



Barber-Surgeons' Hall

BY SEARCYS

SPRING AND SUMMER MENUS
2025

Canapés

Searcys classics

Free-range pork belly, crushed peas, apple salsa, crackling crumb (gf)

Cumbrian lamb and wild garlic Wellington

Atlantic prawn cocktail tart, lemon gel, bronze fennel

Smoked haddock, leek and chive tart

Salt-baked Jersey royals, wild garlic and chives (ve) (gf)

Wye Valley asparagus, summer truffle, pea cress (ve)

Savoury

Coconut tiger prawns, garlic and chilli aioli

Cornish crab, chilli fritter, Thai curry sauce

Smoked haddock arancini, parsley aioli

Roasted scotch fillet, beetroot compote, rosemary shortbread (gf)

Basil polenta cake with prosciutto, sun-dried tomato, bocconcini

Parma ham, Stilton, fig gel (gf)

Sun-blushed tomato muffin, pickled shallots (v) (gf)

Parsnip and sweet potato rosti, chilli chutney (ve) (gf)

Dessert

Spiced apple, raisin shortbread, toffee cream (ve) (gf)

Lemon meringue tart, raspberry marshmallow

Doughnut éclair, whipped blackberry parfait

Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb (ve) (gf)

(v) vegetarian (ve) vegan (veo) vegan option (gf) gluten-free  Searcys signatures

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





Bowl Food

Hot

Cumbria lamb Wellington, sweetbreads, white bean puree, basil oil

Searcys smoked ham croque monsieur, vine tomatoes, capers (gf)

Wye Valley asparagus, English feta, buckwheat (ve)

Cauliflower korma, smoked almond puffed rice, mango bhaji (ve) (gf)

BBQ pulled pork bun with winter rainbow slaw

Chargrilled harissa salmon, lemon Israeli couscous

Cold

Line-caught tuna spring roll, shiitake mushroom, whipped avocado (gf)

Hereford beef carpaccio, celeriac remoulade, quail's egg, beef crackling, marmite butter (gf)

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce (ve) (gf)

Dessert

Islands chocolate orange flowerpot, kumquats (v)

Eggy bread, caramelised banana, crispy hazelnuts (v)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (v)

Pear and cranberry mousse shortbread crumb (v) (gf)

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BBQ menu

Selection of dressing and dips will accompany the BBQ Menu

Meat

Grilled Turkish lamb kofta, mint yoghurt, pomegranate (gf)

Cajun butterflied chicken, summer slaw, coriander (gf)

Herefordshire beef chuck burger, applewood cheese, chilli and tomato jam

Grilled Cumberland ring, pink pickled shallots

Honey and sesame BBQ chicken skewers (gf)

Fish

Tandoori grilled salmon, coconut yoghurt (gf)

Miso-glazed haddock, sweet and sour lime (gf)

Charred mackerel, gooseberry relish (gf)

Banana leaf wrapped trout, ginger and lemongrass (gf)

Tiger prawn skewers, chilli, garlic, tomato glazed (gf)

Veg

Coriander and soy oyster skewers, ponzu dipping sauce (ve)

Miso-glazed tofu, crispy aubergine, spring onion (ve)

Glazed tikka tempeh, mango and lime salsa (ve)

Grilled hispi cabbage, rarebit, crispy leeks (ve)

Salads and sides

Roasted new potato, chive salad (ve) (gf)

Asparagus rainbow slaw (ve) (gf)

Roasted summer vegetable, lemon gremolata (ve) (gf)

Lemon and garlic couscous

Mexican corn salad (ve) (gf)

Tomato and red onion salad, baby mozzarella, wild garlic pesto (ve) (gf)

Grilled corn on the cob chilli and parsley butter (ve) (gf)

Thyme and garlic jacket potato (ve) (gf)

Dessert

Strawberry and hibiscus Eton mess (gf)

Triple chocolate mousse, honeycomb (gf)

Fresh fruit salad, lavender syrup (gf)

Lemon and raspberry trifle (gf)

Black forest fools (ve) (gf)

Pimm's jelly jars (ve) (gf)



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Fork Buffet

Meat

Grilled spicy spring chicken, fresh limes, roasted baby shallots (gf)

