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SEARCYS

LONDON

CONFERENCE & EVENTS MENU

Autumn / Winter

CONTENTS

Nibbles

Canapes

Small plates

Seated meals
- Relaxed dining
- Fine dining

Day delegate packages

Breakfast

Working lunch

Food stalls

NIBBLES

HOUSE

Sea salted hand-cooked crisps

Caramelised mixed nuts

PREMIUM

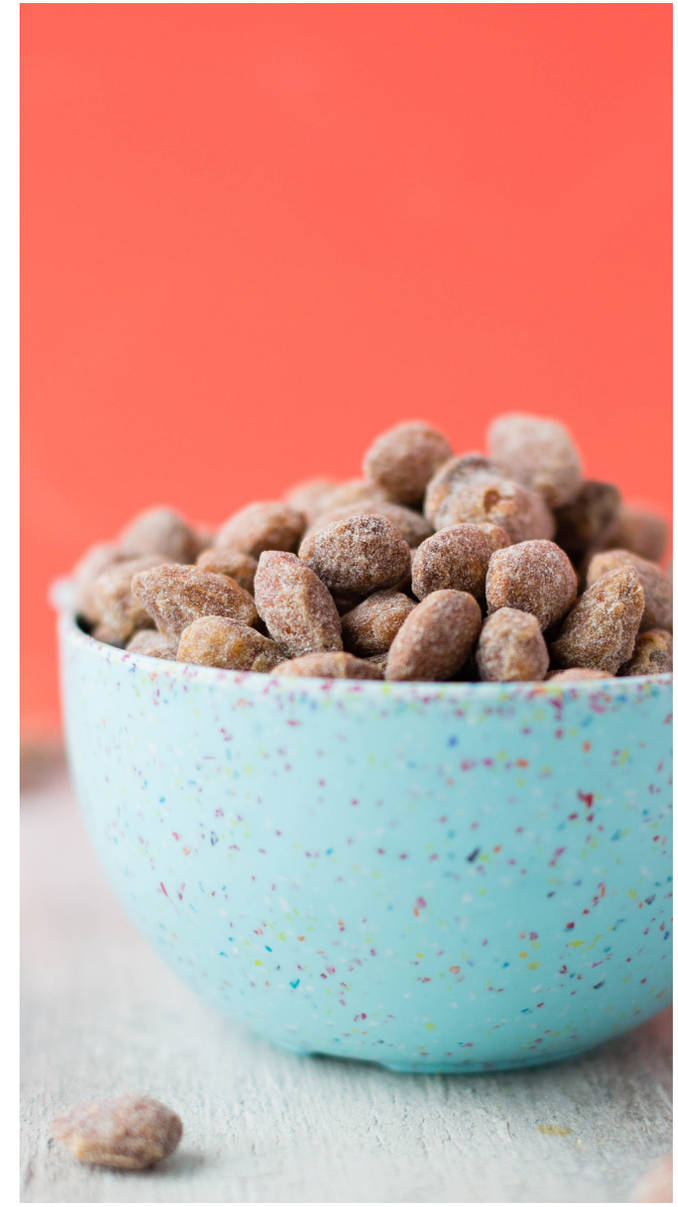
Marinated olives, garlic, lemon

Smoked almonds

LUXURY

Truffled cheese nuts

Vegetable crisps



CANAPES

COLD

Yorkshire pudding, rare roast beef, horseradish

Smoked chicken Caesar

Ham hock terrine, gherkin

Pancake. duck, spring onion, cucumber

Salt cod taco, jalapeno, thyme

Searcys smoked salmon, lemon

Smoked mackerel rillettes, horseradish

Shrimp popcorn

Beetroot shortbread, goats' cheese (v)

Stilton and red onion tart (v)

Tapioca cracker, pickled butternut (v)

Bruschetta, avocado, tomato, mozzarella (v)

HOT

Doughnut pulled beef

Beef slider, cheddar, tomato

Chicken satay, peanut sambal

Egg and bacon tart

Duck arancini

Lamb kofta, cucumber yoghurt

Crab cakes, garlic mayonnaise

Tiger prawns, chilli, parsley

Smoked haddock kedgeree, quail egg

Fish and chips, tartare

Welsh rarebit (v)

Mushroom and potato tart (v)

Pumpkin gnocchi, sage butter sauce (v)

Blini, aubergine, walnut (v)

PUDDING

Coffee macaroon (v)

Pistachio and rapeseed oil cake (v)

