HOSPITALITY MENUS
SPRING SUMMER 2023
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 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, 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.
2023 SUSTAINABILITY PLEDGES

FOOD AND DRINK

- Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu.
- We only use British-harvested rapeseed oil in cooking.
- We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative.
- We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes.
- All our fresh eggs are British free-range.
- All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed.
- We have launched a trial of a carbon footprint calculator to understand the impact of our menus.
- We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable.
- We celebrate signature seasonal English apples at all our cafes. We also offer a free bowl with all our meetings packages.
- All our bacon is British-reared and dry-cured.
- 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.
- We use organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot.
- We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.
- We do everything to minimise food waste through menu and portion design, and food waste separation.
- We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford.
- We celebrate our people's contribution and loyalty with our long-service awards.
- In our dishes, we only use fish from approved MSC lists and the Good Fish Guide.
- 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 has the lowest food miles in the UK and it has been B-Corp accredited.
- We celebrate our people's contribution and loyalty with our long-service awards.
- Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality.

PEOPLE

- Our 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.
- All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly.
- We celebrate our people's contribution and loyalty with our long-service awards.
- In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential.
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BREAKFAST
HEALTHY BREAKFAST
(minimum 20 guests)
Banana and apple bircher, raspberry compote (gf) (139 kcal) £3.25
Greek yoghurt, maple pecan granola (v) (gf) (86 kcal) £4.00
Tropical fruit skewer, passion fruit sauce (ve) (gf) (131 kcal) £3.80
Porridge (gf) (244 kcal) £3.25
Mini blueberry and chocolate chip muffins (v) (203 kcal) £3.25

SEARCYS ADDITIONS
Açaí, banana and berry pot (ve) (210 kcal) £3.25
Yoghurt and apricot traybake (v) (112 kcal) £3.25
Fruit and coconut flapjack (ve) (gf) (110 kcal) £3.25
Carrot muffin (ve) (388 kcal) £3.25
Coconut yoghurt, strawberries and linseeds (gf) (97 kcal) £3.25
Cucumber, spinach and mint shot (gf) (26 kcal) £3.25

BREAKFAST ON THE GO
BREAKFAST ROLLS
Bacon sourdough (168 kcal) £5.75
Lincolnshire sausage sourdough (429 kcal) £5.75
Free-range egg sourdough (v) (198 kcal) £5.75
Avocado, roasted tomato sourdough (ve) (191 kcal) £5.75

OPTIONS
Portobello mushroom and spinach sourdough (v) (191 kcal) £8.75
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough (634 kcal) £11.00
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf) (317 kcal) £10.00
Smoked bacon, mature cheese and tomato relish sourdough toastie (504 kcal) £7.75
Grilled Portobello mushroom, mature cheese and Marmite sourdough toastie (429 kcal) £7.75

ENGLISH AND CONTINENTAL BREAKFAST
(minimum 20 guests for hot breakfast)
Full English breakfast £16.50 (1186 kcal)
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 (186 kcal)
Vegan breakfast (ve) £16.50 (868 kcal)
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 £12.50 (221 kcal)
Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice (v) (221 kcal)
Deluxe continental breakfast £13.75 (193 kcal)
Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice (v) (193 kcal)

EQ menu available upon request

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REFRESHMENT BREAKS

BEVERAGES
Fairtrade tea (2 kcal) and coffee (3 kcal) £3.30
Filtered still water/sparkling water (0 kcal) £3.25
Orange (per ltr) (94 kcal) £5.50
Apple juice (per ltr) (94 kcal) £5.50
Cranberry juice (per ltr) (48 kcal) £5.50
Sparkling elderflower (750ml bottle) (81 kcal) £8.75

PACKAGES
Searcys coffee, tea with Chef’s daily biscuits £4.50
Searcys coffee, tea and Chef’s daily cake bites £4.70
Searcys coffee, tea and Chef’s daily pastries £5.50
Continuous tea (2 kcal) and coffee (3 kcal) £11.00
Continuous tea (2 kcal) and coffee (3 kcal) £19.00
Coffee and tea served continuously over an 8 hour period with 3 servings of Chef’s daily choice of treat

HOT ITEMS
Bacon sourdough (168 kcal) £5.75
Lincolnshire sausage sourdough (429 kcal) £5.75
Free-range egg sourdough (v) (198 kcal) £5.75
Avocado, roast tomato sourdough (ve) (191 kcal) £5.75

HEALTHY SWAPS
Swap 50% of your biscuits or cakes for a healthier option (minimum 10 guests)
Sunflower seed and poppy seed flapjack (gf) (109 kcal) £3.00
Date and almond bite (ve) (gf) (89 kcal) £3.00
Vegan bran and apple loaf (ve) (108 kcal) £3.00
Carrot and almond cake (ve) (105 kcal) £3.00
Coconut and coco macaroon bite (104 kcal) £3.00

