

# SEARCYS

AT ST PANCRAS



@SEARCYSTPANCRAS

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## ALPINE SKI MENU

Three courses 42.00

with a glass of Searcys English Sparkling Wine

### STARTERS

Roasted celeriac soup

Whipped horseradish cream, pickled apple, croutons (v)

Winter squash salad

Butternut squash, Brussels sprouts, pear, walnut, goat's cheese and honey croutons

House game terrine

Pork, guinea fowl, confit roscoff onion, dried prunes



### MAIN COURSES

Tartiflette

Potato, onion, smoked bacon, reblochon cheese served with house salad

Braised corn-fed chicken

Mashed potato, mushroom, white wine tarragon sauce

Seared Cornish cod

White bean stew, hazelnut gremolata

Mushroom risotto

Mushroom and Jerusalem artichoke risotto (ve)



### DESSERTS

Tarte aux myrtilles

Blueberries, crème fraîche

Spiced wine poached pear

Cinnamon crumble, vanilla ice cream

Artisan British cheese

Quince jelly, seeded crackers  
(5.00 supplement)

(v) Vegetarian (ve) Vegan

For groups of up to 10 guests. 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 special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day. A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates.