



Carpenters' Hall

BY SEARCYS

AUTUMN AND WINTER MENUS
2024/2025

Dining menu

Starters

Spiced potted shrimps
Toasted brioche

Seared mackerel fillet
Shaved fennel, dill oil

London Cured smoked salmon
Whipped horseradish, pickled cucumber

Seared king scallop
Sea vegetables, lobster bisque (supplement £5.00 per person)

Chicken, tarragon and wild mushroom terrine
House pickles, plum chutney

Gressingham duck rilette
Clementine, whipped duck parfait, toasted brioche

Venison carpaccio
St Ewes egg, parsnip, acorn and herbs

Salt baked heritage beets
Whipped rosary goat's cheese, toasted hazelnuts (v)

Smoked potato salad
Mushroom caviar, artichoke cream, leek oil (ve)

Grilled dressed leeks
Pickled walnut mayo, apples, crispy shallot, garlic croutons (ve)

(v) vegetarian (ve) vegan (veo) vegan option  Searcys signatures

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.





Dining menu

Fish Course

Pan-fried line-caught sea bass
Roasted fennel, fennel puree

Roasted Cornish hake
Jerusalem artichokes, red wine butter sauce

Cornish fish bouillabaisse
Mussels, clams, rouille

Portland crab tortellini
Fish reduction, chives, oyster leaf

Pan-fried cod
Crisp salt and vinegar potato terrine, crushed minted peas, caper and shallot emulsion

Roasted Loch Duart salmon
Colcannon, bearnaise sauce

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Dining menu

Main Course

Winter squash tortellini

Roscoff onions, confit garlic and sage vinaigrette (ve)

Wild mushroom and tarragon Wellington

Roasted squash puree (ve)

Salt baked celeriac and winter truffle spelt risotto

Aged parmesan, candied walnuts, turnip tops (v)

Seared sea trout

Winter greens, caper and shallot mash

Grilled fillet of hake

Braised fennel, pickled cockles seaweed tartare

Steamed cod

Leaf spinach, crushed pink fir potatoes, mussel
beurre blanc

Braised shin of veal

Cavolo nero, saffron risotto, gremolata

Confit Gressingham duck

Puy lentils, smoked pancetta, baby onions

Loin of Hereford beef

Beef cheek croquette, thyme roasted carrots, parsnip
puree, Maderia jus (supplement £5.00 per guest)

Suffolk free-range chicken

Autumn greens, potato gratin, cider sauce

Rump of Saltmarsh lamb

Samphire, wilted greens, girolles, tomato, caper and
mint jus (£3 supplement)

Norfolk bronze turkey

Chestnut stuffing, pigs in blankets and all the trimmings
(December only)

Braised Hereford beef short rib

Smoked garlic mash, caramelised shallot, roasted
parsnips, rosemary and pale ale jus



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Dining menu

Dessert

Gin and orange trifle
Tonka bean custard

Classic lemon tart
Blackberry rippled Chantilly

Burnt Cambridge cream
Vanilla shortbread

Islands dark chocolate delice
Kirsch-soaked cherries

Treacle tart
Stem ginger ice cream, caramelised ginger

Maple roasted pineapple
Coconut yoghurt, pomegranate, dried coconut

Artisan British cheeses
Seasonal chutney, seeded cracker
(£8.00 supplement per guest)