Extras:
Fruit bowl (for 10–12 people) (ve) £27.00
Tropical fruit skewer, passion fruit sauce (ve) (gf) (131 kcal) £3.80

JUICE AND SMOOTHIE OPTIONS @ £10.50 per litre
Apple, carrot and ginger juice (78 kcal)
Apple, beetroot and mint juice (99 kcal)
Carrot and apple juice (71 kcal)
Kale, cucumber and apple juice (65 kcal)
Mixed berry banana smoothie (68 kcal)
Spinach and pineapple juice (225 kcal)
Rhubarb and banana smoothie (91 kcal)
Melon, raspberry and lime juice (45 kcal)
Apple, spinach and ginger juice (51 kcal)
Cucumber, spinach and ginger juice (36 kcal)
Apple and pear juice (34 kcal)
Freshly squeezed orange juice (100 kcal)

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EXECUTIVE SANDWICH MENU £26.50 per guest

Maximum number 180

Chef’s daily selection of six freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, mixed wraps, nigella seed loaf and bagels. To include meat, fish and veggie options, with salad, crisps, dessert*, tea (2 kcal) and coffee (3 kcal).

*Chef’s sustainable option of dessert 50% and fresh fruit platter 50%.

Gluten free and vegan sandwiches available on request.

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HALF AND HALF
Chef's daily sustainable selection £28.00 per guest, maximum number 180
Create your own £30.50 per guest
Chef's sustainable option of 5 sandwiches, plus your choice of 3 finger items and 1 dessert
The menu also includes Fairtrade tea (2 kcal) and coffee (3 kcal)
Under 10 covers will be chef's selection
Extra items £4.00 per guest

COLD FINGER FOOD
- Smoked Applewood cheese, pancetta and red onion tart (v) (216 kcal)
- Salami, bocconcini and artichoke brochette, salsa Verde (gf) (223 kcal)
- Hot smoked salmon, blini, keta and crème fraîche (149 kcal)
- Mini Yorkshire pudding, smoked chicken, mango and chives (149 kcal)
- Sweet potato sausage roll, onion seeds (v) (159 kcal)

HOT FOOD
- Grilled vegetable skewer, rocket pesto (ve) (gf) (76 kcal)
- Jerk chicken, sweetcorn salsa (gf) (228 kcal)
- Sweet chilli salmon, sesame seeds and garlic (238 kcal)
- Sweet potato falafel, vegan cucumber and mint yoghurt dip (ve) (gf) (112 kcal)
- Vegan cheese, red onion potato skins (ve) (gf) (68 kcal)
- Vegetable samosa, mango chutney (ve) (82 kcal)

DESSERTS
- Strawberry and white chocolate cheesecake (401 kcal)
- Chocolate torte (435 kcal)
- Passionfruit delice (325 kcal)
- Lemon meringue pie (171 kcal)
- Strawberry and melon skewer, coconut and mint yoghurt (ve) (gf) (331 kcal)
- Soya chocolate pot, crumb, sour cherry (ve) (gf) (210 kcal)
- Layered passion fruit and vegan cream cheese 'cheesecake' (ve) (gf) (205 kcal)

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Served with artisan bread, dressings, ketchups and mustards (minimum 35 guests)
Gluten free bread available on request

MENU 1 £38.00
Harissa chicken fillet burger, mint and cucumber yoghurt (710 kcal)
Lincolnshire sausage (189 kcal)
Courgette, aubergine and pepper brochette, red onion salsa (ve) (gf) (76 kcal)
Mixed leaf, cucumber, cherry tomato, onion seed and carrot (ve) (gf) (51 kcal)
New potato, honey mustard dressing and spring onion (gf) (164 kcal)
Carrot cake (ve) (388 kcal)
Strawberry cheesecake (401 kcal)

MENU 2 £49.00
Hertfordshire beef burger, gruyere cheese, lettuce and tomato (613 kcal)
Garlic tiger prawns, parsley and lemon (gf) (93 kcal)
BBQ pulled jackfruit, red cabbage slaw (ve) (778 kcal)
Grilled tandoori chicken thighs, onion salad, pitta bread (464 kcal)
French bean, soya bean, cherry tomato, rocket and black olives (ve) (gf) (58 kcal)
Pepper couscous, sultana, chive and red onion dressing (ve) (369 kcal)
Chocolate and raspberry tart (833 kcal)
Layered passion fruit and cream cheese ‘cheesecake’ (ve) (gf) (306 kcal)
£37.50 per person (minimum 25 guests)
Chef's daily sustainable selection £34.00 per person
Please choose one hot or cold menu for all guests.
Seated supplement £5.50 per guest

