Choose from our range of dining menus and packages – from small meetings and intimate dinners to large banquets or parties. With an unwavering attention to quality and service, our team of chefs is committed to showcasing the best seasonal produce from the British Isles in delicious and memorable dishes. Paired with a hand-picked selection of wines, and perhaps welcomed by a glass of Searcys’ very own Cuvée Champagne, your guests will be in for a treat.

On behalf of everyone, we look forward to welcoming you to the Savoy Place and delivering the perfect event.

Your Searcys team
HEALTHY LIVING

We have created a number of healthier choices throughout our daytime event menus to help you maintain a balanced lifestyle.

Our talented Searcys chefs don't compromise on flavours to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well-balanced lifestyle.

SWAPS

Swap your biscuit breaks for something healthier at no extra charge.

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low-fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.

SUPERFOODS ARE SWEEPING THE NATION

Our chefs keep up with the latest trends, look out for berries, açaí, broccoli and other such ingredients featured in our dishes, which are rich in vitamins, minerals and antioxidants.

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

Choose low-fat dairy options as part of our healthier lifestyle choices.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.

Our grains are high in fibre with slow releasing energy to keep you fuller for longer.
We have partnered with Drappier, the world’s first carbon-neutral Champagne house.

We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate.

Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association.

Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality.

Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.

Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title.

Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour.

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We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48 mile radius from our venues.

Our signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages.

Our only use British-reared and dry-cured bacon.

Our fresh eggs are British free-range.

Our only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time.

Up to 90% of seasonal fruit and veg on our menus are British.

We only use British meat and poultry.

We only use British-harvested rapeseed oil in cooking.

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All our milk is British Red Tractor-certified.

We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup.

We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO.

All our teas are ethically and responsibly sourced.

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Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.

Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title.

All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified.

All our fresh and frozen prawns are pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time.

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EQ MENU OPTIONS

SAVOY
LONDON
PLACE

SEARCYS

VENUES FROM: IET
Globally we eat too much meat and the environmental consequences are devastating and unsustainable. We have developed Food Equilibrium (Food EQ) to address this issue. It involves reducing the amount of meat protein within a dish, without sacrificing flavour or denying even the hardiest meat-eater complete satisfaction. The following options are not exhaustive and are available to replace either individual dishes or entire menus should you require.

**BREAKFAST ITEMS £3.00 each**
- Beetroot and Granny smith apple power shot
- Maple glazed nuts flapjack
- Coconut, lime and soya yoghurt, charred pineapple
- Wholegrain banana and blueberry muffin

**BREAK CAKES £3.00 each**
- Yoghurt and cranberry traybake
- Raspberry and coconut slice
- Orange and almond cake

**SANDWICHES £14.50 per person**
- Roasted vegetables, rocket and sunblush tomato, multi-seed baguette
- Moroccan spiced vegetables, tender leaf spinach, and soya and mint yoghurt, spinach wrap
- Falafel, roasted butternut squash and hummus, Glass ciabatta

**FINGER FOOD ITEMS £4.00 each**
- Truffle beet sliders
- Sweet potato, quinoa and nut croquette with spicy arrabbiata
- Green Heritage tomato salad, basil and shallot relish
- Five bean salad, avocado, pitta crisp

**BOWL FOOD £6.00 each**
- Sweet potato katsu (gf)
- Beetroot risotto, charred asparagus and courgette (gf)
- Herb gnocchi, baby spinach, heritage tomato, salsa verde

**BUFFET OPTIONS £28.00**
- Charred courgette, chickpeas, red onion salsa
- Smoked seitan, parsley fregola
- Black bean, spiced aubergine, coriander and coconut broth
- Wilted Wakefield cabbage, onion seeds
- Saffron infused couscous
- Quinoa, spinach and roasted squash salad, toasted walnuts
- Tabbouleh
- Beetroot and spelt bread

**PLATED MENU REPLACEMENT £39.00 for 3 courses**
- Faro, roast butternut squash, charred broccoli and whipped orange tofu
- Wild mushroom consommé, truffle girolles, peppercorn crisps

**DINNER MENU MAINS**
- Saffron spelt risotto, burnt onions, pickled celery, and oat granola
- Roast cauliflower, curry emulsion, herb bulgur wheat

**DESSERTS**
- Açai panna cotta, fermented blackberries, granola
- Quinoa pudding, coconut and mango ice cream, cacao sauce and tuille
- Pimm’s jelly, cucumber sorbet
- Avocado and chocolate mousse, citrus compote

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v = vegetarian    ve = vegan    gf = gluten free

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HEALTHY BREAKFAST

Bircher muesli (v) £3.00
Greek yoghurt, pecan and almond granola (v) £3.00
Tropical fruit skewer, passion fruit sauce – one per person (ve) £3.50
Cucumber, spinach and ginger smoothie (v) £2.50
Oat porridge, cinnamon, apple (v) £3.00
Bran and raisin muffin (v) £3.00

SEARCYS ADDITIONS

Açaí, banana and berry pot (v) £3.00
Yoghurt and cranberry traybake (v) £3.00
Fruit and coconut flapjack (v) £3.00
Vegan bran apple muffin (ve) £3.00
Soya and chia seed yoghurt, mango compote (v) £3.00
Kombucha shots (ve) £2.50
Yacón root muesli and natural yoghurt £3.00

