



SEARCYS  
— AT THE —  
GHERKIN

# Festive Menu

Created by our executive chef Barry Tonks, Our Christmas menu has been designed with seasonal produce to help you and your guests celebrate the festive season.

## Starter

Smoked salmon / super seeded loaf / minted yogurt /  
lovage pesto N/D/E

Venison terrine / pear Membrillo / quince purée / pork  
scratchings D/E/G

Ricotta / butternut / super green pesto /  
toasted pumpkin seeds N/D/V

## Main

Roast turkey / with all the trimmings D/N/E

Or

Beef Wellington / potato purée / heritage carrots /  
watercress / truffle jus D/E/G  
*£10 supplement per person*

*(Beef Wellington is not to be ordered as a 4th choice but an  
alternative to the Roast turkey for the entire group)*

Sea bream / Jerusalem artichoke puree / potato  
gnocchi / king oyster D / G

Truffle risotto / winter truffles / aged Parmesan D/V

## Dessert

Christmas pudding / brandy sauce / ginger bread croûtons / D / N / V / G / E

Sherry trifle / D / V

British cheese selection / crackers / chutney / D / V / N / E / G

Lunch: £46.00 + VAT per person | Dinner: £58.00 + VAT per person

Extra cheese course: £9.00 + VAT per person

Tea, coffee and mince pies: £4.50 + VAT per person G / E

*All prices quoted are exclusive of VAT*

*V = Vegetarian | G = Contains gluten | N = Contains nuts | D = Contains dairy produce | E = Contains egg  
Any dietary requirements can be catered to, please inform us of any requests prior to the event  
A discretionary 12.5% service charge will be added to your food and beverage bill*