

VINTNERS' HALL

EVENT MENUS

AUTUMN AND WINTERR 2026/27

Canapés

COLD

Corn fed chicken & black pudding ballotine, black garlic aioli

Seared pepper tuna, oriental rice cake, banana salsa

Spiced pumpkin panna cotta, buckwheat blini, chestnut granola (v)

Ham hock, piccalilli gel on vegetable rosti

Beetroot and ragstone goats cheese sable sandwich

Date, gorgonzola and prosciutto tart, chorizo jam, walnut gremolata

Maple bourbon cured salmon with potato latkes

Fruit cake toast topped with gorgonzola candied celery, flaked almond

Smoked salmon and fermented lemon soybean pave, pickled cucumber, lemon curd gel

Roast lamb with creamed leeks and deep-fried rosemary

HOT

Cottage pie tartlet

Grilled guinea fowl Inasal skewer, banana ketchup

Braised short rib croquette, horseradish cream, crispy shallot

Cumberland cocktail sausage éclair, mustard aioli

Wild mushroom arancini, cep ketchup, pecorino

Vegetable spring rolls, nam prik dipping sauce (v)

Korean fried cauliflower, toasted sesame, spring onion (ve)

Venison wellington, horseradish crème fraiche

Heritage tomato, fondant potato, vanilla tomato dressing

Thai chicken with lemon grass, sweet cucumber dip

(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

DESSERT

Dark chocolate and hazelnut brownie, vanilla cream

Spiced pumpkin and walnut polenta cake, orange crème fraiche

Blackberry and amaretto Bakewell tart

Nutmeg egg custard tart, berry compote

Black forest gateaux

Mulled poached plums, Jamaican cake, whipped clotted cream

Spiced Basque cheesecake, apple chutney

Classic apple tart tatin, salted caramel sauce

Jaffa cake chocolate cups

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Bowl Food

COLD

Smoked salmon and fermented lemon soybean pave, pickled cucumber, lemon curd gel

Pressed ham hock terrine, soused apple and prune, sour dough crostini

Griddled king oyster mushroom, whipped roquefort, Asian pear & shallot dressing, candied celery

Chicken and black pudding, anchovy aioli, quail egg, smoked bacon crumb

Pickled herring, potato and gherkin salad, dill crème fraiche

HOT

Mixed bean and Manchego empanadas, sour cream

Blackened cod miso brochettes with toasted sesame

Salmon kofta with cumin, coriander and dill yoghurt dip

Monk fish cassoulet, bouillabaisse, white bean stew, saffron emulsion

Wild mushroom spelt risotto, parmesan, winter black truffle and pickled girolles

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Fork Buffet

MAINS

Gnocchi with pumpkin and wild mushrooms tarragon cream (v)

Chickpea and golden raisin, podi spiced cherry tomatoes, griddled halloumi

Chicken tagine with dates, pomegranate and mint

Fisherman's lasagne

Pan fried cod with miso mixed greens

Stout braised beef with button onions, button mushrooms, pancetta lardons

SIDES

Medley of vegetables

Dauphinoise potato

Roasted heritage carrots and cauliflower, spinach, lemon crème fraiche

Chickpea spiced cous cous with butternut squash and coconut

Pilaff rice

DESSERTS

Spiced Basque cheesecake, apple chutney

Vanilla crème Brulle fresh berries

Bakewell tart, blackberry and quince compote, Chantilly cream

Black forest chocolate delice, brandied cherries, Chantilly

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Fine Dining

STARTERS

Miso glazed parsnip, celeriac remoulade, smoked sour cream, blackberry &pepper relish, wild mushroom (v)

Roasted cauliflower, caramelised cauliflower puree, texture of stems, caper & lemon (v)

Smoked salmon and fermented lemon soybean pave, pickled cucumber, lemon curd gel

Pressed ham hock terrine, soused apple and prune, sour dough crostini

Confit duck leg ballotine, charred figs, blood orange, pomegranate dressing

Ragstone panna cotta, beetroot carpaccio, crisp pancetta, pickled mustard seeds and honey

Chicken and black pudding, anchovy aioli, quail egg, smoked bacon crumb

Griddled king oyster mushroom, whipped roquefort, Asian pear & shallot dressing, candied celery

Pickled herring, potato and gherkin salad, dill crème fraiche

Date, gorgonzola and prosciutto tart, chorizo jam, walnut gremolata

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Fine Dining

MAIN

Confit short rib beef, sweetbread dumpling, fondant potato, squash puree, glazed autumnal vegetables and thyme jus

Pan roasted corn fed chicken, heritage carrot puree, wild mushrooms fricassee, sherry cream

Honey and cracked spice duck breast, confit duck croquette, creamed savoy cabbage, lyonnaise pressed potato

