



Barber-Surgeons' Hall

BY SEARCYS

Event Menus

AUTUMN AND WINTER



Canapés



MEAT

Potted Sutton Hoo chicken liver parfait, pickled quince (cold)

Smoked chicken ballotine, English fig jam (cold)

Asian beef taco, ox sauce (hot)

Braised lamb shoulder, winter truffle verde (hot)

Slow-cooked beef cheek croquette, parsnip puree (hot)

Confit duck leg bonbon, hoisin gel (hot)

Game terrine, brioche, spice plum chutney (cold)

FISH

Searcys gin-cured Cornish trout, cucumber caviar, horseradish mousse (cold)

London Smoked & Cured salmon ballotine, beetroot jam, caper shortbread (cold)

Sesame-crusted yellowfin tuna, chilli and coconut rice cake (hot)

Beetroot macaroon, pickled herring, lemon crème fraîche (cold)

Handpicked Devonish white crab doughnut, saffron aioli (hot)

Whipped cod roe, pickled cucumber, sourdough crumpet (cold)

Cornish crab rosti, brown crab mayonnaise, lemon (hot)

(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

English pear and goat's cheese macaroon (cold) (v)

Barkham blue and pumpkin tortellini (hot) (v)

Roasted celeriac choux bun, tarragon pesto (hot) (v)

Isle of Wight tomato tart, Black Bomber curd (cold) (v)

Wild mushroom arancini, cep ketchup, pecorino (hot) (v)

DESSERT CANAPÉS

Caramel peanut and date bonbon

Classic mini apple tart (hot)

Ironbark pumpkin and pecan pie

Searcys millionaire shortbread

Blackberry and vanilla delice

Banana macaroon

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Bowl Food

MEAT

Nduja and mascarpone tortellini, fennel sausage ragu

Wild boar and chorizo cassoulet, saffron dressing

Sutton Hoo chicken Kiev, pomme puree, watercress

Slow-cooked beef short rib, parsnip and truffle puree, celeriac fondant

Suffolk chicken, leek, wild mushroom pie, champ mash, chicken velouté

Lamb shoulder khao soi, pickled mustard greens, crispy shallot

FISH

Seared king prawns, orzo pasta, chilli and garlic king prawns

Searcys smoked fish pie, English Brussels tops, champagne sauce

Seared salmon pavé, lemon spelt risotto, spiced salsa Verde

Pickled herring, whipped cod's roe, sourdough cracker

Seared yellowfin tuna, Asian vegetable rice paper roll, ponzo gel

Green Thai haddock curry, lime leaf rice, coriander flatbread

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Bowl Food

VEGETARIAN

Salt-baked heritage beets, whipped Barkham blue, horseradish, watercress (v)
Wild mushroom spelt risotto, Parmesan, winter black truffle, pickled girolles (v)
Ironbark pumpkin and ricotta ravioli, granny smith apple, crispy sage (v)
South Indian curried parsnip, coconut rice, coriander and lime chutney (v)
Leek, walnut, Somerset brie pithivier, celeriac chips, creamed leeks (v)

DESSERT CANAPÉS

Salted caramel and miso brownie, sesame Chantilly (hot)
Yuzu tart, toasted meringue
Port-poached English pear, almond sponge
Sea buckthorn parfait, orange macaroon
Calvados and Kentish apple strudel (hot)
Sticky toffee pudding, vanilla

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Autumn Winter Buffet



Please pick three main dishes consist of one meat, one fish and one vegetarian with two sides and one dessert

MEAT

Aged beef chuck massaman curry
Shepherd's pie with creamy mash potatoes
Lamb tagine with sumac red cabbage
Sutton hoo chicken coq au vin
Chicken satay skewers with crisp onions, sesame and soy roasted pak choi
Korean fried chicken thigh, kimchi slaw
Classic slow cooked Irish stew

FISH

Tempura king prawn, romesco sauce, grilled peppers
Seared sea bass, orzo pasta, salsa verde
Sambal grilled salmon, honey and mustard slaw
Classic fish pie
Herb crusted pollock, cumin spiced heritage carrots
Baked salmon parcel, spinach, sauce pomodoro

VEGETABLE

Tomato basil gnocchi (v)
Red Thai marinated tofu curry (ve)
Truffle mac and cheese (v)
BBQ cauliflower wings, with spring onion, puffed quinoa (ve)
Grilled sweet chilli tempeh, pickled cucumber and baby spinach salad (ve)
Chickpea lentil dhal, with raita (v)

