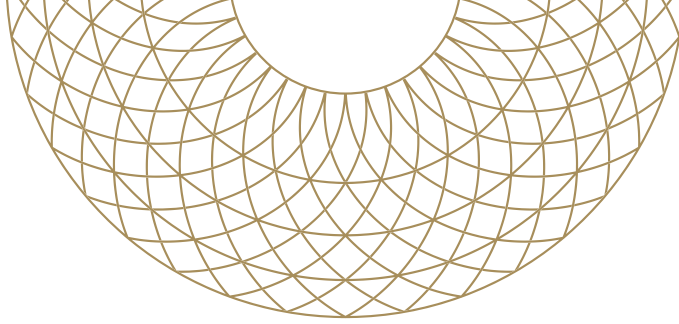


# CANAPES



## 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