



SEARCHYS

AT THE GHERKIN

NEW YEAR'S EVE

Together is a wonderful place to be

A glass of Dom Pérignon Vintage 2012 Champagne

CANAPÉS

Seared tuna, heritage radish, Exmoor caviar
Rosary ash goat's cheese bon, pistachio, cranberry
Smoked barbary duck breast, rhubarb compote

Salted emmer and Greenwich rye, rosemary whipped butter

STARTER

Venison tartare
Capers, shallots, red wine vinegar, confit egg yolk

FISH COURSE

Pan-fried turbot
Diver-caught scallop, braised leeks,
Champagne and oyster sauce

MEAT COURSE

Earl Stonham Farms wagyu fillet
Aged beef cheek ravioli, blackened allium, winter truffle

ASSIETTE OF DESSERTS

Pear and almond frangipane tart
Yuzu lemon posset, raspberry crystals
Islands Chocolate mille-feuille, vanilla crème



(v) = vegetarian. (ve) = vegan. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements.