



30 PAVILION ROAD

BY SEARCYS

EVENT MENUS
SPRING / SUMMER 2019

PRIVATE DINING



PRIVATE DINING MENUS

PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT FOR YOUR WHOLE PARTY

MENU 1

£60 PER PERSON

STARTERS

Smoked salmon cubes, grapefruit, fennel and coriander salad, dark rye croutons

Whisky and honey-glazed pork belly, apple and mango

Heritage tomato and goat's cheese salad (V)

MAINS

Hake fillet, smoked mash, vanilla-roasted butternut, puffed sesame grissini

Corn-fed chicken, fondant potato, lemon-infused green beans, red wine jus

Roast pumpkin, ricotta and garlic puree, pumpkin seed pesto, capers (V)

DESSERTS

Treacle sponge, pumpkin and white chocolate ganache, pumpkin crisps (V)

Blackberry sorbet, white chocolate rocher, oat crumb, gin jelly cubes (V)

MENU 2

£70 PER PERSON

STARTERS

Sea trout ceviche, pickled mushroom, garlic and rosemary cream, dried shallots

Rabbit mousse, tomato crumb, basil-marinated tomatoes, olive and extra virgin olive oil sponge

Pea pannacotta, mixed greens, beetroot shards, capers, olive tapenade (V)

MAINS

Beetroot-marinated salmon, samphire, French fine beans, baby parsnips

Miso pork fillet, fried leeks, ginger and orange carrot mash, soy parsnip crisps

Moussaka, basil and rocket pesto (V)

DESSERTS

Rhubarb tart, star anise cream, rhubarb coulis, whiskey snaps (V)

Hazelnut chocolate delice, meringue, hazelnut shortbread (V)

v - vegetarian

All prices listed are inclusive of VAT at 20%

We want everyone to be able to enjoy our menus, so please let us know if anyone in your party has any dietary requirements

PRIVATE DINING MENUS CONTINUED

PLEASE CHOOSE ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT FOR YOUR WHOLE PARTY

MENU 3

£80 PER PERSON

STARTERS

Seared tuna, liquid rhubarb sphere, seaweed salad,
garlic sand

Earl Grey duck terrine, rainbow beetroot, Earl Grey gel,
dried citrus

Artichoke and fregola salad, confit cherry tomatoes, basil
cress, olive crisps (V)

MAINS

Saffron-marinated seabass, wilted green leaves, tomato
coulis, wild puffed rice

Lamb rump and rack, lemon Jerusalem artichoke, butter-fried
rainbow baby carrots, mint jus

Celeriac and lime mash, roast celeriac, truffle fondue,
garlic crumble (V)

DESSERTS

Chocolate and lime cremeaux, chocolate soil, fresh berries,
berry coulis (V)

Cardamom panna cotta, spicy pineapple cubes,
chilli white chocolate (V)

MENU 4

£95 PER PERSON

STARTERS

Ink broth, seabass, black tiger prawns, mussels, seaweed,
samphire, basil cress, olive soil

Seared venison, melon, candied lemon, watermelon gelatine,
chocolate nibs glass

Tomato water shot, plum tomato parfait, slow-cooked
marinated tomato, basil and parsley crumb (V)

MAINS

Crab and lobster ravioli, fennel, gin-soaked sultanas,
crispy anchovies

Slow-braised oxtail, Madeira ox heart, roasted cheek, salsify
puree, green dauphinois potato

Risotto verde, puffed soya crisp (V)

DESSERTS

Coconut tart, blueberry macaroon, bergamot sauce (V)

Dark chocolate, Szechuan pepper and olive oil
mille-feuille (V)

v - vegetarian

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