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Autumn Winter Buffet

Please pick three main dishes consist of one meat, one fish and one vegetarian with two sides and one dessert

SIDES

- Mediterranean spiced vegetable couscous with pomegranate (v)
- Egg noodle with gochujang and sesame dressing (v)
- Coconut and kaffir lime leaf rice (ve)
- Garlic rissole new potatoes (v)
- Roast squash salad (v)
- Endive and stilton salad with toasted walnuts (v)
- Honey roasted root veg: celeriac, turnips, swede and parsnip
- Champ mash potato (v)

DESSERT

- Pecan brownie with salted caramel ice cream
- Crème brulee with almond biscuit
- Chocolate orange polenta cake with caramelised oranges
- White chocolate and amoretti cheesecake
- Berry crumble with tonka bean custard
- Mango panna cotta, pineapple crisp and coconut cream

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Fine Dining

STARTERS

Meat

Wiltshire smoked ham hock ballotine, Kentish apple, brioche

Potted chicken liver parfait, toasted cobnuts, pickled quince

Tarragon and black pepper beef carpaccio, pickled mushrooms, chestnut cream, artichoke crisps

Sutton Hoo chicken and smoked ham ballotine, roasted figs, brioche, hazelnut dressing

Fish

Hot smoked sea trout, beetroot carpaccio, pickled cucumber, fennel cress

Treacle cured Scottish salmon, soft quail, dill potato terrine, fennel aioli

Whipped cod's roe, onion ash, seasonal pickles, sourdough

Gin-cured Chalk Stream trout, pickled cucumber, dill, lemon

Searcys gin and beetroot cured sea trout, blood orange, coriander

Sesame yellow fin tuna, Cornish potato, white radish

London Smoked & Cured salmon terrine, beetroot jam, caper tuile, pickled seaweed

Searcys gin-cured trout, cucumber caviar, pickled dulse, whipped horseradish mousse

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Fine Dining

STARTERS continued

Vegetarian

English beetroot panna cotta, goat's cheese and horseradish bonbon, parsley emulsion (v)

Poached rosemary quince, candied walnuts, blue cheese dressing (v)

Chicory tarte tatin, stilton, walnut dressing (v)

Isle of Wight tomato, Black Bomber curd, lemon and basil pesto (v)

Salt-baked celeriac, winter truffle emulsion, chestnut mushroom and hazelnut (v)

Slow-roasted pumpkin soup, toasted cumin, coconut yoghurt (v)

Barkham blue and leek twice-baked soufflé, crispy shallot and mustard salad (v)

Fig tart, pickled fig compote, honey, whipped feta cheese (v)

Honey and chilli butternut squash velouté, crème fraîche, toasted pumpkin seeds (v)

Rosary cheese mousse, almond and honey crumble, mulled wine spiced pear (v)



FISH COURSE

Cornish crab, cucumber roulade, dill, lemon foam

Pan-seared line-caught sea bass, Isle of Wight tomato fondue

Scottish hot smoked salmon pâté, lime aioli, lotus root cracker

Yellowfin tuna carpaccio, kimchi mayonnaise, puffed chilli rice cracker

Grilled salmon pavé, chimichurri

Seared diver scallop, honey roast pumpkin, salsa verde

Boston cod, tartare hollandaise

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Fine Dining

MAINS

Meat

Slow-roasted Berkshire pork loin, thyme potato terrine, sage and apple puree, pork shoulder stuffing, glazed carrot

Scottish venison loin, smoked garlic mash, buttered chard and black berry jus

Pot roast thyme corn-fed chicken, thigh bonbon, black garlic fondant, pumpkin puree, chicory, jus

Glazed Dingley Dell pork loin, crispy kale, celery, potato boulangère and calvados jus

Pan-roasted Creedy Carver duck, duck leg spring roll, savoy cabbage, beetroot puree, blackberry jus

Seared beef fillet, oxtail croquette, fondant potato, cavolo nero, carrot puree, port jus

Star anise Gressingham duck, smoked mash, pickled red cabbage, roast celeriac, watercress, port jus

Braised ox cheek, cavolo nero, parsnip mash, ox cheek reduction

Pot roast pheasant, Jerusalem artichoke mash, parsnip puree, vanilla spiced pear

Sussex guineafowl, thigh Kiev, butternut squash puree, roast grapes, sherry jus

Fish

Seared line-caught sea bass, creamed leeks, pomme anna, tomato fondue, salsa verde

