

SURVEYORS HOUSE

AT RICS WESTMINSTER

EVENT MENUS

AUTUMN AND WINTER MENUS

BY SEARCYS

WELCOME TO SURVEYORS HOUSE AT RICS WESTMINSTER

Part of London's hospitality for over 175 years, Searcys operates award-winning restaurants and venues in unique, historic venues across the UK. With over 20 locations including The Pump Room, the Gherkin, the Barbican, and Europe's longest Champagne bar at St Pancras International, each Searcys venue offers indulgent dining experiences with fresh, sustainable dishes and extensive Champagne and wine lists.

Surveyors House at RICS Westminster is a magnificent Victorian building featuring original charm such as a marbled reception, mosaic-tiled lobby, listed gold lift, grand lecture hall, and library. Equipped with state-of-the-art AV facilities, our venue ensures seamless presentations and memorable experiences. Our innovative catering complements any event, with the Terrace providing stunning views of Parliament Square and Big Ben.

Host your corporate event or special celebration at Surveyors House for a prestigious setting that will impress your guests. Contact us today to discuss your event needs and create an unforgettable experience.





REFRESHMENTS AND BREAKS

Prices per person, net prices

REFRESHMENT BREAKS

JING Tea, Extract coffee, whole fresh fruit	4.75
JING tea, Extract coffee, biscuit selection	4.50
JING tea, Extract coffee, mini pastries	6.75
JING tea, Extract coffee, cake	6.75
Still or sparkling water (1L)	3.30
Fruit smoothies (0.2L)	3.75
Fruit juice Available: orange, apple, mango and pineapple	2.75
Fresh lemonade	2.50

FOOD

Fresh pastries (v)	4.25
Scones, clotted cream, preserves (v)	4.75
Blueberry or flowerpot muffins (v)	4.25
Home-made cake selection (v)	5.50
Lemon cake (gf)	5.50
Whole fruit (v)	3.00
Sliced fresh fruit platter (v)	5.00
Individual organic yoghurts (v)	3.75
Spiced nuts, crisps, olives (v)	6.95

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge or add one to your breaks for just £1.25 per person?

Raspberry and lime shot (v)

Fruit salad (ve)

Fruit and berry smoothie (ve)

Blackcurrant crumble (gf) (ve)

Lemon cake (gf)

AFTERNOON TEA

Jubilee afternoon tea 22.00

Finger sandwiches: smoked salmon and dill crème fraiche on rye, ham and mustard, cucumber and chive cream cheese (v)
Salted caramel éclair
Chocolate and pistachio marquise
Scones, clotted cream, strawberry jam
A selection of Novus teas

