



GRAY'S
INN

Christmas Menu

AT GRAY'S INN





Canape

Hot

Wild mushroom, sage and apple sausage roll (ve)
Stilton, pickled onion, celery, fig toast (v)
Salt and vinegar potato, Exmoor caviar, lemon
Smoked pork and Mayfield cheese croquette, cranberry

Cold

Jerusalem artichoke, lemon and thyme croustade (ve)
Salt baked heritage beets, whipped feta, toasted pumpkin seeds (v)
London cured smoked salmon blini, whipped horseradish, pickled fennel
Pheasant terrine, pear gel, beetroot tortilla

Dessert

Spiced apple cider gelee, cinnamon sugar
Sweet goat's curd tarts, glazed figs (v)
Islands chocolate and sea salt fudge, Searcys rum and orange marmalade (v)
Mini minced pie, brandy Chantilly (v)

Bowl Food

Hot

Maple roast carrots, parsnip puree, crisp buckwheat, carrot tops (ve)
Spelt risotto, wild mushrooms, sheep's cheese, truffle oil (v)
Roasted Cornish cod, savoy cabbage, mash, fennel reduction
Norfolk turkey, sprouts, parsnips, creamed potato, pigs in blankets

Cold

Salt-baked celeriac, pickled apple, pomegranate (ve)
Wild mushroom and lentil scotch egg, red cabbage ketchup (v)
Beetroot cured salmon, shaved fennel slaw
Gressingham duck rillettes, clementine chutney, sourdough crisp

Dessert

Island chocolate pannacotta, pear, coconut (v)
Whipped Stilton, fruit loaf, pickled celery (v)
Mince pie cheesecake, nutmeg cream (v)
Sherry trifle





Plated fishes



Starters

Jerusalem artichoke soup, charred leek oil, chickpea fritter (ve)
 Salt baked heritage beets, whipped goats curd, toasted seed granola (v)
 London cured smoked salmon, sauce gribiche, seeded rye bread
 Gressingham duck and game terrine, spiced pear chutney, wild farmed sourdough

Mains

Wild mushroom and lentil wellington, squash puree, mulled port sauce (ve)
 Lincolnshire poacher pudding, caramelised cauliflower puree, mustard sauce (v)
 Pan fried halibut, cockle and shrimp butter, spinach, fondant potato - *supplement*
 £12
 Norfolk turkey, Searcys stuffing, pigs in blankets, cranberry jus

Dessert

Island chocolate mousse, ginger crumble, poached pear (ve)
 Christmas pudding trifle, brandy infused custard
 Poached clementine and mascarpone tart (v)
 Sticky toffee and Searcys rum pudding (v)



Searcys

CATERING



Founded in 1847, Searcys has been at the heart of British hospitality for over 175 years, proudly operating in some of the UK's most magnificent locations.

Its rich heritage continues to inspire everything it does — from exceptional craftsmanship to a commitment to using the finest seasonal ingredients.

At every Searcys event, including festive celebrations at Gray's Inn, thoughtfully designed menus showcase quality, provenance, and indulgent touches that create truly memorable moments.





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