Stir-fried pork belly, spring onions and black beans (gf)

Hereford beef stroganoff, wild mushrooms, pickled baby onion, tarragon (gf)

Fish

King prawn and salmon fish pie (gf)

Green Thai haddock, green peppers and lemongrass (gf)

Teriyaki glazed salmon with crispy Asian vegetables and a honey chilli marinade (gf)

Vegetarian

Mediterranean grilled vegetable ratatouille with a piquant pepper sauce (ve)

Pea risotto with mint pesto and garlic oil (ve) (gf)

Grilled summer vegetable rigatoni (ve)

Red pepper mac and cheese (ve)

Tunisian tomato and red pepper bake with harissa and toasted pita (ve) (gf)

Sides

Braised baby potatoes, lemon, garlic and parsley (ve) (gf)

Roasted spring vegetables, chives, slow-roasted cherry tomatoes (ve) (gf)

Steamed rice, black eyed peas, and mint (ve) (gf)

Potato salad with red onion and whole grain mustard mayonnaise (ve) (gf)

Rocket with a classic French dressing (ve) (gf)

Greek salad with lemon couscous (ve)

Plum tomatoes, basil, black olive and sea salt croutons (ve) (gf)

Dessert

Rhubarb cheesecake, ginger and rhubarb compote (ve) (gf)

Double chocolate fudge brownie, pecan, cherry mascarpone (gf)

Peach Eton mess (ve) (gf)

Gooseberry fool, almond shortbread (ve) (gf)

Cherry and pistachio baklava

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Plated hero dishes

Starters

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots (v) Ⓢ

Lake District cured ham, fennel and carrot remoulade Ⓢ

Wye Valley asparagus, summer truffle sabayon (v) Ⓢ

Cornish crab, dill, caper and cured egg St Ewe's egg tart Ⓢ

Atlantic prawn cocktail, Exmoor caviar Ⓢ

Potted Suffolk chicken, pickled radish salad, toasted Wildfarmed sourdough Ⓢ

Mains

Spelt risotto, roasted courgette, peas, broad beans, English parmesan (v) Ⓢ

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad (ve) Ⓢ

Chalk Stream trout, Jersey royals, sea vegetables, seaweed tartare Ⓢ

Cornish hake, creamed potatoes, Wye Valley asparagus, herb beurre blanc Ⓢ

Salt marsh lamb rump, pulled shoulder croquette, samphire, tomato, caper and mint jus Ⓢ

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon chicken jus Ⓢ

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Plated hero dishes

Dessert

Coconut cake, coconut yoghurt, pineapple and chilli (ve) 

Classic lemon tart, raspberry ripple whipped mascarpone (v) 

Pimm's trifle 

Summer berry pavlova (ve) (gf) 

Islands dark chocolate fondant, cherry compote (v) 

Tonka bean panna cotta, poached Lincolnshire rhubarb (ve) (gf) 

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Dining menu

Starters

Pressed ham hock terrine, mustard, sweet pickled vegetables

Ballotine of Goosnargh chicken, rhubarb, hazelnuts (gf)

Confit Aylesbury duck, sour cherry puree, caramelised baby shallots, brioche (gf)

Smoked Scottish salmon, marinated beetroot, goat's cheese (gf)

Smoked trout rilette, crème fraîche, summer rémoulade (gf)

Marinated loch salmon, brown crab, pickled ginger, spring onions and coriander

Spiced potted crab, pickled radish, lemon jelly, sourdough shard

Chargrilled asparagus salad, sun-blushed tomato puree, lamb's leaf, carrot, bread croutes (v)

Crispy St Ewe's egg, grilled asparagus, truffle hollandaise, pea shoots (v) (gf)

Pea panna cotta, broad beans, pickled radish, mint and sunflower pesto (v) (gf)

Fish course

Steamed cod with cod brandade and seashore vegetables

Seared hand-dived scallop with pea puree and orange Jacqueline sauce (gf)

Grilled mackerel fillet with pickled gooseberries and celery salad (gf)

Confit of Scottish salmon with tomato tartar and samphire (gf)

Escabeche of red mullet with fennel cress (gf)

