

HELIX

BY SEARCYS

BANQUETING MENU

STARTERS

Salt baked heritage beetroots, whipped goat's cheese,
roasted hazelnuts, foraged leaves

Chicken liver parfait, pickles, brioche, whiskey marmalade

Heritage tomatoes, pink shallots and black olive, mozzarella (v)

Searcys smoked salmon, horseradish cream cheese, cucumber, tardivo

Smoked mackerel, fermented beetroot, dill emulsion, fennel (g)

Coronation chicken pave, spiced pineapple, golden raisins, salted brittle, coriander

MAINS

Grilled sea salmon, wilted samphire, sweet pea and garlic sauce vierge

Roast truffle Creedy carver chicken, butter Anya potatoes,
baked onions, tarragon sauce

Allium goats cheese, charred leeks, rosti potato, parmesan,
onion truffle sauce

Seared beef, truffle polenta chips, forest mushroom and
marmite butter, béarnaise sauce

Atlantic cod fillet, roast cauliflower, truffle potatoes, confit chard

Roasted wild mushroom pastilla, smoked almond,
artichoke, buttered leeks (v)

DESSERTS

Chocolate marquise, roasted orange and honeycomb

Searcys summer pudding, minted crème fraiche

Classic treacle tart vanilla mascarpone

Citrus Panna cotta, exotic fruit salpicon,
lemongrass and chilli syrup

Medjool date and toffee pudding, ginger syrup,
malted milk ice cream

Raspberry delice, macerated berries, lime cream

(v) = vegetarian. (ve) = vegan

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.