Plum and almond trifle (v)

Searcy Champagne jelly

Bakewell tart, clotted cream

Beignet, bitter chocolate sauce (v)

Sticky toffee pudding (v)

SMALL PLATES

MEAT

COLD

Smoked chicken Caesar, quail egg

Rare roast beef, remoulade, cornichon

HOT

Bangers, mash, onion gravy

Steak, chips, Bearnaise

Thai green chicken curry, coconut rice

Lamb tagine, jewelled couscous

Corned beef hash, fried quail egg

Cassoulet, confit duck, garlic sausage

Bao bun, duck, carrot, spring onion

Chicken quesadilla, spiced avocado

VEGETARIAN / VEGAN

COLD

Beetroot, Stilton, candied walnuts (v)

HOT

Butternut risotto, pumpkin seeds, white truffle oil (v)

Orzo, courgette, peas, edamame (v)

Mushroom and truffle linguine, Italian hard cheese (v)

Aubergine curry, cauliflower couscous (v)

Halloumi burger, cheddar, tomato relish (v)

FISH

COLD

Prawn cocktail

Searcys smoked salmon, pickled cucumber, horseradish

HOT

Fish, chips, mushy peas

Smoked haddock and egg pie

Spiced monkfish, dahl, naan

Crab and chilli risotto

PUDDING

COLD

Rice pudding brulee, mango, lime (v)

Raspberry and ratafia trifle (v)

Chocolate orange (v)

HOT

Bakewell tart, clotted cream (v)

Blackberry and apple crumble pie, custard (v)

Sticky whisky pudding, toffee sauce (v)

RELAXED DINING

MENU 1

Celeriac and apple soup, thyme cheese straw (v)

Goosnaugh chicken, turnips, hispi cabbage

Date and walnut sponge, butterscotch sauce, vanilla ice cream (v)

MENU 2

Ham hock terrine, piccalilli, sourdough

Sea bream, dill-poached potatoes, kale

Trifle, chocolate, cherry compote (v)

MENU 3

Searcys smoked salmon, pickled cucumber, rye bread

Braised featherblade, buttermilk mash, heritage carrots

Earl Grey panna cotta, brown sugar shortbread

SELECTOR

STARTERS

Beets, blue cheese, walnuts (v)

Ham hock terrine, piccalilli, sourdough

Searcys smoked salmon, pickled cucumber, rye bread

Celeriac and apple soup, thyme cheese straw (v)

Cured mackerel, fennel, horseradish

Confit chicken terrine, butternut, chicory

MAIN COURSES

Braised featherblade, buttermilk mash, heritage carrots

Sea bream, dill-poached potatoes, kale

Celeriac and pearl barley risotto, Tricklemore cheese (v)

Goosnaugh chicken, turnips, hispi cabbage

Pork belly, braised red cabbage, roast potato

Lamb hot pot, leeks, boulangere potatoes

PUDDINGS

Honey cake, poached brambles, Greek yoghurt (v)

Date and walnut sponge, butterscotch sauce, vanilla ice cream (v)

Earl Grey panna cotta, brown sugar shortbread

Treacle tart, whiskey cream (v)

Poached pear, chocolate mousse, oranges (v)

Trifle, chocolate, cherry compote (v)

FINE DINING

MENU 1

Goats' cheese and thyme twice-baked souffle, watercress (v)

Guinea fowl, apricot, pistachio, salsify

Pear tartin, port syllabub (v)

MENU 2

Game terrine, Cumberland sauce, sourdough toast

Rock bass, shellfish broth, sea vegetables

Meringue, chestnut, chocolate (v)

MENU 3

Scallop, black pudding, apple

Beef Wellington, wild mushrooms, heritage carrots, Madeira sauce

White chocolate and blueberry cheesecake (v)

SELECTOR

STARTERS

Scallop, black pudding, apple

Beef carpaccio, rocket, parmesan

Game terrine, Cumberland sauce, sourdough toast

Tattie scone, hot smoked salmon, chive creme fraiche

Smoked duck and pear salad, gherkin

Goats' cheese and thyme twice-baked souffle, watercress (v)

MAIN COURSES

Rock bass, shellfish broth, sea vegetables

Aged beef sirloin, grilled octopus, hasselback potatoes, tenderstem broccoli

Venison haunch, black pudding, celeriac dauphinoise

Lamb rump, goats' cheese beignet, spinach

Beef Wellington, wild mushrooms, heritage carrots, Madeira sauce

Guinea fowl, apricot, pistachio, salsify

PUDDINGS

Dark chocolate parfait, salted peanut and banana ice cream (v)