Pork belly porchetta, fennel and apple puree, heritage roast carrot, sage and onion fondant

Lamb rump, lamb haggis stuffed courgette, griddled greens, gratin potato

Beef fillet, pomme anna, truffled chestnut and butternut, griddled leek, red current and port jus (supplement)

Roasted stone bass, puy lentil casserole, Parisienne potato, black cabbage

Salmon fillet, saffron risotto cake, roast celeriac, shellfish chowder sauce

Leek, sage, Caerphilly and wensleydale sausage, celeriac mash, cinnamon merlot onions, braised savoy cabbage, onion gravy (v)

Roasted kabocha squash, barley and pinenut, lemon miso sauce (v)

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Fine Dining

DESSERT

Bakewell tart, blackberry and quince compote, Chantilly cream

Black forest chocolate delice, brandied cherries, Chantilly

Classic custard tart, seasonal fruit compote

Spiced pumpkin panna cotta, candied orange, cinnamon granola crunch

Stream chocolate, stout and prune pudding, chocolate sauce

Classic apple tart tatin, salted caramel sauce vanilla bean ice cream

Vanilla crème brulee mulled poached pear & plums compote whipped clotted cream

Vintners' Autumn fruit mess, ginger snap crumbs

Bread and butter marmalade pudding, malt ice cream

Spiced Basque cheesecake, apple chutney

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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.

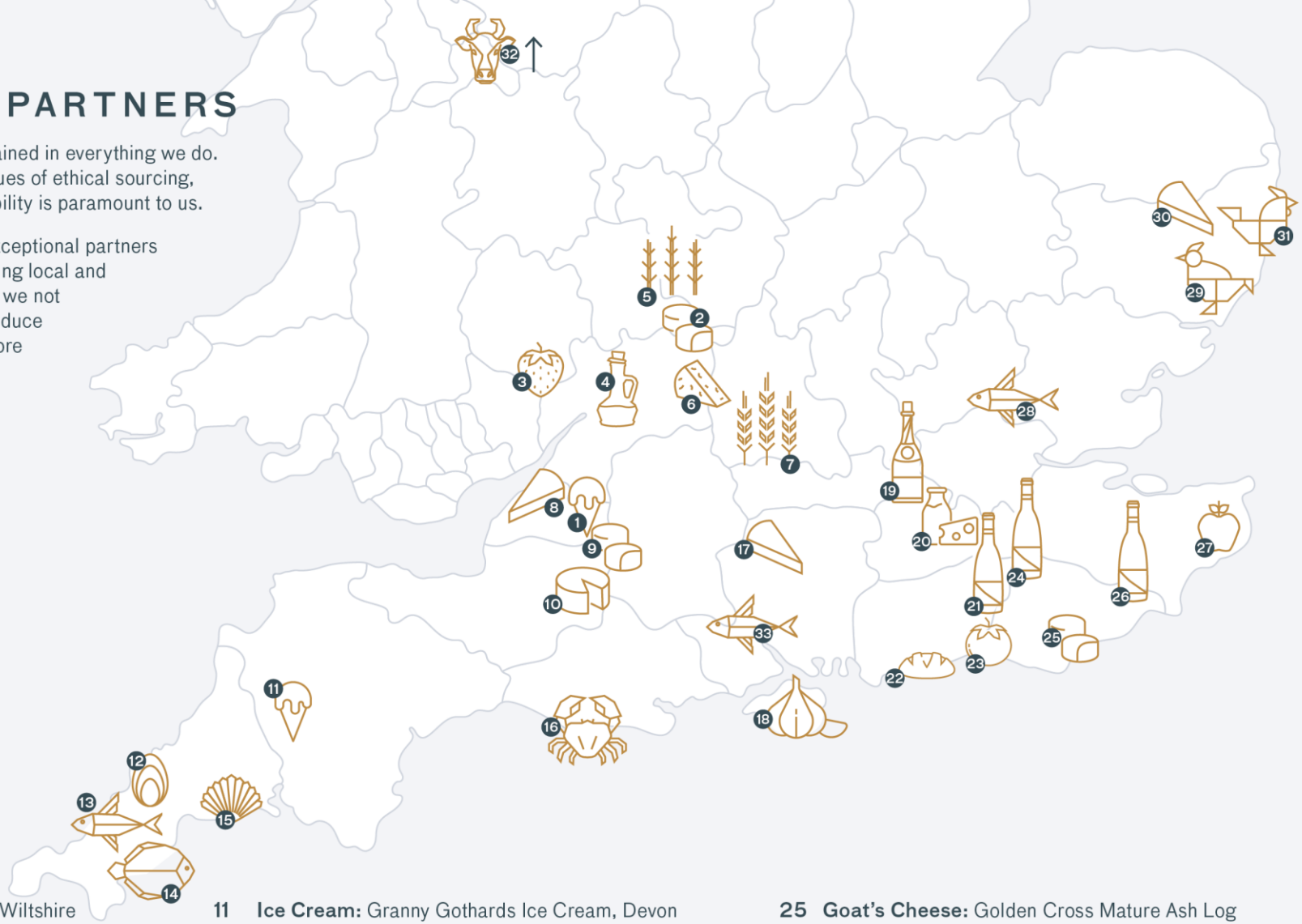
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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.

