



VINTNERS' HALL

EVENT MENUS  
SPRING AND SUMMER 2026

# Canapés

## PLANT-BASED / VEGETARIAN

Wye Valley asparagus, summer truffle tartlet (v)

Heritage tomato, fondant potato, vanilla tomato dressing (ve)

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

Truffled mac 'n' cheese croquette (v)

Beetroot meringue whipped goat's curd, nibbed pine nuts (v)

Wild mushroom, garlic and thyme bouchées (v)

Roquefort gougères, candied walnut (v)

Polenta crostini, smoked aubergine caviar, cornichon and artichoke salsa (v)

Buckwheat blini, pea panna cotta, candied olives (v)

Mini latkes with avocado mousse, spiced tomato relish (v)

## MEAT AND FISH

Smoked salmon with miso butter, watercress blini

Miniature onion tart, Welsh rarebit

Hereford bavette tartare, confit St Ewe's egg yolk

Cumbrian lamb shepherd's pie croquette, pickled samphire

Thai chicken with lemongrass, sweet cucumber dipping sauce

Crayfish, papaya, chilli, coriander and coconut, corn cup

Spiced pork empanadas, avocado relish

Cornish crab with ginger and sesame beignet, wasabi mayo

Rosemary mini muffin with smoked chicken, coriander and mango

Cured nori salmon, miso crème fraiche

### (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

## DESSERT

Searcys champagne and strawberry gelee

Gooseberry and sesame meringue tart

Yorkshire rhubarb and custard rice pudding

Opera black sesame and cherry jelly, Kirsch cherry compote

Peach and lemon verbena panna cotta, walnut biscotti

Apricot mousse, vanilla sponge, apricot jelly and Brazil nut crumble

Baked blueberry cheesecake, clotted cream and blueberry crush

Pineapple tart tatin, salted caramel, coconut cream

Jamaican cake, crème diplomat, burnt white chocolate



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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 caper salad, sourdough crisp

Prawn cocktail, avocado mousse, soft boiled quail egg, focaccia

Chicken with pistachio and pancetta ballotine, wild mushroom, date chutney and crispy chicken skin

Poached sea trout with pickled kohlrabi, avocado mousse, candied lemon

Whipped Picos blue, candied celery, pickled walnut, apple on fruit cake

Rare roast beef, crunchy mixed leaf, Colston Basset stilton and English mustard dressing

Goat's cheese panna cotta, griddled butternut squash

## HOT

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

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

Chalk Stream trout, grilled sweet corn and roasted peppers

Cockles and mussels, spring cassoulet, tomato and herbs

Salmon and dill fish cake with parsley seasonal potatoes, minted crushed peas, lemon and caper

Bangers 'n' apple mash, caramelised onion gravy, crispy shallots

Nduja and tomato croquette, roquette and pine nut

Griddled king oyster mushroom, whipped goat's curd, shallot dressing

Welsh rarebit arancini, Asian pear and walnut salsa

Beef Wellington, spring greens, truffle and madeira jus

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# Bowl Food

## DESSERTS

Coconut and cardamom rice pudding, Yorkshire rhubarb (ve)

Summer pudding, Chantilly cream

Chocolate and espresso delice, honey poached apricots, crème fraiche

Peach and lemon verbena panna cotta, chocolate dipped biscotti

Lemon tart, raspberries, crème fraiche

Searcys champagne and strawberry gelee

Opera black sesame and cherry jelly, Kirsch cherry compote

Apricot mousse, vanilla sponge, apricot jelly and Brazil nut crumble

Baked blueberry cheesecake, clotted cream and blueberry crush

Jamaican cake, crème diplomat, burnt white chocolate



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# Fine Dining

## STARTERS

Nutbourne heritage tomato, whipped feta, black olive crumb, basil (ve)

Wye Valley asparagus, pea panna cotta, whipped ricotta, mint and caper gremolata (v)

Wasabi Chalk Stream trout gravadlax, butter milk, cucumber, radish, watercress

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

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

Smoked duck breast, fennel and celery remoulade, pickled apple, golden raisin granola

Feta and caramelised red onion tartine, slow-roasted cherry tomato and watercress salad with pinenut and candied orange