Roast North Atlantic cod, seaweed butter potato puree, crispy cod cheek, tartare hollandaise

Seared salmon, cavolo nero, celeriac, apple, potato terrine, mussel cream sauce

Herb-crusted Cornish cod, confit leek, potato terrine, seaweed butter sauce

Seared sea bream, creamed leeks, fondant potato, tomato salsa verde

Cornish stone bass, celeriac puree, crab wonton, samphire, crab bisque

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Fine Dining

MAINS continued

Vegetarian

Pumpkin and goat's cheese risotto cake, crispy black cabbage, honey-glazed pumpkin, toasted seeds (v)

Aubergine parmigiana tortellini, wild mushroom cream, parmesan crisp (v)

Ironbark pumpkin gnocchi, roast pumpkin, toasted seeds, herb pesto (v)

Leek, walnut and blue cheese pithivier, celeriac chips, creamed leeks (v)

Jerusalem artichoke and cep risotto, winter truffle and chicory salad(v)

Porcini mushroom and ricotta cannelloni, autumn mushroom ragu, chestnut puree, crispy sage (v)

Somerset brie and cranberry Wellington, creamed swede, roast shallot (v)



SAVOURY

Seasonal wild mushroom tart, celeriac jam

Smoked cheddar croquette, Isle of Wight tomato fondue

Smoked bacon arancini

Welsh rarebit, rosemary focaccia

English pear, feta mousse, sourdough toast

Chicken liver parfait, whisky marmalade

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Fine Dining

DESSERTS

Cinnamon apple tart, Calvados ice cream, mini toffee apple
Winter berry and chocolate fondant, fresh winter berries, whipped mascarpone
English pear and almond crumble, set vanilla custard, mulled wine gel
Sea buckthorn baked cheesecake
Baked cranberry Alaska
Steamed banana pudding, pecan nut, caramel, clotted cream
Roasted English pear, honeycomb ice cream
Sticky toffee roulade, vanilla parfait, hazelnut crumble
Quince tarte tatin, salted caramel diplomat
English plum and pistachio delice, white chocolate sorbet
Triple chocolate orange bread and butter pudding, spiced rum custard
Classic rum baba, Chantilly cream, set rum custard macaroon
Searcys tiramisu, coffee and hazelnut crumble
Blackcurrant trifle
St Ewe's custard tart, burnt orange curd, fresh nutmeg
Fig bakewell tart, damson berry compote
Hibiscus and ginger panna cotta, spiced cranberry compote
Vanilla crème brûlée, classic garibaldi biscuit, seasonal stewed fruit
Blood orange crepe suzette, blood orange sorbet

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Dessert Station

WONKA BY SEARCYS

Do you want a golden ticket?

Come with me and you'll be in a land of pure imagination. We'll begin, with a spin, travelling in a world of Searcys creation, what we'll see will defy explanation.

Everlasting gobstopper macaroon

Whipple-scrumptious fudge mallow delights

Violet's blueberry mousse

Searcys Wonka bar

Fizzy lifting snobinette



THE MAD HATTER BY SEARCYS

'Time stopped listening to me ages ago, but you're welcome to try your luck.'
Now it's time to... 'Take a seat! Any seat! Except that one, it's reserved for your imagination.'

The Queen of Hearts choux

'Drink Me' peach tea macaroon

Strawberry ripple 'Eat Me' sandwich

White Rabbit's carrot topper

Alice's upelkuchen



SEARCYS BESPOKE

Work with our chefs to create a custom dessert station with your favourite treats.

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Christmas Menu

STARTERS

Smoked salmon terrine, beetroot jam, caper tuile, pickled seaweed
Sutton Hoo chicken ballotine, roasted figs, brioche, hazelnut dressing
Glazed Wiltshire ham hock terrine, English mustard and cauliflower macaron,
pickled heritage cauliflower
Goat's cheese mousse, almond and honey crumble,
mulled wine spiced pear
Searcys gin-cured trout, cucumber caviar, pickled dulse,
whipped horseradish mousse



MAINS

Traditional roasted turkey, cranberry stuffing,
served with the traditional trimmings
Slow-roasted Berkshire pork loin, thyme potato terrine, sage and apple puree,
pork shoulder stuffing, glazed carrot
Pumpkin and goat's cheese risotto cake, crispy black cabbage,
honey-glazed pumpkin, toasted seeds (v)
Seared line-caught sea bass, creamed leeks, pomme anna,
tomato fondue, salsa verde
Roast North Atlantic cod, seaweed butter potato puree,
crispy cod cheek, tartare hollandaise



