

ST PANCRAS

BY SEARCYS

STARTERS

Quinoa salad, heritage carrot, artichoke, blood orange, hazelnut, goat's curd (v)

Lightly spiced parsnip and Kent apple soup (v)

Alresford wood pigeon, celeriac, roast beets and green bean salad, pickled cherry

Octopus carpaccio, salt and pepper squid, rhubarb, spiced avocado

MAIN COURSES

Butternut squash, Yorkshire blue, wild mushroom macaroni (v)

Roast turkey, bacon, cranberry stuffing, roasted jus

Lake District slow cooked beef cheek, chestnut mushroom, red wine jus

Cornish cod, coriander, Indian-spiced broccoli fritter, cucumber and yogurt dressing

SIDES

Buttered sprout tops
Honey roast vegetables
Carroll's mashed potato
Roasted potato

PUDDINGS

Christmas pudding, brandy custard

Black Forest cherry trifle

Prune frangipane tart, mascarpone ice cream

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

3 COURSES - 35.00

**WITH A GLASS OF
SPARKLING WINE - 39.00**

**WITH A GLASS OF
SEARCYS SELECTED CUVÉE
CHAMPAGNE - 44.00**

BRASSERIE FESTIVE MENU 2020

A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rates.

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 special requirements.

All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.