EVENT PACKAGES













SEARCYS

EST · 1847

SEARCYS

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

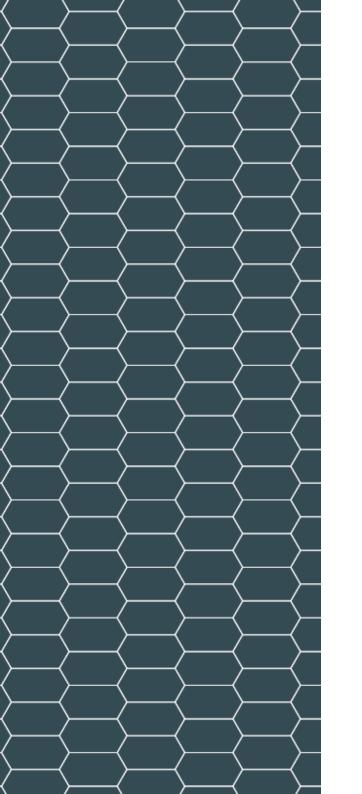


FORK BUFFET MENU OPTIONS

OPTION 1	OPTION 2	OPTION 3	OPTION 4	COLD OPTIONS to substitute a main option
Chicken, leek and mushroom pie Sea bream , roasted fennel, white wine sauce Pinto bean, piquilo pepper &	Searcys meatballs, saffron tomato sauce Fish and prawn pie Portobello mushroom, Beenleigh	Pork, orange, baby carrot, celeriac and leek Natural dye smoked haddock, spinach, vinaigrette	Lamb, apricot, dates and pomegranate Roasted salmon, fennel and tomato ragu,	Savoury Tartlets (mascarpone and pea, leek and bacon, chorizo and piquilo pepper) Spinach and feta rolls
artichoke bake	blue, leek pie	Butternut and saffron risotto, feta, watercress	dill butter sauce Roast vegetable ratatouille	Searcys sausage rolls, mustard
CHOOSE 2 ITEMS FROM BELOW: Sea salt, garlic and rosemary roast	CHOOSE 2 ITEMS FROM BELOW: Parsley buttered mash	CHOOSE 2 ITEMS FROM BELOW:	CHOOSE 2 ITEMS FROM BELOW: Pearl couscous	Spinach roulade, roast squash, ricotta, walnuts HOT SIDE OPTION
new potatoes Green leaf and herb salad	Green leaf & herb salad Roast Butternut Squash,	Harissa sweet potato wedges Green leaf and herb salad	Green leaf and herb salad	to substitute a cold salad
Cucumber, mint, red onion and feta Tomato, courgette, lemon, olive oil	Pomegranate Dressing Red slaw, pomegranate & sultana	Broad bean, radish, cucumber, feta Courgette, chicory, pea, lemon dressing	Greek salad, heritage tomatoes French bean, mange tout, cherry tomato	Creamed leaks and spinach Honey roasted thyme carrots Lemon baked courgettes
CHOOSE 1 ITEM FROM BELOW:	CHOOSE 1 ITEM FROM BELOW: Lemon tart, Italian meringue	CHOOSE 1 ITEM FROM BELOW:	CHOOSE 1 ITEM FROM BELOW:	Toasted green beans Roast Butternut Squash, Pomegranate dressing
Espresso panna cotta, poached pears Cheese board	Cheese board	Amaretto cheesecake Cheese board	Chilled dark chocolate fondant hazelnut biscuit Cheese board	Cauliflower, walnuts, lemon Leeks, broccoli

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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