HOSPITALITY MENUS
AUTUMN WINTER 2022/23
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.
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, açai, 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.
**FOOD**

- 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 our local supply network
- We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages
- We only use British-milled flour
- 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 frozen prawns are Marine Stewardship Council-certified
- All our milk is British Red Tractor-certified
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**DRINK**

- 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
- 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
- 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 and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

**PEOPLE**

- In 2022, we are pledging to donate £775k to the charities and communities we work in
- Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing
- We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted
- Our nominated charities Hotel School and Beyond Food help 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
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 (minimum number 20)**
- Turmeric, apple and ginger power shot (ve) (gf)
- Maple glazed nut flapjack
- Coconut, lime, soy yoghurt & raspberries (ve) (gf)
- Carrot muffin (ve) (gf)

**BREAK CAKES £3.00 each (minimum number 20)**
- Yoghurt and cranberry traybake (v)
- Raspberry and coconut slice (v)
- Orange and almond cake (ve) (gf)

**SANDWICHES £16.50 per person**
- Hummus, roasted vegetable, rocket wrap (ve)
- Avocado, roast tomato and red onion ciabatta (ve)
- Falafel, vegan pesto, tomato multi-seed baguette (ve)

**BOWL FOOD £6.00 each (minimum number 20)**
- Beetroot pearl barley risotto, vegan parmesan, crispy kale (ve)
- Cauliflower and button mushroom green Thai curry, wild rice (ve)
- Herb gnocchi, roasted sweet potato, toasted pumpkin seeds, and crispy kale (ve)

**BUFFET OPTIONS £31.50 each**
- Charred courgette, chickpeas, red onion salsa (ve) (gf)
- Smoked seitan, parsley fregola (ve) (gf)
- 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 £54.00 for 3 courses**

**STARTER**
- Balsamic roasted red onion, chargrilled butternut squash, pomegranate, chicory and vegan parmesan (ve) (gf)
- Thyme, courgette and plum tomato tartin, textures of onion (ve)

**MAIN**
- Wild mushroom, spinach pancake, mushroom soy cream sauce, confit tomato and fennel crisp (ve)
- Harissa roasted cauliflower, toasted pecans, seasoned lentils, minted cucumber and coconut dressing (ve)

**DESSERTS**
- Lemon sorbet, candied oranges and caramel biscuit (ve) (gf)
- Blueberry chocolate dome, gluten free crumb and mint cress (ve) (gf)

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v – vegetarian   ve – vegan   gf – gluten free   df – dairy 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
(minimum number 20)

<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>£3.50</td>
</tr>
<tr>
<td>Tropical fruit skewer – two per person (ve)</td>
<td>£3.50</td>
</tr>
<tr>
<td>Cucumber, spinach and ginger smoothie (v)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Oat porridge, date, apple compote (gf)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Carrot muffin (v)</td>
<td>£3.00</td>
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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>
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<tr>
<td>Kombucha shots (ve)</td>
<td>£3.00</td>
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<tr>
<td>Yacón root muesli and natural yoghurt</td>
<td>£3.00</td>
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BREAKFAST ON THE GO

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Breakfast rolls</td>
<td></td>
</tr>
<tr>
<td>Bacon sourdough</td>
<td>£5.25</td>
</tr>
<tr>
<td>Lincolnshire sausage sourdough</td>
<td>£5.25</td>
</tr>
<tr>
<td>Free-range egg sourdough (v)</td>
<td>£5.25</td>
</tr>
<tr>
<td>Avocado, roast tomato sourdough (ve)</td>
<td>£5.25</td>
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</tbody>
</table>

OPTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portobello mushroom and spinach sourdough (v)</td>
<td>£8.00</td>
</tr>
<tr>
<td>Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough</td>
<td>£10.00</td>
</tr>
<tr>
<td>Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)</td>
<td>£9.00</td>
</tr>
<tr>
<td>Smoked bacon, mature cheese and tomato relish sourdough toastie</td>
<td>£7.00</td>
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<tr>
<td>Grilled Portobello mushroom, mature cheese and Marmite sourdough toastie</td>
<td>£7.00</td>
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</tbody>
</table>

