



EST · 1847

SEARCYS

LONDON

CONFERENCE & EVENTS MENU

Spring / Summer 2020



CONTENTS

Nibbles

Canapes

Small plates

Seated meals

- Relaxed dining
- Fine dining

Day delegate packages

Breakfast

Working lunch

Food stalls



NIBBLES

HOUSE

Sea salted hand-cooked crisps

Caramelised mixed nuts

PREMIUM

Marinated olives, garlic, lemon

Smoked almonds

LUXURY

Truffled cheese nuts

Vegetable crisps



CANAPES

COLD

Yorkshire pudding, rare roast beef, horseradish

Smoked chicken Caesar

Sussex ham hock, Norbury Blue,
pickled carrot

Pancake. duck, spring onion, cucumber

Salt cod taco, kimchi, radish

Searcys smoked salmon, lemon

Wye trout, potato blini, watercress mayonnaise

Dorset crab, kohlrabi, Avruga caviar

Beetroot shortbread, goats' cheese (v)

Asparagus macaroon, Pecorino (v)

Grilled summer vegetables, black olive paste,
bruschetta (v)

Bruschetta, avocado, tomato, mozzarella (v)

HOT

Smoked chicken and tarragon arancini,
homemade tomato ketchup

Beef slider, cheddar, tomato

Chicken satay, peanut sambal

Chorizo, honey, soy

Lamb kofta, cucumber yoghurt

Crab cakes, garlic mayonnaise

Tempura prawn, lemon, Szechuan dressing

Mussel, garlic, parsley, breadcrumbs

Fish and chips, tartare

Welsh rarebit (v)

Pea, broad bean and mint tart (v)

Red pepper and lemon thyme frittata (v)

Asparagus gnocchi, fennel, truffle (v)

Warm heritage tomato salad,
rapeseed toast (v)

PUDDING

Coffee macaroon (v)

Pistachio and rapeseed oil cake (v)

Rhubarb and vanilla tart (v)

Searcy Champagne jelly

Bakewell tart, clotted cream (v)

Lemon meringue lollipop (v)

Inside-out white chocolate strawberry (v)

SMALL PLATES

MEAT

COLD

Smoked chicken Caesar, quail egg

Rare roast beef, remoulade,
cornichon

Hereford beef salad, noodles,
spring onion, ginger

HOT

Bangers, mash, onion gravy

Steak, chips, Bearnaise

Moroccan-spiced lamb, jewelled
couscous, mint yoghurt

Thai green chicken curry, coconut
rice

Buttermilk fried chicken, sweetcorn
succotash

Duck stir-fry, carrot, courgette,
black bean sauce

Bao bun, duck, carrot, spring onion

VEGETARIAN / VEGAN

COLD

Beetroot, Stilton, candied
walnuts (v)

HOT

Asparagus and pea risotto, heritage
potato crisps, rapeseed oil (ve)

Bubble and squeak, poached quail
egg, Hollandaise (v)

Courgette and rocket linguine,
Italian hard cheese (v)

Aubergine curry, cauliflower
couscous (ve)

Halloumi burger, cheddar,
tomato relish (v)

FISH

COLD

Prawn cocktail

Searcys smoked salmon, pickled
cucumber, horseradish

HOT

Fish, chips, mushy peas

Mackerel, heritage potatoes,
pickled vegetables

Sea trout, summer beans, shellfish
chowder

Crab and chilli risotto

PUDDING

COLD

Summer pudding, mint cream (v)

Raspberry and ratafia trifle (v)

Chocolate orange (v)

Vanilla panna cotta, passion fruit,
shortbread

HOT

Bakewell tart, clotted cream (v)

Baked Alaska, almond sponge,
rhubarb (v)

SEATED MEALS

RELAXED DINING

MENU 1

Watercress soup, chive drop scone (v)

Goosnaugh chicken, Anya potatoes, baked onion, tarragon sauce

Rhubarb granola crumble, vanilla ice cream (v)

