



the **VIEW**

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

EVENTS HOSPITALITY MENUS
SPRING/SUMMER 2024

REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

Organic tea and ethically sourced coffee	£3.15
Organic tea, ethically sourced coffee and fresh fruit	£4.75
Organic tea, ethically sourced coffee and biscuit selection	£4.20
Organic tea, ethically sourced coffee and mini pastries	£6.30
Organic tea, ethically sourced coffee and home-made cake	£6.30
The View filtered water (750ml)	£3.60
Freshly pressed orange, apple or cranberry juice (1 litre)	£9.00

FOOD

Mini flowerpot muffins (v)	£4.10
Mini fresh fruit kebabs, raspberry dip (ve) (gf)	£4.10
Home-made cake selection (v)	£4.10
Freshly baked brownies (v) (gf)	£4.10
Multi-seeded flapjack (v)	£4.10
Sliced fresh fruit platter (serves 10) (v) (gf) 🌱	£25.00
Yoghurt and granola station (serves 10) (v)	£25.00
Selection of three nibbles Nuts, crisps, olives or picos (v)	£5.25



HEALTHY SWAPS 🌱

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

Fruit and vegetable shots (v) 🌱	Dried fruit and 70% chocolate nibs (ve) (gf) 🌱
Summer berry, coconut yoghurt smoothie (v) 🌱	Protein balls (ve) (gf) 🌱
Apple, spinach, and kiwi shots (v) 🌱	Soya yoghurt, raspberries, cacao nibs (ve) (gf) 🌱
Blueberry shot (v) 🌱 (£2.00 supplement)	

🌱 healthy lifestyle choice (v) vegetarian (ve) vegan (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



BREAKFAST

PRICES PER GUEST

Breakfast buns £14.50

Smoked maple syrup bacon, Cumberland sausage *or* Avocado, grilled halloumi (v) served with chilli ketchup in a brioche bun
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

Breakfast wraps £14.50

Hash brown, Cumberland sausage, smoked bacon, portobello mushroom in a spinach flavoured wrap *or* Hash brown, smoked soya bacon, Portobello mushroom, vine tomato in a spinach flavoured wrap (ve)
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

Continental breakfast £17.50

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola (v)
Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

Breakfast Station £18.50

Please select four items:

Pancakes, blueberries, maple syrup (v)
Homemade hash brown, Cornish black pudding, poached egg, spinach, hollandaise (gf) (veo)
Soft boiled free-range hen's egg, straw potatoes, ham hock cubes, baked bean ketchup (gf)
French toast, cinnamon, mulled Kent strawberries, lime crème fraîche (v)
Smashed avocado, cherry tomato, rye toast (ve) 🌱
Banana, London bee honey and Weetabix smoothie (v) 🌱

NEW Healthy Station £18.50

Please select four items:

Soft-boiled eggs, spinach, toasted seeds (gf) 🌱
Coconut yoghurt, grilled pineapple, chilli (ve) (gf) 🌱
Mushroom and vegan cream cheese on pumpernickel (ve) 🌱
Weetabix, banana, and acai smoothie (ve) 🌱
Carrot juice 🌱
Beetroot juice 🌱

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SANDWICH LUNCH

MINIMUM 10 GUESTS

NAMED AFTER RENOWNED SURGEONS

Why not try our new salads? This will replace 2 sandwich options. Served in big bowls with toppers (4 toppers).

The Barnard

£19.95

Selection of sandwiches, crisps, fruit, cake, tea, coffee, water

The Gibbon

£28.85

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee, water

SALADS

MEAT

Smoked chicken Caesar salad, sourdough croutons, anchovies

Pulled ham hock, new potatoes, wholegrain mustard dressing (gf)

Crispy beef, noodles, bok choy sesame dressing

FISH

Marinated rollmops, fennel, radish, cucumber, lemon dressing (gf)

Flaked hot smoked salmon, beets, rocket, toasted pumpkin seeds (gf)

Line-caught tuna, fine beans, new potatoes, black olives, tomatoes (gf)

VEGAN

RCS grains, barley, faro, red quinoa beets, carrots, seeds, soya beans dressing

BBQ cauliflower wings, slaw, crispy onions

Curried lentils, sweet potato, vegetable pakora, vegan mint mayo (gf)

SAMPLE MENU

Coronation chicken, fresh mango, iceberg, cucumber, vine tomato wrap

Line-caught tuna, sweetcorn, gem, radish, rye bread

Chapel and Swan hot smoked salmon, beetroot, pumpkin bread

Honey roast ham, English mustard, vine tomato, granary loaf

Vine tomato, mozzarella, pesto, rocket, pretzel bun (v)

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FINGER FOOD

MINIMUM 10 GUESTS

£4.20 per guest, per item

COLD

Beetroot, smoked salmon, rye bread

Asparagus, Portobello mushrooms, Parmesan, rocket (v) (gf)

Grilled tenderstem, Bull's Blood, caper dressing (ve) (gf)

The View grains salad, beetroot, carrots, soya beans, chilli dressing (ve) (gf)

Wild mushroom and truffle on toast, quail egg (v)

Vine tomatoes, fennel, baby mozzarella, pesto, basil (v) (gf)

Whipped English feta, watermelon, pumpkin seeds (v) (gf)

Pulled banana blossom, noodles, sweet chilli dressing (ve)

Pressed ham hock, English mustard, quail egg (gf)

Chilled pea and mint soup, soya beans (ve) (gf)

HOT

Chicken tikka, skewers, yoghurt, mango salsa (gf)

Pressed Cornish lamb and mint fritter, cumin yoghurt

Grilled chilli tofu, chilli lime dressing (v) (gf)

Crispy beef, chilli, spring onions, flat bread

Red pepper, spring onion frittata, tomato salsa (v)

Cauliflower and mature cheddar bake, parsley crumb (v)

Smoked haddock fishcake, curry sauce emulsion

Provençal vegetable kebab, rocket pesto (ve) (gf)

DESSERT

Lemon posset, rhubarb gel (gf)

Strawberry and passionfruit pavlova (ve) (gf)

Raspberry fool (v) (gf)

Coconut and lemon rice pudding (v)

Watermelon soup, lime doughnut (ve)

 healthy lifestyle choice (v) vegetarian (ve) vegan (veo) vegan option available

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GRAZING STATION LUNCH

MINIMUM 10 GUESTS

Our grazing station lunch is designed for meetings of up to 50 guests, and can be enjoyed for up to two hours. This offers the perfect in between: not too light or too heavy. All items are included. Items may change later in the year due to the seasonality of ingredients.

£28.85 per guest

GRAZING STATION

Islington cured ham, celeriac, baby gherkins (gf)

Chapel and Swan cured smoked salmon, chive cream cheese (gf)

Portobello mushrooms, poached asparagus, quail egg (gf)

Wild rocket and red onion salad (ve) (gf)

Fennel, cucumber and onion seed salad (ve) (gf)

Selection of loaf breads, butter and oils

Glazed lemon tart, raspberry coulis (v)

PICNIC STATION

Mini pork pies, chunky piccalilli

Smoked chicken, quail egg, Scotch egg, tarragon mayo

Mackerel fillets, new potatoes (gf)

Large Provençal vegetable kebabs (ve) (gf)

Vine tomato, baby mozzarella, pesto salad (v)

Pickles, chutney and crusty bread

St Clements fool, ginger crumb (v)

 **healthy lifestyle choice** (v) **vegetarian** (ve) **vegan** (veo) **vegan option available**

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FORK BUFFET

MINIMUM 20 GUESTS

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

Includes a selection of organic teas, ethically sourced coffee and low carbon footprint in-house triple filtered water.

£33.50 per guest for two main courses

£38.50 per guest for three main course options

Choose one buffet option for your group.