BREAKFAST ON THE GO

BREAKFAST SANDWICHES

Bacon sourdough £5.00
Lincolnshire sausage sourdough £5.00
Free-range egg sourdough (v) £5.00
Avocado, roast tomato sourdough (ve) £5.00
Bacon brioche bap £5.00
Sausage brioche bap £5.00
Egg bap (v) £5.00

OPTIONS

Breakfast bagel, with smoked bacon, Lincolnshire sausage or Portobello mushroom and spinach (v) £7.50
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough £9.50
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf) £8.50
Smoked bacon, mature cheese and tomato relish sourdough toastie £6.00
Grilled Portobello mushroom, mature cheese and marmite sourdough toastie £6.00

ENGLISH AND CONTINENTAL BREAKFAST

Full English breakfast £13.75
Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, butter, preserves and marmalade, Extract tea, Extract coffee and orange juice

Vegan breakfast (ve) £13.75
Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Extract tea, Extract coffee and orange juice

Simple continental breakfast £9.50
Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice (v)

Deluxe continental breakfast £10.95
Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice (v)

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REFRESHMENT BREAKS

BEVERAGES
- Fairtrade tea and coffee: £3.00
- Filtered still water: £2.95
- Filtered sparkling water: £2.95
- Orange, Apple or Cranberry juice (per ltr): £4.50

PACKAGES
- Searcys coffee, tea and biscuits: £4.10
- Searcys coffee, tea and a slice of cake: £4.30
- Searcys coffee, tea and pastries: £4.50
- Searcys continuous coffee and tea: £17.50

Coffee and tea served continuously over an eight-hour period with three servings of treats

HEALTHY SWAPS
- Ginger, carrot and lemon power shot (ve)
- Açaí, banana and berry pot (v)
- Yoghurt and cranberry traybake (v)
- Fruit and coconut flapjack (v)
- Soya and chia seed yoghurt, mango compote (v)
- Vegan bran apple muffin (v)
- Kombucha shots (ve)

JUICE AND SMOOTHIE OPTIONS
Selection of two juices £9.50 per litre
- Apple, carrot and ginger juice
- Apple, beetroot and mint juice
- Carrot and apple juice
- Kale, cucumber and apple juice
- Mix berry banana smoothie
- Spinach and pineapple juice
- Rhubarb and banana smoothie
- Melon, raspberry and lime juice
- Apple, spinach and ginger juice
- Cucumber, spinach, ginger juice
- Apple and pear juice
- Freshly squeezed orange juice

HOT ITEMS
- Bacon brioche bap: £5.00
- Sausage brioche bap: £5.00
- Egg bap (v): £4.50
- Bacon sourdough: £5.00
- Lincolnshire sausage sourdough: £5.00
- Free-range egg sourdough (v): £5.00
- Avocado, roast tomato sourdough (v): £5.00
- Bacon brioche bap: £5.00
- Sausage brioche bap: £5.00

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All prices are exclusive of VAT. All prices exclude room hire.
**LUNCHBOX £17.50**
- Assorted artisan sandwiches
- Carrot, cucumber and celery salad (v)
- Hummus (v)
- Fresh Fruit salad (ve) / Water / Crisps

**VEGGIE BOX £17.50**
- Feta, barley and roast beetroot salad (v)
- Vegetable quiche (v)
- Hummus (v)
- Fresh Fruit salad (ve) / Water / Crisps

**PLoughman’s £22.00**
- Selection of British cheeses with chutney and grapes
- Pressed Gressingham duck, plum chutney and oatcakes
- English garden salad (v)
- Farmhouse bread and butter (v)
- Cherry Bakewell slice (v) / Water

**CAESAR SALAD BOX £22.00**
- Grilled free-range chicken
- Lettuce, parmesan and Caesar dressing (v)
- Asparagus and pea quiche (v)
- Toasted focaccia (v)
- Chocolate tart (v) / Water

**VEGAN SALAD BOX £17.50**
- Harissa chickpea, cherry tomato, red onion and parsley salad (ve)
- Cumberland and red onion vegan sausage roll (ve)
- Red pepper hummus (ve)
- Fresh Fruit salad (ve) / Water / Crisps

**EQ MENU AVAILABLE UPON REQUEST**
- v - vegetarian, ve - vegan, gf - gluten free

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.

All prices are exclusive of VAT. All prices exclude room hire.
Sandwich lunch only £15.50 per person.
Chefs selection of six sandwiches with tea, coffee and cordial.
Gluten Free sandwiches available on request. Maximum number 180.
A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, olive ciabatta, tomato wraps, nigella seed loaf and bagels.

**MENU A**
- Crisp smoked bacon, beef tomato, roman lettuce, helmens mayonnaise
- Roasted Hertfordshire beef, water cress, red onion and horseradish
- Searcys smoked salmon, chive cream cheese
- Tuna mayonnaise, spring onion and salad cream
- Harrissa roasted vegetables, feta and baby spinach
- Sweet potato falafel, hummus, pickled red cabbage and rocket

**MENU B**
- Honey roasted Wiltshire ham, savoy cabbage slaw
- Coronation chicken, coriander and spinach
- Prawn Marie rose, baby gem and cucumber
- Tuna and sweet corn
- Roasted peppers, cream cheese and rocket
- Keens cheddar and Branston pickle

**MENU C**
- Pastrami, edam cheese and dill pickle
- Chargrilled pesto chicken, tomato and lettuce
- Teyaki roasted salmon, cucumber, spring onion and baby spinach
- Dill and lemon crayfish, crème faiche, tomato and wild rocket
- Coronation egg mayonnaise and tomato
- Avocado, beef tomato, basil and red onion
EXECUTIVE SANDWICH LUNCH

Executive sandwich menu £22.50 per person.
Chefs selection of six sandwiches with salad, marinated olives, dessert, tea, coffee and cordial.
Gluten Free sandwiches available on request. Maximum number 180.
A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, olive ciabatta, tomato wraps, nigella seed loaf and bagels.