Pear tartin, port syllabub (v)

White chocolate and blueberry cheesecake (v)

Caramel mousse, oranges, brandy snap

Apple terrine, Calvados custard

Meringue, chestnut, chocolate (v)

DAILY DELEGATE PACKAGES

Based on a minimum of 10 delegates and including staffing and hire

PACKAGE 1

Still and sparkling water

MORNING BREAK

Tea, coffee, biscuits

MID-MORNING

Tea, coffee

LUNCH

Chef's selection sandwiches, fruit bowl, crisps

Fresh fruit juices

AFTERNOON

Tea, coffee, biscuits

PACKAGE 2

Still and sparkling water

MORNING BREAK

Tea, coffee, morning pastries

MID-MORNING

Tea, coffee

LUNCH

Chef's selection sandwiches, salad, finger food, fruit bowl

Fresh fruit juices

AFTERNOON

Tea, coffee, handmade cakes

PACKAGE 3

Still and sparkling water

MORNING BREAK

Tea, coffee, morning pastries, fruit skewers, bacon rolls, egg rolls

MID-MORNING

Tea, coffee, biscuits

LUNCH

Customer's selection fork buffet

Fresh fruit juices

AFTERNOON

Tea, coffee, handmade scones, clotted cream, strawberry jam

PACKAGE 4

LUNCH ONLY

Customer's selection fork buffet

BREAK ADDITIONS

HEALTHY

Granola bar (v)

Power shot (ve)

Fruit skewer (ve)

Poached fruit, Greek yoghurt (v)

INDULGENT

Biscuits (v)

Homemade shortbread (v)

Chocolate brownie (v)

Scone, clotted cream, jam (v)

BREAKFAST

BREAKFAST MENU 1

Pastry selection (v)

Tropical fruit skewer, passion fruit sauce (ve)

Coffee, tea

BREAKFAST MENU 2

Pastry selection (v)

Flowerpot muffins (v)

Oat porridge, cinnamon, apple (v)

Coffee, tea

BREAKFAST MENU 3

Pastry selection (v)

Cucumber, spinach and ginger smoothie (v)

Banana, peanut and oat milk smoothie (v)

Avocado, roast tomato, sourdough (v)

Coffee, tea

SELECTOR

BAKERY

Almond croissant (v)

Pain au chocolat (v)

Pain aux raisins (v)

Vegan blueberry muffin (ve)

Flowerpot muffin (v)

Banana bread (v)

HEALTHY

Bircher muesli (v)

Greek yoghurt, pecan and almond granola (v)

Tropical fruit skewer, passion fruit sauce (ve)

Cucumber, spinach and ginger smoothie (v)

Oat porridge, cinnamon, apple (v)

Bran and raisin muffin (v)

INDULGENT

Banana, peanut and oat milk smoothie (v)

Bacon, sourdough

Lincolnshire sausage, sourdough

Egg, sourdough (v)

Avocado, roast tomato, sourdough (v)

Smoked salmon, cream cheese, bagel

SELECTOR

HANDHELD

Closed sandwich / wrap / baguette / speciality bread / open sandwich

Cheese, sweet pickle (v)

Ham. English mustard

Egg mayonnaise, cress (v)

Tuna mayonnaise, cucumber

Searcys smoked salmon, lemon

Coronation chicken, spinach

Chicken, sage and onion stuffing mayonnaise

Hummus, beetroot, carrot (ve)

Pastrami, cheese, dill pickle

Roast vegetables, feta (v)

Chicken, avocado, basil

Ham, Swiss cheese

SOUP

Tuscan bean (ve)

Sweet potato, coconut (ve)

Lentil, leek, carrot (ve)

Mushroom, parsley (ve)

Parsnip, honey (v)

Celeriac, apple (v)

SALAD

Red cabbage, walnut, mayonnaise (v)

Roast butternut, red onion, pumpkin seed (ve)

Potato, gherkin (v)

Barley, beetroot, feta (v)

Roast peppers, aubergine, black olive (ve)

PUDDING

Poached plums and pears, honeyed Greek yoghurt (v)

Searcys Bakewell (v)

Chocolate pot (v)