MENU 2

Chicken liver pate, grape chutney, brioche

Cod loin, summer bean fricassee, sorrel

Strawberry shortcake (v)

MENU 3

Searcys smoked salmon, pickled cucumber, rye bread

Steak, chips, rocket salad, Bearnaise

Creme brulee, lavender biscuit (v)



STARTERS

Ham hock terrine, piccalilli, sourdough

Chicken liver pate, grape chutney, brioche

Searcys smoked salmon, pickled cucumber, rye bread

Cured mackerel, fennel, horseradish

Beets, blue cheese, walnuts (v)

Watercress soup, chive drop scone (v)

MAIN COURSES

Steak, chips, rocket salad, Bearnaise

Lamb, soy, parsley potatoes, leeks

Goosnaugh chicken, Anya potatoes, baked onion, tarragon sauce

Cod loin, summer bean fricassee, sorrel

Sea bream, dill-poached potatoes, kale

Ricotta and spinach tortellini, sage butter, fried crumbs (v)

PUDDINGS

Creme brulee, lavender biscuit (v)

Strawberry shortcake (v)

Earl Grey panna cotta, brown sugar shortbread

Treacle tart, whiskey cream (v)

Rhubarb granola crumble, vanilla ice cream (v)

Trifle, chocolate, cherry compote (v)





FINE DINING

MENU 1

Goats' cheese and thyme twice-baked souffle, watercress (v)

Corn-fed chicken, chicken and asparagus sausage, thyme potato cake

Summer berry terrine, lemon syllabub (v)

MENU 2

Coronation chicken terrine, golden raisins, coriander

Rock bass, shellfish broth, sea vegetables

Egg custard tart, poached rhubarb (v)

MENU 3

Crab cocktail, apple, spring onion, brown crab cracker

Guinea fowl, Madeira sauce, celeriac dauphinoise, purple sprouting broccoli

Coconut madeleine, roast pineapple, lime sorbet (v)

STARTERS

Beef carpaccio, rocket, parmesan

Coronation chicken terrine, golden raisins, coriander

Tattie scone, hot smoked salmon, chive creme fraiche

Scallop, black pudding, apple

Crab cocktail, apple, spring onion, brown crab cracker

Goats' cheese and thyme twice-baked souffle, watercress (v)

MAIN COURSES

Aged beef sirloin, grilled octopus, hasselback potatoes, tenderstem broccoli

Lamb rump, goats' cheese beignet, spinach

Corn-fed chicken, chicken and asparagus sausage, thyme potato cake

Guinea fowl, Madeira sauce, celeriac dauphinoise, purple sprouting broccoli

Rock bass, shellfish broth, sea vegetables

Ratatouille tarte fine, buffalo mozzarella, watercress and pinenut salad (v)

PUDDINGS

Chocolate terrine, white peach, coffee ice cream (v)

Egg custard tart, poached rhubarb (v)

White chocolate and blueberry cheesecake (v)

Coconut madeleine, roast pineapple, lime sorbet (v)

Summer berry terrine, lemon syllabub (v)

Eton mess, strawberries, meringue, cream (v)

DAILY DELEGATE PACKAGES

Based on a minimum of 10 delegates and including staffing and hire

PACKAGE 1

Still and sparkling water

MORNING BREAK

Tea, coffee, biscuits

MID-MORNING

Tea, coffee

LUNCH

Chef's selection sandwiches, fruit bowl, crisps

Fresh fruit juices

AFTERNOON

Tea, coffee, biscuits

PACKAGE 2

Still and sparkling water

MORNING BREAK

Tea, coffee, morning pastries

MID-MORNING

Tea, coffee

LUNCH

Chef's selection sandwiches, salad, finger food, fruit bowl

Fresh fruit juices

AFTERNOON

Tea, coffee, handmade cakes

PACKAGE 3

Still and sparkling water

MORNING BREAK

Tea, coffee, morning pastries, fruit skewers, bacon rolls, egg rolls

MID-MORNING

Tea, coffee, biscuits

LUNCH

Customer's selection fork buffet

Fresh fruit juices

AFTERNOON

Tea, coffee, handmade scones, clotted cream, strawberry jam

PACKAGE 4

LUNCH ONLY

Customer's selection fork buffet

BREAK ADDITIONS

HEALTHY

Granola bar (v)

