

SAVOY

LONDON

PLACE

BY SEARCYS

HOSPITALITY MENUS
SPRING SUMMER 2024

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT WITH US

Choose from our range of dining menus and packages – from small meetings and intimate dinners to large banquets or celebrations.

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.

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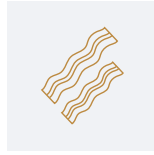
PLACE

VENUES FROM: **IET**





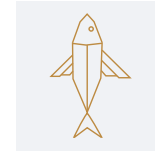
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



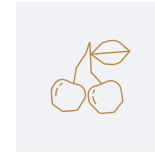
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



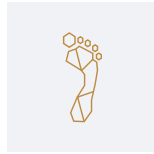
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



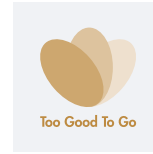
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



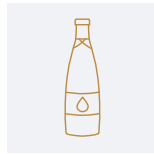
We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



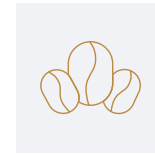
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



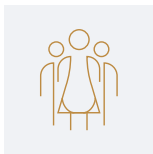
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



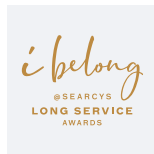
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

EQ MENU

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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 (MINIMUM NUMBER 20)

£3.50 each

Cucumber, spinach and apple shot (gf) (ve)
Maple-glazed nut flapjack (gf)
Coconut yoghurt, raspberries, banana granola (gf) (ve)
Carrot and almond muffin (gf)

BREAK CAKE BITES (MINIMUM NUMBER 20)

£3.50 each

Apricot and pistachio flapjack (gf)
Strawberry and vegan cream cheesecake bite slice (ve)
Vegan cheese glazed carrot cake (ve)

SANDWICHES

£27.95 per guest

Smashed avocado, sun blushed tomato, red onion ciabatta
Coconut cream cheese, roasted peppers, rocket wrap
Sweet potato falafel, red pepper hummus, baby gem, seeded baguette

BOWL FOOD

£6.00 per bowl

(MINIMUM NUMBER 20)

Vegan button mushroom stroganoff, wild rice, chopped gherkin, parsley (gf) (ve)
Thai green vegetable curry, braised rice (gf) (ve)
Sage gnocchi, roasted sweet potato, toasted pumpkin seeds, crispy onion

FORK BUFFET OPTIONS

£40.00 per guest

Roasted pepper chilli, kidney beans, braised rice (ve) (gf)
Roasted tomato, penne and kalamata olive pasta bake, vegan parmesan shavings (ve)
Grilled vegetable skewer, red onion and coriander salsa (ve) (gf)
Green slaw, balsamic reduction, onion seeds (ve)
Sultana couscous, parsley, garlic roasted rape seed oil (ve) (gf)
Quinoa, roasted vegetables, rocket and toasted pine nuts (ve)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

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EQ MENU

PLATED MENU

£62.00 per guest for 3 courses

STARTERS

Compressed watermelon, vegan feta, balsamic, pine nuts, mint (ve) (gf)

Caramelised button onion tarte tatin, balsamic gel, crispy onion, rocket (ve) (gf)

MAIN COURSES

Sweet potato fondant, wild mushroom, roasted plum tomato, thyme, garlic, char-grilled flat mushrooms (gf)

Ratatouille filled courgette, pimento sauce, vegan smoked cheese beignet, potato galette (ve) (gf)

DESSERTS

Almond panna cotta, strawberries, crumb, mint (gf)

Soy chocolate pave, passion fruit, raspberries (ve) (gf)

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BREAKFAST

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

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HEALTHY BREAKFAST (MINIMUM 20 GUESTS)