MENU A

Crisp smoked bacon, beef tomato, roman lettuce, helmens mayonnaise
Roasted Hertfordshire beef, water cress, red onion and horseradish
Searcys smoked salmon, chive cream cheese
Tuna mayonnaise, spring onion and salad cream
Harissa roasted vegetables, feta and baby spinach
Sweet potato falafel, hummus, pickled red cabbage and rocket.

Salads and add on
Marinated olives, garlic and lemon
Grilled endive, radicchio, radish and crumbled blue cheese
Artichoke, orzo pasta, peppers, chervil and rapeseed oil

Desserts
Almond and pear tart
Spice panna cotta, orange compote

MENU B

Honey roasted Wiltshire ham, savoy cabbage slaw
Coronation chicken, coriander and spinach
Prawn Marie rose, baby gem and cucumber
Tuna and sweet corn
Roasted peppers, cream cheese and rocket
Keens cheddar and Branston pickle

Salads and add on
Marinated olives, garlic and lemon
Chilli saffron pearl cous cous, roasted
Mediterranean vegetables
Baby gem, cherry tomato, roasted red onion and basil

Desserts
Sour cherry, vanilla and Dorset cream cheescake
Dark chocolate and orange truffle

MENU C

Pastrami, edam cheese and dill pickle
Chargrilled pesto chicken, tomato and lettuce
Teyaki roasted salmon, cucumber, spring onion and baby spinach
Dill and lemon crayfish, crème faiche, tomato and wild rocket
Coronation egg mayonnaise and tomato
Avocado, beef tomato, basil and red onion

Salads and add on
Marinated olives, garlic and lemon
Tuscan salad of vine tomatoes, baby spinach, basil and red onion
Spiced roast cauliflower, orange salad

Desserts
Caramel and apple trifle
Mulled spiced panna cotta, orange compote

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FINGER BUFFET
£22.50 per person, maximum number 180.
The menu also includes Fairtrade tea and coffee.
Under 10 covers will be chefs choice.

MENU A

Hot
Sussex pork and ginger sausage roll, plum relish
Kentish carrot and spiced pumpkin soup, focaccia bread (v)

Cold
Grilled Norfolk chicken, seasonal green salad, air-dried tomato, whipped avocado (gf)
Poached pear, grape, caramelised walnut and Cashel blue (v) (gf)
Mulled spiced panna cotta, orange compote (v) (gf)

MENU B

Hot
Maple syrup glazed Norfolk chicken skewers, wasabi dip (gf)
Mac and cheese bite, jalapeño and red pepper sauce (v)

Cold
Suffolk ham hock, gherkin relish, foraged leaves, flat bread
Goat’s curd and Heritage tomato salad, toasted pecans, truffle dressing (v)
Almond and pear Williams’s tartlet (v)

MENU C

Hot
Pulled Lancashire lamb croquettes, tomato chutney
Tomato, spinach, Ticklemore goat’s cheese, ciabatta pizza (v)

Cold
Barbary duck, charred bean and red endive salad, citrus vinaigrette (gf)
Pearled spelt, roasted cauliflower, red pepper hummus salad, herb dressing (v)
Sour cherry, vanilla and Dorset cream cheesecake (v)

MENU D

Hot
Hereford beef sliders, Emmental cheese, gherkin and relish
Beetroot and thyme arancini, onion relish (v)

Cold
Grilled salmon, cucumber tzatziki, rocket, khobez bread
Heritage potato salad, scallions and a mustard dressing
Chocolate and honeycomb tart

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FORK BUFFET

£31.50 per person, minimum number 25.
Please select one menu for all guests and 2 deserts from the selection below.
Served with bread and butter, olive oil and balsamic vinegar as appropriate.

MENU A

Hot
Applewood smoked pork belly with barbecue sauce (gf)
Black cod and spring onion fishcake, radish, fennel, tomato and mango salsa
Wild mushroom and ratatouille pancake, herb dressing (v)
Heritage potatoes, rapeseed oil dressing (ve)
Couscous, cherry tomato, sultana, honey, coriander dressing (v)
Kohlrabi, apple, beetroot, cider vinegar dressing (ve)

OR

Cold
Teriyaki-glazed salmon with pok choi and beansprouts (gf)
Home smoked chicken with mango, garlic and chilli salsa (gf)
Charred seitan, pumpkin seed pesto and pickled peppers (ve)
Unleavened onion seed flat bread
Roasted squash, kale, sunflower seeds, green beans, nigella seeds (ve)
Garden salad, celery, radish, sherry vinaigrette (ve)

MENU B

Hot
Thai red chicken curry, peppers, coriander (gf)
Cornish plaice, samphire, Parmentier potato, vine tomato compote
Cauliflower, aubergine and okra curry (ve) (gf)
Pilau rice, lemon, coriander (ve)
Watercress, rocket, red chard (ve)
Freekeh, broccoli, courgette (ve)

OR

Cold
Air dried ham, grilled pear with white balsamic and rocket
Beetroot cured sea trout, horseradish cream, pickled cucumber (gf)
Wild mushroom pancakes, allium cream, crispy onions
Dark rye and spelt bread
Mixed bean, coriander, sorrel, mustard lentil (ve)
Watercress, rocket, Parmesan (v)

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Served with bread and butter, olive oil and balsamic vinegar as appropriate.

MENU C

Hot
Roast chicken fillet, winter bean salad, spinach pesto (gf)
Roast Scottish salmon fillet, samphire, cannellini bean (gf)
Jackfruit and seitan casserole, winter salad, basil dressing (ve)
Sweet potato and burnt onion cake (v)
Green Inca tomato, basil, shallot relish (ve)
Five bean salad, avocado, pitta crisp (ve)

OR

Cold
Roast turkey fillet, Gentleman’s relish, Heritage radishes (gf)
Cod and salmon presse terrine, sauce vierge
Artichoke panna cotta, pickled beans and roasted pimento tomatoes
Blini crumpet buns
Fennel-scented potato (v)
Chickpea, spinach and roasted Mediterranean vegetables (v)

MENU D

Hot
Hereford beef bourguignon with honey-roasted baby onions (gf)
Fisherman’s pie, pearl potatoes, minted garden peas
Mediterranean vegetable tagine with roasted chickpeas (ve)
Herb crushed potato, rapeseed oil (ve)
Heritage carrots, poppy seeds, honey citrus dressing (v)
Pickled red cabbage and raisin

OR

Cold
Potted beef cheek, mustard ravigote dressing, foraged leaves
Smoked mackerel fillet, pickled fennel, lobster dressing
Chestnut and parsnip frittata, cranberry relish, sorrel (v) (gf)
Wholegrain sourdough cobs
Charred broccoli, radicchio, radish (ve)
Autumn winter salad with mustard frills and celery hearts

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FORK BUFFET

£31.50 per person, minimum number 25.

Please select one menu for all guests and 2 deserts from the selection below.

PUDDINGS (Choose 2)
Almond and pear Williams’s tartlet
Mulled spiced panna cotta, orange compote (gf)
Sour cherry, vanilla and Dorset cream cheesecake
Dark chocolate and Kentish hazelnut trifle
Pistachio profiteroles
Dark chocolate and hazelnut trifle (v)
Spice panna cotta, orange compote (v) (gf)
Dark chocolate and orange truffle
Almond and date pudding, salted caramel sauce (v)
Raspberry and white chocolate cheesecake

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v – vegetarian    ve – vegan    gf – gluten free

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FINE DINING

Three-course set menu with tea, coffee and petit fours £49.00.
Main course, dessert with tea, coffee and petit fours £39.00.
Starter, main course with tea, coffee and petit fours £44.50.
Served with bread and butter. Minimum number 20.

STARTERS
Game terrine, Cumberland sauce, toasted sourdough
Chicken and tarragon ballotine, pickled Heritage carrot, nasturtium
Orkney scallops, black pudding, parsnip, cider apple tubers, balsamic jus
Warm Quail egg salad, spinach, watercress, candied black garlic (v) (gf)
Venison faggots, grilled corn, red wine juniper berry glaze
Crab, smoked salmon, beetroot puree, fennel and celeriac salad (gf)

MAIN COURSES
Salt Marsh lamb rump, baked beets, leeks, Stilton, star anise jus (gf)
Beef Wellington, wild mushrooms, Heritage carrots, Madeira sauce
(supplement £4.95 per person)
Guinea fowl, apricot, pistachio, salsify, roasted root vegetables
Scottish salmon, roasted fennel, rocket and citrus hollandaise (gf)
Shiitake mushroom, celeriac and ginger risotto, daikon, miso sauce (v)
Goosnargh chicken, heritage potatoes, garlic scented mange tout,
tarragon sauce (gf)
Slow cooked aubergine, tamarind, roasted shallots and white bean puree (ve)
Parsnip fondant, wild mushroom duxelles, spinach, crisp shallot and red wine reduction (ve)

PUDDINGS
White chocolate and blueberry cheesecake (v)
Apple tart tartin, calvados ice cream, caramel sauce (v)
Grilled pineapple, ginger meringue, green tea cream (v) (gf)
Espresso creme caramel with pistachio biscotti
Rhubarb panna cotta, warm almond cake (v)
Chocolate delice, orange honeycomb, mint cress (v)

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FORMAL LUNCH AND DINNER MENUS

Three-course set menu with tea, coffee and petit fours £39.00.
Main course, dessert with tea, coffee and petit fours £33.00.
Starter, main course with tea, coffee and petit fours £36.00.
Served with bread and butter. Minimum number 20.

STARTERS
Beets, blue cheese, walnuts (v)
Ham hock terrine, piccalilli, sourdough
Searcys smoked salmon, pickled cucumber, rye bread
Celeriac and apple soup, thyme cheese straw (v)
Cured mackerel, fennel, horseradish (gf)
Confit chicken terrine, butternut, chicory

MAIN COURSES
Braised Hertfordshire featherblade, buttermilk mash, Heritage carrots (gf)
Sea bream, dill-poached potatoes, kale (gf)
Celeriac and pearl barley risotto, Ticklemore cheese (v)
Goosnargh chicken, turnips, hispi cabbage (gf)
Pork belly, braised red cabbage, hasselback potatoes (gf)
Lamb hot pot, leeks, boulangère potatoes (gf)

PUDDINGS
Honey cake, poached brambles, Greek yoghurt (v)
Date and walnut sponge, butterscotch sauce, vanilla ice cream
Earl Grey panna cotta, brown sugar shortbread
Treacle tart, whiskey cream (v)
Poached pear, chocolate mousse, oranges (v) (gf)
Trifle, chocolate, cherry compote (v)

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All prices are exclusive of VAT. All prices exclude room hire.
4 Bowls £20.00  |  6 Bowls £30.00  |  8 Bowls £40.00  |  10 Bowls £50.00  |  Additional Bowl £5.50.
Chef's choice of the menu for groups under 20 guests.

**MEAT**

**Hot**
Cumberland sausage, truffle mash, onion compote
Braised Hertfordshire brisket, sweet potato fries, béarnaise
Pulled jerk Norfolk chicken, rice and peas, mango relish (gf)
Welsh lamb, mint pesto, potato and spinach hash (gf)
Moroccan spiced Lancashire lamb shoulder, pomegranate couscous, mint yoghurt
Aromatic duck, soy glazed cashew nuts, rocket and watercress salad (gf)
Thai marinated Hereford beef salad, vermicelli rice noodles, spring onion and ginger dressing

**FISH**

**Hot**
Fish and chips, tartar sauce, vinegar powder
Poached South coast cod fillet, smoked bacon, potato and sweetcorn chowder
Seared Anglesey bass, chorizo mash and bell pepper relish (gf)
Poached fillet of Scottish salmon, aromatic lentils, mint Crème Fraîche

**OR**

**Cold**
Crayfish, heirloom tomato, purple potato, spring onion dressing (gf)
Poached Scottish salmon, roast fennel, rocket and burnt orange vinaigrette (gf)

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Cumberland sausage, truffle mash, onion compote
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**Notes:**
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**BOWL FOOD**

4 Bowls £20.00 | 6 Bowls £30.00 | 8 Bowls £40.00 | 10 Bowls £50.00 | Additional Bowl £5.50.

Chef's choice of the menu for groups under 20 guests.

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**VEGETARIAN**

**Hot**
- Chickpea and roast paneer tagine, fruity couscous (v)
- Tempura vegetables, fragrant brown rice, spicy satay (v)
- Spinach and parmesan gnocchi, heirloom tomato ragout, rocket oil (v)
- Katsu sweet potato, sticky rice, pickled carrot and ginger (ve) (gf)

**OR**

**Cold**
- Charred root vegetable salad, hummus, roasted pine nuts (v) (gf)
- Asparagus and beetroot salad with pickled radish
- Bocconcini and summer heritage tomato salad, basil dressing, summer cress (v)
- Smoked tofu, green mango and green papaya salad (ve)
- Crispy tempeh, sweet potato spaghetti salad
- Asian dressing (ve)
- Candied and golden beetroot salad, ripped goat's cheese, toasted pine nuts (v) (gf)
- Mini falafel meze with hummus and crispy kale (ve)

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**VEGAN**

**Hot**
- Vietnamese spring roll, sesame seed and sweet chilli sauce (ve)
- Butternut squash and sweet potato torte, Parmesan, red pepper jam (ve) (gf)
- Roasted broccoli, toasted pine nuts, rocket, orzo and oven dried tomatoes (ve)
- Vegan burrito bowl, silken tofu cilantro sauce (ve)
- Ginger miso soba noodles with wakame (ve)

**OR**

**Cold**
- Grilled artichoke, roasted peppers and kalamata olives couscous (ve)
- Maple crispy tofu, noodle bowl, peanut and ginger dressing (ve)

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**PUDDING**

**Hot**
- Bakewell tart, clotted cream
- Blackberry and apple crumble pie, custard
- Chocolate pudding, mint mascarpone

**OR**

**Cold**
- Sour cherry, vanilla and Dorset cream cheesecake
- Blackcurrant and vanilla Pavlova (gf)

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CANAPES

SEARCYS

SAVOY
LONDON
PLACE

VENUES FROM: IET
**COLD CANAPES**
- Sticky hoisin Suffolk pork belly, citrus marinated cucumber
- Hertfordshire beef scotch egg, tarragon mayonnaise
- Free range Suffolk chicken ballotine, pear jelly
- Wye trout, potato blini, watercress mayonnaise
- Scottish salmon ceviche, whipped avocado (gf)
- Dorset crab, kohlrabi and Avruga caviar
- Soy and sesame tuna, yuzu infused mooli (gf)
- Cornish Yarg and red onion tartlet, apple chutney (v)
- Heritage beetroot macaroon, goat’s cheese (v)
- Kentish carrot muffin, Somerset brie mousse
- Whipped Ash goat’s cheese, tomato jam, charcoal cone
- Sussex ham hock, quail egg and pea puree (gf)
- Spring onion bhajis, mint and coriander chutney (ve)
- Spiced sweet potato cake, spring onion and tomato salsa (ve)
- Balsamic tomato and rocket pesto tart tartan (ve)
- Cumin, aubergine and chickpea bite, tomato jam (ve)

