

EVENT PACKAGES



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

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



SANDWICH LUNCH MENU

ONE AND HALF ROUNDS PER PERSON, OF THE FOLLOWING FINGER SANDWICHES

London smoked salmon, lemon crème fraiche

Houmous and falafel wrap

Roast beef, English mustard

Honey roast Wiltshire ham, west country cheddar

Free range organic egg, garden cress

DESSERT

Cut Fruit Platter

Selection of seasonal fruit

Selection of cheeses

Selection of British Isle cheeses, seasonal chutney
and artisan biscuits

BEVERAGES

Orange Juice

Mineral Water

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