Overnight apple oats, blueberry compote (gf)	£3.50
Greek yoghurt, banana chip and maple granola (gf)	£4.25
Tropical fruit skewer, berry sauce (gf) (ve)	£4.00
Poppy seed and lemon muffin (gf) (ve)	£3.50
Açaí sorbet and summer berries	£3.50
Apricot and pistachio flapjack (gf)	£3.50
Millionaire shortbread	£3.50
Poppy seed, lemon muffin (gf) (ve)	£3.50
Soy yoghurt, strawberries, linseeds (gf) (ve)	£3.50
Carrot, ginger and orange shot (gf) (ve)	£3.50
Sun-dried apricot and pistachio flapjack (gf)	£3.50
Date and almond bar (gf)	£3.50
Vegan bran and apple loaf (gf)	£3.50
Vegan cheese glazed carrot cake (ve)	£3.50

BREAKFAST ON THE GO BREAKFAST ROLLS

Milk-glazed smoked bacon bun	£6.00
Cumberland sausage, sourdough	£6.00
Free range egg, sourdough	£6.00
Smashed avocado, sun blushed tomato, red onion, chive, sourdough (ve)	£6.00

OPTIONS

Portobello mushroom and spinach sourdough (v)	£9.00
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough	£11.00
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)	£10.00
Smoked bacon, mature cheese and tomato relish sourdough toastie (504 kcal)	£8.00
Grilled Portobello mushroom, mature cheese and Marmite sourdough toastie	£8.00

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BREAKFAST

ENGLISH AND CONTINENTAL BREAKFAST (MINIMUM 20 GUESTS FOR HOT BREAKFAST)

Full English breakfast

£17.50

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

Vegan breakfast (ve)

£17.50

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 (v)

£13.25

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice

Deluxe continental breakfast (v)

£14.50

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice

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REFRESHMENT BREAKS

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BEVERAGES

Fairtrade tea and coffee	£3.50
Filtered still water/sparkling water	£3.50
Orange, apple or cranberry juice	per ltr £5.75
Sparkling elderflower	750ml £9.25

PACKAGES

Searcys coffee, tea and Chef's daily biscuits	£4.75
Searcys coffee, tea and Chef's daily cake bites	£5.00
Searcys coffee, tea and Chef's daily pastries	£6.00
Continuous tea and coffee	£20.00

Coffee and tea served continuously over an 8 hour period with 3 servings of Chef's daily choice of treat

HEALTHY SWAPS (MINIMUM 10 GUESTS) SWAP 50% OF YOUR BITES FOR A CHEF CHOICE OF HEALTHY BITES, JUST ASK WHEN BOOKING

EXTRAS

Fruit bowl for 10–12 people (ve)	£28.50
Tropical fruit skewer, passion fruit sauce (ve) (gf)	£4.00

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BOTH OUR TEA AND COFFEE IS ETHICALLY SOURCED, USES SUSTAINABLE PACKAGING AND IS FULLY COMPOSTABLE.

JING

Jing teas are sourced with integrity and transparency, including their impact on the planet. They are using plant based and biodegradable materials on whole leaf teabags. Jing Tea are a member of the Ethical Tea Partnership.

notes
COFFEE ROASTERS

Our Notes coffee was sourced from Datterra with whom we've launched The Roas-tree Club, a sustainability initiative that promises to plant and maintain 1 tree for the next decade, for every 20kg of coffee we have bought from them. Datterra is also a carbon-negative coffee producer meaning we are also offsetting our carbon footprint too.



REFRESHMENT BREAKS

JUICE AND SMOOTHIE OPTIONS

AT £11.00 PER LITRE

Apple, carrot and ginger juice

Apple, beetroot and mint juice

Carrot and apple juice

Kale, cucumber and apple juice

Mixed 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

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◇ SMALL ROOMS MENU

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BEVERAGES

Orange, apple or cranberry juice per ltr **£5.75**

Sparkling elderflower 750ml **£9.25**

PACKAGES

In-room coffee machine – full day **£15.00**

In-room coffee machine – half day **£9.00**

In-room Nespresso machine for unlimited coffee and teas. Served with a selection of wrapped biscuit

HOT ITEMS

Bacon sourdough **£6.00**

Lincolnshire sausage sourdough **£6.00**

Free-range egg sourdough (v) **£6.00**

BOARD ROOM WORKING LUNCH MAX NUMBERS 26

£22.00 per guest

Chef's daily selection of four freshly cut sandwiches on artisan breads. To include meat, fish and veggie options, with piece of fruit, flapjack, handmade crisps, tea and coffee or soft drink

Gluten free and vegan sandwiches available on request.

