THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT WITH THE SAVOY PLACE

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, acai, 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.
SUSTAINABILITY PLEDGES

We are ensuring sustainability is at the heart of our business, with a series of pledges across our restaurants, bars and events venues.

- We have partnered with Drappier, the world’s first carbon-neutral Champagne house.
- We celebrate English sparkling wines, working with some of the best vineyards in the country.
- Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association.
- All our teas are ethically and responsibly sourced.
- Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.
- All our milk is British Red Tractor-certified.
- We have set ourselves a target to reduce food waste by 20%, with disposable packaging audited by the specialist NGO.

- Our bottled water is naturally-sourced Harrogate. It is Britain’s oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company.
- 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.
- By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community.

- Up to 90% of seasonal fruit and veg on our menus are British.
- We only use British-harvested rapeseed oil in cooking.
- We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48 mile radius of our venues.
- We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages.
- All our fresh eggs are British free-range.

- We only source British meat and poultry.
- All our bacon is British-reared and dry-cured.
- Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe.
- We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time.
- All our fresh and frozen prawns are Marine Stewardship Council-certified.
- We only use British-milled flour.

- 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 (ve)
- Maple glazed nuts flapjack (gf) (v)
- Coconut, lime and soya yoghurt, charred pineapple (ve)
- Wholegrain banana and blueberry muffin (v)

**BREAK CAKES £3.00 each**
- Yoghurt and cranberry traybake (v)
- Raspberry and coconut slice (v)
- Orange and almond cake (ve) (gf)

**SANDWICHES £15.50 per person**
- Roasted vegetables, rocket and sunblush tomato, multi-seed baguette (ve)
- Moroccan spiced vegetables, tender leaf spinach, and soya and mint yoghurt, spinach wrap (ve)
- Falafel, roasted butternut squash and hummus, ciabatta (ve)

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

**BUFFET OPTIONS £31.50**
- Charred courgette, chickpeas, red onion salsa (ve) (gf)
- Smoked seitan, parsley fregola (ve)
- Black bean, spiced aubergine, coriander and coconut broth (ve) (gf)
- Wilted Wakefield cabbage, onion seeds (ve) (gf)
- Saffron infused couscous (ve) (gf)
- Quinoa, spinach and roasted squash salad, toasted walnuts (ve)

**PLATED MENU STARTER £49.00 for 3 courses**
- Faro, roast butternut squash, charred broccoli and whipped orange tofu (ve)
- Wild mushroom consommé, truffle girolles, peppercorn crisps (v)

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

**DESSERTS**
- Quinoa pudding, coconut and mango sorbet, cacao sauce and tuille (v)
- Pimm’s jelly, cucumber sorbet (v)
- Avocado and chocolate mousse, citrus compote (v)

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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.
### HEALTHY BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bircher muesli (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Greek yoghurt, pecan and almond granola (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Tropical fruit skewer, passion fruit sauce – one per person (ve)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Cucumber, spinach and ginger smoothie (v)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Oat porridge, cinnamon, apple (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Bran and raisin muffin (v)</td>
<td>£3.00</td>
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</tbody>
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### SEARCYS ADDITIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Açaí, banana and berry pot (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Yoghurt and cranberry traybake (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Fruit and coconut flapjack (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Vegan bran apple muffin (ve)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Soya and chia seed yoghurt, mango compote (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Kombucha shots (ve)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Yacón root muesli and natural yoghurt</td>
<td>£3.00</td>
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</tbody>
</table>

### BREAKFAST ON THE GO

<table>
<thead>
<tr>
<th>Breakfast Rolls</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon sourdough</td>
<td>£5.00</td>
</tr>
<tr>
<td>Lincolnshire sausage sourdough</td>
<td>£5.00</td>
</tr>
<tr>
<td>Free-range egg sourdough (v)</td>
<td>£5.00</td>
</tr>
<tr>
<td>Avocado, roast tomato sourdough (ve)</td>
<td>£5.00</td>
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</tbody>
</table>

### OPTIONS

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portobello mushroom and spinach sourdough (v)</td>
<td>£7.50</td>
</tr>
<tr>
<td>Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough</td>
<td>£9.50</td>
</tr>
<tr>
<td>Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)</td>
<td>£8.50</td>
</tr>
<tr>
<td>Smoked bacon, mature cheese and tomato relish sourdough toastie</td>
<td>£6.00</td>
</tr>
<tr>
<td>Grilled Portobello mushroom, mature cheese and marmite sourdough toastie</td>
<td>£6.00</td>
</tr>
</tbody>
</table>