ENGLISH AND CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Full English breakfast</td>
<td>£15.00</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Vegan breakfast (ve)</td>
<td>£15.00</td>
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<tr>
<td>Vegan bacon, vegan black pudding, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Extract tea, Extract coffee and orange juice</td>
<td></td>
</tr>
<tr>
<td>Simple continental breakfast</td>
<td>£11.50</td>
</tr>
<tr>
<td>Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice (v)</td>
<td></td>
</tr>
<tr>
<td>Deluxe continental breakfast</td>
<td>£12.50</td>
</tr>
<tr>
<td>Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice (v)</td>
<td></td>
</tr>
</tbody>
</table>

EQ menu available upon request

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REFRESHMENT BREAKS

AUTUMN WINTER 2022/23

SAVOY
LONDON
PLACE

EST 1847
SEARCYS
LONDON

VENUES FROM: IET
HEALTHY SWAPS
Swap 50% of your bites for one
Pumpkin cake, vegan cream cheese frosting (ve)
Coconut water and cranberry shot (ve) (gf)
Almond and date bite (ve) (gf)
Granola bar (gf)
Pomegranate and raspberry smoothie shot (ve) (gf)
Lemon drizzle mini muffin (gf)

BEVERAGES
Fairtrade tea and coffee £3.00
Filtered still water/sparkling water £2.95
Orange, apple or cranberry juice (per ltr) £5.00
Sparkling elderflower (750ml bottle) £8.00

PACKAGES
Searcys coffee, tea with biscuit bites £4.10
Searcys coffee, tea with 1 cake and 1 biscuit £4.20
Searcys coffee, tea and cake bites £4.30
Searcys coffee, tea and pastries £5.00
Continuous tea and coffee £17.50
Coffee and tea served continuously over an 8 hour period with 3 servings of treats

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
Mix berry banana smoothie
Spinach and pineapple juice
Rhubarb and banana smoothie
Melon, raspberry and lime juice
Apple, spinach and ginger juice
Cucumber, spinach and ginger juice
Apple and pear juice
Freshly squeezed orange juice

REFRESHMENT BREAKS
Minimum number 10

HOT ITEMS
Bacon sourdough £5.25
Lincolnshire sausage sourdough £5.25
Free-range egg sourdough (v) £5.25
Avocado, roast tomato sourdough (ve) £5.25

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EXECUTIVE SANDWICH MENU  £24.50 per person

*Chef's desserts 50% and fresh fruit platter 50%

Chef’s selection of six sandwiches to include meat, fish and veggie options, with salad, crisps, dessert*, tea, coffee and cordial.

Chef’s choice of dessert

Gluten free and vegan sandwiches available on request.

Maximum number 180.

A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, mixed wraps, nigella seed loaf and bagels.
HALF AND HALF
Chef’s choice £26.20 per person, maximum number 180
Create your own £28.00 per person
Chef’s choice of 5 sandwiches, plus your choice of 3 finger items and 1 dessert
The menu also includes Fairtrade tea and coffee
Under 10 covers will be chef’s choice
Extra items £4.00 per person

COLD FINGER FOOD
Parma ham, artichoke, bocconcini and roasted pepper skewer, pesto dipping sauce (gf)
Spiced pear and pomegranate crostini (ve)
Cranberry and walnut pinwheel (ve)
Thai chicken sausage roll, onion seeds
Brie and red onion filo tart (v)
Searcys signature smoked salmon, cream cheese roulade

HOT FOOD
Cornish crab stuffed button mushroom, confit garlic and parsley
Beef shin croquette, blue cheese mayonnaise
Hoisin pork belly, chilli, spring onion and sesame seed
Indian spiced aubergine skewer, minted vegan soy yoghurt (ve) (gf)
Mushroom, thyme and red onion tartin (ve)

DESSERTS
Chocolate tart, pistachio cream (gf)
Sour cherry cheesecake, amaretti crumb and mint cress
Chilled rice pudding, caramelised pears and blackberries
Bakewell tart
Lemon meringue pie
WINTER MEZZE
£22.00 Per Person (minimum number 10)
The menu also includes Fairtrade tea and coffee

Cured Meats
- Harissa roasted salmon skewer (gf)
- Spiced butternut squash, carrot and almond milk torte (ve) (gf)
- Roasted cherry tomatoes (ve) (gf)
- Beetroot hummus (ve) (gf)
- Tzatziki sauce (gf)
- Marinated feta and artichokes (gf)
- Vegetable crudites (ve) (gf)
- Toasted bread with sesame garlic butter
- Olives (ve) (gf)
- Dried apricots, grapes, pistachios (ve) (gf)

