



GRAY'S
INN

Christmas Menu

AT GRAY'S INN





Canape

Hot

Wild mushroom croquette with black garlic mayonnaise (ve)

Stilton, pickled onion, celery, fig toast (v)

Chalk-Stream fishcake, herb crème fraîche, trout caviar

Lake District pork belly, cranberry and orange chutney, crackling

Cold

Roasted butternut squash, white bean and tahini puree, za'atar spice (ve)

Heritage carrot, whipped feta, toasted pumpkin seed tart (v)

London cured smoked salmon, rye bread, whipped horseradish, pickled beetroot

Duck pate, Cumberland sauce, toasted brioche

Dessert

Whipped apple cheesecake, sable biscuit (v)

Passion fruit and coconut tart, marinated pineapple (ve)

Dark chocolate and sea salt fudge, orange gel (v)

Mini minced pie, brandy Chantilly (v)

Bowl Food

Hot

Sweet potato and quinoa fritter, parsnip puree, Brussel sprouts, smoked chilli dressing (ve)

Spelt risotto, wild mushrooms, English pecorino, truffle oil (v)

Roasted Chalk-Stream trout, savoy cabbage, mash, leek veloute

Norfolk turkey, sprouts, parsnips, creamed potato, pigs in blankets

Cold

Roasted heritage beetroot, Burrera cheese, orange, watercress, maple dressing (ve)

Wild mushroom, lentil and chicory salad, pickled shallots and stilton (v)

Beetroot cured salmon, celeriac remoulade, green apple, buttermilk, dill

Gressingham duck rillettes, clementine chutney, sourdough crisp

Dessert

Dark chocolate mouse, poached pear, gingerbread (ve)

Whipped Stilton, fruit loaf, pickled grapes (v)

Christmas pudding cheesecake, nutmeg cream (v)

Baileys, chocolate and cherry trifle (v)



Plated dishes



Starters

Jerusalem artichoke soup, leek oil, wild mushroom croquette (ve)
 Roasted heritage beets, Rosary Goats cheese, seed granola, chilli honey dressing (v)
 London cured smoked salmon, celeriac remoulade, caper dressing, sourdough crisp
 Game and pork terrine, spiced pear chutney, Wild Farmed sourdough

Mains

Wild mushroom and lentil wellington, pressed potato terrine, squash puree, seasonal vegetables, mulled port sauce (ve)
 Lincolnshire poacher pudding, caramelised cauliflower puree, kale, roast heritage carrots and mustard sauce (v)
 Monkfish wrapped in air-dried ham, braised lentils, celeriac puree, roast parsnip, Brussels sprouts and orange butter sauce -supplement £12
 Norfolk turkey, Searcys stuffing, pigs in blankets, roast potato, Brussels sprouts, carrots and parsnips, cranberry jus

Dessert

Irish coffee pannacotta, vanilla shortbread (ve)
 Black Forest trifle, kirsch infused custard (v)
 Eggnog tart, pear compote, stem ginger ice cream (v)
 Chocolate and rum Alaska with cherry compote (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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INN

8 South Square, London WC1R 5ET
+44 (0)20 7458 7960 | venue@graysinn.org.uk
www.graysinnvenue.co.uk

   @graysinnvenue

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allowing us to share their work:
Liz Isles Photography