

HELIX

BY SEARCYS

FESTIVE MENU

65.00 PER PERSON - 2 COURSES

75.00 PER PERSON - 3 COURSES

STARTERS

Searcys smoked salmon
Horseradish crème fraîche, dill pickled
cucumber and Exmoor caviar

Game terrine
Confit duck, venison and rabbit
terrine, Cumberland relish, melba toast

Smoked Barbary duck breast
Toasted walnuts, frisse and date vinaigrette

Prawn cocktail
Atlantic prawns, Bloody Mary mayonnaise,
romaine lettuce and smoked paprika

Baked heritage beetroot salad (ve)
Roast hazelnuts, vegan cream
cheese, popcorn shoots

Roast pumpkin soup (ve)
Coconut yoghurt and coriander cress

MAINS

Searcys beef and oyster pie
Short rib, allium compote, smoked
oyster sauce

Pot roast monkfish tail
Orzo and tomato bouillabaisse, charred
heritage carrots

Norfolk bronze turkey breast
Chipolata, roast winter vegetables, red wine
and cranberry jus

Plant-based roast turkey (ve)
Caramelised parsnips, heritage carrots,
chickpea meatball, roast chestnut gravy

Scottish salmon fillet
Caramelised chicory, dried cranberries,
ancient grains and hollandaise

Dingley Dell pork belly
Celeriac puree, apple and sage bonbon,
watercress

Crispy gnocchi (v)
Roast heritage cauliflower, cauliflower
and truffle puree, parmesan

SIDES

Triple cooked chips (v) 5.50
Rich creamed potato (v) 5.50
Herb crusted carrots (v) 5.50
Roast pumpkin, cumin, rosemary (v) 5.50
Sprout hearts, shaved chestnut (v) 5.50

DESSERTS

Gherkin signature Victoria (v)
Raspberry, Earl grey ice-cream,
bramble mint tea to share

Black Forest pavlova (v)
Kirsch cream, morello cherries

Classic treacle tart (v)
Vanilla mascarpone, citrus syrup

Baked amaretto cheesecake (ve)
Macerated winter berries

Searcys plum pudding (v)
Rum butter, tonka bean custard

Mulled wine trifle (v)
Almond sponge, mulled wine jelly,
egg custard, chantilly cream

Bitter chocolate and malt tart (v)
Candied orange, chantilly cream

British artisan cheese selection
(12.50 supplement)
Saffron and mixed spice chutney,
seeded crackers