

SEARCYS

AT THE GHERKIN

MOTHER'S DAY MENU

£75 per person

Glass of Ultimate Provence Côtes de Provence Rosé wine

STARTERS

Searcys's prawn cocktail

Atlantic prawns, bloody mary mayonnaise, romaine lettuce, smoked paprika

Goat's cheese soufflé

Twice baked goat's cheese soufflé, pickled walnuts, date molasses

Nduja pork sausage roll

Gloucester old spot pork and keens cheddar, black garlic ketchup

Potato and watercress soup (ve)

New forest watercress, sweet pea and sorrel salad, crème fraîche

MAINS

Corn-fed Goosnargh Chicken

Sauteed wild mushrooms, baby onion, crispy skin, chicken jus

Dorset sole meunière

Pan fried Dorset sole, lemon and caper beurre noisette

Roast Sirloin

45-day aged Hereford Sirloin, creamed horseradish, red wine jus

Dukkha spiced butternut squash (ve)

Red pepper, chickpea and apricot tagine, saffron and garlic couscous

SIDES FOR THE TABLE

Sauteed greens

Garlic new potatoes

Baby mixed leaf salad

DESSERTS

Classic custard tart

Baked custard tart, nutmeg, poached rhubarb, crème fraîche

Pineapple upside down cake

Rum and raisin ice cream, caramel sauce

Island Dark chocolate brownie

Dark chocolate soil, freeze dried raspberries, raspberry sorbet

Chai latte panna cotta (ve)

Chai infused soya milk, poached Yorkshire rhubarb, orange zest