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CREW FOOD

CREW FOOD
£20.00 per person

SELF SERVICE (MINIMUM NUMBER 15) **INCLUDES MEAT AND VEGETARIAN OPTION,** **WITH PACKAGED SWEET TREATS**

Lasagne, salad, slaw and garlic bread (meat and vegetarian)

Chilli with rice, salad (meat and vegetarian)

Chicken curry, rice and poppadoms

Vegetable curry, rice and poppadoms

Pasta bake, salad, garlic bread (meat and vegetarian)

BAGGED CREW LUNCH (MAXIMUM NUMBER 30) **MEAT, FISH, VEGETARIAN AND VEGAN BAGS AVAILABLE,** **PLEASE SPECIFY AT TIME OF OFFERING**

Sandwich, piece of fruit, bag of Kettle crisps, chocolate bar, wrapped snack bar, can of soft drink

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SANDWICHES

EXECUTIVE SANDWICH MENU

MAXIMUM NUMBER 180, MINIMUM NUMBER 10

£27.95 per guest

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 and coffee.

Gluten free and vegan sandwiches available on request.

*Chef's sustainable option of sweet treats.

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◇ HALF AND HALF

*To help us reduce our food waste and impact on the environment, we are promoting a chef's selection 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.

CHEF'S CHOICE*

MAXIMUM NUMBER 180
MINIMUM NUMBER 10

£29.50 per guest

Chef's sustainable option of 5 sandwiches, plus 3 finger items and 1 dessert. The menu also includes Fairtrade tea and coffee.

Create your own **£32.50 per guest**

Extra items **£4.25 per guest**

COLD FINGER FOOD

Goat's cheese, asparagus and rocket tart

Cream cheese filled bell peppers, garlic oil (gf)

Searcys smoked salmon, blini, keta and crème fraîche

Mini Yorkshire pudding, smoked chicken, mango, chives

Sussex confit pork, caramelised red onion sausage roll, onion seeds

HOT FINGER FOOD

Grilled vegetable skewer, sun blushed tomato pesto (ve) (gf)

Jerk chicken, sweetcorn salsa (gf)

Sweet chilli salmon, sesame seeds and garlic (gf)

Sweet potato falafel, vegan cucumber and mint coconut dip (ve) (gf)

Buffalo cauliflower wings, harissa vegan mayonnaise (ve)

PUDDINGS

Strawberry Eton mess (gf)

Salted caramel chocolate tart

Blueberry tart

Summer fruit skewer, vanilla coconut sauce (ve) (gf)

Vegan chocolate pot, cherry compote, crumb (ve) (gf)

Macerated Summer berry vegan cheesecake, crumb (ve) (gf)

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FORK BUFFET

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MINIMUM NUMBER 25

Chef's daily sustainable selection £35.75 per guest

Client's choice **£40.00 per guest**

Seated supplement **£5.75 per guest**

Please select one menu for all guests

MENU A

Lamb kofta, minted cucumber yoghurt, flat bread
Soya bean, chickpea and pepper lasagne, smoked
cheese crust (ve)

Lemon, dill and salmon fishcake, tartar sauce

New potato salad, honey mustard dressing (gf)

Cucumber, cherry tomato, onion seed,
mixed leaf (ve) (gf)

Red cabbage slaw (ve) (gf)

DESSERTS

Strawberry Eton mess (gf)

Fruit salad (ve) (gf)

MENU B

Beef and button mushroom stroganoff, chopped
gherkin and parsley

Button mushroom stroganoff (ve) (gf)

Onion-braised rice (ve) (gf)

Herb-roasted salmon, crushed new potato,
sweetcorn, tomato and onion salsa (gf)

Green salad (ve) (gf)

Heritage tomato, rocket and red onion salad (ve) (gf)

DESSERTS

Cherry cheesecake (gf)

Fruit salad (ve) (gf)

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Client's choice **£40.00 per guest**

