creel,
watercress, ancho chilli pesto

Hasselback potato, mature
Montgomery Welsh rarebit

Smoked aubergine caviar and
tomato roulade, lemon balm (ve)

CANAPE DESSERTS

Cherry and pistachio pavlova

Island dark chocolate tiramisu cup

Clotted cream and
raspberry shortbread

Hazelnut milk chocolate bon,
cinnamon sugar

Lemon meringue tart,
Italian meringue

White chocolate and
blackberry blondie

Searcys Champagne fruit jelly (ve)

Assorted dark chocolate cones

Selection of macarons

v = vegetarian, ve = vegan

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements. All prices are exclusive of VAT at 20%.

SEARCYS
AT THE GHERKIN