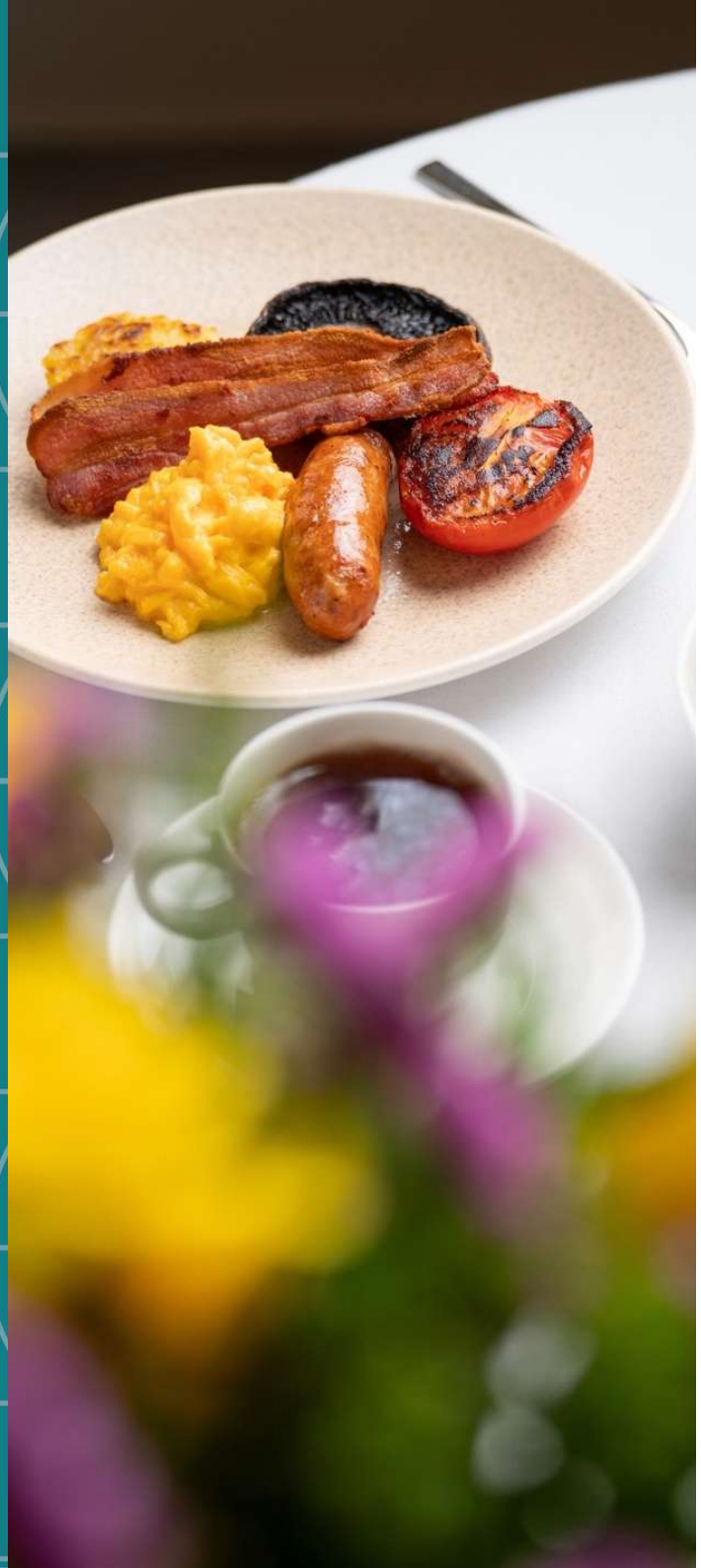
Champagne tea 28.00

A glass of Champagne
Finger sandwiches: smoked salmon and dill crème fraiche on rye, ham and mustard, cucumber and chive cream cheese (v)
Salted caramel éclair
Chocolate and pistachio marquise
Scones, clotted cream, strawberry jam
A selection of Novus teas



(v) vegetarian (ve) vegan (gf) gluten-free (df) dairy-free (nf) nut-free (ave) available as vegan (agf) available as gluten-free

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.



BREAKFAST MENUS

Kickstart the day ahead with a choice of healthy or traditional breakfast dishes

Breakfast brioche roll 5.75
Lake District farms smoked bacon *or*
Cumberland sausage

Vegetarian brioche roll 5.75
Omelette with sautéed mushroom and
baby spinach (v)

Vegan breakfast roll 5.75
Vegan Cumberland sausage, baby spinach,
sautéed mushroom (df) (ve)

Simple continental breakfast 14.50
Mini viennoiserie, fruit salad
Novus tea, Extract coffee and fresh orange juice (v)

Deluxe breakfast 17.00
Mini viennoiserie, fruit salad, yoghurt,
berry and granola pots
Jing tea, Extract coffee and fresh orange juice (v)

Simple English breakfast 14.50
Lake District farms smoked bacon and
sausage, scrambled egg
Jing tea, Extract coffee and fresh orange juice

Healthy starts 14.50
Kefir, mango compote, coconut (v)
Turmeric, ginger and orange shot (df) (ve)
Banana and blueberry smoothie (v)
Sliced fresh fruit plate (ve) (df)
Greek yoghurt, blueberry compote and
granola pot (v)

Full English breakfast 20.00
Free-range scrambled eggs, black pudding,
Wiltshire bacon, Cumberland sausage,
mushrooms, tomatoes, hash brown
Freshly baked bread, butter, preserves and
marmalade
Novus tea, Extract coffee, orange juice