MENU A

Hot
Lamb shoulder, rosemary, tomato, olive and red onion (gf) (202 kcal)
Green pea, spinach and feta lasagne (v) (gf) (463 kcal)
Lemon, dill and whiting fishcake, spinach, tartare sauce (361 kcal)
Roasted new potatoes (ve) (164 kcal)
Cucumber, tomato, onion seed, mixed leaf and sea salted croutons (ve) (66 kcal)
Green slaw (v) (gf) (73 kcal)

OR

Cold
Cold meat platter – salami, chorizo, Parma ham, gherkins and pickles (307 kcal)
Sweet potato falafel, hummus, mint and cucumber coconut yoghurt (ve) (gf) (450 kcal)
Poached salmon, orange, rocket and tarragon mayonnaise (gf) (322 kcal)
Cucumber, tomato, onion seed, mixed leaf and sea salted croutons (ve) (66 kcal)
Green slaw (v) (gf) (73 kcal)

Desserts
Raspberry cheesecake (401 kcal)
Fresh fruit (ve) (32 kcal)

MENU B

Hot
Sauté beef meatballs, oregano and button mushroom sauce, braised rice (696 kcal)
Five bean chilli, braised rice, sour cream and tortilla chips (v) (594 kcal)
Pan fried salmon, crushed new potatoes, chives, vermouth sauce (391 kcal)
Green salad (ve) (gf) (138 kcal)
Heritage tomato, rocket, red onion (ve) (gf) (52 kcal)

OR

Cold
Pressed ham hock terrine, rocket and orange salad (440 kcal)
Courgette, pepper tart tartin, aubergine caviar (ve) (383 kcal)
Chilli prawn, salmon and coriander gateau, creamed horseradish (235 kcal)
Green salad (ve) (gf) (138 kcal)
Heritage tomato, rocket, red onion (ve) (gf) (52 kcal)

Desserts
Vanilla cheesecake (401 kcal)
Fresh fruit (ve) (32 kcal)

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Chef's daily sustainable selection £34.00 per person
Please select one menu for all guests
Seated supplement £5.50 per guest

MENU C

Hot
Thai chicken curry (gf) (335 kcal)
Chickpea, onion and broccoli coconut curry (ve) (gf) (424 kcal)
Thai crab cakes, burnt sweetcorn and pepper salsa (144 kcal)
Braised rice (ve) (gf) (196 kcal)
Apple, fennel, radish and watercress (ve) (gf) (60 kcal)
Roasted pepper and grain salad (v) (185 kcal)

Desserts
Dark chocolate tart (349 kcal)
Fruit salad (ve) (32 kcal)

MENU D

Hot
Chorizo arancini, roasted peppers and spinach (284 kcal)
Grilled sweet chilli tiger prawn skewer, stir fried vegetables (gf) (93 kcal)
Minted pea, courgette and feta cannelloni (v) (829 kcal)
Tomato, cherry tomato, radish, mixed leaf (ve) (gf) (51 kcal)
Roasted vegetables, quinoa and toasted pecans (ve) (181 kcal)

Desserts
Lemon meringue pie (395 kcal)
Fruit salad (ve) (32 kcal)

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SPRING/SUMMER CANAPES

SAVOY
LONDON
PLACE
**MEAT**

**Cold**
- Pressed aromatic duck, orange gel, tortilla (29 kcal)
- Ham hock, red onion jam (gf) (44 kcal)
- Rare roasted beef, mini Yorkshire, creamed horseradish (145 kcal)
- Pressed smoked chicken, mango and vanilla crème fraîche (gf) (147 kcal)

**Hot**
- Smoked ham and cheese croquette, spiced tomato and onion chutney (144 kcal)
- Triple cooked chips, steak and tarragon mayonnaise (192 kcal)
- Curried chicken arancini, mango chutney and coriander (123 kcal)
- Harissa confit lamb belly (136 kcal)

**FISH**

**Cold**
- Searcys smoked salmon, blini, keta and dill (175 kcal)
- Crayfish, cottage cheese and chive tart (273 kcal)
- Cornish crab, avocado, cherry tomato (78 kcal)

**Hot**
- Tempura of tiger prawn, tartare sauce (136 kcal)
- Sesame seed coated salmon, sweet chilli sauce (gf) (195 kcal)
- Peppered mackerel arancini, creamed horseradish (182 kcal)
- Grilled seabass, tapenade, sun blushed tomato croute (152 kcal)

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SPRING/SUMMER CANAPES

Client's choice | 4 canapés £15.25 | 6 canapés £23.00 | 8 canapés £30.50 | 10 canapés £38.25
Chef's sustainable selection | 4 canapés £13.75 | 6 canapés £20.75 | 8 canapés £27.50 | 10 canapés £34.25
Chef's sustainable selection of the menu for groups under 30 guests

