



SEARCYS
— AT THE —
GHERKIN

Luxury 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.

Canapés

Smoked salmon / curry butter / yogurt raita (D/G)
Chicken / satay / peanut cream (N)
Creamed spinach / Parmesan / bouchée (D/G/V)

Starter

Smoked salmon / super seeded loaf / minted yogurt /
lovage pesto N/D/E
Or
Ricotta / butternut / super green pesto / toasted
pumpkin seeds N/D/V

Main

Beef Wellington / potato purée / heritage carrots /
watercress / truffle jus D/E/G
Or
Truffle risotto / winter truffles / aged parmesan D/V

Cheese

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

Dessert

Christmas pudding / brandy sauce / ginger bread
croûtons D/N/V/G
Or
Sherry trifle D/V/N

£85+vat

Tea / coffee / mince pies 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*