



Menus 2021

Refreshments and breaks



Refreshments and breaks

Organic tea, triple-certified coffee	£2.75
Organic tea, triple-certified coffee, fresh fruit	£3.95
Organic tea, triple-certified coffee, biscuit selection	£3.50
Organic tea, triple-certified coffee, mini pastries	£5.50
Organic tea, triple-certified coffee, cake	£6.00
The Royal College of Surgeons filtered water (750ml)	£3.00
Infused flavoured water (750ml)	£5.50
Orange, apple or cranberry juice (1 litre)	£8.00
Mini pastries (V) 🌱	£3.00
Scones, clotted cream, preserves (V)	£4.15
Flower pot muffins (V)	£3.50
Home-made cake selection (V)	£3.25
Freshly-baked brownies (V) (GF)	£3.50
Whole fruit (V) 🌱	£2.50
Sliced fresh fruit platter (V) 🌱	£5.50
Individual organic yoghurts (V)	£3.00
Spiced nuts, crisps, olives (V)	£4.50

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

Ginger, carrot and lemon power shot (VE) 🌱

Yoghurt and cranberry traybake (V) 🌱

Fruit and coconut flapjack (V) 🌱

Soya and chia seed yoghurt, mango compote (V) 🌱

Blueberry muffins (V) 🌱



Breakfast



Breakfast

BRIOCHE BREAKFAST BAP £5.00 per person

With smoked bacon, Lincolnshire sausage or portobello mushroom and spinach (V)

SIMPLE CONTINENTAL BREAKFAST £12.50 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad
Organic tea, triple-certified coffee, and orange juice (V)

DELUXE BREAKFAST £15.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola
Organic tea, triple-certified coffee and orange juice (V)

SIMPLE ENGLISH BREAKFAST £12.00 per person

Bacon, egg (V) , sausage breakfast bap
Organic tea, triple-certified coffee and orange juice

HEALTHY START £18.00 per person

Power shots of strawberry, banana and ginger, raspberry and satsuma (V)
Goji berry platter (V)
Yacón root muesli, natural yoghurt (V)
Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented honey (V)



Sandwich Lunch

Sandwich Lunch

OPTION 1 £13.50

Selection of sandwiches, crisps, fruit, tea, coffee, water

OPTION 2 £17.50

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

OPTION 3 £26.00

Selection of sandwiches, three finger food items or salads, crisps, cake, tea, coffee, water

SALADS

Garden salad, celery, radish, house dressing (VE)

Cucumber, dill, mint salad (VE)

Red slaw, pomegranate, sultana (V)

Vegetable slaw, pumpkin seeds, wholegrain mustard (V)

Seasonal leaves, croutons, walnuts, avocado oil (V)

Greek salad, olives, feta (V)

Broad bean, pea, mint, radish, creme fraiche (V)

Carrot, poppy seed, honey, orange dressing (VE)

New potato, leek and mustard mayonnaise (V)

Tabbouleh, parsley, lemon (V)

Afternoon Tea



Afternoon Tea

QUEEN'S AFTERNOON TEA £18.00 per person

Finger sandwiches;

smoked salmon, lemon butter /
ham, mustard / cucumber, cream cheese (V)

White chocolate and blueberry macaroons,
blossom honey mascarpone and Kentish raspberry tarts,
scones, clotted cream, strawberry jam, a selection of teas

CHAMPAGNE TEA £23.00 per person

A glass of Champagne, finger sandwiches;

smoked salmon, lemon butter /
ham, mustard / cucumber, cream cheese (V)

White chocolate and blueberry macaroons,
blossom honey mascarpone and Kentish raspberry tarts,
scones, clotted cream, strawberry jam, a selection of teas



Finger Food



Finger Food

Choose 5 items for £26 per person.

Additional items from the list below at £3.25 each.

HOT

Cajun Norfolk chicken slider, whipped avocado, brioche bun

Sticky hoisin and sesame Telford beef skewers, spring onion mayonnaise

Chicken katsu, curry sauce

Searcys smoked salmon fish cake, dill creme fraiche

Pea, mint and asparagus arancini, aioli (V)

Basil-crusted mozzarella, spiced vine tomato sauce (V)

COLD

Garlic and rosemary marinated vegetables, saffron couscous (VE) †

Caprese salad, basil crisps (V) †

Tomato and feta tart, red onion marmalade (V) †

South Coast mackerel, heritage potato, green beans, horseradish dressing †

Harissa prawn and courgette skewers †

Smoked duck, Asian salad †

DESSERTS

Mini Victoria sponge (V)

Lemon meringue tart (V)

Kentish strawberry pavlova (V)

Coconut and mango cheesecake (V)

Fork Buffet



Fork Buffet

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day. Choose one buffet option and one dessert – £30 per person. Add an additional main dish at £35 per person.

