

# HELIX

BY SEARCYS

## NEW YEAR'S EVE

*Together is a wonderful  
place to be*

### WELCOME DRINK

Glass of Moët & Chandon

### CANAPÉS ON ARRIVAL

Loch Duart smoked salmon and Exmoor caviar blini  
Maple-cured Barbary duck breast tartlet, blood orange and chicory  
Charred baby aubergine, rose harissa and red chard (ve)

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Poilane sourdough, whipped salted butter

### STARTER

Hand-picked Portland crab rilette, brown crab mayonnaise,  
English Cox apple and fennel cress

### FISH COURSE

Pan-seared turbot, saffron and lobster bouillabaisse,  
Palourde clams, mussels, Atlantic prawns

### MEAT COURSE

45-day aged fillet of beef, potato dauphinoise,  
braised red cabbage, foie gras, shaved winter truffle

### PALETTE CLEANSER

Limoncello lime sorbet

### ASSIETTE OF DESSERTS

Searcys signature Victoria sponge, raspberry, vanilla, bramble mint tea (v)  
Wild strawberry and Champagne jelly (v)  
Dark chocolate and hazelnut torte dusted with gold flakes (v)

### BRITISH CHEESES

Black Bomber cheddar, Brighton Blue, Tunworth, Berkswell,  
preserved Dotatto figs, seeded crackers, homemade chutney