



Menu One

Sea Trout Terrine

Shellfish, poached sea trout and sea herb presse with confit leeks, fennel, clam vinaigrette and lemon

*

Confit Pork

Confit Norfolk pork belly, apple, sweet potato and turnip terrine with fig puree and a dark ale jus

*

Flourless Chocolate Cake

Bailey's sabayon, espresso caviar and redcurrants

SEARCYS
KNIGHTSBRIDGE
30 PAVILION ROAD

Menu Two

Potted Lancashire Beef

Celeriac cream, pickled walnuts with charred brioche and chicory

*

Baked Cod Loin

Calcot onion and leek brandade, shrimp, heritage tomato and parsley emulsion with puffed quinoa crackling

*

Sticky Toffee Pudding

Date purée, mascarpone, toffee sauce and walnut cream



Menu Three

Chestnut and Pumpkin Soufflé

Truffled honey aioli, soused pumpkin, raisins and capers with mint (v)

*

Roast Hogget

Slow roasted lamb chump with a confit shoulder potato terrine, salt baked carrot and celeriac with malted jus

*

Warm Ecclefcin Tart

Redcurrant coulis with creamed Oxford blue frosting and candied peel



Menu Four

Smoked Eel

Darne of eel, smoked eel cream with confit beets, crispy ham hock and acidic tubers with sherry vinegar

*

Corn fed Chicken Supreme

Smoked parsnip purée, roast parsnip and oregano infused tubers, tender stem broccoli with a light chicken jus

*

Steamed Fruit Pudding

Whipped brandy butter, orange anglaise and cranberry compote

SEARCYS
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Menu Five

Pork Jowl Croquette

Creamed warm pearl barley, tubers and pickled turnip, crispy shallots and parsley oil

*

Pot Roasted Pollock

Roasted fillet of pollock with cauliflower cheese purée, tempura cauliflower, coriander and tender stem salad

*

Warm Spiced Cox's Apple

Roast spiced apple cake, toffee sauce, elderflower cream and sour apple tubers



Menu Six

Brie, Apple & Onion

Somerset brie and apple tart with cider onions and a marjoram dressing (v)

*

Oven Roast Duck

Lemon thyme pumpkin puree, roast chestnuts and sautéed button sprouts with a pickled cranberry sauce

*

Ginger and Crème Fraiche Panna Cotta

Bergamot jelly, mulled wine poached fruits and honey toasted oats



Menu Seven

Potted Shrimps

Chervil tabasco butter, whipped lobster mayonnaise with confit tomato and pickled cucumber

*

Slow Braised Blade of Beef

Buttermilk creamed potato, glazed carrots and navets with beer pickled onions

*

Clementine Parfait

Confit orange, orange and caramel sauce, baked hazelnut shortbread

SEARCYS
KNIGHTSBRIDGE
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Menu Eight

Butternut and Chicken

Butternut puree with crispy chicken pave, roasted almonds, baked pumpkin and confit golden raisins

*

Wood Pigeon

Black pudding cream, buttered turnips and charred baby leeks with garlic fondant and a game jus

*

White Chocolate Tart

Poached rhubarb, gingerbread cream



Menu Nine

Artichoke Crème Brûlée

Marinated native forest mushrooms, cauliflower, truffle artichoke scraps with sour dough (v)

*

Butter Roast Guinea Hen

Heritage potato and root vegetable terrine, braised savoy cabbage with a Madeira cream sauce

*

Warm Spiced Cox's Apple

Roast spiced apple cake, toffee sauce, elderflower cream and sour apple tubers



Vegetarian Main Options

Barley and Spelt

Crispy barley and spelt arancini, salted baked beets, miso crusted aubergine with fresh curd and a smoked dressing

*

Confit Eggplant

Baked aubergine, horseradish glaze, beer and honey, roasted peanuts and wild rice

Confit Vegetable Rotolo

Marinated bulb vegetables, homemade ricotta, carrot purée with a tomato vinaigrette

Artichoke and Spinach Coulibiac

Seared Calcot onion, poached beets, radicchio and truffle leaves

*

Shropshire Blue Royale

Braeburn apple and caramelised red onion with crisp watercress and a roasted shallot sauce