

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Chicory and Pink Lady apple salad,
candied walnut, Stilton, mustard
dressing (v)

Jerusalem artichoke soup,
crispy hen's egg, truffle oil (v)

Game terrine, pistachio,
spiced fruit chutney, sourdough

Beetroot cured Scottish salmon,
roast beets, horseradish

MAIN COURSES

Spicy caramelised cauliflower,
chickpea, almonds, coriander (v)

Roast turkey, bacon, cranberry
stuffing, buttered sprout tops, roast
root vegetables

Lake District beef cheek, Carroll's
mash potato, mushroom, red wine jus

Baked monkfish, mussels, saffron
risotto, orange and rosemary sauce

PUDDINGS

Christmas pudding, brandy custard

Muscovado tart, chocolate cream,
Amarena cherries

Seville orange burnt cream,
ginger bread ice cream

Artisan British cheeses
(supp 5.00)
(extra course and Port 10.00)

SIDES - 4.50 EACH

Chips / buttered sprouts tops /
honey-roast carrots and parsnips /
Carroll's heritage potatoes /
watercress and red chard salad

3 COURSES - 37.00 + VAT

**INCLUDING COFFEE, MINCED
PIES AND CRACKERS**

**WITH A GLASS OF
SEARCYS SELECTED CUVÉE
CHAMPAGNE - 45.00 + VAT**

BRASSERIE CHRISTMAS MENU 2019

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.