Vegan breakfast 18.50
Vegan sausage, beans in tomato and herb sauce,
hash brown, sautéed mushrooms
Freshly baked bread, preserves and marmalade
Novus tea, Extract coffee, orange juice (df) (ve)

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DAY PACKAGES

DAYTIME CLASSIC CATERING PACKAGE

47.75 per person

Includes:

On arrival: JING tea, Extract coffee and mini pastries

Mid-morning: JING tea, Extract coffee and biscuit selection

Working lunch: Chef's selection of three sandwiches and wraps (vegan/vegetarian, meat, fish), two finger food items, one salad and whole fruits

Mid-afternoon: JING tea, Extract coffee and biscuit selection

Still and sparkling water throughout the day

DAYTIME DELUXE CATERING PACKAGE

59.00 per person

Includes:

On arrival: JING tea, Extract coffee and mini pastries

Mid-morning: JING tea, Extract coffee and biscuit selection

Hot and cold fork buffet menu (vegan/vegetarian, meat, fish mains), two salads, sides and dessert

Mid-afternoon: JING tea, Extract coffee and mini cakes

Still and sparkling water throughout the day

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WORKING LUNCH – FINGER FOOD SELECTOR

The chef's daily selection

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad and whole fruits.

Chef's choice minimises food wastage as well as being cost-effective for you.

29.50 per person
Minimum 10 guests

If you prefer to make your selection from the menu, there is a supplement charge of £2.25 per guest.

Supplement options

Additional sandwich	3.75
Additional finger food	4.50
Additional salad	4.50
Additional dessert	4.50

FINGER FOOD SELECTOR

Cold

Coronation prawn roll

Sourdough toast, smoked salmon, apple and crème fraiche

Goat's cheese tart, mint and pea pesto (v)

South Indian coconut chicken, mint yoghurt, tamarind chutney

Ciabatta crostini, caponata, olive tapenade (ve) (df)

Smoked mackerel, watercress, mustard, brioche roll

Wholemeal toast, ham hock and tartar sauce

Miniature tart tonnato with chopped tuna and capers

Guacamole, white bean, tortilla, piquillo pepper pot (ve)

Ricotta and grilled aubergine crostini with mint and fresh lemon zest (v)

Hot

Merguez chicken skewer

Meatballs marinara

Tandoori paneer skewer, tamarind chutney (v)

Teriyaki salmon skewers

Halloumi and tomato skewer, wild oregano and tomato fondue (v)

Miniature tart Alsace

Cauliflower cheese fritters (v)

Salmon and pancetta parcel with honey mustard mayo

Mini sausages, glazed with Korean BBQ sauce and toasted sesame

Maroc olive, halloumi and chickpea fritter (v)

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SALADS

Salad gourmand (df) (nf)

New potato with dill crème fraiche (v) (nf)

Salad Mediterraneo (nf) (df)

Roast pepper caprese (nf)

Radicchio, fine bean, walnut salad, crumbled blue cheese and aged balsamic (v) (nf)

Orzo sunshine salad (v) (nf) (df)

Garden salad (ve) (df) (nf)

Mixed bean, rocket, sundried tomato (ve) (df) (nf)

Japanese vegetable and pea shoot salad with goma sesame dressing (ve) (df)

Ancient grain tabbouleh (ve) (df) (nf)

DESSERTS

Madeleine (v)

Cherry and almond cake (v)

Salted caramel éclair (v)

Lemon crème brûlée (v)

Carrot cake (v)



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HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

£38.50 per person
Minimum 20 guests

Choose one buffet option and one pudding

Add an additional main dish: £8.50 per person

Menu 1 | Portofino

Beef brasato with San Marzano tomatoes and white beans (gf)

Fillet of cod, caper and tomato sauce, finocchio, crisp anchovies (gf)

Chestnut mushroom and mascarpone lasagne (v)

Tuscan roast potatoes (ve)

Salad Mediterraneo (ve)

Panzanella (v) (df)

Menu 2 | British Isles

Chicken, leek and barley hot pot

Fillet of cod, vegetable, kale and crème fraiche chowder (gf)

