



Looking for something unique?
Contact our sales team today

0207 869 6703
theview@rcseng.ac.uk

Refreshments / Breaks

Organic tea and coffee £2.75
Organic tea, coffee and fresh fruit £3.95
Organic tea, coffee and biscuit selection £3.50
Organic tea, coffee and mini pastries £5.50
Organic tea, coffee and cake £6.00
The View filtered water (750ml) £3.00
Orange, apple or cranberry juice (1 litre) £8.00
Scones, clotted cream, preserves (V) £4.15
Flower pot muffins (V) £3.50
Home-made cake selection (V) £3.25
Freshly-baked brownies (V) (GF) £3.50
Whole fruit (V) £2.50
Sliced fresh fruit platter (V) £5.50
Individual organic yoghurts (V) £3.00
Spiced nuts, crisps, olives (V) £4.50

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

- Ginger, carrot and lemon power shot (VE) ●
- Fruit and coconut flapjack (V) ●
- Soya and chia seed yoghurt, mango compote (GF) (VE) ●
- Banana and coconut yoghurt Weetabix smoothie (VE) ●
- Dried apricots, 70% chocolate buttons ●



Breakfast

SIMPLE BREAKFAST £12.00 per person
With smoked maple syrup bacon, Lincolnshire sausage or portobello mushroom and aged cheddar (V)
Served in a brioche bun
Organic tea, triple-certified coffee and orange juice (V)

SIMPLE CONTINENTAL BREAKFAST £12.00 per person
Mini croissant, pain au chocolat, pain aux raisins, fruit salad (V)
Organic tea, triple-certified coffee and orange juice (V)

DELUXE BREAKFAST £15.00 per person
Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (V)
Organic tea, triple-certified coffee and orange juice (V)

HEALTHY START £18.00 per person
Power shots of strawberry, banana and ginger, raspberry and satsuma (V) ●
Carrot and mandarin juice (GF) (V) ●
Pineapple kebabs, pomegranate, and basil (GF) (V) ●
Coconut yoghurt, blackberry compote, London bee honey, toasted coconut (GF) (V) ●
Soya bacon, mushroom, spinach and parmesan toastie (GF) (V) ●

BOWL FOOD BREAKFAST £18.00 per person
Please select three items

- Aged English parmesan and croissant pudding, quails egg, spinach purée (V)
- Cinnamon and cherry brioche toast, lime crème fraîche (V)
- Honey roast streaky bacon, poached egg, mushroom ketchup (GF)
- Spinach, wild mushroom and soya bacon toastie, semi-dried tomatoes (VG)
- Strawberry and blueberry gel, coconut yoghurt, shaved coconut, toasted oats (VG) ●

Sandwich Lunch

OPTION 1 £13.50
Selection of sandwiches, crisps, fruit, tea, coffee, water

OPTION 2 £17.50
Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

OPTION 3 £26.00
Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water



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Finger Food

Choose 5 items for £26 per person.
Additional items from the list below at £3.25 each.

HOT

Cauliflower cheese fritters, smoked chive mayo (V)
Lemon-grass, lime and soya braised tempeh, crispy onion lime chilli (VE) (GF) ●
Lemon thyme south Anglian chicken skewer, lime soya dip (GF) ●
Piri-piri South Downs lamb kofta, lime chilli yoghurt (GF) ●
Cornish cod and lemon fishcake, mushy pea and caper emulsion
Shetland salmon skewer, chive and watercress crust (GF)

COLD

Covent Garden crudités, roasted garlic and rapeseed oil mayo (VE) (GF) ●
Crispy Hereford beef, Thai salad, chilli and crushed peanuts (GF)
Grilled South Anglian chicken, little gem, shaved Parmesan, sourdough crotons
Marinated peppers, cucumber, tomatoes, sherry vinegar, aged English rapeseed oil (VE) (GF) ●
Poached pear, crushed walnuts, Oxford blue, wild rocket salad (V) (GF)
Hot smoked salmon, fennel and celeriac salad, onion seeds (GF) ●

DESSERTS

Lime cheesecake tart, pomegranate, toasted coconut (V)
Raspberry jelly, strawberry fool, shortbread crumb (VE) (GF)
Strawberry doughnut, strawberry soup, popping candy (V)
Chocolate brownie, chocolate beets dip (V)

Fork Buffet

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Choose one buffet option and one dessert – £30 per person.
Add an additional main dish – £35 per person.