DESSERT

Christmas pudding, brandy custard
Cinnamon apple tart, Calvados ice cream, mini toffee apple
Winter berry and chocolate fondant, fresh winter berries, whipped mascarpone
English pear and almond crumble, set vanilla custard, mulled wine gel

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Christmas Dessert Stations

FAIRYTALE OF NEW YORK

Christmas pudding cheesecake pops

Sour cherry and mascarpone tart

Mulled wine pear Eton mess

Cranberry pretzel



NAUGHTY BUT NICE

Cinnamon parfait

Calvados toffee apple

Baileys mince pie

Spiced rum doughnut

Eggnog ice-cream



WINTER WONDERLAND

Black frost macaron

Mini baked Alaska

Blackberry and chocolate yule log

Gingerbread man sandwich

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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.

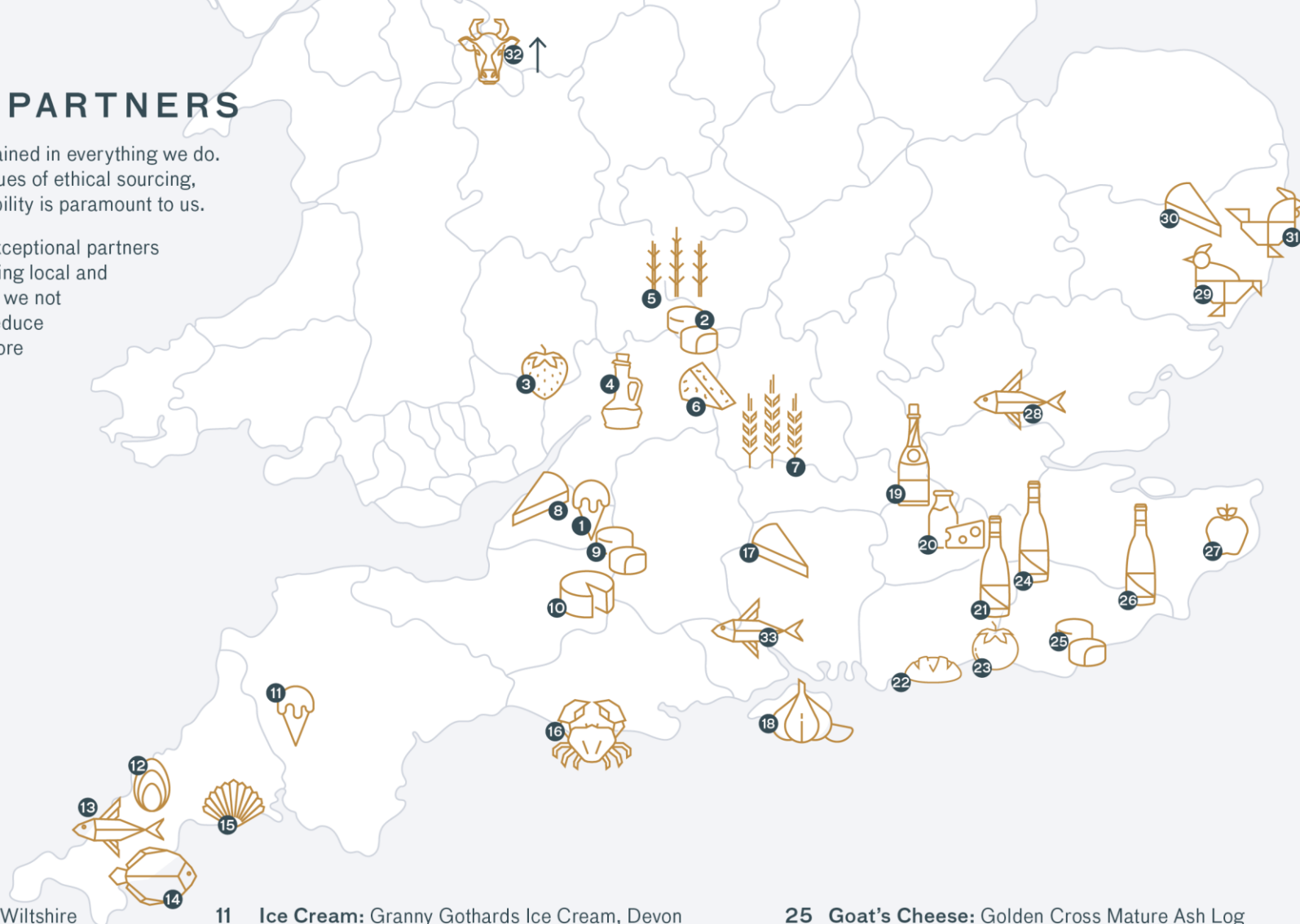


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

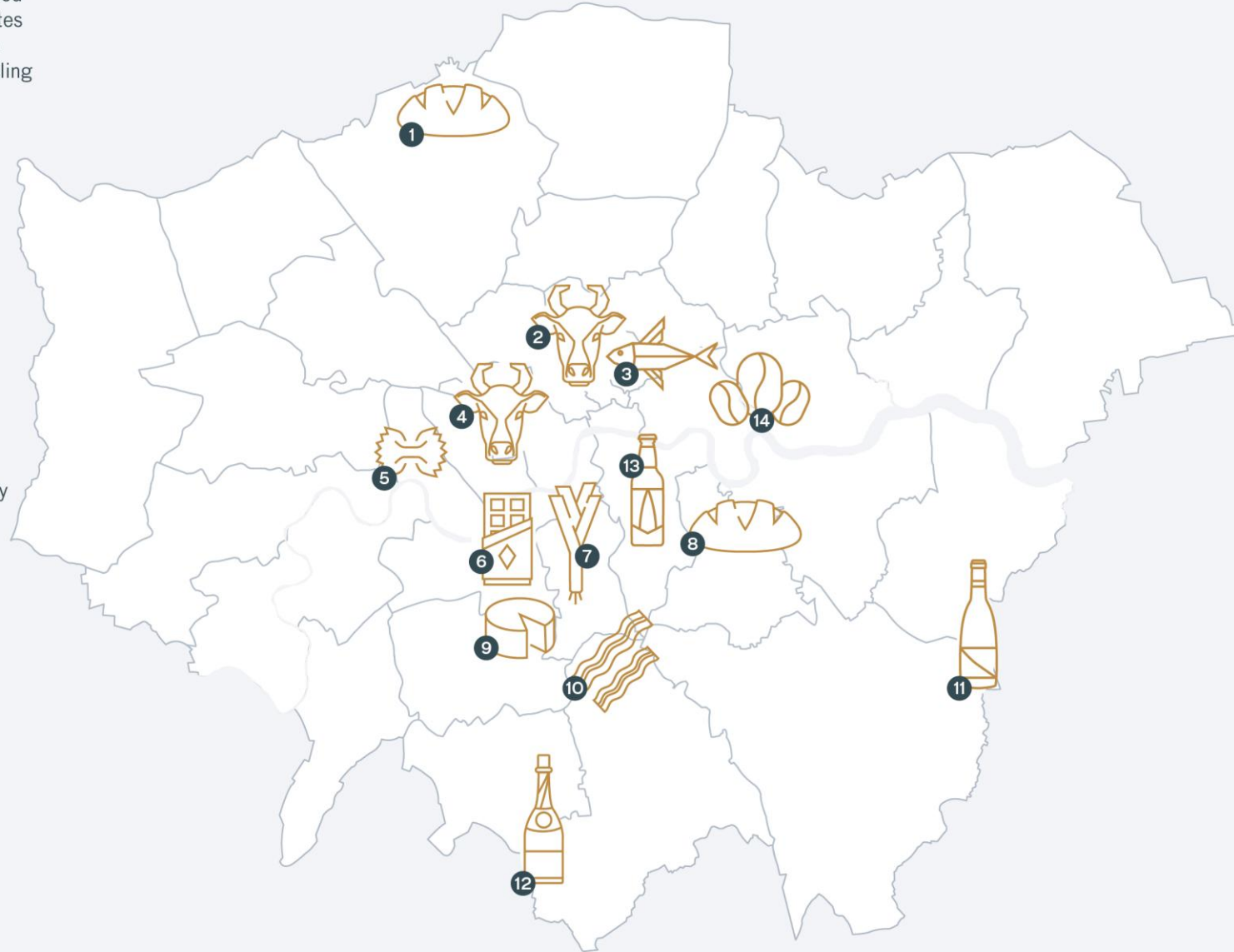
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:**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

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