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Please select one menu for all guests

MENU C

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)

Pilaf rice (ve) (gf)

Red and white onion, cucumber and parsley salad (ve) (gf)

DESSERTS

Vegan chocolate cup, summer fruits (ve) (gf)

Fruit salad (ve) (gf)

MENU D

Sticky roasted pork belly, roasted vegetable couscous

Five bean chilli, wild rice (ve) (gf)

Salted cod brandade, roasted pepper, pesto dressing (gf)

Tomato, cherry tomato, breakfast radish, baby gem (ve) (gf)

Roasted vegetable, quinoa parsley, onion seed (ve) (gf)

DESSERTS

Blueberry meringue pie

Fruit salad (ve) (gf)

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CLIENT'S CHOICE4 canapés **£16.00** | 6 canapés **£24.25**8 canapés **£32.00** | 10 canapés **£40.15****CHEF'S SUSTAINABLE SELECTION**4 canapés **£14.50** | 6 canapés **£21.75**8 canapés **£29.00** | 10 canapés **£36.00****CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS****MEAT****COLD**

Diced smoked chicken, parmesan mayonnaise, black onion seed and pesto cone

Pressed ham hock, pickled cauliflower, mustard and gherkin (gf)

Hoisin duck, spring onion and cucumber croustade

London Smoke & Cure bresaola, croute, Keens cheddar, crème fraîche (gf)

HOT

Cumberland sausage in brioche, Frenchie's mustard, ketchup

Mac and cheese bite, smoked pancetta, onion chutney

Jerk chicken arancini, sweetcorn salsa

Sticky barbecued glazed pork belly, pickled cucumber (gf)

FISH**COLD**

London cured smoked salmon, crème fraîche, keta and rocket (gf)

Crayfish, baby gem, black sesame seed cone, gazpacho gel

Cucumber cup, beetroot gravlax, red onion and capers (gf)

Peppered mackerel, creamed horseradish, dried apple (gf)

HOT

Tempura black tiger prawn, sweet chilli dipping sauce

Thai crab cake, spied tomato gel (gf)

Salmon, lemon and dill arancini, lemon mayonnaise

Breaded pollock, triple cooked chips, balsamic mayonnaise

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VEGETARIAN

COLD

Quail egg, asparagus, tarragon mayonnaise en croute (gf) (v)

Open cream cheese, dill and cucumber sandwich (v)

Compressed watermelon and bocconcini brochette, mint cress (gf) (v)

Torched Golden Cross goat's cheese, red pepper gel (gf) (v)

HOT

Minted pea and parmesan arancini (v)

Polenta bite, sun dried tomato, pickled shallot and basil crisps (v)

Spiced cauliflower fritter, harissa mayonnaise (v)

Wild mushroom tart, hollandaise, crispy shallot (v)

DESSERTS

Passion fruit curd and strawberry cone

Blueberry meringue pie

Milk and white chocolate Baileys truffle (gf)

Lemon, raspberry and white chocolate macaron

Vegan cheesecake chocolate cup, macerated summer fruits (gf) (ve)

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PLANT BASED

COLD

Gazpacho shot (ve)

Vegan cream cheese filled medjool date, pickled pecan nuts (gf) (ve)

Vegan devilled potatoes (gf) (ve)

Whipped cashew nut butter, charcoal cone, roasted pepper (ve)

HOT

Tikka jackfruit, mango chutney, poppadom, coriander (ve)

Spinach and grilled artichoke-stuffed button mushroom (gf) (ve)

Harissa roasted sweet potato and coconut tart (ve)

Roasted red onion, butternut squash, vegan parmesan brochette, salsa verde (ve)





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CLIENT'S CHOICE4 bowls **£25.75** | 6 bowls **£38.50**8 bowls **£51.00** | 10 bowls **£62.50**Additional bowl **£6.00****CHEF'S SUSTAINABLE SELECTION**4 bowls **£23.25** | 6 bowls **£35.00**8 bowls **£46.00** | 10 bowls **£57.00**Additional bowl **£5.75****CHEF'S SUSTAINABLE SELECTION OF THE MENU FOR GROUPS UNDER 30 GUESTS*****MEAT
COLD**