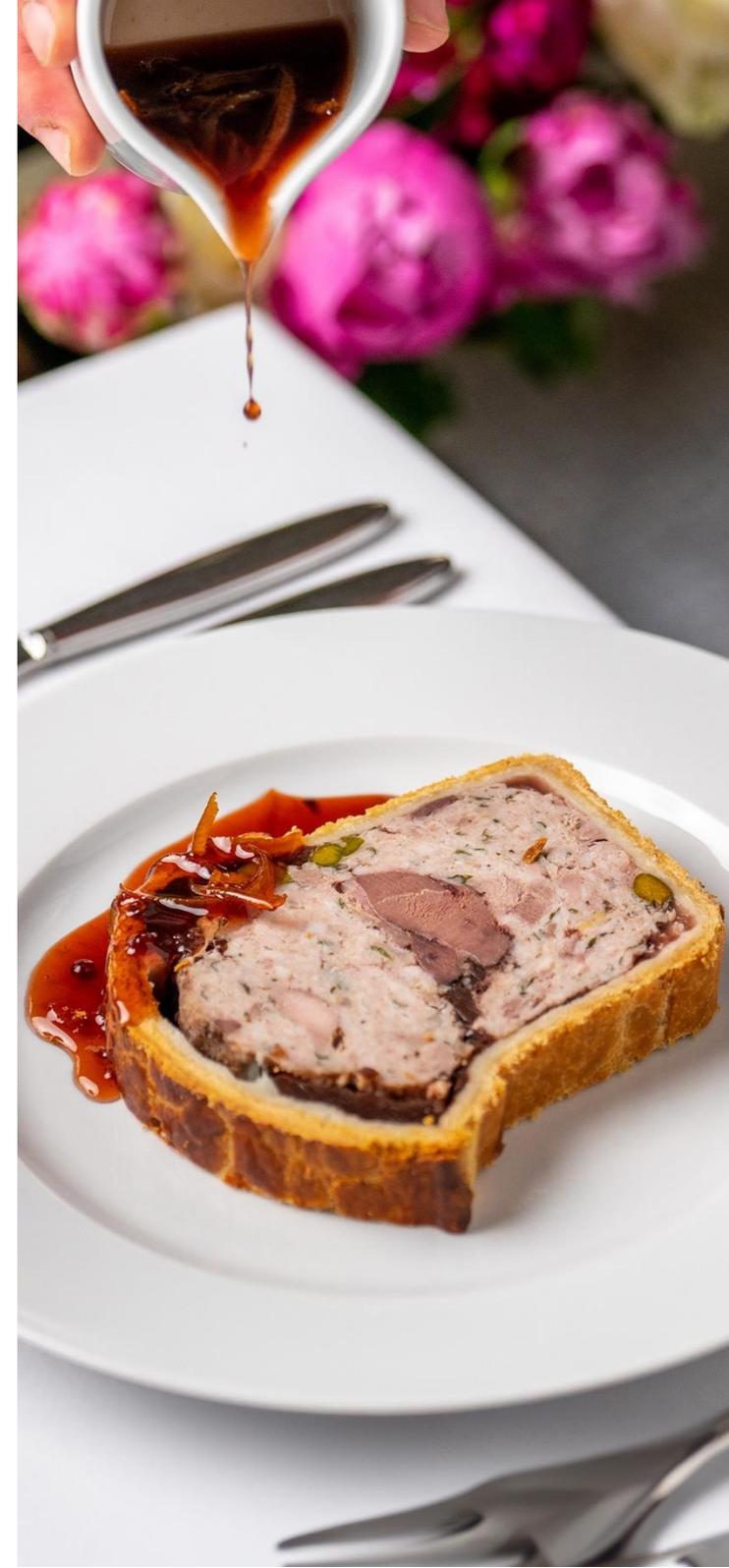
Salmon and nori seaweed mosaic, pickled cucumber pearls, caviar crème fraiche

Broad bean, pea and goat's curd tart, Lake District ham, anchovy, crème fraiche

Treacle cured carpaccio beef, watercress crème fraiche and horseradish

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# Fine Dining

## MAIN

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

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

Cornish hake, seasonal new potatoes, sea vegetables, brown shrimp, lemon beurre blanc

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

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

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

Molasses cured striploin of beef fondant potato, salsa verde spring greens, charred tender broccoli, Maderia jus

Duck leg confit, peas, broad beans, baby onions, wilted baby gem, Violette potato, sherry vinegar jus

Pork tenderloin, saffron mash, sprouting broccoli, Provençal olives, vine tomatoes and basil

Supreme guinea fowl, warm salad of nicoise, oven dried baby tomato, quail's egg, green olive gremolata, aged balsamic jus

