

EVENTS AT THE GHERKIN BY **SEARCYS** 

New Years Eve

PRIVATE DINING EXPERIENCE - 350

ARRIVAL DRINK Glass of Dom Perignon, 2009

STARTER Lightly soused Cornish red mullet fillet, picked alliums, Baron Bigod croutons

## MIDDLE COURSE

Seared 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

Foods described within this menu may contain nuts and other allergens. Not all wines suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.