Wild mushroom and puy lentil pie, toasted pumpkin seed, sesame and stilton crumble (v)

Charlotte potatoes with olive oil (ve)

Cos lettuce, fine bean, Parmesan salad with croutons (v)

Cucumber and herb leaf salad (ve) (df)

Menu 3 | Vegan

Wild mushroom ragu with trofie pasta and rosemary picada (ve)

Moroccan vegetables roasted with onion seeds, giant couscous, roast pepper sauce, minted feta (ve)

Bombay potato, cauliflower, okra, mango masala, pilau rice (ve)

Rosemary potatoes (ve)

Buckwheat and red rice tabbouleh (ve)

Heritage tomato, coriander and pomegranate salad with dukkah spice (ve)

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HOT AND COLD FORK BUFFET MENU

Menu 4 | Riviera

Cassoulet de poulet

Filet du saumon, lentille du puy, sauce champignon

Tarte gruyere, poireaux et noisettes (v)

Pommes de terre sautées (ve)

Salade niçoise aux artichauts (ve)

Salad herb fines (v) (ve)

Menu 5 | Morocco

Baharat chicken with chickpeas and padron peppers (gf)

Sea bream with sumac spice, sun dried tomatoes, saffron sauce (gf) (df)

Chargrilled halloumi, giant couscous, tagine sauce (v)

Dukkha spiced potatoes (d/f)

Bulgar wheat and red rice tabbouleh (ve) (df)

Fattoush salad (ve) (df)

Menu 6 | Aegean

Lamb and grilled aubergine stifado (d/f)

Hake marinated in Greek oil and wild oregano, sun dried tomatoes and florina peppers (d/f)

Vegetable and mountain lentil pastitsio (v)

Potato fine bean and pickled pepper salad (ve)

Feta and kalamata olive salad (v)

Tzatziki, hummus, baba ghanoush (v)

Puddings

Blackberry compote, muscavado rubble, vanilla cream (ve) (agf)

Black Forest, cherries, Venezuela 72% chocolate, genoise sponge (v)

Blueberry and cranberry cheesecake (v)

Caramel, Braeburn apple, rhubarb (v)

Lemon brulée (v)

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CANAPÉS

Entertain and celebrate with bite-size creations that use ingredients at their seasonal best.

6 canapés at £24.50 per person

8 canapés at £31.00 per person

12 canapés at £35.50 per person

Additional £4.00 per person

Minimum of 20 guests

Cold canapés

Iberico pork terrine, char sui mayo, pickled radish (df)

Shiitake mushroom sushi roll with alfalfa sprouts (df)

Pressed chicken, chicken mayonnaise, Waldorf salad (df)

Coronation lobster millefeuille (v)

Seared salmon, teriyaki, truffle mayonnaise (df)

Donut glazed with porcini mushroom and truffle (v)

Tart Niçoise

Goat's cheese bonbon with dukkha spice (v)

Smoked trout rillette, soda bread, pickled cucumber, seaweed jelly

Morecambe Bay prawn cocktail tart, cedro lemon gremolata

Caponata and tartlet, basil leaf, black garlic aioli (ve) (gf) (df)

Salmon and cucumber sushi roll with alfalfa sprouts

Hot canapés

Iberico pork skewer, char siu sauce (df)

Souvlaki style chicken skewer with tzatziki

Slow braised ox cheek croquette with horseradish and crispy shallot (df)

Cauliflower and 'Shorrocks Bomb' cheese fritters, red pepper sauce (v)

Charred cod skewer, marinated in coconut yoghurt with lime pickle

Minced chicken skewer with padron pepper, Korean BBQ sauce (df)

Japanese vegetable fritter, ramen sauce (ve) (df)

Prawn and five-spice dumpling, yuzu teriyaki glaze

Halloumi, maroc olive and chickpea fritter (v)

Smoked duck with honey and dukkha spice, potato basket (nf)

Dessert canapés

Lemon brulée (v)

Salted caramel éclair (v)

Miniature rum baba (v)

Slipcote cheesecake and pistachio bonbon (v)

Chocolate and strawberry truffle (v)

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BOWL FOOD

Bowl food is a more substantial choice than canapés and is ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé-style service.