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£34.50 per person (minimum number 25)
Please select one menu for all guests
Seated supplement £5.50

MENU A

Hot
Braised beef, smoked bacon lardons, silver skin onions and button mushrooms in red wine sauce (gf) (df)
Herb roasted loin of cod, white bean and sweet potato cassoulet
Gruyere glazed pimento pancakes, red onion and herb dressing
Heritage potatoes in rape seed oil (gf) (df)
Baby gem, cherry tomato, carrot and onion seed (gf) (df)

Desserts
Winter berry cheesecake
Chocolate torte

MENU B

Hot
Sauté lamb with tarragon, orange and roasted butternut squash (gf)
Baked red mullet moqueca (gf)
Stuffed portobello mushroom, leeks, sweet potato, parsley and vegan parmesan crust (ve)
Potato dauphinoise (gf)

Cold
Shredded cabbage, radicchio salad with pomegranate dressing (ve) (gf)
Red onion, sultana and coriander couscous (ve)

Desserts
Apple and blackberry Eton mess (ve)
Cherry frangipane tart

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Seated supplement £5.50

MENU C

Hot
Butter chicken with coriander and poppadom
Red Thai tiger prawn, salmon and haddock skewer with roasted peppers
Pumpkin satay, toasted peanuts, coriander and sesame seeds (ve) (gf)
Pilaff rice (ve) (gf)
Red and white onion, cucumber and parsley salad (ve) (gf)

Desserts
Banoffee cheesecake
Greek yoghurt lemon syllabub

MENU D

Hot
Cider-braised pork belly in bay leaf and pears velouté, crushed heritage potatoes (gf)
Baked salmon fillet, five bean cassoulet, crispy onions
Leek, swede and parsnip lasagne, smoked apple wood cheese crust
Cucumber, tomato, red onion, black olives and rape seed oil dressing (gf)

Cold
Beetroot, apple, kohlrabi, chicory and baby gem (gf)

Desserts
Salted caramel tart
Passion fruit and mango delice

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AUTUMN/WINTER CANAPES
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**MEAT**

**Cold**
- Aromatic duck croustades, spring onions, cucumber
- Pheasant and chanterelle terrine, date chutney, brioche
- Rare roast beef, wasabi celery crostini
- Crisp chorizo, celeriac remoulade, rye

**Hot**
- Pancetta wrapped smoked cheese with rosemary
- Croque monsieur
- Korma curried chicken, spring onions, filo basket
- Shin of beef croquette, mustard mayonnaise

**FISH**

**Cold**
- Spiced coriander crayfish croustade
- Beetroot gravadlax, horseradish pumpernickel and keta
- Smoked mackerel pâté, melba toast, cranberry gel
- Cornish crab filo tart with ginger and lime

**Hot**
- Curried shrimp and crab arancini, mango salsa
- Smoked haddock fishcake, mustard mayonnaise
- Onion seed cod fillet, triple cooked chips, garlic mayonnaise
- Tempera tiger prawn, chunky tartare sauce

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To help us reduce our food waste and impact on the environment, we are promoting a chef’s choice range of menus which will enable our team to make best use of seasonal local ingredients whilst reducing waste. This will provide delicious dishes for your guests in a sustainable way. For supporting our sustainable efforts, we have lowered the costs of these menus as an incentive.
Client’s choice  |  4 canapés £14.00  |  6 canapés £21.00  |  8 canapés £28.00  |  10 canapés £35.00
Chef’s choice  |  4 canapés £12.60  |  6 canapés £18.90  |  8 canapés £25.20  |  10 canapés £31.50

Chef’s choice of the menu for groups under 20 guests

**VEGETARIAN**

**Cold**
- Goat’s cheese cheesecake, red onion (v)
- Avocado and feta mousse on pumpernickel (v)
- Pear and gorgonzola puff pastry tart, caramelised hazelnuts (v)

**Hot**
- Mac and cheese croquette, red onion confit (v)
- Wild mushroom and parmesan arancini (v)
- Glazed haloumi, fiery sriracha sauce (gf) (v)
- Creamed spinach tart, garlic, tarragon and parsley (v)

**PLANT BASED**

**Cold**
- Celeriac medallions, truffle puree, roasted and pickled cauliflower (ve)
- Chargrilled aubergine, hummus, smoky tomato wrap (ve)
- Beetroot blini, pickled mushrooms, dill (ve)
- Crostini with roasted cherries, thyme, almond cream, honey, balsamic (ve)