Potted duck rilette, hoisin sauce, cucumber, spring onions, crispy tortilla crisp

Pressed smoked chicken, mango vanilla crème fraîche, spring onion (gf)

Crispy chilli beef salad, chicory, carrot, onion seeds and baby gem

Pressed ham hock, pickled cauliflower, whole grain mustard, chicory, crispy onion

HOT

Pressed BBQ pork belly, mushroom rice

Shredded harissa lamb shoulder, pepper couscous, mint yoghurt

Green Thai curry, braised onion rice (gf)

Crispy sweet chilli beef, baby gem, rainbow carrots, toasted sesame seeds

**FISH
COLD**

London cured smoked salmon, dried apple, baby gem, wasabi mayonnaise

Atlantic prawns, cucumber, cherry tomato, spiced tomato dressing

Flaked peppered mackerel, roasted beets, sweet red onion, creamed horse radish

Crayfish, avocado, red chicory, baby gem, fennel, paprika and Dijon mustard dressing

HOT

Breaded pollock, triple cooked chips, tartare sauce

Whiting, salmon and lemon fishcake, corn, tomato and onion salsa

Tempura black tiger prawn, sweet chilli sauce

Goma dressing roasted salmon fillet, roasted pepper noodles, crispy onions

EQ MENU AVAILABLE UPON REQUEST**(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE**

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All prices are exclusive of VAT. All prices exclude room hire. kcals in this menu are per portion. Coffee kcal based on no milk or sugar.

Adults need 2000 kcal a day.

*To help us reduce our food waste and impact on the environment, we are promoting a chef's selection 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.

VEGETARIAN**COLD**

Torched Golden Cross goat's cheese, roasted pepper gel (gf) (v)

Grilled halloumi, orange, rocket, watercress, toasted pine nuts (v)

Tomato, pepper, feta, black olive crostini (v)

Quail egg, cherry tomato, mustard new potatoes, green beans, rainbow carrots, rocket (gf) (v)

HOT

Asparagus and ricotta tortilla, asparagus, sun blushed tomato (v)

Minted pea and parmesan arancini, pesto dressing (v)

Butterbean and sweet potato masala curry, braised rice (v)

Crispy mac and cheese, spiced tomato, onion seeds, rocket (v)

PLANT BASED**COLD**

Penne pasta, vegan red pepper pesto, olives, rocket and toasted pine nuts (ve)

Beetroot and lentil tabbouleh (ve)

Bean, sun blushed tomato and watercress salad (gf) (ve)

Mango salad with avocado and black beans (gf) (ve)

HOT

Indian cauliflower, chickpeas, tofu, braised onion rice (ve)

Chilli garlic choy bau, butterbeans, noodles, green beans and slaw (ve)

Spicy potato, crispy cabbage, mustard tahini dressing, black sesame seeds (ve)

Pulled barbecue jackfruit slider, green slaw, vegan bun (ve)

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DESSERTS

Strawberry Eton mess (gf)

Vanilla almond panna cotta, raspberries, mint and crumb (ve) (gf)

Salted caramel chocolate tart, white chocolate pearls and shavings

Bramley apple and sultana crumble tart, clotted cream ice cream

Vegan cheesecake, macerated summer fruits and crumb (ve) (gf)

Sour cherry, frangipane, vanilla crème fraîche, hazelnut biscuit and mint cress

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ENGLISH TAPAS

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MINIMUM NUMBER 20, MAXIMUM 180

£25.50 per guest

Artisan bread, whipped Cornish butter

Sussex confit pork and red onion sausage roll

Sweet red peppers, filled with cream cheese (gf)

Vegan tomato and rocket tart, pine nuts, vegan parmesan (ve)

Sweet, pickled shallots

Keens mature cheddar, plum chutney, Miller's toast

White bean, mustard and apple pâté, water crackers (ve)

Honey and mustard green slaw

Crème fraîche new potato salad, spring onion

Baby gem, cherry tomato, cucumber and red onion

Blueberry meringue tart

English strawberries, coconut vanilla yoghurt

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BAR NIBBLES

£6.50 per bowl which contains approximately 4 portions

Sea salted hand-cooked crisps (gf)

Caramelised mixed nuts

Marinated olives, garlic, lemon (gf)

Smoked almonds

Vegetable crisps

EQ MENU AVAILABLE UPON REQUEST

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SPRING SUMMER 2024

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SUMMER FOOD STALLS

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MINIMUM 35 GUESTS

Served with artisan bread, dressings, ketchups and mustards.
Gluten free bread available on request.

