

## EVENT PACKAGES



VINTNERS' HALL

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EST · 1847

SEARCYS

LONDON

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# SEARCYS

LONDON

## MODERN

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

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## BRITISH

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

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## 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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### OPTION 1

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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

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Searcys meatballs, saffron tomato sauce  
Fish and prawn pie  
Portobello mushroom, Beenleigh blue, leeks, pie

#### 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

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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

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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

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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

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to substitute a cold salad

Creamed leeks 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

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