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



FORK BUFFET MENU OPTIONS

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Chicken, leek and mushroom pie

Sea bream, roasted fennel, white wine sauce

Pinto bean, piquilo pepper & artichoke bake

CHOOSE 2 ITEMS FROM BELOW:

Sea salt, garlic and rosemary roast new potatoes

Green leaf and herb salad

Cucumber, mint, red onion and feta

Tomato, courgette, lemon, olive oil

CHOOSE 1 ITEM FROM BELOW:

Espresso panna cotta, poached pears

Cheese board

OPTION 2

Searcys meatballs, saffron tomato sauce

Fish and prawn pie

leeks, pie

Portobello mushroom, Beenleigh blue,

CHOOSE 2 ITEMS FROM BELOW:

Parsley buttered mash

Green leaf & herb salad

Roast Butternut Squash, Pomegranate Dressing

Red slaw, pomegranate & sultana

CHOOSE 1 ITEM FROM BELOW:

Lemon tart, Italian meringue

Cheese board

OPTION 3

Pork, orange, baby carrot, celeriac and leek

Natural dye smoked haddock, spinach, vinaigrette

Butternut and saffron risotto, feta, watercress

CHOOSE 2 ITEMS FROM BELOW:

Harissa sweet potato wedges

Green leaf and herb salad

Broad bean, radish, cucumber, feta

Courgette, chicory, pea, lemon dressing

CHOOSE 1 ITEM FROM BELOW:

Amaretto cheesecake

Cheese board

OPTION 4

Lamb, apricot, dates and pomegranate

Roasted salmon, fennel and tomato ragu.

dill butter sauce

Roast vegetable ratatouille

CHOOSE 2 ITEMS FROM BELOW:

Pearl couscous

Green leaf and herb salad

Greek salad, heritage tomatoes

French bean, mange tout, cherry tomato

CHOOSE 1 ITEM FROM BELOW:

Chilled dark chocolate fondant hazelnut biscuit

Cheese board

COLD OPTIONS

to substitute a main option

Savoury Tartlets (mascarpone and pea, leek and bacon, chorizo and piquilo pepper)

Spinach and feta rolls

Searcys sausage rolls, mustard

Spinach roulade, roast squash, ricotta, walnuts

HOT SIDE OPTION

to substitute a cold salad

Creamed leaks and spinach

Honey roasted thyme carrots

Lemon baked courgettes

Toasted green beans

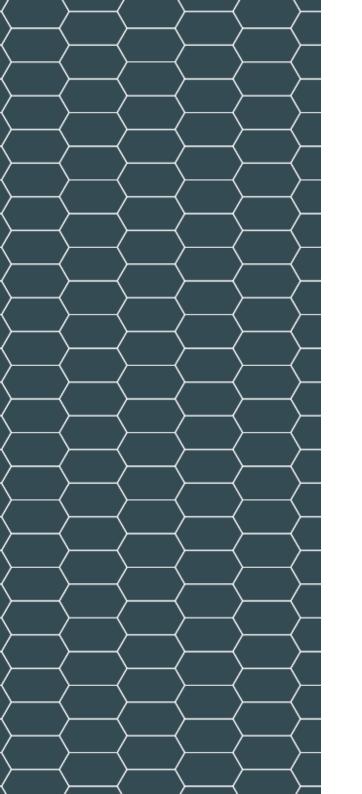
Roast Butternut Squash, Pomegranate dressing

Cauliflower, walnuts, lemon

Leeks, broccoli

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

searcys@vintnershall.co.uk

0207 248 4704