MENU 1 £38.00

Artisan bread

Jerk chicken fillet, sweet corn salsa

Cumberland sausages, balsamic caramelised red onion

Courgette and pepper brochette, pesto dressing (gf) (ve)

Cucumber, cherry tomato, spring onion, onion seeds and mixed leaf (gf) (ve)

Honey and mustard dressed new potatoes, chives and onion seeds (gf) (ve)

Strawberry Eton mess (gf)

Vegan chocolate pot with cherries, crumb and mint (gf) (ve)

MENU 2 £49.00

Hertfordshire beef burger, gruyere cheese, baby gem, beef tomato, ketchup, mustard

Sweet chilli salmon, sesame seeds and garlic (gf)

Spiced pulled jackfruit, green slaw (ve)

BBQ pulled pork, pickled red cabbage and white onion

French bean, cherry tomato, bean, rocket and black olive dressing (ve)

Dried apricot and sultana couscous, chives (ve)

Salted caramel chocolate tart

Strawberries, chantilly

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FOOD STALLS

MINIMUM 50 GUESTS

Your selection of two stalls **£56.50 per guest**

Additional stalls are **£27.50 per guest**

Please allow two hours from your access time for set up

CURRY STALL

Thai green chicken curry, toasted coconut (gf)

Shin of beef Madras, new potatoes, coriander, toasted fenugreek seeds (gf)

Roasted cauliflower, sweet potato and pepper korma, almonds, coriander (ve) (gf)

All with your choice of braised rice, naan, pitta and roti breads, onion and coriander salad, mango chutney, mint and cucumber yoghurt

BAO BUN STATION

Steamed bao bun

Hoisin roasted duck, cucumber, spring onion

Sweet chilli roasted mushrooms, sesame seeds, spring onion (ve)

Garlic and coriander roasted salmon fillet

All with your choice of crispy julienne vegetables, chilli flakes, shredded lettuce, dressing, sauces

EQ MENU AVAILABLE UPON REQUEST

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DESSERT FOOD STALLS

MINIMUM 50 GUESTS

Your selection of two stalls **£56.50 per guest**
Additional stalls are **£27.50 per guest**

Please allow two hours from your access time for set up

BRITISH CHEESE STALL

Five types of seasonal and selected daily
British cheeses

Chef's choice of crackers, bread, chutneys, seasonal fruit

DESSERT TABLE

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

EQ MENU AVAILABLE UPON REQUEST

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SPRING SUMMER 2024**MINIMUM NUMBER 20**

Menu includes dinner roll, tea, coffee and petit fours

2 course **£50.00 per guest**

3 course **£62.00 per guest**

Cheese course **£13.75 per guest**

Please choose 1 starter, main and dessert option for your entire group.

The chef will cater separately for any dietary requirements.

STARTERS

Quail egg, grilled asparagus, confit cherry tomato, croute, balsamic, garlic mayonnaise (gf)

Charred butternut and broccoli, quinoa, vegan feta, pumpkin seeds, dried cranberries, parsley (ve) (gf)

Layered confit duck, pressed chicken, chicken liver pâté, balsamic cherry compote, chervil

London smoked salmon, keta, borage flowers (gf)

Peppered mackerel, crayfish, salmon, saffron potato, nori, herb crème fraîche (gf)

Cornish crab, avocado puree, water and gala melon, fennel fonds, preserved lemon and croute (gf)

Heritage tomato, vegan mozzarella, rocket, toasted pine nuts, balsamic (ve) (gf)

Whipped and grilled Ragstone English goat's cheese, caramelised red onion marmalade, rocket, crème fraîche, toasted flat bread (v)