MENU 1 | PICNIC MENU

Supplement charge of £5 per person
Beef and horseradish Scotch egg, tarragon mayo
Pork pie, pickled onions, watercress
Crudités, roasted garlic mayo (GF) (V) ●
Barbers cheddar, Oxford blue cheese, red Leicester (GF) (V)
Sliced cured English meats, caper berries, gherkins (GF)
Sourdough bread, oils and flavoured butter (V)
Eton mess, marinated strawberries, mint cream (V) (GF)

MENU 2 | ALL ITEMS SERVED COLD

Grilled South Anglian chicken, little gem, Caesar dressing, snipped chives
Poached chalk farm trout, watercress, lemon mayo (GF)
Grilled asparagus and Portobello mushroom, shaved Parmesan, aged balsamic (GF) (V) ●
Selection of breads and flavoured oils (V)
New potato, spring onion and onion seed salad, tarragon mayo (V) (GF)
Heritage tomato and basil salad, sherry vinegar (V) ●
Virgin slaw, black carrots (VE) (GF) ●
Raspberry upside down cheesecake (V)

MENU 3

Pot roasted lamb shoulder, vine tomatoes, sliced new potatoes, olive and pepper salsa (GF)
Baked Cornish Gurnard, roasted peppers, sweet potatoes courgettes, basil dressing (GF) ●
Squash ravioli, sage, tomato and black olives, shaved Parmesan (V)
Ratatouille, vine tomatoes and smoked aubergine (VE) (GF)
Baby leaves, fennel, cucumber, celeriac, sherry dressing (VE) (GF) ●
Selection of breads, Somerset butter and flavoured oils (V)
Lemon and lime burnt tart, raspberry coulis (V)

MENU 4

North Anglian chicken Tikka, roasted peppers, braised rice, rose water, coriander (GF)
Baked Chalk farm trout, spinach and lentils, red chillies, yoghurt and mint (GF) ●
Marinated paneer, cauliflower, red pepper, turmeric and yoghurt (V) (GF)
Onion pakora, chilli garlic fine beans, cauliflower (VE) (GF)
Tomato, roasted onion, lime and cucumber salad (VE) (GF) ●
Poppadum's, naans and chutneys (V)
Passion fruit and coconut set cream, grilled pineapple (VE) (GF)

MENU 5 | VEGAN

Baked aubergine, peppers, courgettes, basil, polenta, vegan cheese gratin (VE)
Wild mushroom and spinach lasagne, soya mozzarella, chopped chives (VE)
Cauliflower, onion and sage tart, rocket, aged rapeseed oil (VE)
New potatoes, purple potatoes, roast red onions, pumpkin seeds (VE) (GF)
Rocket, poached pear and walnut salad (VE) (GF) ●
Vegan chocolate ganache, raspberries, toasted coconut (VE)



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Afternoon Tea

QUEEN'S AFTERNOON TEA £18.00 per person

Finger sandwiches:
John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread
Honey Roast cherry orchard ham, English mustard, poppy seeded bread
Fenland cucumber, mint cream cheese, black pepper, granary loaf (V)

Mini Dundee cake, lemon tart, Searcys Victoria sponge (V)
Scones, clotted cream, strawberry jam, a selection of teas (V)