Power shot (ve)

Fruit skewer (ve)

Poached fruit, Greek yoghurt (v)

INDULGENT

Biscuits (v)

Homemade shortbread (v)

Chocolate brownie (v)

Scone, clotted cream, jam (v)

BREAKFAST

BREAKFAST MENU 1

Pastry selection (v)

Tropical fruit skewer, passion fruit sauce (ve)

Coffee, tea

BREAKFAST MENU 2

Pastry selection (v)

Flowerpot muffins (v)

Oat porridge, cinnamon, apple (v)

Coffee, tea

BREAKFAST MENU 3

Pastry selection (v)

Cucumber, spinach and ginger smoothie (v)

Banana, peanut and oat milk smoothie (v)

Avocado, roast tomato, sourdough (v)

Coffee, tea

SELECTOR

BAKERY

Almond croissant (v)

Pain au chocolat (v)

Pain aux raisins (v)

Vegan blueberry muffin (ve)

Flowerpot muffin (v)

Banana bread (v)

HEALTHY

Bircher muesli (v)

Greek yoghurt, pecan and almond granola (v)

Tropical fruit skewer, passion fruit sauce (ve)

Cucumber, spinach and ginger smoothie (v)

Oat porridge, cinnamon, apple (v)

Bran and raisin muffin (v)

INDULGENT

Banana, peanut and oat milk smoothie (v)

Bacon, sourdough

Lincolnshire sausage, sourdough

Egg, sourdough (v)

Avocado, roast tomato, sourdough (v)

Smoked salmon, cream cheese, bagel

SELECTOR

HANDHELD

Closed sandwich / wrap / baguette /
speciality bread / open sandwich

Cheese, sweet pickle (v)

Ham, English mustard

Egg mayonnaise, cress (v)

Tuna mayonnaise, cucumber

Searcys smoked salmon, lemon

Coronation chicken, spinach

Chicken, sage and onion stuffing mayonnaise

Hummus, beetroot, carrot (ve)

Pastrami, cheese, dill pickle

Roast vegetables, feta (v)

Chicken, avocado, basil

Ham, Swiss cheese

SOUP

Carrot, coriander (ve)

Tomato, basil (ve)

Lentil, leek, carrot (ve)

Mushroom, parsley (ve)

White onion, thyme (v)

Watercress (v)

SALAD

Apple, celery, walnut (v)

Greek (v)

Potato, gherkin (v)

Barley, beetroot, feta (v)

Roast peppers, aubergine, black olive (ve)

PUDDING

Fresh berries, lemon syllabub (v)

Searcys Bakewell (v)

Chocolate pot (v)

FORK BUFFETS

SELECTOR

CHOOSE 1 MAIN

MAINS

Rosemary-marinated lamb shoulder, preserved lemons, Kalamata olives

Sauteed beef, Dijon mustard, capers, shallots, tarragon

Bavette steak, watercress, horseradish

Lamb hot pot, rosemary

Chilli and lime-marinated chicken

Poached salmon, Hollandaise

CHOOSE 1 VEGETARIAN / VEGAN

VEGETARIAN / VEGAN

Charred courgette, spinach and ricotta cannelloni (v)

Cherry tomato, cheddar and red onion tart (v)

Beetroot and barley risotto, heritage carrots (ve)

Marsala aubergine steaks, humous, pickled onions (ve)