MENU 1

Rosemary marinated Welsh lamb shoulder, preserved lemons

Poached sea trout, carrot ribbons, quail's egg, parsley and scallion dressing 🌿

Baked aubergine, ricotta, zucchini and orzo pasta (V)

Steamed Anya potatoes, hazelnut, maple (V)

Spring greens (V) 🌿

Greek salad (V)

Panzanella salad (V)

MENU 2

Chilli and lime marinated free-range chicken, spiced cauliflower 🌿

Malaysian cod, ginger, chilli, coconut and coriander

Chaat Masala, toasted chickpeas, cumin scented yoghurt (V)

Steamed jasmine rice (V)

Charred broccoli and cauliflower (V)

Vegetable slaw, pumpkin seeds, wholegrain mustard (V)

Radish, zucchini, carrot and red onion salad, mustard vinaigrette (V) 🌿

MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (VE)

Heritage tomato and beet bake (VE) 🌿

Roast aubergine and coconut curry (VE)

Braised wild rice (VE)

Steamed Borlotti beans (VE) 🌿

Spinach, heritage carrots, red onion, toasted pumpkin and sunflower seed salad (VE) 🌿

Curly endive, radicchio, broad bean, cucumber and cherry tomato salad (VE) 🌿

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MENU 4 | BRITISH

Bavette steak, watercress, horseradish sauce
Poached salmon, parsley potatoes and hollandaise
Cherry tomato, caramelised red onion and Neal's yard cheddar quiche (V)
Butter heritage carrots (V)
Sea salt, garlic and rosemary new potatoes (V)
Green apple and red slaw (VE)
Garden salad, radish, house dressing (VE)

MENU 5 | HEALTHY 🌱

Grilled Norfolk chicken, roasted parsnip, spinach emulsion
Harissa spiced seabass, wilted rocket, caper, shallot and Heritage tomato dressing
Roast sweet potato falafel, charred red pepper and basil sauce (V)
Crushed potatoes, parsley oil (V)
Seasonal greens (V)
Beetroot salad and savoury granola (V)
Spiced farro, air-dried tomatoes and mint salad (V)
Beetroot ciabatta (V)

PUDDINGS

Salted caramel and hazelnut tart (V)
Summer pudding, candied orange, clotted cream
Blossom honey mascarpone and plum tart
Creamed rice pudding, baked pineapple, chilli
Berry Eton mess, jelly, cream
White chocolate cremeaux, pickled redcurrants

Canapes



Canapes

6 Canapes – £20 per person | 8 Canapes – £25 per person | 12 Canapes – £30.50 per person | Additional – £2.75 per person

HOT

Duck and ginger croquette, plum sauce

Smoked haddock and parsley fish cake,
tartar sauce

Bubble and squeak, wholegrain mustard (V)

Hereford beef Scotch egg, tarragon mayonnaise

Smoked Norfolk chicken, parsley and
chorizo arancini, mushroom ketchup

Pulled Lancashire lamb shoulder,
coriander polenta, harissa

Tempura prawns, lemon and Szechuan dip

Sun-dried tomato and basil fritter,
saffron mayonnaise (V)

Free-range chicken ballotine, pear jelly

COLD

Smoked ham hock, whipped Norbury Blue,
pickled carrot

Scottish salmon ceviche, whipped avocado

Soy and sesame tuna, yuzu infused mooli

Kentish carrot muffin, Somerset brie mousse (V)

Salted Peterhead cod taco, pickled daikon

Grilled summer vegetables, whipped
Ragstone bruschetta (V)

Wye trout, potato blini, watercress mayonnaise

Dorset crab, kohlrabi and Avruga caviar

Beetroot macaroon, Ragstone goat's cheese (V)

PUDDINGS

Chocolate and caramel tart, peanut brittle (V)

Lychee and lime truffle (V)

Date cake, preserved plum and clotted cream (V)

Rhubarb tart, rhubarb gel (V)

Glazed lemon, lime tart (V)

Seasonal fruit macaroons (V)

Passion fruit curd and chocolate cone (V)

Lemon meringue lollipops (V)

Rocky road tiffin (V)

Inside out chocolate dipped strawberries (V)

Bowl Food



Bowl Food

Bowl food is a more substantial choice than canapes and ideal for standing receptions and events.

It is served in small bowls and brought directly to guests similar to a canape style service.