**HOT CANAPES**
- Duck and ginger croquette, plum sauce
- Smoked Norfolk chicken, parsley and chorizo arancini, mushroom ketchup
- Truffle, cheese and spinach toastie
- Pulled Lancashire lamb shoulder, coriander polenta, harissa
- Sussex ham hock, whipped Norbury Blue, pickled carrot
- Salted Peterhead cod taco
- Smoked haddock and parsley fish cake, tartar sauce
- Tempura prawns, lemon and szechuan dip
- Grilled summer vegetables, whipped Ragstone bruschetta (v)
- Bubble and squeak, wholegrain mustard (v)
- Sun-dried tomato and basil fritter, saffron mayonnaise (v)
- Roast Norfolk chicken, Yorkshire pudding, carrot relish
- Loch Duart salmon fishcakes, lemongrass purée
- Garlic and coriander Celtic sea king prawns, chilli soya yoghurt (gf)

**PUDDING CANAPES**
- White chocolate and blueberry macaroon
- Passion fruit curd and chocolate cone
- Mini lemon and meringue tart
- Lychee and lime truffle
- Chocolate and caramel tart, peanut brittle
- Apple and custard crumble
- Mulled spiced posset, cranberry compote

4 Canapes £12.00  |  6 Canapes £17.50  |  8 Canapes £22.00  |  10 Canapes £26.00
Chef’s choice of the menu for groups under 20 guests.

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FOOD STALLS

Selection of two stalls £54.00 per person | One stall £32.00 per person | Additional stalls are £25.00 per person.
Please allow two hours from your access time for set up.

AMERICAS

PERUVIAN CEVICHE – Seabass, mackerel and scallops cooked live with lime, chilli and coriander, served with alliums, aioli and fried
BRAZILIAN CHURRASCO – Chimichurri-rubbed picanha steaks grilled on a churrasco sword and served with Bahrain spice
MEXICAN TACOS – Corn and wheat tortillas filled with spiced chicken, fish and vegetables with cheese, soured cream, avocado
NEW YORK SLIDERS – Small and perfectly formed brioche buns filled with burgers, jackfruit burgers and crab cakes with all the traditional burger fixings
JAMAICAN JERK – Marinated chicken and sweet potato in jerk spice and chilli with coconut rice served on baked banana leaves with lime wedges
NEW ORLEANS BEIGNETS – Airy square doughnuts covered in icing sugar, with Bourbon cream, pineapple and passion fruit and hot chocolate dipping sauces

AFRICA

MOROCCAN PASTILLA – Moroccan-spiced chicken in olive, apricot and paprika sauce topped with cinnamon filo shards
GHANAIAN JOLLOF – Fried plantain with ginger and chilli jollof rice and tamarind
SOUTH AFRICAN BUNNY CHOW – A fiery hot lamb curry served in half a loaf of bread topped with sambal
ALGERIAN MERGUEZ – Merguez sausage and egg chakchouka with peppers, tomatoes and onions served with cumin bread
SOUTH AFRICAN SHRIMP BRAA – Marinated tiger prawns with lemon, paprika and parsley served with cornbread
ARABIAN MAAMOUL – Pastries filled with dates, nuts and figs served with marshmallow sauce and orange blossom syrup

ASIA

JAPANESE KATSU CURRY – Panko-breaded chicken and mushrooms, fried in sesame oil and served with spicy vegetable curry, and steamed rice
CHINESE BAO BUNS – Barbecued pork belly and tofu with pickled vegetables in soft steamed buns
INDIAN DAHLS – Vegan and vegetarian stews made with black and red lentils and chickpeas infused with Indian spices, accompanied by warm chapati and roti breads
JAPANESE SUSHI – Maki, Californian and inside-out rolls with light soy, wasabi and pickled ginger
SINGAPOREAN NOODLES - Stir-fried rice noodles with chicken, prawns and oriental vegetables
INDIAN KULFI – Traditional Indian dairy ice cream with fresh mango, guava and coconuts

AFRICA

NORTHERN EUROPEAN SALMON – A feast of salmon; dill and vodka-cured with sweet mustard sauce and Searcys smoked with pickled cucumber, lemon and rye bread
ENGLISH ROAST BEEF, YORKSHIRE PUDDING – Traditional Yorkshire puddings topped with rare roast beef and creamed horseradish
ITALIAN GNOCCHI – Potato gnocchi fried with basil and artichokes served with either Gorgonzola cream or roast tomato sauce
SPANISH PAELLA – A traditional Valencian rice and vegetable dish flavoured with saffron and finished with chicken, shrimps and mussels
POLISH Pierogi – Dumplings filled with quark and potato or sauerkraut and bacon and served with butter sauce
ETON MESS – Deconstructed Eton mess with flavoured meringues, fresh berries and whipped cream

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## Starters
- Gin and maple cured salmon, red cabbage beetroot slaw, spinach and samphire, citrus reduction (gf)
- Gloucester Old Spot pressed ham hock, Bramley chutney, chicory, rye toast
- Pulled Welsh lamb, mint pesto, potato and spinach hash
- Grilled line-caught Cornish mackerel, radish, samphire, beetroot purée (gf)
- Mushroom and chestnut Pâté, tarragon, fermented cranberries (v)
- Cauliflower and chestnut soup, Cropwell Bishop stilton scone (v)

