

EVENT PACKAGES



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

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LONDON

MODERN

Contemporary in style, but using traditional methods, never fussy or staid

BRITISH

Using the very best of British produce and flavours, but never afraid to punctuate this with worldly influences

SOCIAL

Dishes and concepts which bring people together, sometimes designed to be shared, always meant to be a conduit for conversation. As a nation, we are moving away from traditional three course meals and more towards lighter, more interactive and light-hearted occasions



CANAPES

COLD

Smoked salmon roulade,
lemon and chive creme fraiche

Seared tuna, sun blush tomato
chutney, olive crumb

Poached Sea trout, sesame
seeds, pickled ginger,
seaweed cone

Wild mushroom frittata,
truffle, stilton mousse (v)

Heritage beetroots, butternut
squash, orange dressing (v)

Goats cheese panna cotta,
pumpkin puree, black olive
crumb v)

Wild mushroom tart, stilton,
truffle oil (v)

Shredded Confit duck leg, hoi
sin sauce Chilli, spring onion,
sesame cone

Shredded Ham hock,
Piccalilli, croute

Foie gras & duck liver parfait,
cherry jelly

HOT

Braised beef ravioli, celeriac, jus

Cumberland sausages, mustard dip

Grilled lamb Kofta, tzatziki dip

Bourbon Glazed pork belly, ginger,
honey, soy with a sour cream dip

Breaded Halloumi, sweet chilli sauce (v)

Goat's cheese cake, Tomato and basil
dip (v)

Smoked haddock fish cakes, leeks, dill,
lemon mayonnaise

Cod goujons, tartar sauce

Lobster tortellini, chive butter sauce

DESSERT

Chilled dark chocolate Fondant, praline

Espresso panna cotta, chocolate
shortbread

Individual lemon meringue tart

Cinnamon apple cheese cake,
caramelized apple puree, meringue
crumb

All prices are exclusive of VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from and allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.





EXCLUSIVE EVENTS

BY SEARCYS

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