**Hot**
- Glazed tofu, fiery sriracha, sesame seeds (gf) (ve)
- Red wine fig tart, black olive tapenade (ve)
- Wild mushroom parmiglione green olive truffle tapenade (ve)

**DESSERTS**
- Raspberry and white chocolate macaroon
- Passionfruit and lime curd tart with toffee pop corn
- Raspberry mascarpone cheesecake chocolate cup, candied lemon
- Chocolate tart, pistachio Chantilly (gf)
- Lemon meringue pie

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BOWL FOOD

AUTUMN WINTER 2022/23

SAVOY LONDON PLACE

EST.1847

SEARCYS LONDON
BOWL FOOD

AUTUMN WINTER 2022/23

Client's choice | 4 bowls £22.50  | 6 bowls £33.50  | 8 bowls £44.50  | 10 bowls £55.00  | Additional bowl £5.50
Chef's choice | 4 bowls £20.25  | 6 bowls £30.15  | 8 bowls £40.00  | 10 bowls £49.50
Chef's choice of the menu for groups under 20 guests

MEAT

Cold
Rare roast beef, pickled beets, creamed horseradish (gf)
Ham hock, piccalilli, quail egg, frisee lettuce (gf)
Jerk chicken, mango, lentils, natural yoghurt dressing
Smoked duck, Asian slaw, toasted cashews, soy

Hot
Garlic and rosemary lamb shoulder, crushed sweet potatoes, crispy shallots, jus
Beer-braised shin of beef, champ mash, crumbled stilton (gf)
Cumberland sausage, black pudding mash, red wine jus, crispy shallots
Chicken katsu curry, wild rice

FISH

Cold
Hot smoked salmon, baby gem, apple, wasabi dressing (gf)
Crayfish, mango, baby spinach, toasted cashew nuts (gf)
Peppered smoked mackerel, crushed new potato, chives, creamed horseradish (gf)
Flaked trout, orange and rocket, olive oil dressing (gf)

Hot
Smoked haddock fishcake, creamed leeks, crispy onions
Herb-crusted cod fillet, white bean, chorizo cassoulet
Tiger prawn laksa, rice noodles, coriander
Breaded pollock, triple cooked chips, tartare sauce

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### VEGETARIAN

**Cold**
- Roasted red onion, crumbled Golden Cross goat’s cheese, toasted pine nuts, rocket (gf)
- Red wine poached pear, Colston Bassett stilton, chicory, red wine reduction (gf)
- Whipped stilton, red wine roasted figs, watercress (gf)

**Hot**
- Haloumi fries, zaatar spiced yoghurt, pomegranate pearls
- Pan-fried gnocchi, spiced roasted pumpkin, spinach, toasted pumpkin seeds, crumbled feta
- Mushroom tortellini, mushroom veloute, mushroom crisps, sage
- Celeriac bubble, gochujang sauce, crispy savoy cabbage

### PLANT-BASED

**Cold**
- Chargrilled butternut squash, chilli soy yoghurt, toasted walnuts and baby gem (gf) (df)
- Marinated grilled aubergine, peppers, vegan mozzarella, toasted pine nuts and basil (gf) (df)
- Roasted broccoli, sun blush tomatoes, pine nuts, red onion (gf) (df)
- Courgette ribbon, avocado, mint, rocket, lime vinaigrette (gf) (df)

**Hot**
- Cauliflower and sweet potato korma, toasted almonds, herb rice (gf) (df)
- Button mushroom stroganoff, gherkins, parsley, wild rice (gf) (df)
- Jackfruit bolognaise, rigatoni, vegan parmesan (df)
- Potato, pumpkin, white leek and vegan cream cheese gratin, crispy leeks (df)

### DESSERTS

- Strawberry Eton mess, basil crisps, shortbread crumb (v)
- Milk chocolate torte, Baileys cream, hazelnut crackle (v)
- Raspberry and white chocolate cheesecake, amaretti biscuit (v)
- Lemon posset, blueberry compote, brandy snap (v)
- Sticky toffee pudding, caramel sauce (v)
- Brioche bread and butter pudding (v)

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2 course £43.00 per person  |  3 course £54.00 per person  |  Cheese course £12.00 per person
Menu includes dinner roll, tea, coffee and petit fours
Minimum number 20

