

# 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 - 33.00**

**WITH A GLASS OF  
SPARKLING WINE - 36.00**

**WITH A GLASS OF  
SEARCYS SELECTED CUVÉE  
CHAMPAGNE - 42.00**

## BRASSERIE CHRISTMAS MENU 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.  
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.