### 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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EQ menu available upon request

v – vegetarian  ve – vegan  gf – gluten free

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All prices are exclusive of VAT. All prices exclude room hire.
REFRESHMENT BREAKS

SAVOY
LONDON
PLACE

SEARCYS

VENUES FROM: IET
HEALTHY SWAPS
Swap 50% of your bites for one
Ginger, carrot and lemon power shot (ve)
Açaí, banana and berry pot (v)
Yoghurt and cranberry traybake (v)
Fruit and coconut flapjack (v)
Vegan bran apple muffin (v)
Kombucha shots (ve)

JUICE AND SMOOTHIE OPTIONS
@ £9.50 per litre
Apple, carrot and ginger juice
Apple, beetroot and mint juice
Carrot and apple juice
Kale, cucumber and apple juice
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

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
Sparkling Elderflower £8.00

PACKAGES
Searcys coffee, tea with biscuit £4.10
Searcys coffee, tea and cake bites £4.30
Searcys coffee, tea and pastries £4.50
Continuous Tea and Coffee £17.50
Coffee and Tea served continuously over eight hour period with three servings of treats

HOT ITEMS
Bacon sourdough £5.00
Lincolnshire sausage sourdough
Free-range egg sourdough (v)
Avocado, roast tomato sourdough (ve)

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.
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SANDWICH LUNCH

Sandwich lunch only £15.50 per person.
Chefs selection of six sandwiches to include meat, fish and veggie options, with tea, coffee and cordial.
Gluten Free and vegan 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.

EXECUTIVE SANDWICH LUNCH

Executive sandwich menu £22.50 per person.
Chefs selection of six sandwiches to include meat, fish and veggie options, with salad, marinated olives, dessert, tea, coffee and cordial.
Gluten Free and vegan 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, bagels.

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.
Half and Half
£26.50 per person, maximum number 180.

Chefs choice of 5 sandwiches, plus your choice of 3 finger items

The menu also includes Fairtrade tea and coffee.

Under 10 covers will be chefs choice.

**Hot**
- Sussex pork and ginger sausage roll, plum relish
- Maple syrup glazed Norfolk chicken skewers, wasabi dip (gf)
- Mac and cheese bite, jalapeño and red pepper sauce (v)
- Pulled Lancashire lamb croquettes, tomato chutney
- Tomato, spinach, Ticklemore goat’s cheese, ciabatta pizza (v)
- Hereford beef sliders, Emmental cheese, gherkin and relish
- Beetroot and thyme arancini, onion relish (v)

**Cold**
- Grilled Norfolk chicken, seasonal green salad, air-dried tomato, whipped avocado (gf)
- Poached pear, grape, caramelised walnut and Cashel blue (v) (gf)
- Goat’s curd and Heritage tomato salad, toasted pecans, truffle dressing (v)
- Barbary duck, charred bean and red endive salad, citrus vinaigrette (gf)
- Pearled spelt, roasted cauliflower, red pepper hummus salad, herb dressing (v)
- Truffle beet sliders (v)
- Sweet potato, quinoa and nut croquette with spicy arrabbiata (v)
- Green Heritage tomato salad, basil and shallot relish (ve) (gf)
- Five bean salad, avocado, pitta crisp (ve)
- Grilled salmon, cucumber tzatziki, rocket, khobez bread

**Puddings**
- Sour cherry, vanilla and Dorset cream cheesecake (v)
- Panna cotta, orange compote (v) (gf)
- Chocolate and honeycomb tart
- Almond and pear Williams’s tartlet (v)

Extra items £3.50 per person

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.
FORK BUFFET
£31.50 per person, minimum number 25.
Please select one menu for all guests and one dessert from the selection below.
Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

**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)

**Seated Supplement £5.50**

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.
FORK BUFFET

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

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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All prices are exclusive of VAT. All prices exclude room hire.
FORK BUFFET

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

PUDDINGS (Choose one)
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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FORMAL LUNCH & DINNER MENUS

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
Roasted broccoli with black garlic, chicory, olives and toasted hazlenuts (ve)
Harissa carrot, fennel and red onion, puy lentils, lemon soy yogurt and mint (ve)
Beets, blue cheese, walnuts (v)
Ham hock terrine, piccalilli, sourdough
Chicken and tarragon ballotine, pickled Heritage carrot, nasturtium
Warm Quail egg salad, spinach, watercress, candied black garlic (v) (gf)
Crab, smoked salmon, beetroot puree, fennel and celeriac salad (gf)
Cured mackerel, fennel, horseradish (gf)