MENU 1 COLD FORK BUFFET

Coronation grilled chicken, giant couscous, wild rocket (gf)
or Poached Chalk farm trout, watercress, new potatoes, caper mayo (gf)

Poached Fenland asparagus, wild mushrooms, Parmesan (gf)

Red cabbage slaw, toasted seeds, basil

Gazpacho salad, sourdough croutons, baby basil

Selection of crusty bread, Netherend Farm butter

Eton mess, strawberries, pink peppercorns (v) (gf)

MENU 2 HOT FORK BUFFET

Grilled Suffolk Turkey steak, crushed potatoes, tenderstem, herb salsa (gf) *or*

Salmon and dill fishcakes, wilted spinach, tomato coulis

Spinach, asparagus mac and cheese, basil crust (v)

Purple potatoes, red onion, parsley salad (ve) (gf)

Sugar snaps, lemon oil (ve) (gf)

Baby salad leaves, cider vinegar dressing (ve) (gf)

Lemon meringue pie (v)

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MENU 3 HOT FORK BUFFET

Sticky Korean pork belly, katsu rice, spring onion, crispy onions (gf) *or*

Salt and pepper crispy squid, Korean greens chilli, spring onion

Grilled kimchi chilli tofu, noodles, greens, pepper salsa (v)

Korean greens, chilli, sesame seeds (v) (gf)

Spicy sticky cauliflower wings (v)

Prawn crackers, bao buns, dips

Asian slaw (v) (gf)

Grilled pineapple, coconut mousse (ve) (gf)



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MENU 4 HOT FORK BUFFET

Suffolk lamb and basil hot pot, parsley salsa (gf) *or*
Cornish fish pie, eggs, peas, lemon mash

Provençal vegetable lasagne, vine tomatoes,
mozzarella crust (ve) (gf)

New potatoes, spring onions, lemon oil (v) (gf)

Steamed green beans and sugar snaps, pea shoots (v) (gf)

Baby salad leaves, cider vinegar dressing

Crusty bread, Netherend Farm butter

Raspberry bread and butter pudding

MENU 5 VEGAN FORK BUFFET

Fenland cauliflower, wild garlic bake, grilled tenderstem,
capers, herb salsa (gf) (ve) 🌱

Vegan fish, potato wedges, spinach, burnt lemon (gf) (ve) 🌱

White bean and tomato stew, smoked soya, vine tomato,
basil (gf) (ve) 🌱

Spinach wraps, flat bread, aged rape seed oil (ve) 🌱

Fennel, cucumber and onion seed salad, lemon soy
dressing (gf) (ve) 🌱

Spring greens, purple carrots (gf) (ve) 🌱

Passionfruit and mango fool, raspberries (gf) (ve) 🌱

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AFTERNOON TEA

£25.00 per guest

Add a glass of Champagne for £12.00 per guest

Please select four sandwiches:

Coronation chicken, mango, little gem, vine tomato wrap

Cucumber and mint cream cheese lemon pepper, wholemeal bread (v)

Mature cheddar and onion bridge roll, watercress (v)

Free-range egg, mustard, cress, granary loaf bread (v)

Chapel and Swan smoked salmon, chive cream cheese, mini bagel

Honey roast ham, vine tomato, English tomato, mini brioche bun

Cornish crab, tarragon mayo, bridge roll

Fruit scones, Cornish clotted cream, Tiptree jam

A selection of teas (v)

A selection of cakes and tarts

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EVENING SHARERS

MINIMUM 15 GUESTS

A perfect addition to any evening reception

£12.50 per guest

Add a glass of Champagne for **£12.00 per guest**

Whipped Oxford blue, figs, seeded crackers (v)

Allotment vegetables, pumpernickel crumb, roast garlic mayo (ve)

Honey and wholegrain mustard Cumberland sausages (gf)

Olives, picos, crisps (v)

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CANAPÉS

MINIMUM 15 GUESTS

6 CANAPÉS

£22.80 per guest

8 CANAPÉS

£28.00 per guest

12 CANAPÉS

£35.00 per guest

HOT

Cornish crab cake, chilli, tomato gel

Baked pea and mint tart, burnt feta (v) (gf)

Lobster mac and cheese, basil crust, lemon gel
(£2.00 supplement)

Fried and baked layered potato, capers, broad bean gel (v) (gf)

Chicken Kiev, spinach ketchup, potato shard

Baked asparagus and smoked chicken frittata, shaved truffle (v) (gf)

Duck and orange Scotch egg, carrot crisp

COLD

Tomato and red pepper potato cone, red pepper powder (v)

London cured smoked salmon, chive blini, cream cheese (v)

Pea pannacotta, poached asparagus, fine herbs (vg) (gf)

