

## EVENT PACKAGES



VINTNERS' HALL

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EST · 1847

SEARCYS

LONDON

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# SEARCYS

LONDON

## MODERN

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

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## BRITISH

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

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## 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



## SANDWICH AND FINGER LUNCH MENU

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### ONE AND HALF ROUNDS PER PERSON, OF THE FOLLOWING FINGER SANDWICHES

London smoked salmon, lemon crème fraiche

Houmous and falafel wrap

Roast beef, English mustard

Honey roast Wiltshire ham, west country cheddar

Free range organic egg, garden cress

### FINGER FOOD

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Buffalo chicken wings

Blue cheese dipping sauce

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

Vegetable spring rolls  
plum sauce

### DESSERT

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Cut Fruit Platter

#### Selection of seasonal fruit

Selection of Cheeses

Selection of British Isle cheeses, summer fruit preserves  
and artisan biscuits

### BEVERAGES

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Orange Juice

Mineral Water

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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