VEGETARIAN

Cold
Golden cross goat's cheese and beetroot macaron, chive cress (115 kcal)
Feta and sun blushed tomato, kalamata olive tapenade (gf) (99 kcal)
Walnut and rocket pesto tartin (133 kcal)
Cucumber cup, red pepper hummus and tomato (gf) (42 kcal)

Hot
Panko bocconcini, rocket pesto (82 kcal)
Broccoli and parmesan arancini, roasted garlic mayonnaise (142 kcal)
Jersey royal baked potato, smoked cheese rarebit and crème fraîche (239 kcal)

PLANT BASED

Cold
Grilled aubergine, grilled courgette and parmesan (ve) (gf) (54 kcal)
Avocado, shaved citrus fennel and sweet chilli (ve) (gf) (33 kcal)
Whipped cashew nuts, potato cake, tomato and rocket (ve) (68 kcal)
Compressed watermelon and balsamic (ve) (gf) (14 kcal)

Hot
Baked new potato, leeks, parmesan (ve) (gf) (34 kcal)
Pressed harissa sweet potato, mint mayonnaise (ve) (gf) (148 kcal)
Sun blushed tomato palmier, aubergine caviar (ve) (61 kcal)

DESSERTS

Passion fruit and strawberry mini meringues (gf) (98 kcal)
Blueberry meringue pie (98 kcal)
Chocolate cup, chocolate mousse, passionfruit (ve) (gf) (100 kcal)
Lemon curd and raspberry macaron (120 kcal)
Cheesecake, macerated strawberries (ve) (gf) (110 kcal)

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Client’s choice | 4 bowls £24.50 | 6 bowls £36.50 | 8 bowls £48.50 | 10 bowls £59.50 | Additional bowl £6.00
Chef’s sustainable selection | 4 bowls £22.00 | 6 bowls £32.95 | 8 bowls £43.50 | 10 bowls £54.00 | Additional bowl £5.50

Chef’s sustainable selection of the menu for groups under 30 guests

MEAT

Cold
Rare roasted sirloin, soba noodles, peppers, sesame seeds, Thai sweet chilli sauce (243 kcal)
Harissa pulled chicken, apricot couscous, mint and cucumber yoghurt (289 kcal)
Rillette of duck, plum sauce and Asian salad (gf) (290 kcal)
Chorizo, roasted red onion, cherry tomato, watercress (193 kcal)

Hot
Chunky beef chilli, pilaff rice, sour cream and guacamole (241 kcal)
Lamb croquettes, mint and rosemary yoghurt (265 kcal)
Malaysian chicken curry, wild rice (gf) (335 kcal)
Cumberland sausage, buttered mash, garlic jus (403 kcal)

FISH

Cold
Crayfish, cottage cheese, charred pineapple salad (gf) (228 kcal)
Searcys smoked salmon, baby gem, carrot and wasabi mayonnaise (gf) (122 kcal)
Peppered smoked mackerel, new potato, honey mustard dressing and dill (gf) (285 kcal)
Cornish crab, baby gem, pink grapefruit dressing, avocado, tomato (gf) (313 kcal)

Hot
Thai crab cake, burnt corn and pimento salsa (144 kcal)
Asparagus, parmesan and chive arancini, roasted garlic mayonnaise (265 kcal)
Goan vegetable curry, coconut rice (gf) (335 kcal)

VEGETARIAN

Cold
Roasted beetroot, goat’s cheese, balsamic, toasted pine nuts (243 kcal)
Sweet potato, quinoa, green beans, butter milk dressing (gf) (289 kcal)
Compressed watermelon, cucumber and feta (gf) (290 kcal)
Miso aubergine and grain salad (193 kcal)

Hot
Goat’s cheese tortellini, roasted red pepper sauce, parmesan (241 kcal)
Asparagus, parmesan and chive arancini, roasted garlic mayonnaise (265 kcal)
Goan vegetable curry, coconut rice (gf) (335 kcal)

mac and cheese, crispy onions (403 kcal)

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VEGAN

Cold
Compressed watermelon, plant-based feta, pickled radish, beetroot, savoury granola crumb (ve) (228 kcal)
Penne pasta, vegan sun blushed tomato pesto, kalamata olives, roasted broccoli (ve) (122 kcal)
Green bean, chargrilled new potato, cherry tomato, black olives, honey and mustard dressing (ve) (gf) (285 kcal)
Heritage tomato, rocket, vegan parmesan, balsamic reduction (ve) (gf) (313 kcal)

Hot
Chargrilled aubergine rolls, coconut rice, preserved lemon, apricot tahini dressing (ve) (gf) (144 kcal)
Smokey BBQ jackfruit, mango, ginger, Asian slaw (224 kcal)
Roasted pepper, aromatic soya mince, maple syrup, sesame and pistachio crumb (282 kcal)
Cumin carrot, apricot and sultana tagine, couscous (483 kcal)