Compressed watermelon, whipped vegan feta, pumpkin seeds (ve) (gf)

Orange and parsley canelé, carrot cream cheese, onion seeds (v)

Corn-fed chicken and sweetcorn bon bon, black garlic (gf)

VEGAN AND GLUTEN FREE

Whipped avocado, toberries, sesame seed shard (ve) (gf)

Baked jerk sweet potato, plantain crisps, orange gel (ve) (gf)

Pea, asparagus and red onion bhaji, pea powder, mint yoghurt (ve) (gf)

Black truffle tart, cauliflower purée (ve) (gf)

DESSERTS

Eton mess macaroon, dried raspberries (v)

Orange baked tart, rosemary mousse, dried orange (v)

Iced tea cheesecake, peach ketchup, basil tart (v)

Pink peppercorn meringue, raspberries, passionfruit, roses

Strawberry, balsamic vinegar and basil chocolate cup (ve) (gf)

Pineapple and coconut upside down cheesecake tart (ve) (gf)

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BOWL FOOD

MINIMUM 10 GUESTS

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 like a canapé style service.

4 BOWLS

£28.00 per guest

5 BOWLS

£32.50 per guest

6 BOWLS

£36.00 per guest

VEGAN

Cauliflower tikka, lentil dahl, coriander salsa (ve)

Vegan fish and chips, smashed peas, caper tartare (ve)

Wild mushroom, spinach and lentil cassoulet, gherkins, lemon oil (ve)

HOT

Searcy's signature sausage, mustard mash, caramelised onion gravy, crispy onions (gf)

Suffolk chicken Kiev, leeks, spinach ketchup, garlic oil

Grilled marinated tofu, sushi rice cake, pickled ginger, wasabi dressing (ve) (gf)

Chalk Farm trout tikka, black lentil dahl, poppadom crumb, coriander salsa

Grilled Hereford red beef steak, polenta fries, watercress ketchup

Cornish crab cake, spring onion risotto, chilli salsa

COLD

Grilled gem, sourdough croutons, poached Suffolk chicken, black garlic dressing

Poached Norfolk asparagus, pea purée, quail egg, pickled shallot (v)

Pressed Gressingham duck terrine, burnt orange ketchup, pickled radish (gf)

Searcy's smoked salmon tartare, charred soda bread crumb, cream cheese (**£1.00 supplement**)

Grilled tuna loin, fine bean and tomato salad (gf)

Compressed watermelon, whipped English feta, toasted seeds (v)

DESSERTS

Pressed summer pudding, Kent berries, Cornish cream (v)

Lemon posset, Yorkshire Rhubarb, ginger crumb (v)

Eton mess, strawberries, raspberries, blackberry gel (v) (gf)

Lemon cheesecake, ginger crumb (v)

Truffle stuffed brie, pickled grapes, seeded shard (v)

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FOOD STATIONS

A perfect addition to any summer party

£38.50 per guest

Can't pick a station? Add a second station for **£17.50 per guest**

MIDDLE EAST

Lemon thyme grilled lamb kofta, mint crème fraîche, yellow tomato chutney, chilli flakes (gf)

Chilli and lime marinated bream, olives, anchovies and salsa Verdi (gf) (df)

Grilled and smoked peppers, courgettes, smoked aubergine, chilli hummus, fresh basil (ve) (gf) (df)

New potato, rapeseed oil, spring onion, preserved lemon yoghurt (ve) (gf) (df)

Rocket, Parmesan, balsamic dressing (gf)

Toppings and dips (gf)

Chocolate and rose water mousse (ve) (gf) (df)

GREECE

Grilled chicken thigh, chilli, honey, lime, grilled gem, harissa and olive dressing (gf) (df)

'Fristo misto' polenta chips, lime mayo, grilled lemon tomato couscous, Mediterranean vegetables, ricotta, basil (df)

Panzanella salad, sherry vinegar, capers, toasted sourdough (ve) (df)

Mixed green tomatoes, oil, shaved Parmesan (gf) (df)

Topping and dips

'Baklava'

SOUTH ASIA

Roti breads with filling of your choice

Suffolk chicken tikka, chilli, coriander (gf)

Paneer and cauliflower coconut curry (gf)

