

SEARCYS

AT ST PANCRAS

FESTIVE SET MENU

Three courses with a glass of
Searcys English Sparkling Wine 49.00

STARTERS

Roasted celeriac soup
Whipped horseradish cream, pickled apple, croutons (v)

Searcys gin-cured salmon gravadlax
Fennel pollen cream, dill cucumber

House game terrine
Duck, pork, pistachio, brandied cherries

MAIN COURSES

Jerusalem artichoke risotto
Carnaroli rice, artichoke, parmesan (v)

Classic festive turkey
Turkey ballotine, served with traditional trimmings and gravy

Poached Cornish cod
Mashed potato, saffron velouté, tomato, capers

DESSERTS

Searcys Christmas pudding
Brandy sauce

Black forest roulade
Brandied cherries, chocolate sorbet

Chestnut trifle
Spiced cream, chocolate and blackberry

Artisan British cheeses
Quince jelly, selection of crackers

Tea, coffee and mince pies

(v) vegetarian (ve) vegan. 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. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.