



# Saddlers' Hall

BY SEARCYS

**EVENT MENUS**

SPRING AND SUMMER 2026

# Canapés

## MEAT

Braised ham hock, piccalilli gel (cold)

Crisp Salt Marsh lamb, salsa verde (hot)

Smoked chicken, mango salsa, lime cracker (cold)

Asian chicken taco, kimchi (cold)

Aged long horn beef fillet, crispy potato, bearnaise (hot)

Classic Herefordshire beef tartare, cured egg yolk, caper shortbread (cold)

Ox cheek brioche sandwich, smoked onion crumb (hot)

Slow cooked Dingley Dell pork belly, wild garlic pesto (hot)

Cumbrian lamb shepherd's pie croquette, pickled samphire (hot)

## FISH

Exmoor caviar, salt and vinegar potato, chive crème fraiche (cold)

King prawn croquette, saffron aioli (hot)

London smoked and cured salmon, dill crème fraiche, fennel pollen (cold)

48 hour masala cod cheek, Parma ham (hot)

North Atlantic smoked fish pie, parsley emulsion (hot)

Coconut tiger prawns, lemongrass purée (hot)

Yellow fin tuna tartare, seaweed aioli, (cold)

Chalk Stream trout, horseradish, beetroot (cold)

Thai salmon fishcake, chilli and ginger gel (cold)

Chard mackerel, cucumber, chive (cold)

## (v) Vegetarian (ve) Vegan

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.





# Canapés

## VEGETARIAN

Wye Valley asparagus, summer truffle tartlet (v)

Nutbourne heritage tomato, tarragon potato salad, smoked tomato dressing (v)

Courgette, lemon and oregano terrine, whipped ricotta and salsa verde (v) (cold)

Oxford Blue croquette, onion jam (v) (hot)

Summer bubble and squeak, fried quail's egg (v) (hot)

Aubergine and sun-dried tomato scone, black olive, feta (v) (cold)

Heritage beetroot doughnut, whipped Ash goat's cheese (v) (cold)

## DESSERT

Searcys champagne and Hereford strawberry gelee (v)

Gooseberry and sesame meringue tart (v)

Yorkshire rhubarb and custard rice pudding (v)

Roast peanut and miso caramel tart (v)

White chocolate choux bun, English strawberry (v)

Sour cherry and hazelnut delice (v)

Coconut and mango madeleine (v)

Lemon and almond cake, raspberry gel (v)

Passion marshmallow (v)

Matcha and strawberry doughnut (v)

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# Bowl Food

## COLD

Courgette carpaccio, basil pesto, lemon (ve)

Nutbourne heritage tomatoes, panzanella salad (v)

St Ewe's devilled egg, Lake District cured ham, pickled mustard seeds

Chalk Stream trout rilette, fennel and capers salad, sourdough crisp

Grilled Sutton Hoo chicken Caesar, aged Parmesan

Ballotine of Goosnargh chicken, rhubarb, hazelnuts

Pea panna cotta, broad beans, pickled radish, mint and sunflower pesto

Escabeche of red mullet, fennel cress

Atlantic prawn cocktail, Exmoor caviar

Honey and mustard glazed ham hock, summer slaw

## HOT

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Gnocchi, caponata, plant-based feta, toasted pine nuts (ve)

Chalk Stream trout, grilled sweet corn, roasted peppers

Cockles and mussels spring cassoulet, tomato and herbs

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

Slow-cooked lamb shoulder, buttered mash, pea and mint velouté

Roasted Scottish salmon, dill and caper potato cake, salsa verde

Black olive crusted pollock, slow-roasted tomato and aubergine caponata

Chinese five-spiced duck, grilled watermelon, watercress dressing

Grilled satay Sutton Hoo chicken, bok choy, peanut and miso dressing

Classic Cumberland sausage, potato purée, red onion jus

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# Bowl Food

## DESSERTS

Coconut and cardamon rice pudding, Yorkshire rhubarb (ve)

English summer pudding, Chantilly cream (v)

Chocolate and espresso delice, honey poached apricots, crème fraiche (v)

Passion fruit cheesecake, toasted coconut (v)

Sour cherry bakewell tart, dark chocolate sorbet (v)

Grilled English peach Eton mess, lemon verbena (v)

Lemon curd panna cotta, raspberry and hazelnut macaron (v)

