



EVENTS AT THE GHERKIN
BY **SEARCYS**

New Years Eve

PRIVATE DINING EXPERIENCE - 350

ARRIVAL DRINK

Glass of Dom Perignon, 2009

STARTER

Lightly soured Cornish red mullet fillet, picked alliums, Baron Bigod croutons

MIDDLE COURSE

Searched Rhug Estate venison loin, steeped figs, salsify and winter leaves

MAIN COURSE

Roast fillet of Dorset stone bass, crushed winter gourds, winter forest mushrooms, toasted hazelnuts

PUDDING

Highland shortbread of Comice poached pears, vanilla cream, red hedgerow fruits

CHEESE

Blue Monday cheese, honeycomb, seeded crackers

CHOCOLATE

William Curley chocolates

MIDNIGHT DRINK

Glass of Veuve Clicquot Extra Brut Extra Old, NV