



WINE DINNERS AT THE GHERKIN
BY SEARCYS

NYETIMBER DINNER

FRIDAY 10 MAY 2019

DRINK RECEPTION

Nyetimber Classic Cuvee MV

Searcys smoked salmon, mint yoghurt, crisp potato and asparagus dumpling

STARTER

Nyetimber Blanc de Blancs 2013

Portland crab salad, shaved fennel, chives

MIDDLE COURSE

Nyetimber Rosé MV

Roast quail, spring vegetable, dill cream, crispy bacon

MAIN COURSE

Nyetimber 1086 2010 Rose

Confit Scottish salmon, pea puree, Dorset pak choi

PUDDING

Nyetimber demi sec

Pavlova, lemon curd, English strawberry

£75 PER PERSON

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.