EQ MENU AVAILABLE UPON REQUEST**(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE**

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MAINS

Herb roasted corn-fed chicken supreme, carrot and pea gnocchi, chicken velouté, crispy onion

Baked cod fillet, crushed new potato, tartar cream sauce, rocket

Crisp sweet potato, chickpeas, tahini soy yoghurt, toasted pine nuts, pomegranate (ve) (gf)

Pressed beef blade, grilled artichoke, new potato, spring onion, confit carrots, red wine jus, watercress (gf)

Confit pork belly, roasted braeburn apple, sage and apricot stuffing, potato rosti, sweetcorn puree, creamed jus

Pan fried salmon, sauté green pea, soya bean, asparagus, roasted red pepper sauce

Smoked aubergine, roasted pimento, sesame seeds, sun blushed tomato, coriander and coconut yoghurt dressing (ve) (gf)

Roasted and pressed lamb shoulder, pea, mint and soybean sauté, sweet potato dauphinoise, straw potatoes, garlic jus

Vegan smoked cheese and potato pithivier, whole grain mustard sauce

Goat's cheese and rocket arancini, char-grilled peppers, basil pesto dressing and onion seeds

EQ MENU AVAILABLE UPON REQUEST

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DESSERTS

Dark chocolate fondant, hazelnut cream, raspberries, hazelnut biscuit

Strawberry and rhubarb Eton mess (gf)

Passion fruit posset, pineapple compote, raspberry biscuit, pistachio crumb

Dark chocolate terrine, cherries, chocolate shavings and crumb (ve) (gf)

White chocolate cheesecake cream, lemon drizzle cake, chocolate pearls and shavings

Bramley apple crumble tart, vanilla cream sauce, raspberry sorbet, biscuit

Vanilla almond panna cotta, mango, toasted coconut, mint and crumb (ve) (gf)

Peach melba cheesecake, raspberries, almond, raspberry gel, crumb (ve) (gf)

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DRINKS LIST

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SPARKLING WINE

Ca' del Console, Prosecco, Extra Dry, Italy, NV **£42.00**Prosecco Cecilia Beretta NV **£46.00**Searcys Greyfriars English Sparkling Wine **£45.00**

ALCOHOL FREE SPARKLING WINE

Wild Idol Alcohol Free Sparkling wine (42 kcal) **£49.00**Wild Life Botanicals Nude **£28.00**Wild Life Botanicals Blush **£28.00**

WHITE WINES

THE IET SELECTED WHITE

Pasari Pinot Grigio Recas Cramele 2021 (ve)

£33.00

THE IET SELECTED PREMIUM WHITE

Petit Ballon Blanc Producteurs Plaimont IGP

£35.00

Cotes de Gascogne 2022 (ve)

Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France, 2021 **£29.00**Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2019 **£39.00**Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022 **£40.00**Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2020 **£42.00**Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2020 **£50.00**Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France **£55.00**

RED WINES

THE IET SELECTED RED

Pasari Merlot Recas Cramele, Romania, 2022 (ve)

£33.00

THE IET SELECTED PREMIUM RED

Cipollina Rosso DOC Nero d'Avola Terre Siciliane, 2021

£35.00Tremite Nero d'Avola, Sicilia, DOC, Italy **£29.00**Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2020 **£31.00**Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019 **£39.00**Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018 (ve) **£42.00**The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019 **£42.00**Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 (ve) **£44.00**Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2019 **£45.00**Luke's Pinot Noir, Balfour, Kent, England, 2022 **£51.00**St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2020 **£54.00**Maranges 1er Cru Clos de la Fussiere, X Monnot, 2020 **£56.00**

ROSÉ WINES

Gerard Bertrand Gris Blanc Rosé, Occitanie, France, 2022 **£39.00**Chateau d'Esclans Whispering Angel Rosé, Provence, France 2022 **£48.00**

All bottles are 750ml unless stated. 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. Vintages may change depending on availability.