Beetroot glazed cod Veronique with almonds (gf)

Pan-seared hand-dived scallop with butternut squash and crispy bacon (gf)

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Dining menu

Main

Minted lamb rump crispy shoulder, rainbow chard, black carrot puree, micro mint

Seared venison loin, Jersey royals, asparagus, king mushroom, venison and juniper jus (gf)

Dingley-dell pork belly, wild garlic mash, peas a la francaise, calvados jus (gf)

Roasted loin of beef, artichoke puree, buttered greens, potato boulangère (gf)

Roasted corn-fed chicken, cocotte potato, spinach puree, confit young leeks, baby carrots (gf)

Pan-roasted guineafowl, butternut squash puree, smoked fondant potato, summer greens (gf)

Black olive crusted pollock, olive oil mash, slow-roasted tomato and aubergine caponata, salsa verde

Pan-roasted salmon, lemon scented spinach, dill and caper potato cake, salsa verde (gf)

Roasted bean cassoulet, chargrilled asparagus, cherry tomatoes, wild rocket (ve) (gf)

Smoked cheddar and spring onion croquette, cauliflower puree, crispy leeks (v)

Aubergine, ricotta and Mediterranean vegetable cannelloni, tomato passata, cheddar béchamel, herb crumb (v)

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Dining menu

Dessert

Trio of cherry

Mini cherry trifle, cherry sorbet, cherry Bakewell

Blueberry terrine, blueberry fool, blueberry macaroon

British summer fruit tasting plate

Pimm's jelly, mini strawberry pavlova, raspberry ripple ice cream (gf)

Banana tarte tatin, caramel ice cream, banana crisp

Passion fruit cheesecake, passion fruit puree with tropical fruit jelly (gf) (ve)

Savoury

Devils on horseback (gf)

Smoked haddock kedgeree

Wild mushrooms on toast with beurre rouge

Baked goat's cheese, red onion (gf)

Herring roe with capers and nut brown butter

Roscoff onion tart with sautéed chicken livers

Hen egg Florentine with crispy pancetta

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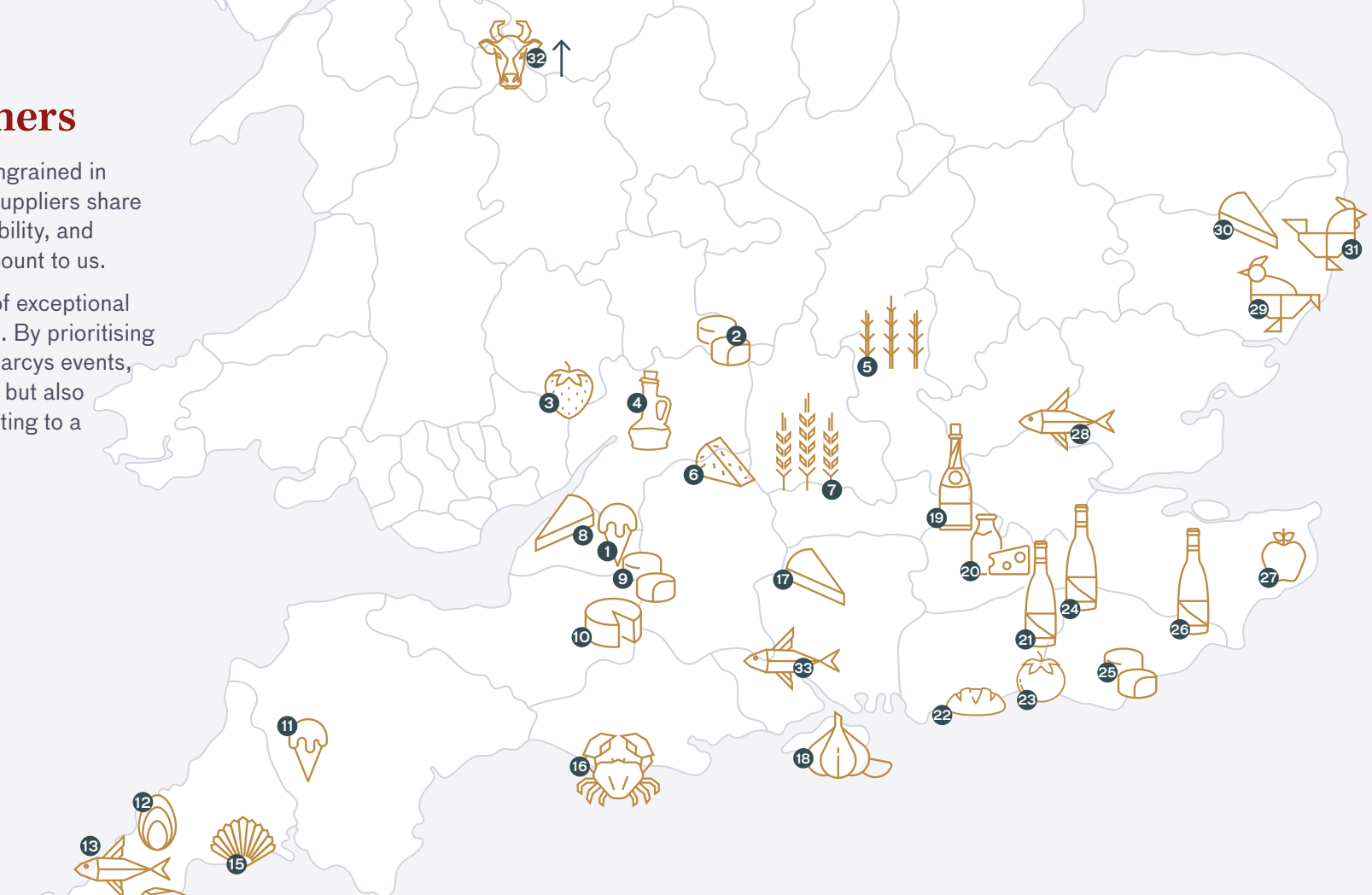
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Local British partners