Savoury

Devils on horseback
Spicy tomato sauce

Classic Welsh rarebit
Toasted walnut bread, red onion chutney

Smoked haddock and mature cheddar arancini
Saffron crème fraiche

Whipped Oxford Blue
Malted fruit loaf, pickled grapes

Chargrilled goat's cheese
Hazelnuts, London honey and thyme

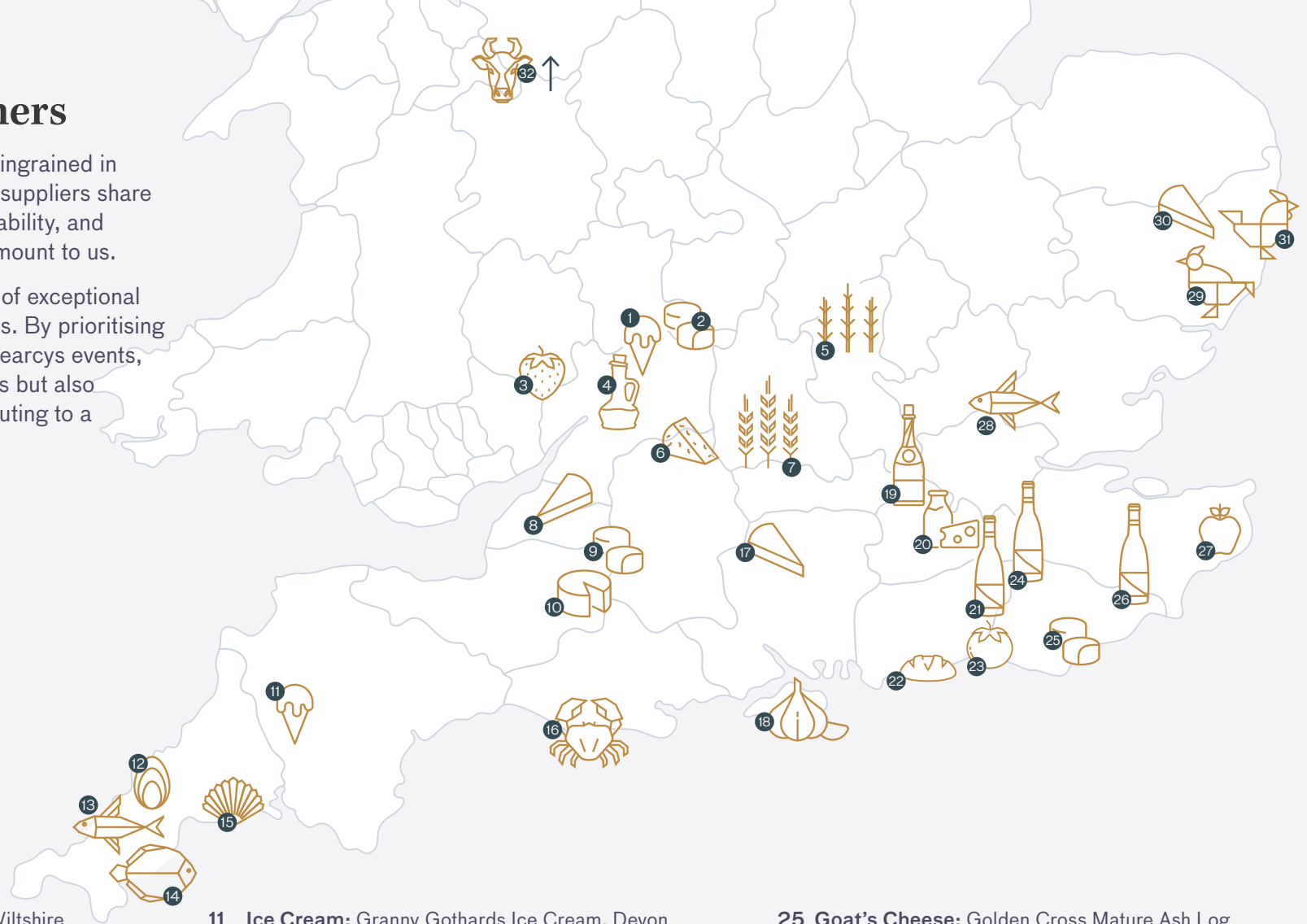
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Local British partners