Pineapple tarte tatin, coconut sorbet, pineapple and chilli salsa (v)

Blood orange delice, burnt orange macaroon (v)

Textures of rhubarb, set tonka bean custard (v)

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# Fine Dining

## STARTERS

### Meat

Sutton Hoo chicken press, broad bean and lemon salad, crispy chicken skin

Smoked duck ham, pickled kohlrabi, apricot gel, sourdough

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, Wildfarmed sourdough

Potted confit duck, smoked duck ham, parsley aioli, pickled nectarines

Smoked chicken ballotine, spring piccalilli, crispy skin, spring salad

English asparagus, St Ewe's egg, crispy Parma ham, black truffle

### Fish

Cornish crab, pink grapefruit, compressed fennel, chive oil

Smoked mackerel, Yorkshire rhubarb, English heritage radish, dill oil

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, watercress

Cornish mackerel, dill and potato salad, roasted heritage beetroot, horseradish cream

Scottish smoked salmon, soft quail's egg, lemon crème fraiche, salmon skin crackling

### Vegetarian

Nutbourne heritage tomatoes, goat's curd, black olive tapenade

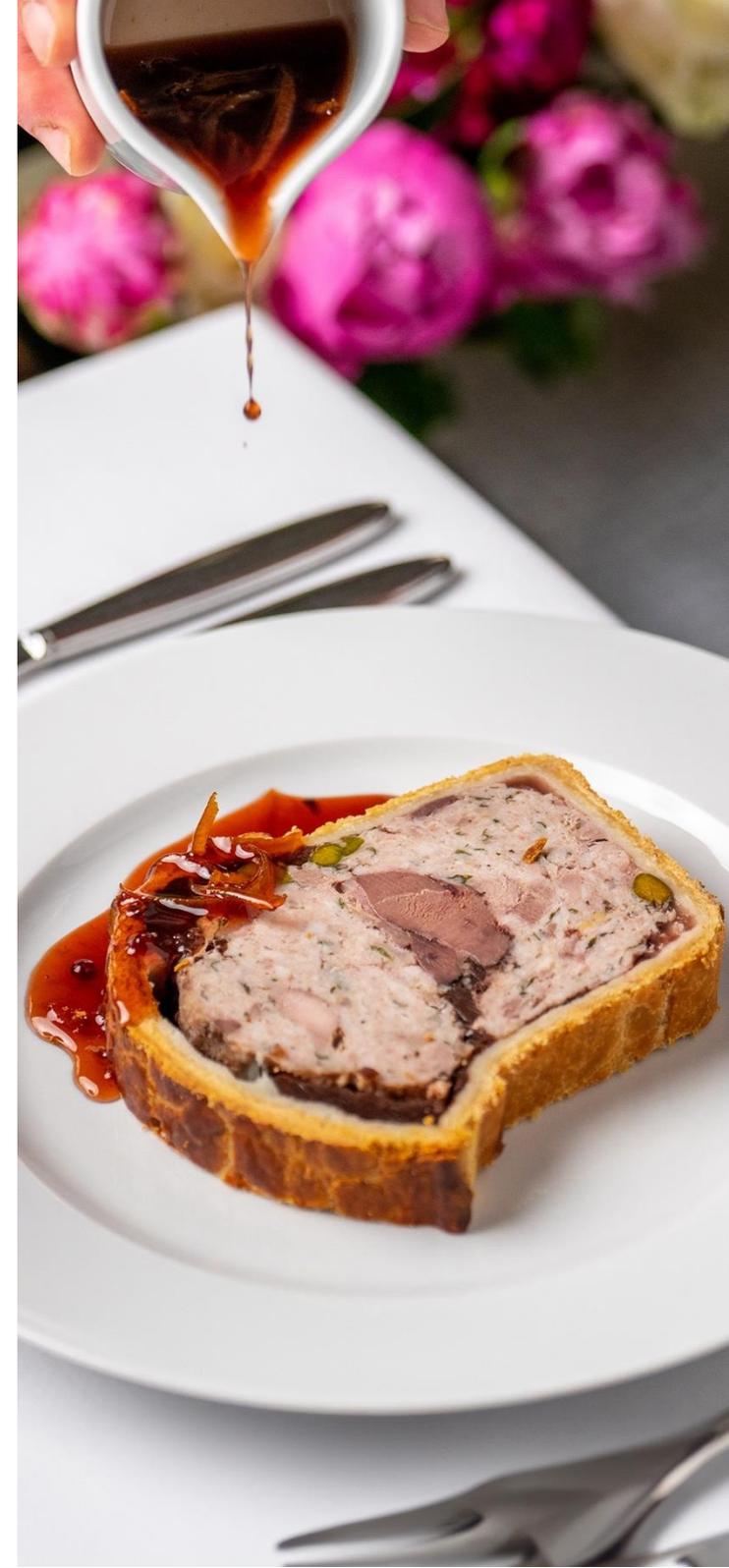
Courgette cannelloni, basil and feta mousse, smoked almonds, shallot vinaigrette