CHAMPAGNE TEA £23.00 per person

A glass of Champagne, finger sandwiches:
John Ross Jnr smoked salmon, lemon chive cream cheese, watercress, organic rye bread
Honey Roast cherry orchard ham, English mustard, poppy seeded bread
Fenland cucumber, mint cream cheese, black pepper, granary loaf (V)

Mini Dundee cake, lemon tart, Searcys Victoria sponge (V)
Scones, clotted cream, strawberry jam, a selection of teas (V)



Canapés

6 CANAPÉS – £20 per person
8 CANAPÉS – £25 per person
12 CANAPÉS – £30.50 per person

HOT

Chicken and sweetcorn fritters, sweetcorn relish
Pork and chorizo sliders, pimento mayo, potato bun
Spiced breaded Cornish plaice, fired Yam, jerk mayo cone
Devon crab cake, tomato salsa, chilli oil (GF)
Beetroot slider, candy beetroot pickle, potato bun (V)
Tunworth and truffle tart, shaved truffle, snipped chives (V)

COLD

Pot roasted guinea fowl and parmesan bonbon (GF)
Hereford red beef carpaccio, diced beets, grilled tortilla ●
Seared tuna loin, avocado, soya bean, black sesame (GF) ●
Gin and tonic cured chalk farm trout, cucumber, lime crust (GF) ●
Fenland asparagus and pea tart, burnt feta, pea shoots
Tomato jelly, basil puree, baby mozzarella (GF)

VEGAN

Vegan wild mushroom tart, shaved vegan cheese (VE)
Spiced cauliflower bhaji, mango and onion seeds (VE) (GF)
Bloody Mary jelly, celeriac slaw, cucumber (VE) (GF) ●
Poached asparagus, pumpernickel, pea puree (VE) ●
Avocado, banana and bitter chocolate mousse, crispy biscuit (VE)

DESSERTS

Gluten free chocolate brownie, burnt white chocolate, cherry gel (V) (GF)
Spiced pineapple roll, liquorice gel, mango and chilli (V) ●
Black cherry and cinnamon doughnut, toasted almonds (V)
Caramelised Sussex Raspberry custard tart (V)
Coconut and lime rice pudding fritter, raspberry jam (V)



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Bowl Food

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

4 Bowls – £26.50 per person
5 Bowls – £29.50 per person
6 Bowls – £31.50 per person
3 canapés and 3 bowls – £31.50 per person

HOT

Lemon marinated chicken thigh, poached bok choy, chilli honey dressing (GF) ●
 Grilled Hereford red striploin, polenta fries, mushroom ketchup, shaved parmesan (GF)
 Lemon crushed Cornish pollock, pea and caper purée, shaved potatoes
 Seared bass fillet, Cornish mussel stew, basil, crispy sourdough ●
 Fenland beetroot risotto cake, goat's cheese, candy beets (V)
 Truffle and wild mushroom mac n cheese, brioche crumb, mushroom ketchup (V)

COLD

Rolled Gressingham duck, beets, burnt orange, small shoots (GF)
 BLT, smoked ham hock, grilled bread, tomato gel, iceberg mousse
 John Ross Jnr smoked salmon and beetroot roulade, burnt lemon, bagel crumb ●
 Torched Devon mackerel, smoked potato salad, herb salsa (GF)
 Cauliflower couscous, grilled tender stem, capers, aged rapeseed oil (V) (GF) ●
 Aubergine jam, crispy courgettes, semi dried tomatoes, basil dressing (V) (GF)

VEGAN

Wild mushroom on toast, tarragon, shaved truffle (VE)
 Cauliflower fritters, onion bhajis, coconut yoghurt, lentils and spinach (VE)
 Tomato and black olive tart, basil gel, watercress (VE)
 Celeriac purée, black garlic, soy beans, pickled onions (VE) ●



DESSERTS

Summer pudding, clotted cream, mixed berries
 Lemon posset, poached rhubarb, pink peppercorn
 Poached Essex strawberries, lemon meringues, baby basil ●
 Raspberry cheesecake, ginger nuts, whipped ricotta