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

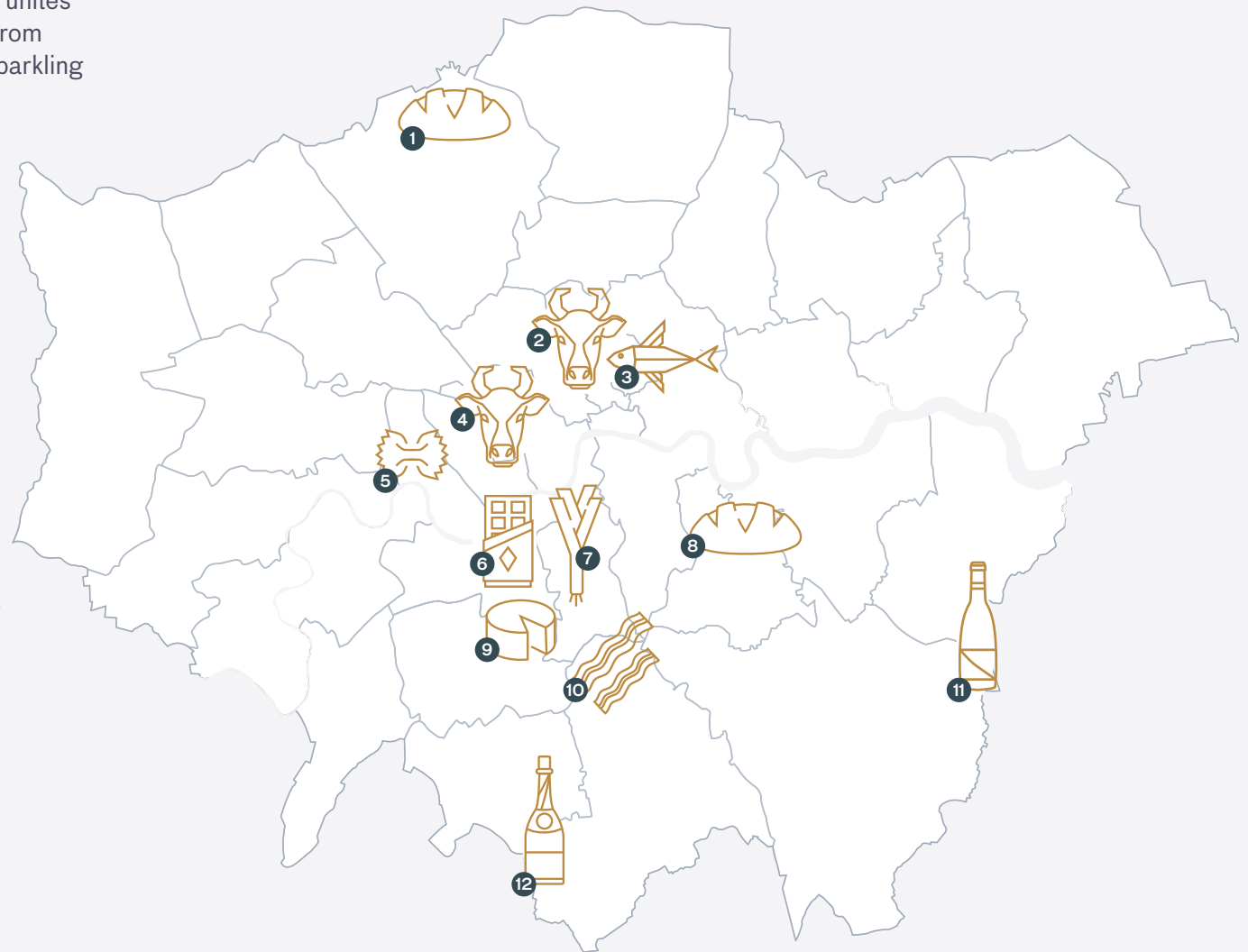
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guineafowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

Local London partners

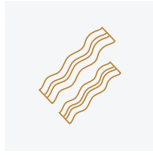
In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 Bakery:** Bread Factory
- 2 Meat:** Fenn's of Piccadilly
- 3 Fish:** Direct Seafood
- 4 Meat:** IMS Smithfield
- 5 Pasta:** La Tua Pasta
- 6 Chocolate:** Islands Chocolate
- 7 Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 Bread:** Paul Rhodes Bakery
- 9 Cheese:** Harvey and Brockless
- 10 Cured Meats:** London Smoke and Cure
- 11 Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 Searcys English Sparkling Wine:** Guildford Surrey





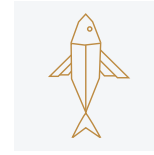
We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



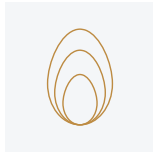
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



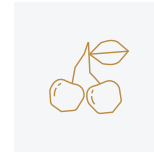
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



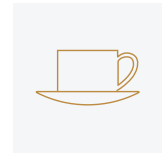
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



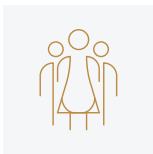
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised **£22k for our partner charities.**

*Make it Special.
Make it Searcys.*

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