EVENT PACKAGES













SEARCYS

EST · 1847

SEARCYS

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



FINGER FOOD

Buttermilk Norfolk chicken burger coleslaw in brioche bun

Buffalo chicken wings Blue cheese dipping sauce

Smoked apple wood cheese and Sussex ham tart

pea puree
Hoi-sin duck

fragrant Evesham farm salad

beef brisket croquette Braised red cabbage

Sticky pork belly Cucumber ribbons

Rolled lamb shoulder harissa, couscous

Cumberland Sausages Whole Grain Mustard Dip

Rare roast beef bagel

Mustard mayo, gherkins, watercress

FISH

Thai baked Cornish fish cakes coconut milk and lemon grass sauce

Lime and garlic Celtic sea king prawn skewers chilli & soya dressing

Seared salmon pickled ginger, sesame aioli

Smoked mackerel apple and beetroot relish, granary toast

Smoked trout mousse dark rye crisp

Smoked salmon roulade

fresh horseradish

Cod croquette

roasted garlic mayonnaise

Goujons of Market Fish of the Day

Fresh Herb Tartare Sauce

Smoked Haddock Fish Cakes

Tartare Sauce

VEGETARIAN

Tempura tofu

lime, chilli and blossom honey dressing

mushroom and stilton tart Truffle and shoot dressing

Driftwood goat's cheese, spinach and artichoke tartlet

Vegetable spring rolls plum sauce

Falafel, chickpea, broccoli and edamame bean salad

harissa hummus

Tender baby spinach, red onion, butternut squash and pomegranate salad

Heritage tomato and beetroot salad truffle goat's curd

Polenta

goats' cheese mousse, artichoke

Stilton rarebit sour dough

Fried mozzarella tomato pesto

DESSERT

Dorset blueberry Eaton Mess

Coconut and lime posset

Chilled Dark chocolate fondant on a hazelnut biscuit

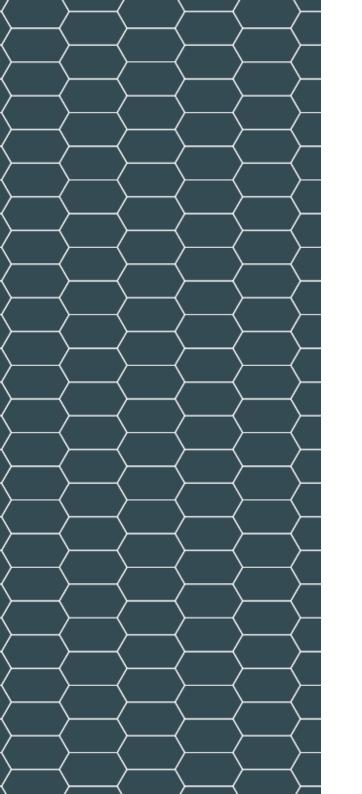
Espresso panna cotta

Amaretto cheese cake

Triple chocolate brownie

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.





EXCLUSIVE EVENTS

BY SEARCYS

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