



SEARCYS

CHRISTMAS 2022

MAKE IT SPECIAL MAKE IT *Searcys*

Welcome to Christmas 2021!

Did you know that Searcys has been hosting festive celebrations for over 170 years? Established in 1847 by Victorian entrepreneur and the Duke of Northumberland's confectioner John Searcy, we have been at the heart of this most special of occasions since Victorian times.

To bring the sparkle to your event, we are delighted to present our Christmas menus for 2021!

We can't wait to welcome you to our venues and look forward to working with you soon.

Your Searcys team

DISCOVER MORE AT [SEARCYS.CO.UK](https://www.searcys.co.uk)

   @SEARCYSLONDON



LET'S TOAST TO TRADITION

PACKAGES

CANAPES AND BOWL FOOD - £110

SEATED DINNER - £115

CANAPES AND BOWL FOOD - £99

SEATED DINNER - £104

All prices are per guest and are exclusive of

VAT at prevailing rate.

Minimum number of guests apply.



ENJOY A SPARKLING FESTIVE OCCASION WITH A CLASSIC THREE-COURSE SEATED DINNER

Our classic Christmas package is catered to those looking for a traditional Christmas celebration with our festive three course seated dinner menu, complete with traditional roast turkey with all the trimmings, and Christmas pudding.

Alternatively, choose from our chef's own signature dishes which combine balanced ingredients, flavours and textures, for a captivating dining experience.

On arrival, be welcomed with a festive themed cocktail, sparkling aperitif and exquisite treats whilst embracing the season of goodwill and festive theming.

Combine a dedicated event manager, an unlimited drinks package, a 'midnight munchies' option, a DJ and dance floor complete with atmospheric lights, novel centrepieces and themed styling. All is set for a festive celebration not to be forgotten.

Selection of one dish from the starters and main course options is required for the whole party. For pudding, choose either one option plated and served to the table, or for a more modern twist, choose three items that will be available on the pudding station.



FOR STANDING RECEPTION PACKAGES, ALL THE BELOW STARTERS AND MAINS CAN BE CHOSEN TO BE ADAPTED TO BE SERVED AS BOWL FOOD

STARTERS

Gin and maple cured salmon, red cabbage beetroot slaw, spinach and samphire, citrus reduction

Gloucester Old Spot pressed ham hock, Bramley chutney, chicory, rye toast

Pulled Welsh lamb, mint pesto, potato and spinach hash

Grilled line-caught Cornish mackerel, radish, samphire, beetroot gel

Mushroom and chestnut pate, tarragon, fermented cranberries (v)

Cauliflower and chestnut soup, Cropwell Bishop stilton scone (v)

MAIN COURSE

Norfolk Bronze turkey, fondant potato, pigs in blankets, roast parsnip, glazed carrot, fried truffle, brussels sprouts

Roast Welsh lamb, Jerusalem artichoke puree, parmentier potatoes, smoked garlic green beans, mint jus

Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze

Baked monkfish, serrano ham, brussels sprouts, Anya potato hash, candied samphire, pernod tomato sauce

Wild mushroom and black truffle ravioli, wilted spinach, parmesan crust (v)

Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree, parsley oil (v)

PUDDINGS

(For stations please choose three)

Blackberry Eton mess (v)

Lemon and cranberry posset, sage shortbread (v)

Amaretto dark chocolate mousse, sesame tuile (v)

Baileys yule log, candied cherry and hazelnuts (v)

Plum and Amaretto Christmas pudding, nutmeg sauce, winter berries (v)



CANAPES

CHOOSE 4 FROM THE SELECTION BELOW,
£12.00 PER PERSON

COLD

Russet potato rosti, sour cream, beetroot horseradish (v)

Chilli quails egg, spiced cucumber, brioche toast (v)

Whiskey and treacle cured salmon, pickled fennel, smashed avocado

Smoked duck, red pepper relish, focaccia crisp, parsley oil

Goat's cheese and sweet chilli jam cheesecake (v)

Wasabi salt marsh lamb, white radish, spring onion, mushroom crumb

HOT

Baked Jersey royal potato, applewood smoked cheese,
burnt lemon dill creme fraiche (v)

Maple glazed chorizo blinis

Black pudding croquette, plum shallot relish parsnip, apple and sage arancini,
cider dip (v)

Seared citrus cured scallop, cranberry salsa

Honey-glazed Hereford beef, Yorkshire pudding, horseradish





MIDNIGHT MUNCHIES

£7.50 PER ITEM

Truffle cheese and ham toastie

Cranberry mac and cheese bite (v)

Spinach and mushroom ciabatta pizza (v)

Beef brisket slider, tomato relish,
smoked applewood

Sweet potato and falafel slider, roasted
peppers, whipped avocado (v)

NIBBLE SELECTION

£5.50 PER PERSON

Shatta nut mix (v)

Truffle sage mushroom puffs (v)

Falafel picos (v)

Monkey nuts (v)

Mini chestnut tarts (v)

BRITISH CHEESE STATION

£5.50 PER PERSON

Blacksticks blue, Somerset brie,
Worcester Hop

Selection of breads and biscuits

Grapes, celery, dried fruit, nuts

Rhubarb and Bramley apple relish

Green tomato pickle