

SEARCYS

AT THE GHERKIN

FESTIVE SET MENU

3 COURSES £75

STARTERS

Beetroot tarte fine (ve)

*Pickled golden beetroots, horseradish cream,
hazelnut vinaigrette*

Cambridgeshire leek and potato soup (v)

*Herb infused parmentier potatoes, caramelised
goat's cheese*

Atlantic prawn cocktail

*Bloody Mary sauce, shredded gem lettuce,
seaweed tartare*

Searcys gin cured smoked salmon

*Dill pickled cucumber, preserved lemon gel,
rye bread*

Gloucester Old Spot pork and rabbit ballotine

*Ribbons of Lincolnshire parsley root, truffle honey,
mustard dressing*

Gressingham duck terrine

*Shallots texture, confit prunes,
heritage beetroot glaze*

MAINS

Celeriac and winter black truffle risotto (ve)

*Arborio risotto, candied walnuts, turnip sprouts,
parsnip crisps*

Blackened miso cod

*Sauteed Norfolk kale, charred corn,
cured cherry tomato, smoked chilli oil*

Searcys Cornish bouillabaisse

*Seared selection of Cornish seafood,
saffron potato, wild garlic rouille*

Norfolk bronze turkey Crown

*Potato fondant, Apricot and sage stuffing,
cranberry, lemon thyme jus*

Gloucester Old Spot pork belly

*Braised pork cheek, Heritage carrot purée,
preserved apricot, Camden pale ale jus*

45-day aged Hereford rump

*Smoked red onion ash, pickled winter radish,
bone marrow broth, nasturtium*

SIDES

£5.50 each

Braised red cabbage (v) | Sautéed greens (v) | London honey roast carrots (v)
Roast potatoes (v) | Charred baby gem salad

DESSERTS

Searcys christmas pudding (ve)

*Brandy infused Carron lodge butter,
rich brandy sauce*

Apple and damson crumble (ve)

*Caramelised Braeburn apples, sweet
damsons, vanillabean custard*

Dark chocolate delice (v)

*Praline mousse, chocolate crackling,
Searcys rum infused mascarpone*

Sticky toffee pudding (v)

*Medjool date and Irish stout infused
sponge, butterscotch sauce*

Lemon meringue tart

*Italian meringue, mango tuille,
whipped pine nut ice cream*

Greek yoghurt panna cotta

*Roast black figs, port jelly, ginger and
honeycomb crunch*

British artisan cheese selection

*Seeded crackers, homemade chutney
£12.50 as an additional course*