

SEARCYS

AT THE GHERKIN

NEW YEAR'S EVE MENU

SEAFOOD STATION

Chapel and swan smoked salmon, prawns, smoked mackerel rilette, Exmoor caviar, salmon caviar, dill crusted Gravdlax, pickled cockles, Atlantic mussels, whole dressed salmon, pints of prawns, dressed crab, Poached Cornish Lobster, wilted rock samphire and lime pearls, selection of sushi

CANAPES

Vegetable pakora, stem ginger, lime pickle, coriander (ve)
Pressed pheasant, red cabbage purée, wild rocket leaves
Beetroot blini, whipped crème fraîche, winter truffle (v)
Roasted Lake District sirloin, Yorkshire pudding, horseradish, watercress
Rosemary crostini, sun-blushed tomato, balsamic pearls (v)
Baked Camembert tartlet, cranberry relish, black olive crisp (v)
Braised oxtail, bone marrow and caramelised onion toastie
Anya potato, Montgomery cheddar Welsh rarebit, chives (v)
Wild mushroom arancini, Breckland thyme and lemon aioli (v)

BOWL FOOD

Confit Old Spot pork belly, potato dauphinoise, Bramley apple compote
Lake District cumin spiced leg of lamb, herb couscous , pomegranate
45-day aged seared Hereford fillet, triple cooked chips, Bearnaise
Buddha bowl, pickled beetroot, artichoke, butternut squash, Brussel sprouts (ve)
Goosnargh chicken lollipop, honey and soy glaze, chilli, spring onion
Roasted winter pumpkin, potato dumplings and chimichurri (ve)

SWEET CANAPES AND BOWL FOOD

Sweet pineapple tartlet, Italian meringue, toasted coconut (v)
Searcys Champagne jelly, winter berries (v)
Milk chocolate and toasted hazelnut delice, salted caramel tuille (v)
Islands dark chocolate tiramisu, double espresso, vanilla cream
Fruit carpaccio, Searcys Champagne and lime syrup (ve)



SEARCYSATTHEGHERKIN.CO.UK