## Main Courses
- Norfolk Bronze turkey, fondant potato, pigs in blankets, roast parsnip, glazed carrot, truffle Brussels sprouts
- Roast Welsh lamb, Jerusalem artichoke puree, Parmentier potatoes, smoked garlic green beans (gf)
- Scottish salmon, charred sprouting broccoli, crushed purple potatoes, crispy kale, citrus glaze (gf)
- Baked monkfish, serrano ham, brussel sprouts, Anya potato hash, candied samphire, pernod tomato sauce (gf)
- Wild mushroom and black truffle ravioli, wilted spinach, parmesan crust (v)
- Pumpkin and sweet potato nut roast, baked cauliflower, red pepper and onion puree, parsley oil (v)

## Puddings
- Autumnal berry Eton mess (v) (gf)
- Lemon and cranberry posset, sage shortbread (v)
- Amaretto dark chocolate mousse, sesame tuile (v)
- Baileys yule log, candied cherry and hazelnuts (v)
- Plum and Amaretto Christmas pudding, nutmeg sauce, winter berries (v)

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**CHRISTMAS PARTIES**

Three hours of unlimited wine, beer, Pimm's and soft drinks.
Three-course lunch £79, dinner £89.

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BAR NIBBLES

Selection of 3 nibbles £5.50 per person.

Sea salted hand cooked crisps
Caramelised mixed nuts
Marinated olives, garlic, lemon
Smoked almonds
Truffle nuts
Vegetable crisps
Japanese rice crackers
Cheese palmiers
Chilli marinated Nocellara olives
Stuffed pimento peppers
Salted giant corn
Dukka spiced fiscell bites
Wasabi peas
Satay broad beans

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MEZZE PLATTERS

Minimum of 10 people per platter.

THE ENGLISH PLATTER
English chicken terrine, hand-raised pork pies, pork and port pâté, roasted British meats, gherkins, pickled onions, home-made relish, crusty bread £15.00 per person

THE ITALIAN BOARD
Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, rosemary focaccia £15.00 per person

THE MEZZE PLATTER
Rosemary-marinated artichoke hearts, dolmades, mixed olives, caramelised onion hummus, feta cheese, roast peppers, spinach, ciabatta (v) £15.00 per person

BRITISH CHEESE BOARD
Eire Cashel blue, Somerset brie, Cornish Yarg, Godminster cheddar, grapes, apricot chutney, water biscuits (v) £15.00 per person

OCEAN PLATTER
Smoked salmon, gravadlax, crab claws, pickled cockles, steamed mussels, prawns, horseradish crème fraîche, lemon wedges, caper berries, soda bread £17.50 per person

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## WINE LIST

### PROSECCO
- **Ca’ del Console, Prosecco, Extra Dry, Italy, NV** - £33.00
- **Prosecco Treviso Spumante Adalina, Brut, Enrico Bedin, Veneto, Italy, NV** - £36.00

### ENGLISH SPARKLING WINES
- **Greyfriars Cuvée Brut, Surrey, England, NV** - £44.00
- **Greyfriars Rosé Réserve, Surrey, England, NV** - £54.00
- **Harrow & Hope, Brut Réserve, English Sparkling, Buckinghamshire, England, NV** - £85.00
- **Harrow & Hope, Brut Rosé, English Sparkling, Buckinghamshire, England, 2018** - £102.00

### WHITE WINES
- **House wine Pinot Grigio, Vinuva, Organic, Sicily, Italy, 2018** - £23.50
- **Côtes de Gascogne, Maison Belenger, South West, France, 2019** - £26.50
- **Marsanne-Vermentino, Joie de Vigne, Pays d’Oc, Languedoc, France, 2019** - £29.50
- **Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia, 2016** - £35.50
- **Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand, 2019** - £38.50
- **Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, Languedoc, France 2020** - £41.50
- **Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020** - £44.50
- **Pecorino, Vellodoro, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2019** - £47.50
- **Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019** - £55.50
- **Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2018** - £62.50
- **House wine Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018** - £23.50
- **Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2018** - £26.50
- **Merlot, Central Valley, Chile 2020** - £29.50
- **Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2018** - £32.50
- **Montepulciano D’Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019** - £35.50
- **Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018** - £38.50
- **Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016** - £41.50
- **Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018** - £45.50
- **Pinotage, Simonsig, Stellenbosch, South Africa, 2017** - £48.50
- **Montagne-Saint-Emilion, Château Montaiguillon, Bordeaux, France, 2016** - £57.50

### RED WINES
- **House wine Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018** - £23.50
- **Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2018** - £26.50
- **Merlot, Central Valley, Chile 2020** - £29.50
- **Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2018** - £32.50
- **Montepulciano D’Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019** - £35.50
- **Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018** - £38.50
- **Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016** - £41.50
- **Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018** - £45.50
- **Pinotage, Simonsig, Stellenbosch, South Africa, 2017** - £48.50
- **Montagne-Saint-Emilion, Château Montaiguillon, Bordeaux, France, 2016** - £57.50

### ROSÉ WINES
- **Le Bosq Rosé, Vin de France, Languedoc, France, 2018** - £23.50
- **Côtes de Provence, Mas Fleurey, Cuvée Selectionnée, Provence, France, 2020** - £36.50
- **Côtes de Provence, M de Minuty, Provence, France, 2019** - £46.50

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## WINE LIST

### CHAMPAGNE
- Searcys Brut Cuvée: £54.00
- Searcys Rosé Cuvée: £60.00
- Searcys Magnum: £124.00
- Moët & Chandon Brut Impérial NV, 75cl: £69.00
- Moët & Chandon Rosé Impérial NV, 75cl: £79.00
- Veuve Clicquot Yellow Label Brut NV, 75cl: £79.00
- Veuve Clicquot Brut Rosé NV, 75cl: £89.00