DRINKS LIST

CHAMPAGNE

Searcys Brut NV	£62.00
Delamotte Brut (ve)	£77.00
Palmer & Co Blanc de Blancs NV	£85.00
Laurent-Perrier, La Cuvée	£87.00
Perrier-Jouët Grand Brut	£87.00
Veuve Clicquot Yellow Label Brut NV (ve)	£92.00
Laurent-Perrier, Ultra Brut	£99.00
Ruinart Blanc de Blancs, NV	£120.00

VINTAGE CHAMPAGNE

Delamotte Blanc de Blancs, 2018 (ve)	£110.00
Laurent-Perrier, Brut Millésimé, 2012	£120.00
Veuve Clicquot Vintage Réserve Brut, 2015 (ve)	£120.00
Veuve Clicquot La Grande Dame, 2012/2015 (ve)	£195.00
Dom Pérignon, 2013	£285.00

ROSÉ CHAMPAGNE

Searcys Rosé, Brut, NV	£78.00
Laurent-Perrier Cuvée Rosé	£99.00
Ruinart Rosé, NV	£120.00

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DRINKS LIST

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BEERS AND CIDER (330ml bottles)

Peroni Nastro Azzurro	£6.00
Meantime London Pale Ale	£6.00
Noam Lager (340ml)	£9.00
Aspalls Suffolk Draught Cider	£6.00

ALCOHOL FREE

Brewdog Punk Alcohol Free IPA	£5.00
Peroni Nastro Azzurro 0.0%	£5.00

SOFT DRINKS

Franklin and Sons Brewed Ginger Beer, 275ml	£3.95
Franklin and Sons Elderflower Lemonade, 275ml	£3.95
Franklin and Sons Raspberry Lemonade, 275ml	£3.95
Franklin and Sons Valencian Orange, 275ml	£3.95
Franklin and Sons Pink Grapfruit, 275ml	£3.95

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◇ FOOD AND DRINKS PACKAGES

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DRINKS PACKAGES

	1 hour	2 hours	3 hours	4 hours
Beer House wine Soft drinks	£19.95	£36.95	£41.95	£45.95
Beer House wine Soft drinks Pimm's	£23.95	£39.95	£44.95	£49.95
Beer House wine Soft drinks 1 hour sparkling wine	£27.95	£42.95	£49.95	£53.95
Beer House wine Soft drinks 1 hour house Champagne	£29.95	£43.95	£50.95	£54.95

Add Premium Spirits for £4 per hour in addition to any of the above packages

Note: All packages must run continuously following the agreed start time

FOR RECEPTIONS OVER 1 HOUR, SUBSTANTIAL CATERING MUST BE ORDERED

Drinks for 0-1 hours

Bar nibbles

Drinks for 1-2 hours

Minimum of 6 canapés

Drinks for 2-3 hours

Minimum 4 canapés and 4 bowls

Drinks for 3-4 hours

Minimum of 4 canapés and 6 bowl foods

ADD CANAPÉS

4 canapés **£16.00** | 6 canapés **£24.25**

8 canapés **£32.00** | 10 canapés **£40.15**

ADD BOWL FOOD

4 bowls **£25.75** | 6 bowls **£38.50**

8 bowls **£51.00** | 10 bowls **£62.50**

ADD NIBBLES

£6.50 per bowl

DINNER DRINKS WITH ARRIVAL DRINKS (1 HOUR) **£40.00**

Includes a glass of Searcys Champagne, beer, wine, soft drinks, ½ bottle wine and bottle of filtered water per guest

DINNER DRINKS PACKAGE **£17.00**

Includes ½ bottle wine and bottle of filtered water per guest

DIET SELECTION OF PREMIUM SPIRITS

50ml with mixer **£9.50 per drink** in addition to drinks package

Minimum bar spend **£500 inc VAT**

We accept debit and credit card payments

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COCKTAILS

COCKTAILS

MINIMUM 30 GUESTS

£10.00 each | Choice of 3 £26.00

Passion Fruit Martini

42 Below vodka, prosecco, passion fruit, vanilla

Whisky Sour

Dewar's Scotch whisky, Angostura bitters, lemon juice

Gin Gilet

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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SPRING SUMMER 2024

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