DESSERTS
Layered passion fruit cream cheesecake (ve) (gf) (1280 kcal)
Dark chocolate mousse, hazelnut crumb, berry compote (ve) (gf) (1251 kcal)
Brownie, coconut cream, blueberry compote (ve) (886 kcal)
Poached peach, blueberry compote, frangipane and vanilla crème fraîche (1194 kcal)
Raspberry and white chocolate trifle (gf) (2470 kcal)
Rhubarb crumble, vanilla custard sauce (1747 kcal)

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FINE DINING

2 courses £47.00 per person  |  3 courses £59.00 per person  |  cheese course £13.00 per person

Menu includes dinner roll (90 kcal), tea (2 kcal), coffee (3 kcal) and petit fours (59 kcal)

Minimum guests 20

STARTERS
Quail egg, fine green beans, chargrilled new potatoes, kalamata olives, sun blushed tomatoes, whole grain mustard dressing (v) (gf) (566 kcal)
Roasted tenderstem broccoli, whipped almond, tomato, red vein sorrel and black olive (ve) (gf) (685 kcal)
Coronation chicken press, curried mayonnaise, toasted almond, macerated sultanas, crisp Parma ham (gf) (1201 kcal)
Searcys smoked salmon, hot roasted smoked salmon and gravlax, whipped golden cross goat's cheese, coriander and keta (gf) (359 kcal)
Cornish crab and fennel salad, mango salsa, lemongrass gel and wasabi yoghurt (gf) (369 kcal)
Crayfish, avocado, sun blushed tomato tian gazpacho dressing, red pepper coulis, rocket cress (gf) (389 kcal)
Compressed watermelon, cucumber, minted toasted hazel nuts (gf) (ve) (389 kcal)

MAIN COURSES
Corn-fed chicken, fondant, sauté baby gem, pea, shallot, chicken veloute (gf) (1330 kcal)
Pan fried cod, crab arancini, spinach, chive and sweetcorn chowder (1148 kcal)
Pressed sweet potato, asparagus, soya bean, pan fried baby gem, roasted pimento, game chips (ve) (gf) (397 kcal)
Featherblade of beef, green beans, peas and asparagus, crisp truffle polenta, spinach and tarragon veloute (1038 kcal)
Cider cooked pork belly, creamed corn, spring onion and sweet corn arancini, balsamic cherry tomato and jus (1466 kcal)
Grilled seabass, roasted new potato, artichoke, chive crème fraîche (gf) (1142 kcal)
Grilled aubergine and black quinoa rolls, parmesan, tomato and oregano compote, apple soy tzatziki (ve) (gf) (375 kcal)
Grilled halloumi and tomato tart, roasted broccoli, lentil dressing (v) (708 kcal)
Roasted broccoli and parmesan arancini, garlic cream sauce, tomato crisp (v) (749 kcal)

DESSERTS
Dark chocolate fondant, pistachio Chantilly, raspberry gel, amaretti crumb (1195 kcal)
Strawberry Eton mess (gf) (704 kcal)
Passion fruit and lemon tart, meringue, sorbet and popping candy (513 kcal)
Soy chocolate pave, strawberries, raspberries and lime (ve) (gf) (537 kcal)
Deconstructed raspberry and white chocolate trifle (gf) (1160 kcal)
Poached peach, blueberry compote, frangipane and vanilla crème fraîche (909 kcal)
Mango and coconut cheesecake, crumb, citrus sorbet (ve) (gf) (637 kcal)

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SEASONAL FINE DINING

APRIL TO JUNE 2023

2 courses £47.00 per person  |  3 courses £59.00 per person  |  cheese course £13.00 per person

Menu includes dinner roll (90 kcal), tea (2 kcal), coffee (3 kcal) and petit fours (59 kcal)

Minimum guests 20

STARTERS
Grilled Capricorn goat’s cheese, rocket, balsamic, broad bean and tomato salad (v) (352 kcal)
Soft poached egg, grilled asparagus, herb salad, crème fraîche (v) (212 kcal)
Grilled asparagus, parmesan, heritage tomato confit, wild rocket, pea and mint dressing (ve) (gf) (327 kcal)
Smoked peppered mackerel and saffron potato terrine, nori, watercress crème fraîche and mustard dressing (421 kcal)

MAIN COURSES
Roast chump lamb, pressed potato, green pea and feta arancini, garlic jus (1242 kcal)
Roasted sea trout, crushed new potato, roasted beets, spring onion, vermouth velouté (gf) (546 kcal)
Red onion tartin, tempura sprouting broccoli, savoy cabbage, wild garlic jus (ve) (909 kcal)
Green pea, mint broad bean and feta pancake, spinach, veloute and crispy onion (v) (856 kcal)