MAIN COURSES
Braised Hertfordshire featherblade, buttermilk mash, Heritage carrots (gf)
Salt Marsh lamb shoulder, baked beets, leeks, Stilton, star anise jus (gf)
Guinea fowl, apricot, pistachio, salsify, roasted root vegetables
Pork belly, braised red cabbage, hassleback potatoes (gf)
Sea bream, dill-poached potatoes, kale (gf)
Scottish salmon, roasted fennel, rocket and citrus hollandaise (gf)
Shiitake mushroom, celeriac and ginger risotto, daikon, miso sauce (ve)
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)
Butternut squash torte/roasted pepper (v)

PUDDINGS
White chocolate and blueberry cheesecake (v)
Apple tart tartin, calvados ice cream, caramel sauce (v)
Date and walnut sponge, butterscotch sauce, vanilla ice cream
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)
Treacle tart, whiskey cream (v)
Poached pear, chocolate mousse, oranges (v) (gf)
Trifle, chocolate, cherry compote (v)

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BOWL FOOD

SAVOY
LONDON
PLACE

SEARCYS

VENUES FROM: IET
**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.

**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

**Cold**
- Teriyaki Hereford beef, coriander buckwheat noodle salad (gf)
- Smoked Norfolk chicken, pickled red cabbage, green bean salad
- Smoked chicken breast, avocado, wild rice, ginger mayonnaise (gf)

**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

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

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)

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)

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)

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

PUDDING

Hot
Bakewell tart, clotted cream
Blackberry and apple crumble pie, custard (v)
Chocolate pudding, mint mascarpone (v)

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

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**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

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All prices are exclusive of VAT. All prices exclude room hire.
FOOD STALLS

Your selection of two stalls £54.00 per person plus chef’s mini dessert table | Additional stalls are £25.00 per person.
Please allow two hours from your access time for set up.

AMERICA

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

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

CHEF’S DESSERT TABLE

Macaroons, lemon meringue pie tart, mini chocolate salter tarts, mini eclairs, chocolate truffles

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

EUROPE

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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CHRISTMAS PARTIES

Three course meal with tea, coffee and mini mince pies £53
Three hours of unlimited wine, beer, Pimm's and soft drinks.
Three-course lunch £79, dinner £89.

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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Selection of 3 nibbles £5.50 per person (2 boats 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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## 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
- Three Choirs 'Classic Cuvée', Brut, NV 45.83 Gloucestershire, UK: £46.00

### WHITE WINES
- House wine Pinot Grigio, Vinuva, Organic, Sicily, Italy, 2018: £23.50
- Sauvignon Blanc, Kleinkloof, 2020, Western Cape, South-Africa: £24.50
- Pinot Grigio, Frunza, Cramele Recas, 2020, Baniat, Romania: £25.00
- Perola do Lima, Adega Ponte Lima, 2020, Vinho Verde, Portugal: £27.00
- Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, 2019, Wairarapa, New Zealand: £29.50
- Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, 2020 Languedoc, France: £32.00

### RED WINES
- Grenache-Pinot Noir, Joie de Vigne, Pays d’Oc, 2019 Languedoc, France: £24.50
- Merlot, Goleta, 2020, Central Valley, Chile: £25.00
- Malbec, Casa Bonita, 2020 La Mancha, Spain: £25.50
- Shiraz-Mourvèdre-Viognier, Front Row, 2019 Swartland, South-Africa: £25.50
- Côtes du Rhône Village, Château d’Aigueville, 2016 Rhône, France: £29.50

### ROSÉ WINES
- Le Bosq Rosé, Vin de France, Languedoc, France, 2018: £23.50
- Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, 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: Freedom 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>Duration</th>
<th>Beer / House Wine / Soft drink</th>
<th>Beer / House Wine / Soft drink / Pimm’s</th>
<th>Beer / House Wine / Soft drink (1h sparkling wine)</th>
<th>Beer / House Wine / Soft drink (1h Champagne)</th>
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<tbody>
<tr>
<td>1 hour</td>
<td>£15.95</td>
<td>£19.95</td>
<td>£23.95</td>
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<tr>
<td>2 hours</td>
<td>£29.95</td>
<td>£34.95</td>
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<td>3 hours</td>
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<td>4 hours</td>
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<td>£44.95</td>
<td>£47.95</td>
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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

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<tr>
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<tr>
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### ADD BOWL FOOD

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<td>Bowls</td>
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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.
**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

**FOOD AND DRINKS PACKAGES**

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