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.

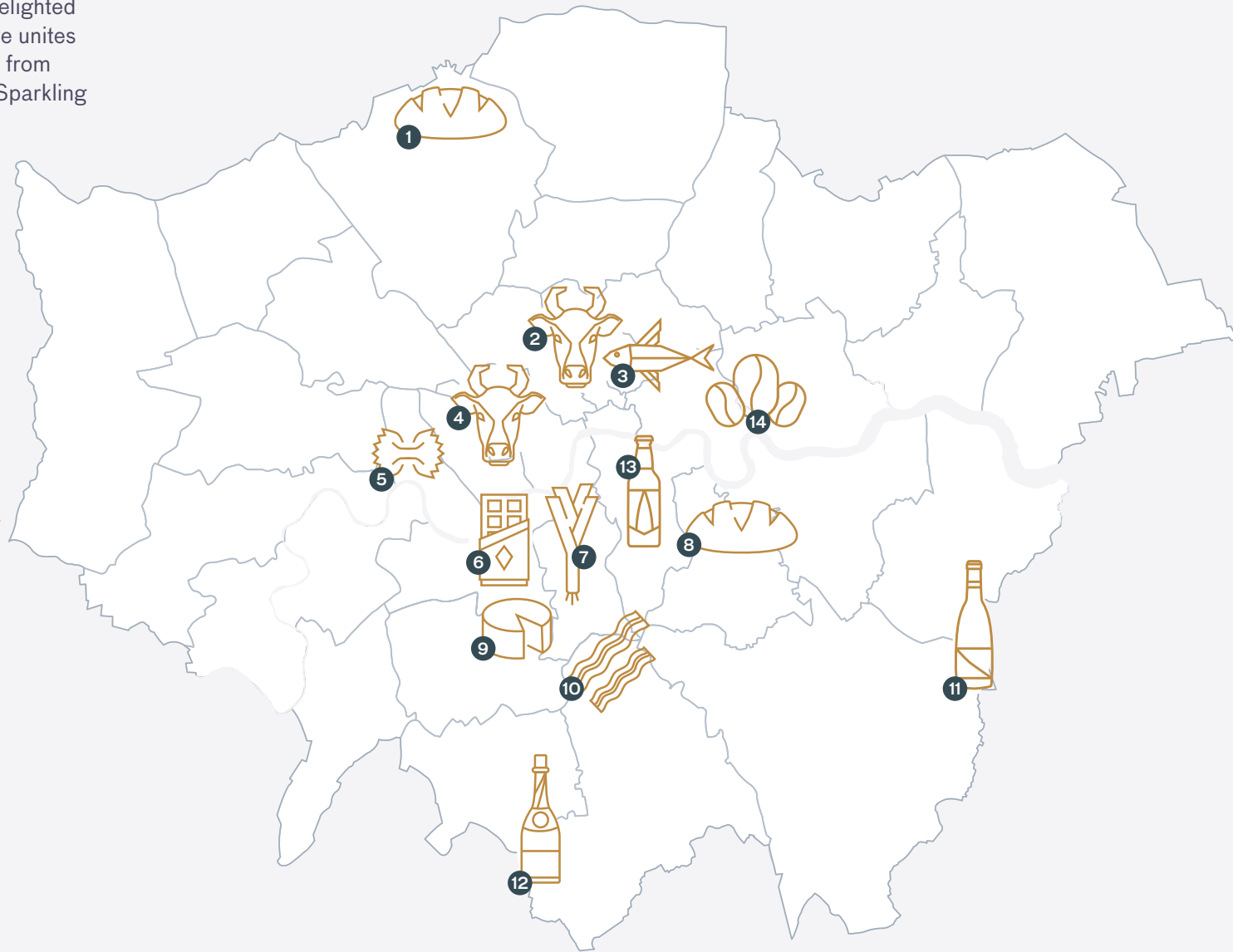


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| <p>1 Ice Cream: Marshfield Ice Cream, Wiltshire</p> <p>2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire</p> <p>3 Strawberries: Windmill Hill, Herefordshire</p> <p>4 Rapeseed Oil: Cotswolds</p> <p>5 Samphire: Mudwalls Farm, Warwickshire</p> <p>6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire</p> <p>7 Flour: Wildfarmed</p> <p>8 Soft Cheese: Bath Soft Cheese, Somerset</p> <p>9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset</p> <p>10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset</p> | <p>11 Ice Cream: Granny Gothards Ice Cream, Devon</p> <p>12 Eggs: St Ewe, Cornwall</p> <p>13 Fish: Flying Fish, Cornwall</p> <p>14 Brill: Newlyn, Cornwall</p> <p>15 Scallops: Cornwall</p> <p>16 Shellfish: Portland Shellfish, Dorset</p> <p>17 Soft Cheese: Tunworth Soft Cheese, Hampshire</p> <p>18 Garlic: Isle of Wight, Hampshire</p> <p>19 Searcys English Sparkling Wine: Guildford, Surrey</p> <p>20 Dairy: West Horsley Dairy, Surrey</p> <p>21 Wine: Albourne Estate, Sussex</p> <p>22 Bakery: Piglets Pantry, Sussex</p> <p>23 Heritage Tomatoes: Nutbourne Nurseries, Sussex</p> <p>24 Wine: Chapel Down and Balfour Vineyards, Kent</p> | <p>25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex</p> <p>26 Wine: Gusbourne Vineyard, Kent</p> <p>27 Apples: Kent</p> <p>28 Fish: Marr Fish, Essex</p> <p>29 Guineafowl: Suffolk</p> <p>30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk</p> <p>31 Chicken: Crown Farm, Suffolk</p> <p>32 Meat: Lake District Farmers</p> <p>33 Trout: ChalkStream Foods, Romsey</p> |
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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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters



inclusion
by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

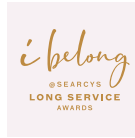


We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

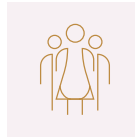
nurturing &
growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

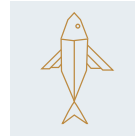


13 graduates from Hotel School are currently working in our business.

progressive
partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



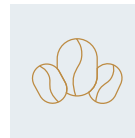
We promote mindful drinking by providing premium no- and low-alcohol options.



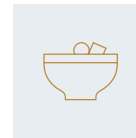
We will only use British RSPCA-assured fresh milk by the end of 2025.



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



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

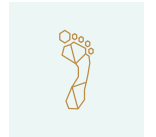
step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.