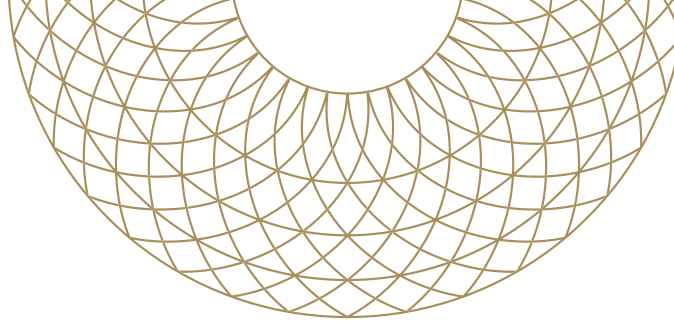


BANQUETING



STARTERS

Searcys smoked salmon

Thyme-roasted beets, split horseradish and dill cream

Duck and foie gras terrine

Roast pistachios, nashi pear

Searcys prawn cocktail

Celtic prawns, bloody Mary cocktail sauce, romaine lettuce

Pan seared Orkney scallops

Ale-braised beef cheek, cauliflower puree, pickled shimeji mushrooms

Roscoff onion tarte Tatin (v)

Whipped goat's curd, aged balsamic and candied walnuts

Spiced parsnip soup (ve)

Cracked black pepper and lavender honey crème fraîche

Kidderton Ash goat's cheese (v)

Pomegranate molasses, baked figs, basil

Baked Jerusalem artichoke (ve)

Salt baked artichoke, pickled artichoke tubers and foraged leaves

MAINS

Searcys Creedy Carver chicken pie

Field cap mushroom and tarragon veloute, chicken jus

Roast monkfish loin

Cornish Monkfish, saffron and mussel cassoulet

Steamed beef and kidney pudding

Stout-braised Hereford beef, horseradish sauce

Spelt risotto (v)

Sauteed wild mushroom, toasted hazelnuts, parmesan, butternut squash

Lake District pork loin

Savoy cabbage Bon, heritage carrot puree, calvados jus

Sweetcorn gnocchi (ve)

Handmade gnocchi, corn veloute, roasted corn kernels, chervil and parmesan

Tournedos Rossini

Aged longhorn beef fillet, brioche crouste, foie gras, black truffle and Madeira jus

Supplement £12.50

Atlantic sea bream

Wilted spinach, confit artichoke, clam and parsley vongole

SIDES

£5.50 EACH

Smoked cauliflower cheese (v)

Sauteed greens (v)

Honey-roasted carrots (v)

Truffled mash potato (v)

Salt baked beetroot (v)

Roast new potatoes (v)

DESSERTS

Baked treacle tart

Golden syrup, London honey, whipped mascarpone, citrus syrup and peanut brittle

Poached pear Belle Helene

Poached pear, dark chocolate ganache and Madagascan vanilla custard

Sticky toffee pudding

Crystallised ginger and medjool date infused sponge, toffee sauce and clotted cream ice cream

Chai latte panna cotta (ve)

Port-glazed figs and toasted pistachios

Chocolate Delice

Island dark chocolate delice, Kirsch cherries and crème fraîche ice cream

Apple tarte Tatin

Caramelised British apples, salted caramel sauce, vanilla ice cream

British artisan cheese selection

Seeded crackers, homemade chutney

Supplement £12.50

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