

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Red wine poached pear, Yorkshire blue, candied walnut, bitter leaves salad (v)

Lake District beef carpaccio, spiced avocado, bone marrow fritter, grilled aubergine

Seared scallops, crispy pork belly, Kent apple, pork scratching

MAIN COURSES

Ricotta dumpling, roast beetroot, red onion, black garlic, tomato, basil (v)

Roast venison loin, slow cooked haunch, rosemary gnocchi, celeriac purée, potato cake

Line caught sea bass, oxtail ravioli, fennel, watercress purée, cep and tarragon sauce

PUDDINGS

Chocolate and hazelnut bar, Valrhona Caramelia ice cream

Pineapple, mango and passion fruit snowball

Fig tart fine, prune and Armagnac ice cream

Artisan British cheeses
(supp 5.00)
(extra course 15.00)

**3 COURSES,
A GLASS OF SEARCYS
SELECTED CUVÉE CHAMPAGNE
2 CANAPES
TEA, COFFEE, CHOCOLATE
- 75.00**

(7.30PM-10PM)

NEW YEAR'S EVE MENU 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. 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.