Four bowls at £30.50 per person

Five bowls at £33.50 per person

Six bowls at £35.50 per person

Three canapés and three bowls at £37.50 per person

Extra bowls at £6.25 per bowl

Extra canapé at £4.00 per bowl

Minimum of 20 guests

Cold

Chicken gyros, fattoush salad, mint yoghurt, pitta chips

Pickled vegetables, whipped feta, dukkha spice, herb leaves (v)

Shawarma chickpea salad, chermoula potatoes, labneh, flatbread (ve) (gf)

Smoked mackerel niçoise, orzo, tomato fondue, kalamata olive crumbs (v)

Salt-baked heritage beets, Barkham blue, horseradish, watercress (v)

Crottin de Chèvre, quince chutney, Parmesan rubble, pickled radishes (v)

Chickpea fritter, tzatziki, Greek salad (v)

Smoked salmon, cucumber and galia melon salad, dill buttermilk

Hot

Japanese fried rice, golden enoki, vegetables and yuzu ponzu (ve)

Slow-cooked Iberico pork cheeks, mountain lentils, pumpkin cream, Ximenez sherry sauce

Pea, lamb and mint croquette, peas pudding

Grilled Lake District lamb rump, Korean BBQ sauce, enoki mushroom, sesame and vegetable salad (df)

Japanese rice with smoked mackerel, furikake vegetables, Japanese mayo, alfalfa

Wild mushroom ragu, trofie pasta, rosemary picada (ve)

Maroc olive, halloumi and chickpea fritters, baba ganoush, red pepper sauce

Braised root vegetable and black barley crumble with stilton, pine nuts and sesame (v)

Rosemary wood smoked salmon chowder, gunpowder spice, Godminster vintage cheddar (gf)

Puddings

Blueberry and cranberry cheesecake (v)

Black Forest, cherries, Madagascan chocolate, genoise sponge (v)

Salted Caramel, Braeburn apple, rhubarb (v)

Glace pear, brioche, beaume de Venise sabayon (v)

Lemon crème brulée (v)

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PRIVATE DINING

Our menus are designed by our Executive Head Chef, who updates them seasonally using only the freshest seasonal ingredients.

£75 per person

The same choice is required for the whole group. Dietary requirements will be provided by the chef.

Including mineral water, tea, coffee and petit fours

The same choice is required for the whole group

Starter

Heritage carrots, rainbow radishes, whipped feta, dukkha spice, daikon crisp (v)

Tea smoked salmon, buttermilk, chervil and dill oil, green apple, sea aster (gf)

Pressed corned beef, Tokyo turnip, sauce gribiche, mustard leaf (gf)

Leek and agria potato tart, lobster, vichyssoise sauce, bottarga (supplement £5.00)

Chargrilled vegetables, acorn tuille, white bean purée, leek oil, mint and broad bean pesto (ve) (gf)

Pressed Iberico pork char siu, rainbow radishes, alfalfa (gf)

Smoked duck breast, pine nuts, sultanas, duck mayo, radish (df) (gf)

Roast delica pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire blue

Main

Braised fillet of cod, orzo ratatouille, cavolo nero, Barolo, artichoke cream

Lake District lamb cassoulet, white beans, charred celeriac, carrot cream, espelette pepper (gf)

Sea bass fillet, coconut sauce, dhal, black rice, tamarind chutney (gf)

Iberico presa and chorizo, Ximenez sherry sauce, mountain lentils, Tokyo turnips (gf)

Corn-fed chicken supreme, leg, cabbage and black barley, root vegetable cream, calvados sauce

Blow torch vegetables, black barley, parsnip crisps, parsley oil, pumpkin cream (ve)

Loin of shorthorn beef, pressed cheek, confit onions, horseradish and celeriac cream, cabbage heart bordelaise sauce (supplement £10) (gf)

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Puddings

Baked custard tart, rhubarb compote, crab apple jelly (v)

Blackberry, fermented glace apple, granny smith, Jersey cream, buckler sorrel, acorn (v)

Black Forest delice, brandied cherries, crème Chantilly (v)

Cardamom mousse, gingerbread, bergamot, honeycomb (v)

Orange, frangipane and camomile cream diplomat (v)

Sussex Slipcote cheesecake, blackberry, pear Williams, caramelised oats (v)



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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.