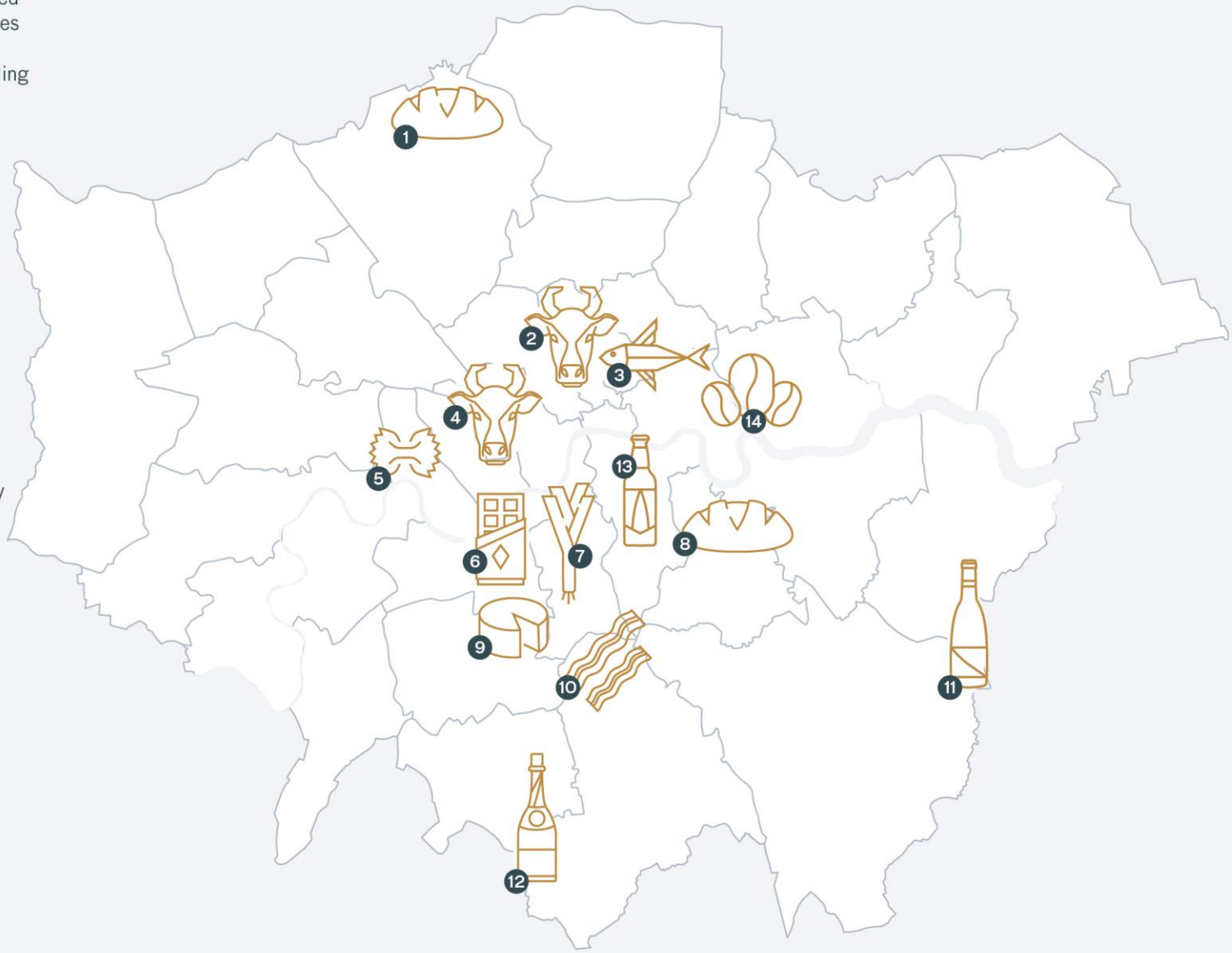


1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:**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





VINTNERS' HALL

Please contact us for any other catering requirements, we can put together a bespoke quote for drinks receptions, dinners and more.

Alternatively, if you are looking for a venue for your meeting or event we have a range of beautiful spaces at Vintners' Hall. We look forward to speaking to you soon.

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EST · 1847

SEARCYS

LONDON