

# SEARCYS

AT THE GHERKIN

## FESTIVE SET MENU

3 COURSES £75

### STARTERS

**Beetroot tarte fine (ve)**

*Pickled golden beetroots, horseradish cream,  
hazelnut vinaigrette*

**Cambridgeshire leek and potato soup (v)**

*Herb infused parmentier potatoes, caramelised  
goat's cheese*

**Atlantic prawn cocktail**

*Bloody Mary sauce, shredded gem lettuce,  
seaweed tartare*

**Searcys gin cured smoked salmon**

*Dill pickled cucumber, preserved lemon gel,  
rye bread*

**Gloucester Old Spot pork and rabbit ballotine**

*Ribbons of Lincolnshire parsley root, truffle honey,  
mustard dressing*

**Gressingham duck terrine**

*Roasted chestnuts, prunes, shallots, heritage  
beetroot glaze*

### MAINS

**Celeriac and winter black truffle risotto (ve)**

*Arborio risotto, candied walnuts, turnip sprouts,  
parsnip crisps*

**Blackened miso cod**

*Sauteed Norfolk kale, charred corn, cured  
cherry tomato, smoked chilli oil*

**Searcys Cornish bouillabaisse**

*Seared selection of Cornish seafood, saffron  
potato, wild garlic rouille (£6.50 supplement)*

**Norfolk bronze turkey Crown**

*Potato fondant, Apricot and sage stuffing,  
cranberry and red wine jus*

**Gloucester Old Spot pork belly**

*Braised pork cheek, Heritage carrot purée,  
preserved apricot, Camden pale ale jus*

**45-day aged Hereford rump**

*Smoked red onion ash, pickled winter  
radish, bone marrow broth, nasturtium  
(£6 supplement)*

### SIDES

£5.50 each

Triple cooked chips (ve) | Braised red cabbage (v) | Sautéed greens (v)  
London honey roast carrots (v) | Roast potatoes (v) | Charred baby gem salad

### DESSERTS

**Searcy's christmas pudding (ve)**

*Brandy infused Carron lodge butter and  
rich brandy sauce*

**Apple and damson crumble (ve)**

*Caramelised Braeburn apples, sweet  
damsons, vanillabean custard*

**Dark chocolate delice (v)**

*Praline mousse, chocolate crackling,  
Searcys rum infused mascarpone*

**Sticky toffee pudding (v)**

*Medjool date and Irish stout infused  
sponge, butterscotch sauce*

**Lemon meringue tart**

*Italian meringue, mango tuille, whipped  
pine nut ice cream*

**Greek yoghurt panna cotta**

*Roast black figs, port jelly, ginger and  
honeycomb crunch*

**British artisan cheese selection**

*Seeded crackers, homemade chutney  
£7.50 supplement  
£12.50 as an additional course*