STARTERS
Pheasant and chanterelle terrine, pickled chanterelle, bagel croute, tomato, onion chutney
Parma ham celeriac remoulade, apple gel, red wine poached fig, wild rocket (gf)
London smoked salmon roulade, cream cheese, nigella seeds, pickled cucumber, keta dressing
Smoked duck, textures of beetroot, candied walnuts, mixed leaf, raspberry vingarette
Chargrilled butternut squash with chilli soy yoghurt, toasted pine nuts, lamb’s lettuce, balsamic reduction (ve, gf)
Wild mushrooms, Golden Cross goat’s cheese croquette, frizzle lettuce, crème fraîche, oven dried tomatoes
Atlantic prawn, roasted salmon, chilli, coriander tartin, creamed horseradish, mango, red vein sorrel
Cornish crab tower, fennel, samphire, avocado, spiced tomato and onion seed croute
Chargrilled marinated artichoke tart, parmesan crisp, balsamic reduction (ve)

MAIN COURSES
Pressed lamb shoulder, dauphinoise potatoes, savoy cabbage, carrot puree, confit garlic jus (gf)
Featherblade of beef, champ mash, confit carrots, fine green beans, red wine jus (gf)
Sage-roasted chicken supreme, crushed heritage potatoes, tapenade sage fritter
Salmon fillet, sweet potato mash, charred scallions, crispy kale, vermouth velouté
Grilled bass, herb gnocchi, confit onion, samphire and horseradish infused sauce
Confit guinea fowl supreme, sherry, pancetta puy lentils, tarragon, parsley cream sauce
Herb-crusted cod loin, crushed new potatoes, crab and charcoal tortellini, stem broccoli, crab bisque
Wild mushroom tortellini, creamed spinach, game chips
Celeriac pave, bubble, gochujang sauce (ve) (gf)
Chargrilled artichoke, red onion, crispy kale tart, parmesan tart, black olive tapenade (ve)

DESSERTS
Caramelised apple tart tartin, vanilla bean ice cream, salted caramel sauce
Dark and white chocolate tart, macerated raspberries, raspberry biscuits
Dark chocolate and blueberry dome, crumb, lemon balm and candied lemon (ve) (gf)
Blackberry and red wine roasted pear Eton mess (ve)
Baked pumpkin cheesecake, gingernut base, clotted cream, candied pecans
Red wine poached figs, white chocolate mousse, chocolate chip shortbread, red wine jelly (gf)
Cinnamon roasted poached pears, amaretti and crème fraîche
Spiced plums, frangipane Chantilly cream, hazelnut biscuit, vanilla sauce
Sour cherry frangipane, shortbread, vanilla crème fraîche

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CHRISTMAS PARTIES

SAVOY
LONDON
PLACE

EST. 1847
SEARCYS
LONDON

VENUES FROM: IET
CHRISTMAS DINNER MENU
Three hours of unlimited wine, beer, Pimm’s and soft drinks.
Three-course lunch £85 | dinner £95

Searcys smoked salmon, avocado, quail eggs, mustard mayonnaise, rye croute
Red wine poached pear, candied pecan nuts, stilton beignets, red onion jam, chicory, balsamic dressing
Pressed confit chicken, chicken liver and Parma ham terrine, apple, tomato chutney,

Ballantine of Norfolk turkey, chestnut stuffing, pigs in blankets, roasted potatoes, parsnip, truffled Brussels
Butternut squash, vegan smoked apple wood cheese and mustard filo parcel, butter bean cassoulet
Grilled fillet of black bream, fondant potato, savoy cabbage and sweet potato chowder (gf)

Steamed plum and almond pudding, brandied Chantilly cream, plum and red wine compote
Dark chocolate dome, blueberry, candied lemon, gluten free almond crumb (gf, ve)
Glazed lemon tart, glazed Italian meringue, macerated raspberries and raspberry biscuit

CHRISTMAS FORK BUFFET
£34.50 per person (minimum number 25).
Please select one menu for all guests.
Seated supplement £5.50

Menu One
Artisan bread
Turkey and chipolata sausage chasseur
Herb crusted salmon, spinach, white wine sauce
Pepper and courgette lasagne (v)
Dauphinoise potatoes (v)
Roasted root vegetables (v)
Green salad (ve)
Sherry trifle (v)
Mini mince pies (v)

