

SEARCYS

AT THE GHERKIN

GHERKIN VALENTINE'S MENU

Glass of Veuve Clicquot Rosé Champagne NV

CANAPES

Grilled Atlantic prawns, chilli, lime and coriander
Herb crusted feta bon bon, cumin and paprika relish
Charred polenta, black olive tapenade, parmesan tuille (ve)

* * * * *

Rosemary and sea salt focaccia, Carron Lodge salted butter

STARTERS

Coronation chicken terrine
Date puree, wild foraged leaves, brioche croutes

Seared albacore tuna
Sea vegetables, avocado, seven spice and soy dressing

Norfolk asparagus soldiers
Truffled sabayon, toasted sourdough, shaved truffle (v)

MAINS

Lake District venison loin
Creamed spinach, king oyster mushroom, veal jus

Devonshire baked haddock
Roast salsify, caramelised onion, cured tomato and saffron sauce

Spinach and parmesan ravioli
Coriander pesto, charred grapefruit, and toasted pine nut butter (ve)

ALL SERVED WITH

Potato gratin
Tender stem broccoli

DESSERTS

Island chocolate assiette
Strawberry and white chocolate mousse
Vanilla crème diplomat tart, dark chocolate delice