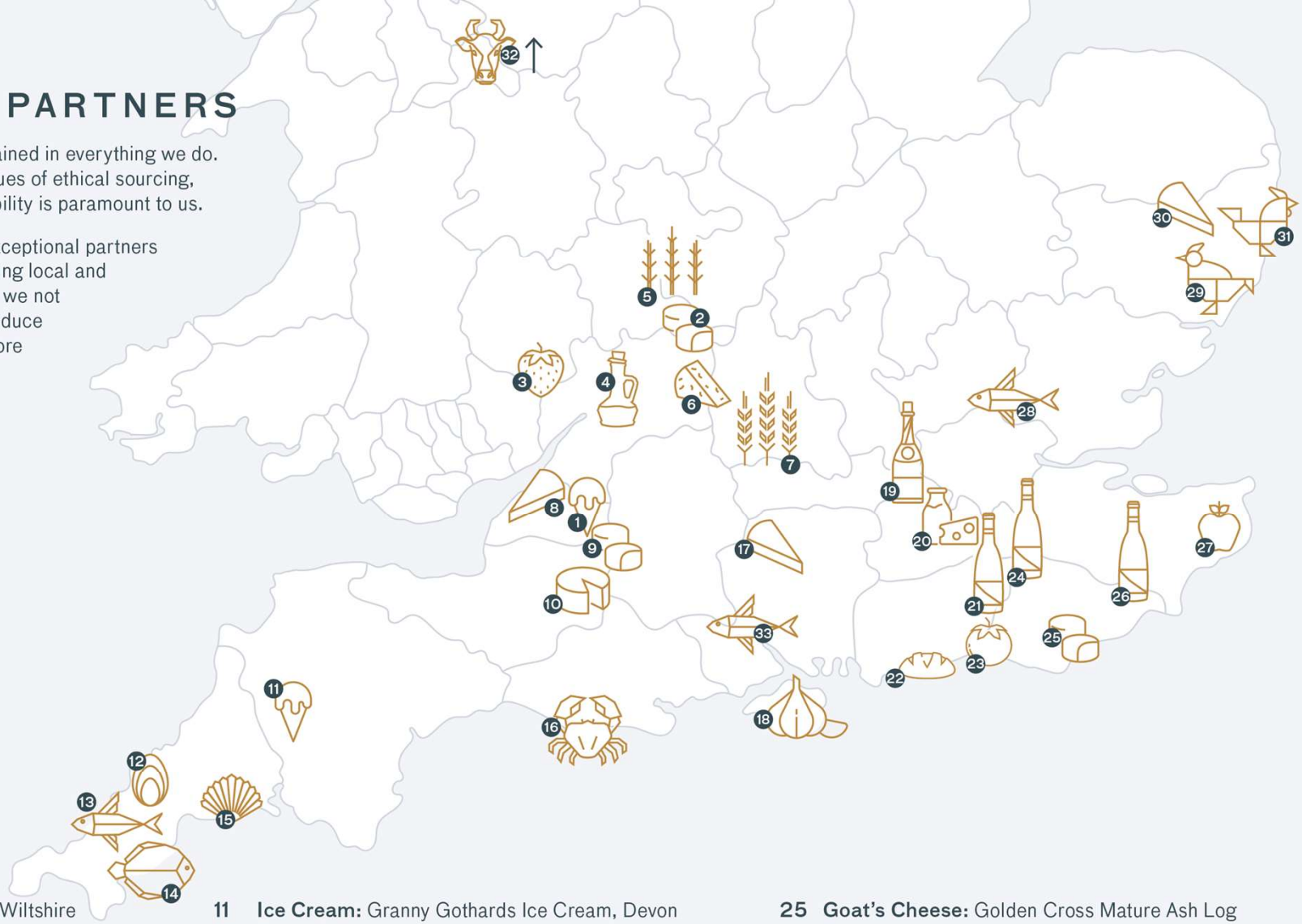
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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.