Pilau rice (ve) (gf) (df)

Poppadoms and chutneys (v)

Red onion tomato and coriander salad (ve) (gf) (df)

Mumbai potatoes, onion seeds, crispy onions (ve) (gf) (df)

Mango, cardamom lassi fool (gf)

GRAVLAX STATION

Four cured salmons

- Vodka and beetroot (gf) (df)
- Gin, tonic and lemon (gf) (df)
- Searcy's coffee and charcoal (gf) (df)
- Dill and pink peppercorns

Served with blinis, New potato, sour cream salad (gf)

Pickled cucumber (gf)

Fennel and cucumber salad (ve) (gf)

Sea Sapphire salad (gf) (df)

Add Exmoor caviar (**£10.00 supplement per guest**)

Lemon tart (v)

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FOOD STATIONS

THE TRIFLE STATION

Three different sponges (v)

- Pink peppercorn
- Vanilla
- Chocolate

Four jellies (ve)

- Raspberry
- Strawberry and black pepper
- Gooseberry
- Pimm's


Three different custards (v)

- Tonka
- Chocolate
- Raspberries

Two whipped creams (v)

- Vanilla
- Chocolate

Add a choice of different toppers and make the perfect trifle, your way.

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PRIVATE DINING

MINIMUM 10 GUESTS

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

**Three courses plus coffee and petit fours
£60.00 per guest**

A choice of the same one dish from each course is required for the whole party.

STARTERS

Poached Fenland asparagus, soft-boiled hen's egg, pea and spinach purée, truffle (v) (gf)

Chicken liver parfait tart, pickled mushrooms, Madeira ketchup

Torched Chalk Farm trout, apple and celeriac salad, beetroot chutney, dandelion (gf)

Pressed Guinea fowl terrine, sweetcorn, peas, cauliflower, parsley ketchup (gf)

Whipped goat's cheese, vine tomato, red peppers, olive crumb (gf)

Searcy's cured smoked salmon, pickled cucumber horseradish cream (gf)

Green tomato carpaccio, compressed apple, burnt onion, toasted seeds (v) (gf)

Grilled tenderstem broccoli, pressed mushroom jelly, capers, fried quinoa (v) (gf)

MAINS

Cauliflower and Fenland potato rosti, polenta, salt baked carrots, courgette pappardelle, basil spinach velouté (v) (gf)

Fenland pea and morel mushroom pearl barley cake, goat's cheese and basil ravioli, tenderstem asparagus dressing (v)

Pressed courgette and basil terrine, red pepper, polenta, baby aubergine, tomato jus (v) (gf)

Seared fillet of Hereford red beef, mushrooms, short rib and bone marrow fondant, poached cabbage, truffle jus (gf)
(£6.00 supplement)

Poached and roasted chicken breast, confit leg, pea purée, sweet potato rosti, baby leeks, chicken jus (gf)

Roast Cornish lamb neck fillet, black olives, confit tomatoes, aubergine confit, purple potatoes, courgette, red pepper nage (gf)

Seared stone bass, crushed new potatoes, braised fennel, crab bisque (gf)

Confit Shetland salmon in lemon oil, beetroot crust, herb gnocchi, broad beans, basil, caviar sauce (gf)

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DESSERTS

Pressed summer pudding, whipped Cornish cream, summer berries (v)


Baked lemon tart, pink peppercorn meringue, raspberry gel (v)

Gooseberry jelly, vanilla sponge, confit blackberries (v)

Bitter chocolate and beetroot mousse (ve) (gf)

Grilled pineapple, coconut fool, pomegranate chilli syrup (ve) (gf)

Add an additional cheese course for **£10 per guest**

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DRINKS PACKAGES AND DIGESTIFS

PRICES PER GUEST

Add on three canapés per guest to accompany your arrival, for **£14.00 per guest**
Searcys Champagne Reception **£12.00 per guest**

UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS

- 1 hour: **£15.00 per guest**
- 2 hours: **£24.00 per guest**
- 3 hours: **£33.00 per guest**

UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

- 1 hour: **£20.00 per guest**
- 2 hours: **£29.00 per guest**
- 3 hours: **£38.00 per guest**

Add unlimited spirits to a package for an extra **£15.00 guest**

Midnight munchies option from only **£8.00 per guest**

Cheese and wine station at **£26.00 per guest**, includes 4 cheeses and 4 types of wines

All prices are exclusive of VAT at prevailing rate.

DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

COCKTAILS

Cocktail **£10.00**

A choice of 3 **£26.00**

Tropical Spritz

Rum, vanilla syrup, lime juice and ginger ale

Lychee Me

Vodka, lychee syrup and rhubarb and hibiscus tonic water

Summer in a Cup

Bombay Citron pressé, grenadine syrup and Sicilian lemonade with fresh mint and strawberry

BEER, CIDER AND 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 £8.50 with mixer**

Premium spirits **from £10.50 with mixer**

SOFT DRINKS

Bottled soft drinks (330ml) **£3.00**

Jugs of elderflower **£9.00**

Pressed juices (1 litre) **£9.00**

Still or sparkling water (750ml) **£3.60**

ALCOHOL FREE

COCKTAILS

£10.00 per jug

Rosemary and Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and soda water

Ginger, Basil and Grapefruit Spritz

A punchy combination of grapefruit, ginger beer and fresh basil

Virgin Mimosa

Sparkling tea and orange juice

SPARKLING WINE

Bottega 0% White, Italy **£25.00**

Wild Life sparkling wine (bottle) **£28.00**

Wild Idol Alcohol Free Sparkling White **£38.00**

Wild Idol Alcohol Free Sparkling Rose **£38.00**

BEERS

Peroni 0.0% Alcohol Free (330ml) **£4.50**

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.

All prices are exclusive of VAT at prevailing rate.



WINE LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£52.00

CHAMPAGNE

Searcys Selected Cuvée, Brut (available as a magnum)	£70.00
Searcys Selected Cuvée, Rosé Brut	£70.00
Père & Fils, Brut	£80.00
Drappier, Carte d'Or, Brut	£76.50
Veuve Cliquot, Yellow Label, Brut	£90.00

WHITE WINE

Flor de Lisboa Branco, Portugal	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France	£28.00
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa	£29.50
Domaine de la Foliette, Cuvée L'Origine, Muscadet sur Lie, Loire	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
Sandstone Ridge, Albourne Estate, Sussex, England 2018	£45.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy	£26.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
Good Natured Organic Shiraz, Spier, Western Cape 2022	£30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£30.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
Cerveles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
Chateau Cissac, Haut-Medoc, Bordeaux, France	£56.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00
Sussex Rosé, Albourne Estate, Sussex, England	£46.00

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.

All prices are exclusive of VAT at prevailing rate.



ALL THE LITTLE EXTRAS

Early access	from £500 per hour
Extended hire	from £500 per hour
Tablecloth	£10 per cloth
6 Uplighters	for £200
12 Uplighters	for £375
Stage	£450
Pads and pens	£2.50
Flipchart	£25
Manned cloakroom	£200
DJ hire	from £900

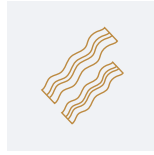
All prices are exclusive of VAT at prevailing rate.



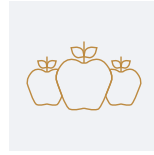
SUSTAINABILITY PLEDGES



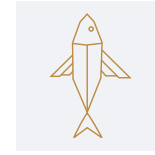
We only source British meat and poultry, and when possible, from regenerative farms.



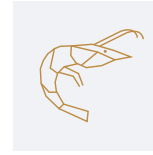
All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



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.



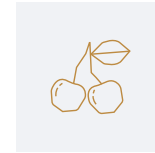
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



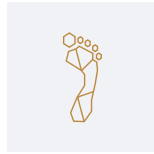
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



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.



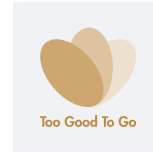
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



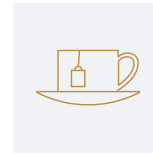
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



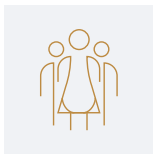
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



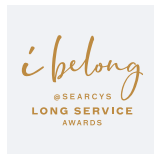
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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.

Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



Looking for something unique?
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