

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



FINGER FOOD

MEAT

Buttermilk Norfolk chicken burger
coleslaw in brioche bun

Buffalo chicken wings
Blue cheese dipping sauce

Smoked apple wood cheese and Sussex
ham tart
pea puree

Hoi-sin duck
fragrant Evesham farm salad

Beef brisket croquette
Braised red cabbage

Sticky pork belly
Cucumber ribbons

Rolled lamb shoulder
harissa, couscous

Cumberland Sausages
Whole Grain Mustard Dip

Rare roast beef bagel
Mustard mayo, gherkins, watercress

FISH

Thai baked Cornish fish cakes
coconut milk and lemon grass sauce

Lime and garlic Celtic sea king prawn
skewers
chilli & soya dressing

Seared salmon
pickled ginger, sesame aioli

Smoked mackerel
apple and beetroot relish, granary toast

Smoked trout mousse
dark rye crisp

Smoked salmon roulade
fresh horseradish

Cod croquette
roasted garlic mayonnaise

Goujons of Market Fish of the Day
Fresh Herb Tartare Sauce

Smoked Haddock Fish Cakes
Tartare Sauce

VEGETARIAN

Tempura tofu
lime, chilli and blossom honey dressing

Mushroom and stilton tart
Truffle and shoot dressing

Driftwood goat's cheese, spinach and
artichoke tartlet

Vegetable spring rolls
plum sauce

Falafel, chickpea, broccoli and edamame
bean salad
harissa hummus

Tender baby spinach, red onion,
butternut squash and pomegranate salad

Heritage tomato and beetroot salad
truffle goat's curd

Polenta
goats' cheese mousse, artichoke

Stilton rarebit
sour dough

Fried mozzarella
tomato pesto

DESSERT

Dorset blueberry Eaton Mess

Coconut and lime posset

Chilled Dark chocolate fondant
on a hazelnut biscuit

Espresso panna cotta

Amaretto cheese cake

Triple chocolate brownie

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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