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# Fine Dining

## DESSERT

Searcys champagne and summer berry jelly, almond madeleines, Dorset clotted cream

Lemon tart, raspberries, crème fraiche

Chocolate and espresso delice, honey poached apricots, crème fraiche

Opera black sesame and cherry jelly, Kirsch cherry compote

Peach and lemon verbena panna cotta, chocolate dipped biscotti

Apricot mousse, vanilla sponge, apricot jelly and brasil nut crumble

Baked blueberry cheesecake, clotted cream and blueberry crush

Strawberry cheesecake dome on a coconut biscuit, toasted nipped coconut

Red rose and lemon mousse with shortbread biscuits

Pineapple tarte tatin, salted caramel, coconut ice cream

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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.

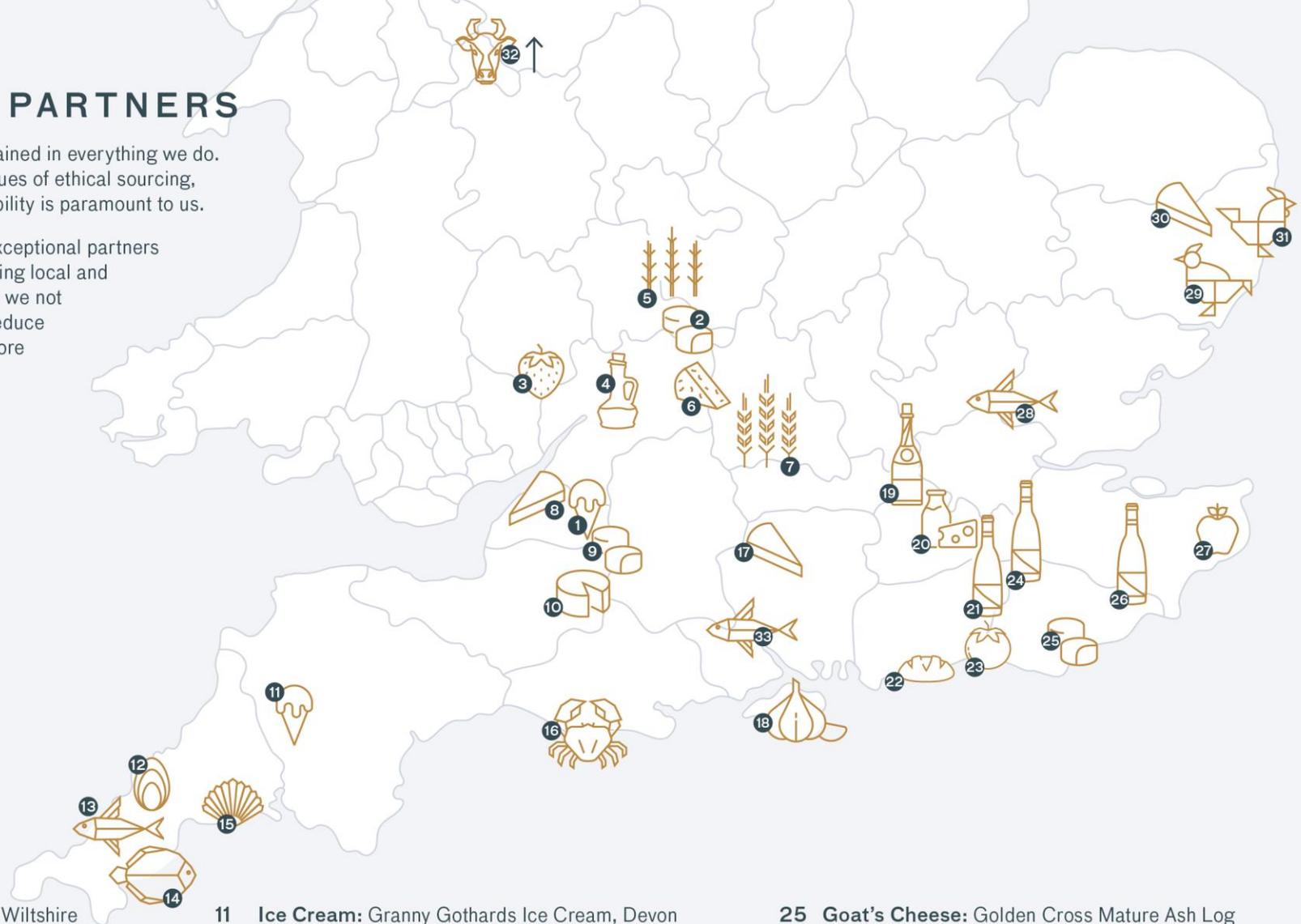


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

# 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

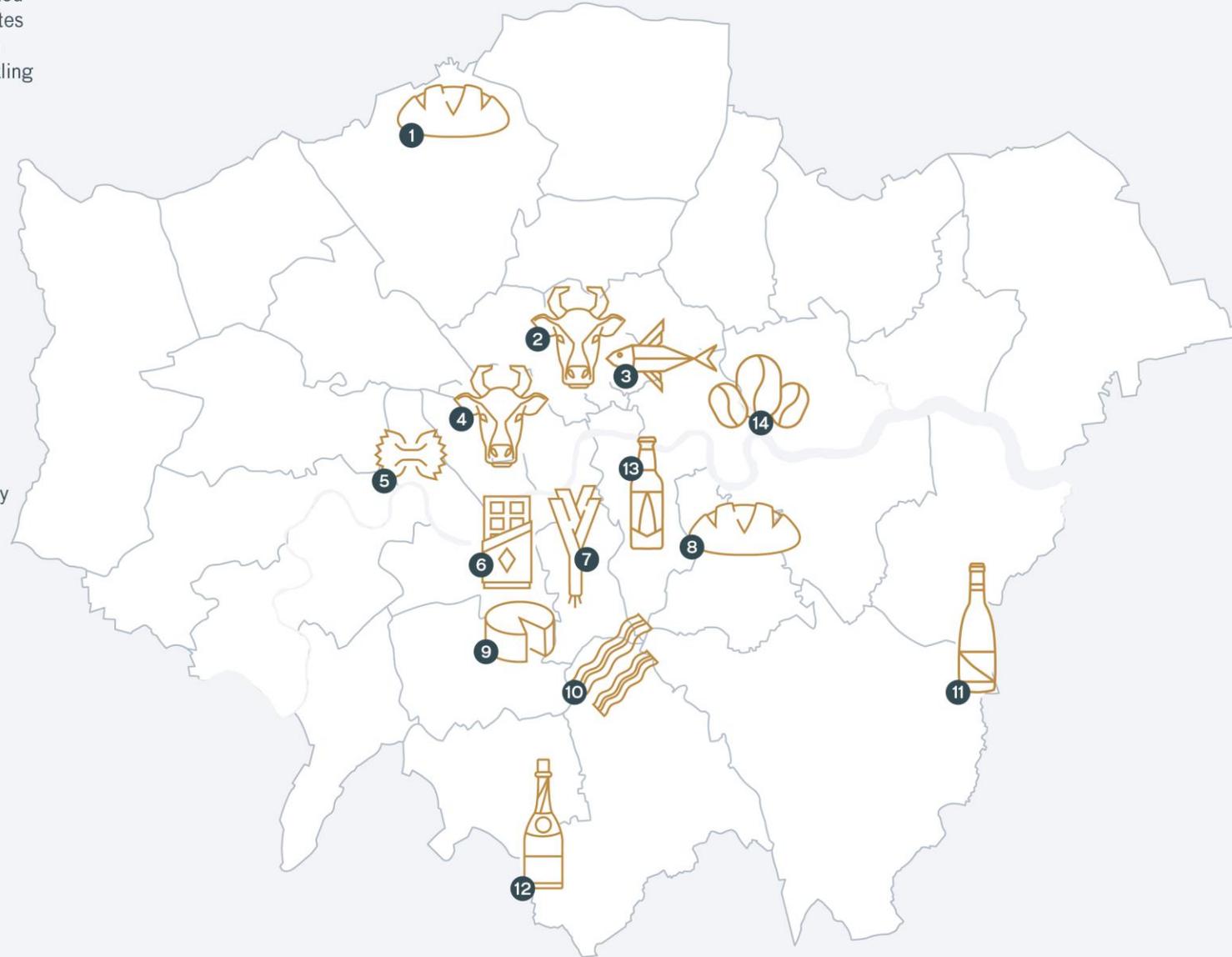
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** 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 **Guinea fowl:** 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





## VINTNERS' HALL

Please contact us for any other catering requirements, we can put together a bespoke quote for drinks receptions, dinners and more.

Alternatively, if you are looking for a venue for your meeting or event we have a range of beautiful spaces at Vintners' Hall. We look forward to speaking to you soon.

020 7248 4704

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**SEARCYS**

LONDON