DESSERTS
Rhubarb and white chocolate cheesecake, amaretti crumb (655 kcal)
Rhubarb crumble, vanilla custard sauce, vanilla ice cream (416 kcal)
Mango mille-feuille, coconut yogurt, passion fruit gel and mint (ve) (780 kcal)
Coconut panna cotta with raspberries and caramel (ve) (gf) (424 kcal)

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SEASONAL FINE DINING

JULY TO SEPTEMBER 2023

2 courses £47.00 per person | 3 courses £59.00 per person | cheese course £13.00 per person

Menu includes dinner roll (90 kcal), tea (2 kcal), coffee (3 kcal) and petit fours (59 kcal)

Minimum guests 20

STARTERS
Heritage tomato and basil salad, toasted pinenuts, rocket, mustard mayonnaise dressing (ve) (v) (503 kcal)
Pressed smoked chicken and chicken liver parfait, mango, vanilla, crème fraîche (945 kcal)
Ribbons of cucumber with salmon confit and crab, roasted red pepper sauce (gf) (637 kcal)

MAIN COURSES
Pressed shoulder of rosemary-roasted lamb, roasted peppers, pressed garlic potato, red jus, pancetta (gf) (1527 kcal)
Roasted salmon, crushed new potato, green beans, peas and mint, vermouth sauce (gf) (1211 kcal)
Balsamic roasted shallot tart, tempura of sprouting broccoli, oven dried tomatoes (v) (1909 kcal)

DESSERTS
Banana and toffee crumble, salted caramel sauce, apple cider ice cream (755 kcal)
Dark chocolate terrine, sour cherry compote, white chocolate shavings, pistachio crumb (ve) (gf) (537 kcal)
Macerated strawberry aquafaba pavlova, vanilla cream, raspberry tuile (ve) (371 kcal)

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Your selection of two stalls £58.00 per person | Additional stalls are £27.50 per person
Please allow two hours from your access time for set up
Minimum 50 guests

**CURRY STALL**
- Thai green chicken curry (gf) (125 kcal)
- Beef madras (gf) (146 kcal)
- Cauliflower and pepper korma (ve) (gf) (131 kcal)
All with your choice of braised rice, naan, pitta and roti breads, onion and coriander salad, mango chutney, mint and cucumber yoghurt

**BURGER STALL**
- Beef sliders (164 kcal)
- Grilled chicken fillets (187 kcal)
- BBQ pulled pork shoulder (301 kcal)
- Grilled portobello mushrooms (ve) (97 kcal)
- Chargrilled haloumi (326 kcal)
All with your choice of brioche, floured and sesame seeded buns, sliced cheddar cheese, cos lettuce, sliced tomato, relishes, ketchup, mayonnaise, mustards, red cabbage slaw

**BOA BUN STATION**
- Steamed boa bun (118 kcal)
- Hoisin roasted duck, cucumber, spring onion (123 kcal)
- Sweet chilli roasted mushrooms, sesame seeds, spring onion (ve) (58 kcal)
- Garlic and coriander roasted salmon fillet (195 kcal)
All with your choice of crispy julienne vegetables, chilli flakes, shredded lettuce, dressing, sauces

**DESSERT TABLE**
Choose from a daily selection of Chef’s mini desserts to include mini tarts, truffles, tortes, cheesecake, marshmallows, crumbs and gels

**BRITISH CHEESE STALL**
- Five types of seasonal and selected daily British cheeses
- Your choice of crackers, bread, chutneys, seasonal fruit

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ENGLISH TAPAS TABLE

£24.00 per person | Minimum 10 guests

A selection of artisan breads (ve) (90 kcal)
Balsamic red onion tart, thyme and sage (ve) (344 kcal)
Mushroom scotch egg, tarragon mayonnaise (v) (382 kcal)
Smoked salmon
Dill marinated crayfish
Oven dried tomato and butter bean pâté (ve) (gf)
Seasonal English cheese board with crackers, chutneys and seasonal fruit
Beetroot, apple, walnut, watercress, candied walnut and rocket salad (ve) (gf) (185 kcal)
Basil marinated heritage tomatoes, onion seeds, vegan parmesan, balsamic dressing (ve) (gf) (166 kcal)
New potatoes and spring onion in honey mustard dressing (ve) (gf) (164 kcal)
Lemon meringue pie (395 kcal)
Strawberry and melon skewer, coconut and mint yoghurt (ve) (gf) (331 kcal)

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BAR NIBBLES

£6.00 per bowl which contains approximately 4 portions

Sea salted hand-cooked crisps (gf) (258 kcal)
Caramelised mixed nuts (640 kcal)
Marinated olives, garlic, lemon (gf) (172 kcal)
Smoked almonds (296 kcal)
Truffle nuts (301 kcal)
Vegetable crisps (502 kcal)
Japanese rice crackers (399 kcal)
Cheese palmiers (293 kcal)
Chilli marinated Nocerella olives (gf) (172 kcal)
Stuffed pimento peppers (336 kcal)
Salted giant corn (421 kcal)
Dukka spiced fusilli bites (502 kcal)
Wasabi peas (420 kcal)
Satay broad beans (420 kcal)

