

AUTUMN/WINTER BANQUETING MENU 2021



VINTNERS' HALL



EST. 1847

SEARCYS

LONDON

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LONDON

MODERN

Contemporary in style, but using traditional methods, never fussy or staid

BRITISH

Using the very best of British produce and flavours, but never afraid to punctuate this with worldly influences

SOCIAL

Dishes and concepts which bring people together, sometimes designed to be shared, always meant to be a conduit for conversation. As a nation, we are moving away from traditional three course meals and more towards lighter, more interactive and light-hearted occasions

All prices are exclusive of VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from and allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.



THESE ARE OUR MENUS, BUT IF YOU WOULD LIKE TO ASK US ABOUT A BESPOKE DISH, PLEASE FEEL FREE TO DO SO, AND WE WOULD BE HAPPY TO DISCUSS THIS. ALL DISHES ARE SUBJECT TO SEASONALITY.

STARTERS

Pan Fried Sea Bass

Fennel and heritage tomato ragu, dill, crab butter sauce

Scottish Poached Salmon

Smoked salmon mousse, samphire, cucumber, lime caviar

Charred Mackerel

Puy lentils, chorizo, pickled kohlrabi, lemon and marjoram dressing

Citrus Cured Salmon

Avocado puree, caviar, pickled beetroot, red amaranth cress

Pumpkin and Sage Tortellini

Pumpkin puree, pea shoots, toasted pumpkin seeds, sage oil (V)

Ragstone Goat's Cheese

Trio of baby heritage beetroots, apple puree, baby watercress, toasted hazelnuts (V)

Pan Fried King Oyster Mushroom

Blue cheese, pickled wild mushrooms, sherry vinegar gel, truffle and shallot dressing, parsley cress (V)

Pressed Chicken and Black Pudding Terrine

Anchovy aioli, quails egg, bacon crumb, lemon balm and baby watercress salad

Braised Beef Ravioli

Celeriac, spinach, mushroom, beef jus

Slow Cooked Pork Belly

Cox apple, pickled red cabbage, sage jus

Confit Duck & Foie Gras Terrine

Red onion puree, charred baby onions, girolles

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MAINS

Pan Fried Sea Bream

Roast new potatoes, charred onions, fennel, pernod cream sauce

Baked Atlantic Cod

Samphire, butter beans, dill, mussel broth

Seared Sea Trout

Crab and mascarpone ravioli, tomato ragu, tender stem broccoli, saffron butter sauce

Poached Smoked Haddock

Champ mashed potatoes, chorizo scotched egg, kale, chorizo brown butter

Spinach Gnocchi

Miso butternut squash fondant, cavolo nero, butternut squash puree, sage dressing (v)

Thyme & Garlic Roasted Cauliflower

cauliflower puree, charred shallots, sautéed greens, parsley oil (v)

Wild Mushroom Risotto

Chestnuts, wild mushrooms, spinach, truffle oil, parmesan (v)

Caramelised Red Onion Tart

Tenderstem broccoli, chantenay carrots, toasted almonds, red onion puree (v)

Roast Pork Tenderloin

Cauliflower puree, hispi cabbage, braised pork croquette, roast carrot, cider jus

Seared Fillet of Beef

Potato fondant, celeriac and truffle puree, purple sprouted broccoli, Swiss chard, mushrooms, red wine jus (£5 supplement)

Lake District Lamb Rump

Roast garlic mashed potatoes, heritage beetroots, cavolo nero, rosemary jus

Braised Ox Cheeks

Parsnip and potato puree, honey glazed carrots, sprout tops, red wine jus

Confit Duck Leg

Potato terrine, artichoke puree, smoked bacon, winter greens, redcurrant jus

Pan Fried Breast of Guinea Fowl

Crushed new potatoes, confit leg, butternut squash, savoy cabbage, thyme jus

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DESSERTS

Baked Rhubarb and Custard Cheesecake

Meringue, poached rhubarb

Lemon Mousse

Lemon curd, pistachio macaroon, white chocolate cream, pistachio crumb

Chilled Dark Chocolate Fondant

Chocolate soil, praline cream

Charred Clementine Tart

Roast maple plum, clotted cream

Mulled Fruit Creme Brûlée

Plum puree, orange shortbread

Espresso Panna Cotta

Dark chocolate polenta cake, coffee custard, chocolate soil

Cinnamon Apple Cheesecake

Caramelised pear, Italian meringue, custard, apple puree

Peanut and White Chocolate Parfait

Peanut brittle, cherry and Armagnac compote

Warm Sticky Toffee Pecan Pudding

Salted caramel sauce, creme anglaise

Selection of Three British Cheeses

Apple, celery, artisan crackers, seasonal homemade chutney (£4 supplement)

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EXCLUSIVE EVENTS

BY SEARCYS

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