Menu Two
Artisan bread
Steak, ale and mushroom pie
Cheddar rarebit glazed smoked haddock, roasted plum tomatoes
Spinach and mushroom pancake, parmesan glaze (v)
Roasted new potatoes (v)
Carrots, green peas (ve)
Green salad (ve)
Lemon tart, Chantilly cream (v)
Mini mince pies (v)

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**CHRISTMAS BOWL FOOD**

4 bowls £22.50   |  6 bowls £33.50   |  8 bowls £44.50   |  10 bowls £55.00  
Additional bowl £5.50

Chef's choice
4 bowls £20.25   |  6 bowls £30.15   |  8 bowls £40.00   |  10 bowls £49.50  
Chef's choice of the menu for groups under 20 guests.

- Confit feather blade, garlic mash, crumbled stilton, crispy onions
- Roasted turkey, crushed roast potato, crispy bacon, cranberry gel (gf)
- Pressed pork belly, creamed corn, confit red onions, sage (gf)
- Smoked haddock fishcake, creamed leeks, balsamic wild rocket
- Atlantic prawn cocktail, shredded roman lettuce, cucumber, tomato, Marie Rose sauce (gf)
- Cauliflower cheese arancini, mustard mayonnaise (v)
- Sweet potato and pepper tikka masala, pilaf rice, popadom crumb (ve)
- Field mushroom stroganoff, gherkins, wild rice, crispy onions (ve)
- Moroccan spiced parsnip gnocchi, walnut crumb, crispy kale (ve)
- Aromatic pumpkin, rice, fennel, apple & pecan nut filled romesco pepper, toasted peanut satay sauce (gf, ve)
- Breaded mushroom katsu curry, wild rice, cucumber and carrot ribbons (v)

**CHRISTMAS CANAPES**

4 canapes £14.00   |  6 canapes £21.00   |  8 canapes £28.00   |  10 canapes £35.00  
Chef's choice
4 canapes £12.60   |  6 canapes £18.90   |  8 canapes £25.20   |  10 canapes £31.50  
Chef's choice of the menu for groups under 20 guests.

- Confit duck rillette, cranberry gel, brioche and rock chives
- Pressed ham hock, piccalilli, parsley
- Coronation chicken, chorizo arancini, mango and mint chutney
- Whipped golden cross goat's cheese, charcoal cone, red onion jam (v)
- Butternut squash and rosemary tart, chilli jam (v)
- Apple wood smoked cheese and chilli jam croquettes (v)
- Satay aubergine and rosemary skewer, peanut glaze, coriander (gf, ve)
- Kung po cauliflower, cashew, scallions, soy sauce (v)
- Pickled pear, caramelised red onion and pecan, vegan parmesan shortbread (ve)
- Searcys smoked salmon, blini, caviar, chives
- Atlantic prawn filo cup, mango, creme fraiche, lime
- Peppered mackerel, horseradish, rye croute

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CHRISTMAS FOOD STALL

£30 per person

- Pigs in blankets
- Quorn vegetarian cocktail sausages, maple, sesame seeds (v)
- Duck fat roast potatoes, thyme, rosemary, garlic
- Keens cheddar cheese, wholegrain mustard and Nigella seed sausage roll (v)
- Searcys smoked salmon, potato pancakes, horseradish, crème fraîche

British cheese board, crackers, artisan bread, celery, grapes, chutney

Mini mince pies

Iced glazed Christmas cake

Mini stollen

SEARCYS CHRISTMAS
REFRESHMENT BREAKS

Extract tea and coffee, with mini festive treats:
- Mini stollen
- Christmas cake bite
- Chef’s choice of two

Extract tea and coffee, with mini mince pies (two per person)
- £5.25

Spiced mulled wine with mince pies (two per person)
- £7.50

Spiced mulled wine with savoury nibbles (two per person)
- £9.50

Mature cheddar cheese straws, caramelised cashew nuts, smoked bacon and red onion sausage rolls (portions served in bamboo boats)
Selection of 2 nibble boats £5.50 per person

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

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WINE LIST

AUTUMN WINTER 2022/23

SAVOY
LONDON
PLACE

SEARCYS
EST. 1847
LONDON
175 YEARS TOGETHER

VENUES FROM: IET
# Wine List

## Prosecco
- Ca’ del Console, Prosecco, Extra Dry, Italy, NV: £36.00
- Prosecco Treviso, Brut, Adalina, Enrico Bedin, Veneto, Italy, NV (ve): £37.00