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<table>
<thead>
<tr>
<th>SPARKLING WINE</th>
<th>£40.00</th>
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</thead>
<tbody>
<tr>
<td>Ca' del Console, Prosecco, Extra Dry, Italy, NV</td>
<td>£40.00</td>
</tr>
<tr>
<td>Prosecco Treviso, Brut, Adalina, Enrico Bedin, Veneto, Italy, NV (ve)</td>
<td>£43.00</td>
</tr>
<tr>
<td>Searcys Greyfriars English sparkling wine (ve)</td>
<td>£45.00</td>
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<tr>
<td>Wild Idol zero alcohol sparkling wine (ve) (gf) (42 kcal)</td>
<td>£61.00</td>
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</tbody>
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<table>
<thead>
<tr>
<th>WHITE WINES</th>
<th>£28.00</th>
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<tbody>
<tr>
<td>Flor de Lisboa Branco, Portugal, NV</td>
<td>£28.00</td>
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<tr>
<td>Marsanne-Vermentino, Joie de Vigne, Pays d’Oc, Languedoc, France, 2021</td>
<td>£30.00</td>
</tr>
<tr>
<td>Goleta Sauvignon Blanc, Valle Central, Chile, 2021</td>
<td>£30.00</td>
</tr>
<tr>
<td>Sanziana Pinot Grigio, Recas Cramele, Romania, 2020 (ve)</td>
<td>£33.00</td>
</tr>
<tr>
<td>Puertas Antiguas Viognier, Central Valley, Chile 2021 (ve)</td>
<td>£33.00</td>
</tr>
<tr>
<td>Barone Montalto Organic Catarratto Sicilia IGT, Sicily, Italy</td>
<td>£37.00</td>
</tr>
<tr>
<td>Picpoul de Pinet ‘Les Courtelles’ Languedoc, France, 2021 (ve)</td>
<td>£37.00</td>
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<tr>
<td>Les Hexagonales Sauvignon Blanc, Touraine AOP, 2021 (ve)</td>
<td>£38.00</td>
</tr>
<tr>
<td>Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022</td>
<td>£39.00</td>
</tr>
<tr>
<td>Mâcon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2020 (ve)</td>
<td>£45.00</td>
</tr>
<tr>
<td>Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria, 2021 (ve) Organic</td>
<td>£47.00</td>
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<tr>
<td>Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2021, Organic</td>
<td>£49.00</td>
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<tr>
<td>Sancerre, Les Chailloux, Loire Valley, France, 2020</td>
<td>£52.00</td>
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<tr>
<th>RED WINES</th>
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<tbody>
<tr>
<td>Tremito Nero d’Avola, Sicilia, DOC, Italy, 2020</td>
<td>£28.00</td>
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<tr>
<td>Afinando Cabernet Merlot, Vinedos Marchigue, Central Valley, Chile, 2018</td>
<td>£30.00</td>
</tr>
<tr>
<td>Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2020</td>
<td>£31.00</td>
</tr>
<tr>
<td>Sanziana Merlot Recas Cramele, Romania, 2018 (ve)</td>
<td>£33.00</td>
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<tr>
<td>Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2020 (ve)</td>
<td>£34.00</td>
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<tr>
<td>Sotherton Shiraz, South Eastern Australia, non vintage</td>
<td>£34.00</td>
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<tr>
<td>Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, SA, 2021 (ve)</td>
<td>£36.00</td>
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<tr>
<td>Montepulciano d’Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019 (ve)</td>
<td>£39.00</td>
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<tr>
<td>Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018</td>
<td>£42.00</td>
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<tr>
<td>Gerard Bertrand Naturalys Pinot Noir, Occitanie, France, 2020, Organic</td>
<td>£44.00</td>
</tr>
<tr>
<td>Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 (ve)</td>
<td>£45.00</td>
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<tr>
<td>Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France 2020</td>
<td>£45.00</td>
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<tr>
<td>Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2019</td>
<td>£46.00</td>
</tr>
<tr>
<td>Terroir Series Malbec Bodega Roca Malen 2019 (ve)</td>
<td>£46.00</td>
</tr>
<tr>
<td>The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019</td>
<td>£49.00</td>
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<tr>
<td>Montagne-Saint-Emilion, Château Montaiguillon, Bordeaux, France, 2019</td>
<td>£49.00</td>
</tr>
<tr>
<td>Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018</td>
<td>£54.00</td>
</tr>
<tr>
<td>St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2020</td>
<td>£58.00</td>
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<tr>
<td>Maranges 1er Cru Clos de la Fussière, Xavier Monnot, 2020</td>
<td>£60.00</td>
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<thead>
<tr>
<th>ROSÉ WINES</th>
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<tbody>
<tr>
<td>Rosato Colline delle Rose, Sicily, Italy, 2021 (ve) Organic</td>
<td>£36.00</td>
</tr>
<tr>
<td>Gerard Bertrand Gris Blanc Rosé, Occitanie, France, 2021</td>
<td>£44.00</td>
</tr>
<tr>
<td>Whispering Angel, 2021</td>
<td>£52.00</td>
</tr>
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</table>