Food Stations

Why not offer a different experience for your events?
 With our interactive live street-food inspired food stations

Two stations – £35.00 per person
Three stations – £45.00 per person
Minimum numbers of 50 apply for food stations

ROUTE 66

BBQ pulled brisket, slow cooked, smoked and pulled with spices
 Spiced Cherry Orchard pork, brined and slow cooked with bourbon and herbs
 Man n cheese sliders, smoked cheddar and garlic (V)
 Homemade hash browns, Burford brown poached eggs, boston beans (V)
 Virgin red slaw, cider vinegar and chopped tarragon (VE) ●
 Caesar salad, sourdough crotons, snipped chives (V)
 Mixed leaves, vine tomato and shaved fennel (VE) ●

BOMBAY DELIGHT

Chicken, red pepper tikka, coriander and rose water ●
 Cauliflower, onion and paneer, Garam Masala and yoghurt (V)
 Chalk farm trout, fennel blossom and ginger Balti
 Chick pea and onion pakoras, poppadum crumb (V)
 Red onion and chilli, tomato salad (VE) ●
 Mint and turmeric yoghurt (V)
 Mango pickle, crispy onions (V)



THE COW SHED

Hereford beef and black pudding slider, smoked cheese and apple ketchup
 Hereford Beef, chilli, smoked paprika, chipotle mayo and gherkin ketchup
 Hereford beef, horseradish and beetroot slider, sweetcorn relish
 Chick pea, beetroot and carrot slider, fennel and cucumber ketchup, lime vegan mayo (VE) ●
 New potato, spring onion and snipped chives salad, mayo and cracked black pepper (V)
 Red pepper, onion and white cabbage slaw, cider vinegar, basil (VE) ●
 Rocket, parmesan and aged balsamic vinegar (V) ●

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Private Dining

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.
Minimum of 10 guests.

3 courses plus coffee and petits fours – £55.00 per person.
A choice of one dish from each course is required for the whole party.

STARTERS

- Poached English asparagus, puff pastry, quail eggs, truffle ketchup, shaved parmesan (V)
- Pressed South Anglian chicken terrine, sweetcorn, peas, black radish (GF)
- Green tomato carpaccio, marinated peppers, burnt granny smith, soy beans, sherry gel (VE) (GF) ●
- John Ross Jnr smoked salmon, beets, cucumber, baby herbs (GF) ●
- Cornish mackerel, pickled potatoes, crème fraiche, burnt lemon (GF)
- Pot-roasted Guinea fowl, wild mushrooms, cauliflower, black garlic, radish, lemon oil (GF)

MAINS

- Roast South Down lamb rump, lamb shoulder and basil fritter, ratatouille, red pepper coulis
- Seared South Anglian chicken breast, smoked chicken and celeriac bake, broad beans, peas, mustard fumet
- Seared Hereford red beef fillet, savoy cabbage, poached potatoes, wild mushroom Madeira jus (supplement of £5 per person) (GF)
- Baked Cornish stone bass, rope grown mussel stew, baby potatoes, garlic basil velouté (GF)
- Fenland asparagus and pea pearl barley cake, black mushrooms, poached onions, asparagus velouté (V) ●
- Cauliflower and purple potato bake, Champagne cooked beets, broad beans, fine beans, sprouting broccoli, caper vinaigrette (VE) (GF) ●

DESSERTS

- Summer pudding, clotted cream, mixed berries (V)
- Searcys Victoria sponge, raspberry coulis (V)
- Caramelised lemon tart, prosecco blueberry jelly (V)
- Bitter chocolate mousse, black cherries, burnt white chocolate, Cornish cream (GF) (V)
- Yorkshire rhubarb, burnt Cambridge cream, cinnamon doughnut, baby basil (V)
- Selection of British chesses, celery and grape chutney, quince, artesian crackers (V) (supplement of £5 per person)



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We are ensuring sustainability is at the heart of our business.