Nutbourne heritage tomato, whipped feta, black olive crumb, basil

Wye Valley asparagus, pea panna cotta, ricotta, gremolata

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# Fine Dining

## FISH COURSE

Steamed cod with cod brandade, pickled seasonal vegetables

Seared hand dived scallop, English peas, black pudding

Grilled spiced Scottish salmon, mango chilli salsa

Escabeche of seabass, fennel cress

Yellow fin tuna tartare, wasabi, game chips

Lobster ravioli, champagne and dill sauce

Masala pollock, sweet and sour carrot

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# Fine Dining

## MAIN

### Meat

Salt Marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus

Suffolk chicken breast, peas and bacon, champ potato, chicken velouté

Chinese five-spiced duck, apricot and summer squash purée, duck leg hash, bok choy

Seared beef loin, beetroot gratin, asparagus, beef shin bonbon, beef jus

Sutton Hoo chicken breast, leg Kiev, smoked garlic fondant, spring cabbage

Salt Marsh lamb cutlet, crisp lamb breast, minted pea purée, wild garlic potato terrine

Dingley Dell pork belly, colcannon potato, spiced crab apple, summer squash purée

### Fish

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde

Seared cod supreme, crispy cod cheek, dill pomme purée, braised leeks, split chive cream

Roast seabass, buttered fondant, spinach purée, vine tomatoes, Cornish crab beignets

Seared sea trout, chive & lemon Jersey Royals, courgette and shrimp sauce

### Vegetarian

Lentil dhal, cauliflower, spinach, onion bhaji, coconut yoghurt (v)

Primavera spelt risotto, broad beans, peas, asparagus, lemon ricotta, herb oil (v)

Spring gnocchi, peas, mint, asparagus velouté (v)

Lemon and courgette risotto, grilled asparagus, wild garlic pesto (v)

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# Fine Dining

## DESSERTS

- Strawberry and matcha cheesecake, almonds, wild strawberry sorbet (v)
- Peanut and miso caramel tart, dark chocolate sorbet (v)
- Textures of rhubarb, set tonka bean custard (v)
- Blood orange delice, burnt orange macaroon (v)
- Chocolate fondant, cherry and white chocolate centre, cherry ice-cream (v)
- English peach Eton mess, lemon verbena (v)
- Pan Perdu, banana ganache, hazelnut nut, milk chocolate (v)
- Pimm's roulade, black pepper and strawberry curd, vanilla ice-cream (v)
- Searcys champagne and summer berry jelly, almond madeleines, Dorset clotted cream (v)
- Lemon tart, raspberries, crème fraiche (v)
- Basque cheesecake, sour cherry compote, hazelnut tuile (v)
- Chocolate and espresso delice, honey poached apricots, crème fraiche (v)
- Lemon baked cheesecake, raspberry macaroon, toasted meringue (v)
- Pineapple tarte tatin, coconut sorbet, pineapple and chilli salsa (v)
- Vanilla panna cotta, mango gel, guava sorbet, passion fruit crumb (v)
- Set rice pudding bavois, summer raspberries (v)
- Classic milk chocolate tart, crème fresh (v)

## Savoury

- Devils on horseback, roasted red pepper sauce
- Crispy trout kedgeree
- Wild mushrooms on toast, tarragon, pink peppercorn sauce
- Goat's cheese and apple beignets, shallot jam
- Whipped cod roe, capers and nut-brown butter
- Roscoff onion tart, sautéed chicken livers
- Black pudding and caramelised apple bonbon

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# SUSTAINABILITY PLEDGES 2026

## inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

## nurturing & growing talent



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



We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.



