

# ST PANCRAS

BY SEARCYS

## STARTERS

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Pickled heritage carrot, goat's curd,  
roast baby beetroot, quinoa salad (v)

Jerusalem artichoke soup,  
roasted almond, truffle oil (v)

Game terrine, spiced fruit chutney,  
toasted sourdough

Portland crab raviolo, citrus fruit,  
basil dressing

## MAIN COURSES

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Butternut squash macaroni,  
Yorkshire blue, wild mushroom (v)

Roast turkey, cranberry stuffing,  
bacon, buttered sprout tops,  
roasted root vegetables

Slow cooked Lake District beef  
cheek, chestnut mushroom, Carroll's  
mashed potatoes, red wine sauce

Cornish cod fillet, salt cod fritters,  
chorizo, Romanesco cauliflower

## SIDES 4.50

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Buttered sprout tops / Honey-roast  
carrots and parsnips / Triple cooked  
chips / Carroll's mashed potatoes

## PUDDINGS

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Christmas pudding, brandy custard

Chocolate and muscovado tart,  
cherry and yoghurt ice cream

Pineapple parfait,  
caramelised pineapple,  
honey crèmeux, ginger cake

Artisan British cheeses,  
home-made apple and grape chutney  
(supp 5.00)

**3 COURSES - 37.00**

**WITH A GLASS OF ENGLISH  
SPARKLING WINE -41.00**

**WITH A GLASS OF  
SEARCYS SELECTED CUVÉE  
CHAMPAGNE - 47.00**

### BRASSERIE FESTIVE MENU 2021

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rates.

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.

All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.