4 Bowls – £26.50 per person | 5 Bowls – £29.50 per person | 6 Bowls – £31.50 per person

3 canapes and 3 bowls – £31.50 per person | Extra bowls – £5.25 per bowl | Extra canapes – £2.75 per canape

HOT

Salt and pepper Norfolk chicken, Asian slaw, hoisin sauce 🌿

Asparagus, summer beans, pearl barley, rocket, Sussex Charmer (V) 🌿

Spiced Peterhead cod, curried sweet potato, wilted spinach

Pulled Forge farm lamb shoulder, spinach and potatoes, port wine jus

Fish and chips, tartar sauce, vinegar powder

Penne pasta, olive crumb, sun blush tomatoes, capers, basil, wilted rocket (V)

Tempura broccoli and corn, herb bulgur lentils, saffron sauce (V) (VE)

COLD

Thai-marinated Hereford beef salad, rice noodles, spring onion, ginger dressing 🌿

Smoked chicken Caesar salad, quail's egg, confit garlic 🌿

Beetroot-cured Loch Duart salmon, pickled cucumber, celeriac, dill crème fraiche

Charred mackerel, mustard dressing, potato and shallot salad

Heritage tomatoes, spinach, baby bocconcini, pine nuts, parsley vinaigrette (V)

Smoked aubergine, cauliflower and pomegranate salad, flat bread crisps (V)

PUDDINGS

Pina colada trifle (V)

Vanilla infused berries, mint creme fraiche (V) 🌿

Kentish strawberry Eton mess (V)

Chocolate tart, mint mascarpone (V)

Coconut and mango cheesecake (V)

Spiced panna cotta, orange compote (V)

Private Dining



Private Dining

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients. Minimum of 10 guests.

3 courses plus coffee and petits fours – £55.00 per person.

A choice of one dish from each course is required for the whole party.

STARTERS

Duck ham terrine, apple, gooseberry, puffed buckwheat

Textures of heritage beetroot, whipped ricotta, lemon thyme vinaigrette (V)

Heritage tomatoes, pink shallots, black olive, mozzarella parfait (V)

Searcys smoked salmon, horseradish cream cheese, cucumber, tardivo

Smoked mackerel, fermented beetroot, dill emulsion, fennel 

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

MAINS

Ricotta courgette flower, grilled polenta, broad beans, burnt tomato sauce (V)

Roast truffle Creedy Carver chicken, buttered Anya potatoes, baked onions, tarragon sauce

Confit cod loin, pickled alliums, broad bean sauce Vierge, nasturtium

Seared beef, truffle polenta chips, forest mushroom, marmite butter, bearnaise sauce

Poached gnocchi, sweet corn velouté, wild mushrooms, asparagus, peas, parmesan (V)

PUDDINGS

Champagne and strawberry mousse, black pepper meringue, thyme (V)

Manjra chocolate, popcorn ice-cream, peanut tuille, lime, yoghurt mousse (V)

Earl Grey mousse, plum jam, almond and banana granola, Horlicks ice-cream (V)

Cypriot lemon tart, raspberries, creme fraiche (V)

Tonka bean panna cotta, apple jelly, granola crumb, tonka bean syrup, apple sorbet (VE)

Summer pudding, candied orange, macerated berries, clotted cream (V)

BBQs



BBQs

Embrace the exclusivity of The View for the perfect summer party celebration. On arrival, we will welcome you with a drinks reception, followed by three hours of unlimited wine, beer and soft drinks. We will also be serving up summer inspired cocktails for those wishing to embrace our chefs creative summer flair. Indulge in our street-food inspired stations, choose from the Classic BBQ or the BBQ Pit menu, followed by three desserts to settle your sweet tooth. £80.00 per person.

CLASSIC BBQ

Herefordshire burger, chunky tomato relish, potato bun

Harissa and citrus Norfolk chicken burger, avocado salsa, focaccia bun

Chilli, coriander and lemon- marinated salmon steaks

Smoked garlic Portobello mushroom, charred halloumi and truffle mayonnaise (V)

Chilli-salted King Edward wedges (V)

Charred sweetcorn (VE)

Mustard-dressed green salad (VE)

THE BBQ PIT

Hickory-smoked Sussex pulled pork belly

Peppered Hereford brisket and gravy

Chimichurri marinated cauliflower steaks (VE)

Chipotle beans (V)

Loaded sweet potato fries (V)

Cobb salad (V)

Lime and coriander pasta salad (V)

Jalapeno cornbread (V)

Selection of buns and BBQ sauces (V)

CHOOSE 3 PUDDINGS

Cherry brandy ice-pop (V)

Watermelon ice-pop (V)

Gin and lime sorbet (V)

Kentish strawberry sorbet (V)

Mint chocolate chip ice-cream (V)

Raspberry ripple ice-cream (V)

Mango and passion fruit cheesecake (V)

Sustainability Pledges

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.

Drinks List



Drinks List

Our drinks list has been carefully selected by Searcys' experts.