Impressive sustainability practices have been set in place since day one. 100% of timber materials used on site were FSC-accredited certified to ensure they meet the highest environmental and social standards with forestry organisations worldwide.

There are 111 solar panels installed across the new building, with sensor-controlled lights in each space help contribute towards energy efficiency.

Furthermore, we are proud to be able to claim that no waste goes to landfill. Waste is separated into general, recyclable (card/metal/plastic), food and glass, batteries and print toners.98.5% of total waste is recycled with a recycling point on every office floor. As a result of these initiatives, we are delighted to announce that we're on track for BREEAM Excellence Certification.

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FOOD



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



We only use British-harvested rapeseed oil in cooking



We only use British-milled flour



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



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



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

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

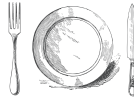


Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k 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



Too Good To Go

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

Drinks List

Our drinks list has been carefully selected by Searcys’ experts.

Cocktails

- Cocktail – £8.50
A choice of 3 – £23.00
- Summer Sip - Vodka, passion fruit purée, vanilla, Prosecco
- Coco Highball - Scotch Whiskey, lemon, coconut, Franklin & Sons soda water
- Classic Mojito - Rum, mint, lime juice
- Margarita Highball - Tequila, lime, Franklin & Sons lemonade
- Caribbean Nightingale - Rum, Campari, pineapple, lime
- Floradora - Gin, lime, Franklin & Sons ginger beer, fresh blackberries

NON-ALCOHOLIC COCKTAILS

- Coconut and Mint Cooler - Coconut water, lime, mint, Franklin and Sons soda water
- Ginger, Basil and Grapefruit Spritz - A punchy combination of grapefruit, ginger beer and fresh basil
- Virgin Mimosa - Jing sparkling tea and orange juice

Soft Drinks

- Bottled soft drinks (330ml) £2.00
- Jugs of elderflower £8.00
- Jugs of fresh lemonade £8.00
- Juices (1 litre) £8.00
- Still or sparkling water (750ml) £3.00



Wine

- SPARKLING WINE
Ca’ del Console Prosecco Extra Dry, Italy, NV £32.00
Searcys Classic Cuvée, Brut, England, NV £48.33
- CHAMPAGNE
Searcys Selected Cuvée, Brut, NV £55.00
Moët & Chandon, Brut Impérial, NV £69.00
Veuve Clicquot, Yellow Label, Brut, NV £79.00
Veuve Clicquot, Rosé, Brut, NV £89.00
Ruinart, Blanc de Blancs, Brut, NV £90.00
- WHITE WINE
Marsanne-Vermentino, Joie de Vigne, Pays d’Oc, France £23.50
Côtes de Gascogne, Maison Belenger, South West, France, 2019 £26.00
Riesling Billi Billi, Mount Langi Ghiran, Victoria, Australia £29.00
Sauvignon Blanc, Mount Holdsworth, New Zealand, Mathahi Estate, Wairarapa, New Zealand, 2019 £35.00
Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, Languedoc, France, 2020 £38.00
Chablis, Domaine Jean-Marc, Brocard, Burgandy, France, 2019 £55.00
- RED WINE
Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2018 £23.50
Merlot, Goleta, Central Valley, Chile, 2020 £26.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2018 £29.00
Cotes du Rhone, Les Abeilles, JL Colombo, Rhone, France, 2018 £35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 £38.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2016 £54.00
- ROSÉ WINE
Le Bosq Rosé, Vin de France, Languedoc, France, 2018 23.50
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2020 32.00

Beer, cider & spirits

- BEER AND CIDER
Beer selection (330ml) £5.00
Craft beer selection (330ml) £5.50
Cider selection (330ml) £5.00
- ALL SPIRITS (50ml)
House spirits from £6.00
Premium spirits from £8.00

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

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