

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

STARTERS

Gin cured Scottish salmon, gooseberry purée, radish and cucumber salad, dill

Crispy hen's egg, smoked black pudding, ham hock, Kent apple

Oakley Farm pumpkin soup, brown butter, sage spelt (v)

MAIN COURSES

Stone bass fillet, Brixham mussels, leeks, sea vegetables, caviar, Champagne sauce

Lake District beef fillet, bone marrow, pressed potato, carrot, wild mushroom

Yugon Gold potato dumplings, Jerusalem artichoke, sautéed ceps, kale, roasted hazelnut (v)

PUDDINGS

Red berry, jelly, hazelnut crumble, caramelia Valronha ice cream

Dark chocolate ganache, bitter chocolate cream, malt ice cream

Mango mousse, passion fruit cream, kiwi, English mojito sorbet

Selection of British cheeses, homemade chutney, biscuits (supp 5.00)
(extra course 15.00)

**A GLASS OF SEARCYS
SELECTED CUVÉE BRUT
CHAMPAGNE, NV
4 CANAPES
3 COURSE DINNER
TEA, COFFEE AND
CHOCOLATES- 89.00**

NEW YEAR'S EVE MENU 2018

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.