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

BEER AND CIDERS

LAGER

Freedom 4 lager, Estrella (330ml)	£4.75
Big Drop Brewing Co. lager (low alc 0.5%)	£5.00

ALE

Freedom pale ale (330ml)	£5.00
Big Drop Brewing Co. pale ale (low alc 0.5%)	£5.00

STOUT

Redchurch Hoxton (330ml)	£5.00
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CIDER

Aspalls Suffolk Draft Bottle (330ml)	£4.75
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ALL SPIRITS (50ML)

House spirits	from £5.50
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Premium spirits	from £7.50
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SOFT DRINKS

Bottled soft drinks (330ml)	£2.00
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Jugs of elderflower	£8.00
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Jugs of fresh lemonade	£8.00
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Juices (1 litre)	£8.00
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Still or sparkling water (750ml)	£3.00
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COCKTAILS

Cocktail – £8.50 | A choice of 3 – £23.00

Pimms

Gin-based served with summer fruits (£19.00 Jug)

British Gin Mojito

London dry gin, elderflower, lime and grapefruit bitters

Bellini

Cocchi Americano, Lillet blanc, white peach, roasted peach bitters with a dash of Prosecco

Cosmopolitan

Vacuum infused cranberry vodka, Cointreau and lime

Chucktown Sunrise

Bourbon, elderflower liqueur, lemon juice, simple syrup and ginger beer

Kentucky Buck

Bourbon, lemon juice, simple syrup, bitters and ginger beer

Oracion

Bacardi white rum, apple juice, lime juice and apricot jam and Prosecco

Baileys flat white Martini

A creamy classic cocktail with the perfect combination of vodka and espresso

NON-ALCOHOLIC COCKTAILS

Cucumber, Lime and Elderflower Cooler

A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water

Virgin Cloudy Apple Mint

Fresh apple juice infused with sugar syrup, fresh mint and lime juice

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SPARKLING WINE

Ca' del Console Prosecco Extra Dry, Italy, NV	£27.00
Greyfriars Classic Cuvee, Brut, England, NV	£42.00

CHAMPAGNE

Searcys Selected Cuvee, Brut, NV	£52.00
Drappier Champagne Carte d'or, Brut, NV	£56.00
Lanson Pere et fils, Brut, NV	£58.00
Veuve Clicquot Brut Rosé NV	£63.00
Veuve Clicquot, Yellow Label, Brut, NV	£69.00
Ruinart, Blanc de Blancs, Brut, NV	£90.00
Krug Grande Cuvée Brut	£185.00

WHITE WINE

Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France, 2016	£22.00
Pinot Grigio, Vinuva Organic, Italy, 2016	£24.00
Cotes de Gascogne, Maison Belenger, France, 2016	£25.50
Grave del Friuli Sauvignon Blanc, Borgo Tesis, Fantinel, Italy, 2017	£26.50
Picpoul de Pinet, Beauvignac, Languedoc, France, 2017	£27.50
Satellite Sauvignon Blanc, Marlborough, New Zealand, 2016	£32.50
Gavi di Gavi, Enrico Serafino, Italy, 2016	£33.50
Leiras, Albariño, Rías Baixas, Spain, 2016	£33.50
Weitgasse Gruner-Veltliner, Mantlerhof, Austria, 2016	£37.00
Sancerre, Domaine Cherrier, Loire, France, 2016	£39.00
Chablis, J.M. Brocard, Burgundy, France, 2015	£42.00

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RED WINE

Merlot, Grandfort, vin de pays D' Oc, South west, France, 2017	£22.00
La Troubadour, Carignan Grenache, Languedoc, France, 2016	£24.00
Front Row, Shiraz/Mourvedre/Viognier, Swartland, South Africa, 2016	£25.00
Villa dei Fiori Montepulciano d'Abruzzo, Tuscany, Italy, 2015	£25.00
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2017	£27.00
Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône, France, 2015	£30.50
Rioja Crianza, Conde de Valdemar, Spain, 2013	£35.00
Chianti Superiore, Santa Cristina, Antinori, Italy, 2015	£35.00
Hangin' Snakes, Langmeil, Shiraz/Viognier, Bergenland, Austria, 2015	£39.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France, 2015	£49.00

ROSÉ WINE

Le Bosq Rosé, South West France, 2016	£22.00
Les vigneron de Saint-Tropez, Côtes de Provence, France, 2016	£27.50

DESSERT WINE

Juracon, Château Jolys, Cuvee Jean, France, 2015 (375ml)	£22.00
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2016 (375ml)	£34.00

FORTIFIED WINE

Dow's Fine Ruby Port	£33.00
Sandeman 10 Year Old Tawny Port	£47.50