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CHAMPAGNE
Searcys Brut NV £61.00
Searcys Blanc De Blancs £62.00
Drappier, Carte d’Or, Brut £67.00
Palmer & Co Brut Reserve NV £72.00
Delamotte Brut (ve) £77.00
Delamotte Blanc de Blancs NV (ve) £84.00
Palmer & Co Blanc de Blancs NV (ve) £85.00
Palmer & Co Blanc de Noirs NV £85.00
Moët & Chandon, Brut Impérial, NV (ve) £87.00
Veuve Clicquot Yellow Label Brut NV (ve) £92.00

VINTAGE CHAMPAGNE
Palmer & Co Vintage, 2012 £90.00
Delamotte Blanc de Blancs, 2014 (ve) £100.00
Moët & Chandon, Grand Vintage, Brut, 2012 (ve) £120.00
Veuve Clicquot Vintage Réserve Brut, 2008/2012 (ve) £120.00
Veuve Clicquot La Grande Dame, 2012 (ve) £230.00
Dom Perignon, 2012 £300.00

ROSÉ CHAMPAGNE
Searcys Rosé, Brut, NV £75.00
Palmer & Co Rosé Solera NV £79.00
Moët & Chandon Rosé Impérial NV (ve) £95.00
Veuve Clicquot Brut Rosé NV (ve) £97.00

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BEERS AND CIDER (330ml bottles) - £6.00
- Freedom Lager
- Freedom Pale Ale
- Birra Moretti
- Peroni
- Estrella
- Meantime Greenwich Lager
- Meantime Prime Pale Ale
- Cider: Aspalls Suffolk Draught

ALCOHOL FREE - £6.00
- Uptime Craft Lager, 0.5% ABV (ve) (39 kcal)
- Uptime Pine Trail Pale Ale, 0.5% ABV (61 kcal)
- Brewdog Punk Alcohol Free IPA, 0.5% ABV (50 kcal)
- Brewdog Nanny State Lager, 0.5% ABV (20 kcal)

SOFT DRINKS - £3.95
- Coca Cola Icon Bottle (139 kcal)
- Diet Coke Icon Bottle (1 kcal)
- Franklin and Sons Brewed Ginger Beer, 275ml (127 kcal)
- Franklin and Sons Elderflower Lemonade, 275ml (61 kcal)
- Franklin and Sons Raspberry Lemonade, 275ml (66 kcal)
- Fentimans Victorian Lemonade, 275ml (108 kcal)

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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**
4 canapes £15.25 | 6 canapes £23.00 | 8 canapes £30.50 | 10 canapes £38.25.

**ADD BOWL FOOD**
4 bowls £24.50 | 6 bowls £36.50 | 8 bowls £48.50 | 10 bowls £59.50.
Add nibbles for £6.00 per person.

IET Selection of Premium Spirits (35ml) with mixer £9.50 per drink in addition to drinks package
IET Selection of Premium Spirits (70ml) with mixer £13.50 per drink in addition to drinks package

**Dinner drinks package with arrival drinks (1 hour) £39.00**
Includes a glass of Searcys Champagne, beer, wine, soft drinks, ½ bottle wine and one mineral water per person.

**Dinner drinks package £15.50**
Includes ½ bottle of wine and one mineral water per person.

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Note: All packages must run continuously following the agreed start time
Pay bar has a minimum bar spend of £500 ex. VAT
We accept debit and credit card payments

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**SEARCY'S LONDON**

**SAVOY LONDON**

**PLACE**

**VENUES FROM:** IET
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:
Searcys English Sparkling | Searcys Brut | Searcys Blanc de Blancs
One tasting glass of each.

THE CHAMPAGNE EXPERIENCE
£31.00 per person | Minimum number 30
Selection of Champagne:
Searcys Cuvée | Möet & Chandon | Möet & Chandon 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

Passion Fruit Martini
42 Below vodka, prosecco, passion fruit, vanilla

Whisky Sour
Dewar’s Scotch whisky, Angostura bitters, lemon juice

Gin Giblet
Bombay Sapphire gin, elderflower liqueur, fresh lime juice, elderflower tonic

Espresso Martini
42 Below vodka, Bols coffee liqueur and coffee

NON-ALCOHOLIC COCKTAILS – ON REQUEST

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