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



We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

## 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.



Committed to only using Wild Farmed flour in all our onsite cookery.



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 signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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 only use British RSPCA-assured fresh milk.



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 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO2 footprint, measured via Nutritics.

## step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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

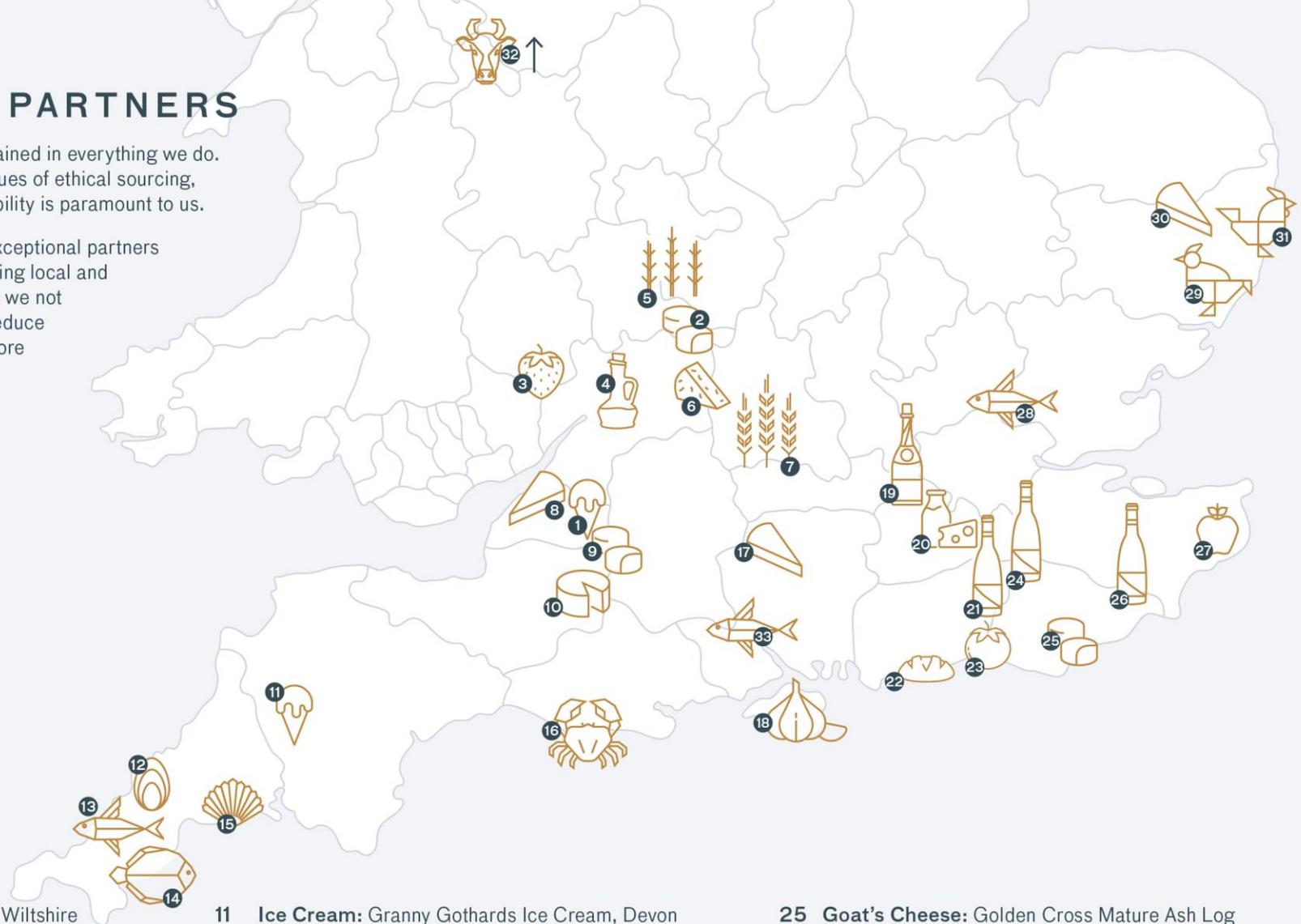


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

# 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
- 33 **Trout:** ChalkStream Foods, Romsey

# 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



*Make it Special.  
Make it Searcys.*

## Saddlers' Hall

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