SELECTOR

CHOOSE 1 MAIN

MAINS

Rosemary-marinated lamb shoulder, preserved lemons, Kalamata olives

Sauteed beef, Dijon mustard, capers, shallots, tarragon

Poached salmon, Hollandaise

Chilli and lime-marinated chicken

Bavette steak, watercress, horseradish

Lamb hot pot, rosemary

CHOOSE 1 VEGETARIAN / VEGAN

VEGETARIAN / VEGAN

Charred courgette, spinach and ricotta cannelloni (v)

Cherry tomato, cheddar and red onion tart (v)

Beetroot and barley risotto, heritage carrots (ve)

Marsala aubergine steaks, humous, pickled onions (ve)

CHOOSE 1 SIDE

SIDES

Braised basmati rice

Steamed Anya potatoes

Saute potatoes

Honey-glazed carrots

Buttered greens

CHOOSE 2 SALADS

SALADS

Heritage tomato

Garden

Cucumber, dill, yoghurt

Coleslaw

New potato, chive

Greek

CHOOSE 1 PUDDING

PUDDINGS

Fresh berries, lemon syllabub (v)

Searcys Bakewell (v)

Chocolate pot (v)

Seasonal fruit tart (v)

Blueberry and lemon cheesecake

Praline choux buns (v)

AMERICAS

PERUVIAN CEVICHE

Seabass, mackerel and scallops cooked live with lime, chilli and coriander served with alliums, aioli and fried bread fruit

BRAZILIAN CHURRASCO

Chimichurri-rubbed picanha steaks grilled on a churrasco sword and served with bahain spice

MEXICAN TACOS

Corn and wheat tortillas filled with spiced chicken, fish and vegetables with cheese, soured cream, avocado and hot sauce

NEW YORK SLIDERS

Small and perfectly formed brioche buns filled with burgers, jackfruit burgers and crab cakes with all the traditional burger fixings

JAMAICAN JERK

Marinated chicken and sweet potato in jerk spice and chilli with coconut rice served on baked banana leaves with lime wedges

NEW ORLEANIAN BEIGNETS

Airy square doughnuts covered in icing sugar with bourbon cream, pineapple and passion fruit and hot chocolate dipping sauces

FOOD STALLS

ASIA

JAPANESE KATSU CURRY

Panko-breaded chicken and mushrooms fried in sesame oil and served with spicy vegetable curry and steamed rice

JAPANESE SUSHI

Maki, Californian and inside-out rolls with light soy, wasabi and pickled ginger

CHINESE BAO BUNS

Barbecued pork belly and tofu with pickled vegetables in soft steamed bun

SINGAPOREAN NOODLES

Stir-fried rice noodles with chicken, prawns and oriental vegetables

INDIAN DAHLS

Vegan and vegetarian stews made with black and red lentils and chickpeas infused with Indian spices and accompanied by warm chapati and roti breads

INDIAN KULFI

Traditional Indian dairy ice cream with fresh mango, guava and coconut

AFRICA

MOROCCAN PASTILLA

Moroccan-spiced chicken in olive, apricot and paprika sauce topped with cinnamon filo shards

GHANAIAN JOLLOF

Fried plantain with ginger and chilli jollof rice and tamarind

SOUTH AFRICAN BUNNY CHOW

A fiery hot lamb curry served in half a loaf of bread topped with sambal

ALGERIAN MERGUEZ

Merguez sausage and egg chakchouka with peppers, tomatoes and onions served with cumin bread

SOUTH AFRICAN SHRIMP BRAAI

Marinated tiger prawns with lemon, paprika and parsley served with cornbread

ARABIAN MA'AMOUL

Pastries filled with dates, nuts and figs served with marshmallow sauce and orange blossom syrup

FOOD STALLS

EUROPE

NORTHERN EUROPEAN SALMON

A feast of salmon; dill and vodka-cured with sweet mustard sauce and Searcys smoked with pickled cucumber, lemon and rye bread

ENGLISH ROAST BEEF, YORKSHIRE PUDDING

Traditional Yorkshire puddings topped with rare roast beef and creamed horseradish

ITALIAN GNOCCHI

Potato gnocchi fried with basil and artichokes served with either Gorgonzola cream or roast tomato sauce

SPANISH PAELLA

A traditional Valencian rice and vegetable dish flavoured with saffron and finished with chicken, shrimps and mussels

POLISH PIEROGI

Dumplings filled with quark and potato or sauerkraut and bacon and served with butter sauce

ETON MESS

Deconstructed Eton Mess with flavoured meringues, fresh berries and whipped cream