### BEER AND CIDER
- Lager: Fredom 4, Estrella (330ml): £5.00
- Ale: Freedom pale ale (330ml): £5.00
- Stout: Redchurch Hoxton (330ml): £5.00
- Cider: Aspalls Suffolk Draft Bottle (330ml): £5.00

- House Spirits: from £5.00
- Premier Spirits: from £6.00

### SOFT DRINKS
- Coca-Cola/Diet Coke/Lemonade (200ml): £2.50
- Franklin & Sons tonic/soda water/light tonic/Ginger ale/Ginger beer: £2.00

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FOOD AND DRINKS PACKAGES

DRINKS PACKAGE

<table>
<thead>
<tr>
<th></th>
<th>1 hour</th>
<th>2 hours</th>
<th>3 hours</th>
<th>4 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer / Wine / Soft drink</td>
<td>£15.95</td>
<td>£29.95</td>
<td>£35.95</td>
<td>£40.95</td>
</tr>
<tr>
<td>Beer / Wine / Soft drink / Pimm's</td>
<td>£19.95</td>
<td>£34.95</td>
<td>£39.95</td>
<td>£44.95</td>
</tr>
<tr>
<td>Beer / Wine / Soft drink (1h sparkling wine)</td>
<td>£23.95</td>
<td>£38.95</td>
<td>£43.95</td>
<td>£47.95</td>
</tr>
<tr>
<td>Beer / Wine / Soft drink (1h Champagne)</td>
<td>£27.95</td>
<td>£42.95</td>
<td>£46.95</td>
<td>£49.95</td>
</tr>
</tbody>
</table>

For receptions over 1 hour substantial catering must be ordered.

Drinks for 2 hours – minimum of 6 canapes
Drinks for 3 hours – minimum 4 canapes and 4 bowls
Drinks for 4 hours – minimum of 4 canapes and 6 bowl foods

ADD CANAPES

4 Canapes £12.00 | 6 Canapes £17.50 | 8 Canapes £22.00 | 10 Canapes £26.00.

ADD BOWL FOOD

4 Bowls £20.00 | 6 Bowls £30.00 | 8 Bowls £40.00 | Bowls £50.00.
Add nibbles for £5.50 per person.

Dinner drinks package with arrival drinks (1 hour) £34.95
Includes a glass of Searcys Champagne or House cocktails, beer wine, soft drinks, ½ bottle wine per person and mineral water.

Dinner drinks package £12.95
Includes ½ bottle of wine per person and mineral water.

House spirits supplement £4.95 per person per hour.
Premium spirits supplement £6.95 per person per hour.

Minimum bar spend £500 inc. VAT.
We only accept credit card payments.

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FOOD AND DRINKS PACKAGES

THE GIN EXPERIENCE
£13.50 per person  |  Minimum number 30
Indulge in the finest gins that Britain has to offer. Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals.
Selection of gins:
Sipsmith    |  Plymouth Sloe    |  Hendricks    |  Bathtub
Gins used within the experience are subject to availability.

THE SPARKLING EXPERIENCE
£24.00 per person  |  Minimum number 30
Indulge in the finest fizz that Britain has to offer.
Selection of sparkling wines:
Chapel Down Classic Brut    |  Greyfriars Rosé
Nyetimber Nyetimber Cuvée Chérie Demi-Sec
One tasting glass of each.

THE CHAMPAGNE EXPERIENCE
£31.00 per person  |  Minimum number 30
Selection of Champagne:
Searcys Cuvée    |  Möet Chandon    |  Veuve Clicquot Rosé
One tasting glass of each.

COCKTAILS
£9.60 each  |  Choice of 3 £26.00  |  Minimum number 30
Amaretto Sour
Beefeater gin, amaretto, angostura orange bitters
Almost a Collins
Absolut vodka, blood orange juice, cinnamon, soda water
Apple Cider Mimosa
Sugar and cinnamon syrup, apple cider and a dash of prosecco
Thyme Will Tell
Bourbon, maple syrup, lemon juice
Caramel Apple Mule
Vodka, caramel, apple cider and ginger beer
Apothecary Twist
Beefeater gin, ginger beer, cranberry and orange juice
Spiced Cranberry Rum Fizz
Orange and ginger syrup, cranberry juice, dark rum and prosecco

NON-ALCOHOLIC COCKTAILS
Rosemary Blueberry Smash
Fresh rosemary and blueberries, honey, lemon juice and sparkling water
Cranberry and Cinnamon Kombucha
Cranberry and apple juice, raspberry kombucha, maple syrup
Breakfast rolls: £4.25 per item, per person

Sandwich lunch, crisps, cut fruit and cordial: £14.80 per person

Main courses: £17.00 per person
Shepherd’s pie, sweet potato mash, garden peas, glazed carrots
Chicken and smoked bacon rigatoni pasta bake, garlic focaccia
Traditional fish pie, smoked cheese mash topping, green vegetables
Beef massaman, pilaff rice, naan bread
Five bean chilli, steamed rice, sour cream, tortilla chips
Chef choice salad

EQ menu available upon request
v – vegetarian  ve – vegan  gf – gluten free

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements.
All prices are exclusive of VAT. All prices exclude room hire.