## English Sparkling Wine
- Harrow & Hope, Brut Reserve, English Sparkling, Buckinghamshire, England, NV: £69.00

## White Wines
- **The IET Selected White:**
  - Sanziana Pinot Grigio, Recas Cramele, Romania, 2020 (ve): £27.00
- **The IET Selected Premium White:**
  - Puertas Antiguas Viognier, Central Valley, Chile, 2021 (ve): £29.00

## Red Wines
- **The IET Selected Red:**
  - Sanziana Merlot Recas Cramele, Romania, 2018 (ve): £27.00
- **The IET Selected Premium Red:**
  - Afinando Cabernet Merlot, Vinedos Marchigue, Central Valley, Chile, 2018: £29.00

## Rosé Wines
- Le Bosq Rosé, Vin de France, Languedoc, France, 2018 (ve): £25.00
- Côtes de Provence, Mas Fleurey, Cuvée Selectionnée, Provence, France, 2020: £38.00

**All bottles are 750ml unless stated**

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CHAMPAGNE

Searcys Brut NV  £57.00
Searcys Brut NV Magnum  £124.00
Moët & Chandon, Brut Impérial, NV (ve)  £79.00
Veuve Clicquot Yellow Label Brut NV (ve)  £79.00
Moët & Chandon, Grand Vintage, Brut, 2012 (ve)  £99.00

ROSE CHAMPAGNE

Searcys Rosé, Brut, NV  £60.00

BEERS AND CIDER (330ml bottles)

Freedom Lager  £5.25
Freedom Pale Ale  £5.25
Peroni  £5.50
Estrella  £5.50
Guinness  £5.50
Cider: Aspalls Suffolk Draught  £5.25

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FOOD AND DRINKS PACKAGES

AUTUMN WINTER 2022/23
**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 / House wine / Soft drinks</td>
<td>£16.95</td>
<td>£31.95</td>
<td>£37.95</td>
<td>£42.95</td>
</tr>
<tr>
<td>Beer / House wine / Soft drinks / Pimm's</td>
<td>£20.95</td>
<td>£36.95</td>
<td>£41.95</td>
<td>£46.95</td>
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<tr>
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<td>£24.95</td>
<td>£39.95</td>
<td>£45.95</td>
<td>£49.95</td>
</tr>
<tr>
<td>Beer / House wine / Soft drinks / 1 hour house 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 £14.00 | 6 canapes £21.00 | 8 canapes £28.00 | 10 canapes £35.00.

**ADD BOWL FOOD**

4 bowls £22.50 | 6 bowls £33.50 | 8 bowls £44.50 | Bowls £55.00.
Add nibbles for £5.50 per person.

Dinner drinks package with arrival drinks (1 hour) £36.00
Includes a glass of Searcys Champagne or House cocktails, beer wine, soft drinks, ½ bottle wine per person and mineral water.

Dinner drinks package £14.00
Includes ½ bottle of wine per person and mineral water.

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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:
Harrow & Hope Brut NV | Searcys Rosé Champagne
One tasting glass of each.

THE CHAMPAGNE EXPERIENCE
£31.00 per person | Minimum number 30
Selection of Champagne:
Searcys Cuvée | Moët & Chandon | Ruinart Brut Rosé
One tasting glass of each.

COCKTAILS
£9.60 each | Choice of 3 £26.00 | Minimum number 30
175 Years Together
Martini Riserva Bitter, Martini Riserva Rubino, Bombay Bramble gin, Marie Brizard Apry liqueur, Prosecco
Amaretto Sour
Beefeater gin, amaretto, angostura orange bitters
Summer Sip
42 Below vanilla vodka, passion fruit, prosecco
Berry Mojito
Barcardi Carta Blanco Rum, creme de cassis, mint, lime juice, soda
Caramel Apple Mule
Vodka, caramel, apple cider and ginger beer
Garden Spritz
Bombay Dry Gin, St. Germain elderflower liqueur, lemon juice, cucumber, soad, thyme

MOCKTAILS
£7.50 each | Minimum number 30
Vibrante Spritz
Martini non-alcoholic Vibrante, grapefruit juice, soda water
Elderflower and Apple Fizz
Belvoir Farm Elderflower, cloudy apple, mint leaves, infused water

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