

ST PANCRAS

BY SEARCYS

STARTERS

Oakley Farms pumpkin soup,
brown butter and sage spelt (v)

Foie gras, Creedy Carver chicken
and leek terrine, pickled mushroom,
truffle dressing

Seared scallop, curried lentils,
Indian-spiced broccoli fritter,
cucumber, apple and coriander salad

MAIN COURSES

Searcys Winter vegetable pie,
Jerusalem artichoke, cep mushroom,
hazelnut dressing (v)

Lake District beef, bone marrow,
pressed potato cake, heritage carrot,
wild mushroom

Stone bass fillet, Portland crab,
Pink Fir Apple crushed potatoes,
fennel, caviar and Champagne sauce

PUDDINGS

Chestnut parfait, Baileys truffle,
praline ice cream

Mango, pineapple and ginger
financier, lime cream

Valrhona chocolate tart, fondant
and pastry, white chocolate sorbet

Artisan British cheeses,
home-made apple and grape chutney
(supp 5.00)
(extra course 15.00)

**3 COURSES,
A GLASS OF SEARCYS,
SELECTED CUVÉE CHAMPAGNE
4 CANAPES
TEA, COFFEE, CHOCOLATE
LIVE ENTERTAINMENT AND DJ
- 125.00 PER PERSON**

NEW YEAR'S EVE MENU 2021

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of the VAT at 20%.
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.
Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites
or other allergens.