



**EVENTS AT THE GHERKIN
BY SEARCYS**

CHRISTMAS PDR

THREE COURSE SET MENU

Individual pre-order for up to 30 guests, set menu for 31 - 50 guests.

£58 + VAT per person

STARTER

Hot smoked salmon, taramasalata, granny smith, pickled onions
Pressed Suffolk chicken, Nduja, cranberry, brioche and buckwheat crumb
Heritage beetroot, perl las cheese, sweet mustard V

MAIN

Brixham hake, parsnips, black cabbage, hazelnuts, cocoa nibs
Goosenargh duck, chicory, salsifis, fig
Charred squash, spiced barley, pecans, raisins, sprout leaves V

Roast fillet of Longhorn beef, salsifis, king oyster mushroom, truffled potato puree (£8.00 supplement)

DESSERT

Sticky toffee, salt caramel, Christmas pudding ice cream, tonka crumble V
Macondo Columbian chocolate, griottines cherries, honeycomb V
British cheese of the day, chutney, biscuits V

V = Vegetarian. Foods described within this menu may contain nuts and other allergens.

Please be advised that all of our cheeses from Mons are unpasteurised.

Please inform us of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to the final bill.