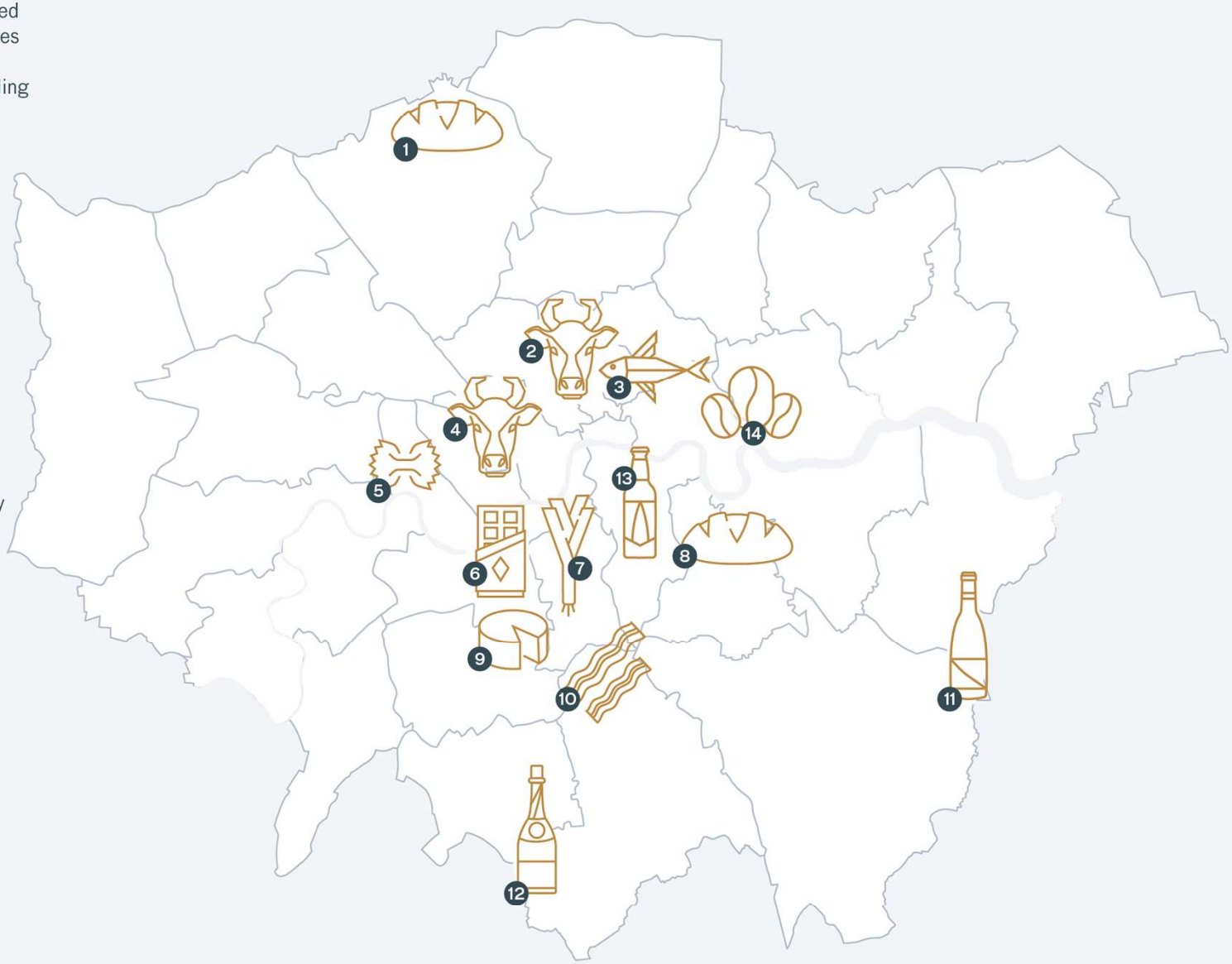


1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:** 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



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