

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Chestnut mushroom, tarragon soup

Portland crab cake, spiced crab mayonnaise

Pressed ham hock and chicken terrine, prune, pickled vegetables

Loch Duart salmon, dill, fennel, pickled cucumber

MAINS

Turkey wrapped in bacon, cranberry stuffing, buttered sprout tops, roast root vegetables

Lake District beef cheek, Carrols heritage mash potato, roast onions

Poached Cruden Bay cod fillet, roast garlic and lemon thyme braised fava beans, winter kale

Butternut Squash risotto, Shropshire blue cheese, buttered greens

PUDDINGS

Christmas pudding, brandy custard

Burnt Coffee cream, cardamom shortbread

Chocolate tart, citrus sorbet

Selection of British cheese (£5 supplement)

SIDES - 4.50 EACH

Chips / buttered sprout tops / honey roast carrots and parsnips /

Potatoes, watercress salad / red chard salad

3 COURSES WITH A GLASS OF FIZZ 36.00

CHRISTMAS MENU 2018

A discretionary 12.5% service charge will be added to your bill. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.