CHOOSE 1 SIDE

SIDES

Braised basmati rice

Steamed Anya potatoes

Saute potatoes

Honey-glazed carrots

Buttered greens

CHOOSE 2 SALADS

SALADS

Heritage tomato

Garden

Cucumber, dill, yoghurt

Coleslaw

New potato, chive

Greek

CHOOSE 1 PUDDING

PUDDINGS

Fresh berries, lemon syllabub (v)

Searcys Bakewell (v)

Chocolate pot (v)

Seasonal fruit tart (v)

Blueberry and lemon cheesecake

Praline choux buns (v)

FOOD STALLS

AMERICAS

PERUVIAN CEVICHE

Seabass, mackerel and scallops cooked live with lime, chilli and coriander served with alliums, aioli and fried bread fruit

BRAZILIAN CHURRASCO

Chimichurri-rubbed picanha steaks grilled on a churrasco sword and served with bahain spice

MEXICAN TACOS

Corn and wheat tortillas filled with spiced chicken, fish and vegetables with cheese, soured cream, avocado and hot sauce

NEW YORK SLIDERS

Small and perfectly formed brioche buns filled with burgers, jackfruit burgers and crab cakes with all the traditional burger fixings

JAMAICAN JERK

Marinated chicken and sweet potato in jerk spice and chilli with coconut rice served on baked banana leaves with lime wedges

NEW ORLEANIAN BEIGNETS

Airy square doughnuts covered in icing sugar with bourbon cream, pineapple and passion fruit and hot chocolate dipping sauces





FOOD STALLS

ASIA

JAPANESE KATSU CURRY

Panko-breaded chicken and mushrooms fried in sesame oil and served with spicy vegetable curry and steamed rice

CHINESE BAO BUNS

Barbecued pork belly and tofu with pickled vegetables
in soft steamed bun

JAPANESE SUSHI

Maki, Californian and inside-out rolls with light soy, wasabi and pickled ginger

INDIAN DAHLS

Vegan and vegetarian stews made with black and red lentils and chickpeas infused with Indian spices and accompanied by warm chapati and roti breads

SINGAPOREAN NOODLES

Stir-fried rice noodles with chicken, prawns and oriental vegetables

INDIAN KULFI

Traditional Indian dairy ice cream with fresh mango, guava and coconut

FOOD STALLS

AFRICA

MOROCCAN PASTILLA

Moroccan-spiced chicken in olive, apricot and paprika sauce topped with cinnamon filo shards

GHANAIAN JOLLOF

Fried plantain with ginger and chilli jollof rice and tamarind

SOUTH AFRICAN BUNNY CHOW

A fiery hot lamb curry served in half a loaf of bread topped with sambal

ALGERIAN MERGUEZ

Merguez sausage and egg chakchouka with peppers, tomatoes and onions served with cumin bread

SOUTH AFRICAN SHRIMP BRAAI

Marinated tiger prawns with lemon, paprika and parsley served with cornbread

ARABIAN MA'AMOUL

Pastries filled with dates, nuts and figs served with marshmallow sauce and orange blossom syrup





FOOD STALLS

EUROPE

NORTHERN EUROPEAN SALMON

A feast of salmon; dill and vodka-cured with sweet mustard sauce and Searcys smoked with pickled cucumber, lemon and rye bread

ENGLISH ROAST BEEF, YORKSHIRE PUDDING

Traditional Yorkshire puddings topped with rare roast beef and creamed horseradish

ITALIAN GNOCCHI

Potato gnocchi fried with basil and artichokes served with either Gorgonzola cream or roast tomato sauce

SPANISH PAELLA

A traditional Valencian rice and vegetable dish flavoured with saffron and finished with chicken, shrimps and mussels

POLISH PIEROGI

Dumplings filled with quark and potato or sauerkraut and bacon and served with butter sauce

ETON MESS

Deconstructed Eton Mess with flavoured meringues, fresh berries and whipped cream