



theVIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

EVENTS HOSPITALITY MENUS
SPRING AND SUMMER 2025

REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

Organic tea and ethically sourced coffee	£3.40
Organic tea, ethically sourced coffee, and fresh fruit	£4.95
Organic tea, ethically sourced coffee, and biscuit selection	£4.40
Organic tea, ethically sourced coffee, and mini pastries	£6.50
Organic tea, ethically sourced coffee, and homemade cake	£6.70
The View filtered water (750ml)	£3.60
Freshly pressed orange, apple, or cranberry juice (1 litre)	£9.50

FOOD

Mini flowerpot muffins (v)	£4.20
Mini fresh fruit kebabs, raspberry dip (ve) (gf)	£4.20
Homemade cake selection (v)	£4.30
Freshly baked brownies (v)	£4.30
Multi-seeded flapjack (v)	£4.30
Sliced fresh fruit platter (serves 10) (v) (gf)	£25.00
Yoghurt and granola station (serves 10) (v)	£25.00
Selection of three nibbles	£5.35

HEALTHY SWAPS



Why not swap your biscuit breaks for something healthier at no extra charge?
Add-on to a refreshment break for £2.95

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

(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

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BREAKFAST

PRICES PER GUEST

Breakfast buns £14.50

Please choose a bun:

- Smoked bacon, tomato, and cheese bun **or**
- Searcys sausage and black pudding bun **or**
- Open avocado, mushroom, grilled halloumi bagel (v)

Served with chilli ketchup in a brioche bun

Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

Breakfast wraps £14.50

Please choose a wrap:

- 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, Mini fresh fruit kebabs, yoghurt fruit compote, 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)

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)

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 rye bread (ve)

Weetabix, banana, and acai smoothie (ve)

Carrot juice, beetroot juice

Sweet breakfast nibbles £1.45 supplement

Fancy something sweet add-on these delicious breakfast nibbles

Mini waffle, maple syrup and banana (v)

Mini pancakes, golden syrup, blueberries (v)

Mini muffins, smoked soya, maple, blueberries (ve)

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SANDWICH LUNCH

MINIMUM 10 GUESTS

NAMED AFTER RENOWNED SURGEONS

Why not add our new salads to your sandwich lunch?
£3.00 per guest

The Barnard **£20.50**

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

The Gibbon **£28.85**

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

SAMPLE SANDWICHES

Coronation free-range egg, mustard cress, granary loaf

Hot smoked salmon, beetroot cream cheese, rocket, seeded bagel

Grilled chicken Caesar, little gem, parmesan, spinach wrap

Smashed avocado, cabbage slaw, vegan kofta, pitta bread (ve)

SAMPLE SALADS

Flat mushrooms, wild rocket, English style parmesan, balsamic dressing

Giant couscous, raw peppers, radish, crispy onions, mustard dressing

Buckwheat, dried papaya, onion pakora, chopped coriander, aged rapeseed oil

Poached Beetroot, soya yoghurt, cos lettuce, puffed quinoa

Orzo, basil, rocket, toasted pine nuts

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FINGER FOOD

MINIMUM 10 GUESTS

£4.20 per guest, per item

PLANT-BASED

COLD

Marinated peppers, cucumber, Kent vine tomatoes, ripped basil salad (gf)

Sugar snap slaw, avocado, flatbread

Crispy courgettes, basil, red pepper, vegan feta, cucumber, rye bread

Poached Fenland beetroot, soya yoghurt, toasted cumin pumpkin seeds, pomegranate salad (gf)

HOT

Provençal vegetable kebab, black olive crumb, Ezme dip (gf) (v)

Spiced onion and fennel vegan slider, sesame bun, chilli mayo

Evesham asparagus mac 'n' cheese fritter, truffle fondue

Spiced Korean kofta, kimchi, chilli bao buns

DESSERT

Kent strawberry and vegan cream tart

Lemon and lime cheesecake tart, toasted sunflower seeds

Islands chocolate and beetroot mousse (gf)

MEAT, FISH AND VEGETARIAN

COLD

Marinated squid, white bean, seaweed tartare salad (gf)

English gazpacho salad, crispy mozzarella, ripped basil (v)

Poached Chalk Stream Farm trout, cucumber, lemon ketchup (gf)

Searcys sausage roll, English mustard

Free-range Scotch egg, curry mayo, gherkins

RCS grains salad, soya beans, carrots, radish, free-range eggs, apple cider vinegar (v)

Smoked Cornish haddock curry leaf tart, mature cheddar

HOT

Shetland salmon and dill fishcake, beetroot mayo

Vine Kent tomatoes, red peppers, smoked paprika frittata, pea emulsion (v) (gf)

Buttermilk spiced Sussex chicken thigh, tempura sugar snaps, homemade BBQ sauce

Devon lamb, fennel and cumin fritter, mint yoghurt

Sussex chicken Caesar slider, anchovies mayo, Parmesan, little gem

Chalk Stream Farm trout skewers, white bean and basil dip (gf)

Crispy Covent Garden vegetables, fennel and cucumber salad, ripped mint

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FINGER FOOD

MINIMUM 10 GUESTS

DESSERT

Kent strawberry and raspberry fool, crispy meringue (gf)

Vanilla sponge, gooseberry and redcurrant mousse

Burnt lemon tart

(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

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GRAZING STATION LUNCH

MINIMUM 15 GUESTS

Our grazing station lunch is designed for meetings of up to 100 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

SUMMER GRAZING STATION

Choice of main:

- Honey roast ham, cured English ham, celeriac, pickles (gf) **or**
- Marinated rollmops, potato and spring onion salad (gf)

Grilled Provençal vegetables, ripped basil, lemon oil (gf)

Vine heritage tomatoes, baby mozzarella (gf)

RCS super grains salad, carrots, soya beans, radish and boiled egg (v)

Olive bread, butter

Vanilla panna cotta, English strawberry (v) (gf)

COLD FORK BUFFET

Choice of main:

- Grilled Sussex chicken, gem, sourdough croutons, English-style Parmesan **or**
- Poached Shetland trout, beets, tenderstem broccoli, caper dressing (gf)

Sautéed wild mushrooms, rocket, radish, raw peas, and truffle potatoes (ve) (gf)

Wild rocket, watercress and courgette salad (ve) (gf)

Wholemeal bloomer and butter

Smashed potatoes, avocado, tomato salsa (ve) (gf)

Raspberry and ginger cheesecake, popping candy (ve)

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FORK BUFFET

MINIMUM 40 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.

£35.00 per guest for two main courses

£40.00 per guest for three main courses

Choose one buffet option for your group.

CLASSIC

Choice of main:

- Sussex chicken thighs, local mushrooms, Wildfarmed scone cobbler **or**
- Chalk Stream Farm trout fishcake, peas, English lettuce, shallots

Provençal vegetables ratatouille, cornmeal polenta, tomato salsa (ve) (gf)

RCS super grains salad, carrots, soya beans, radish and boiled egg

Cornish mids potatoes, spring onions, onion seeds (gf)

Wildfarmed flour bread, English butter

Islands chocolate and raspberry Wildfarmed bread pudding

ASIAN

Select of mains:

- Korean buttermilk chicken, sesame noodles, pak choi **or**
- Tempura fish, sticky rice, Korean peppers, ponzu dressing

Soya-glazed tofu, honey sesame bok choy, sushi rice cakes (gf)

Asian chili, sesame and soya slaw, coriander (gf)

Black rice, stir-fry vegetables, wasabi (gf)

Steamed buns, prawn crackers, dips

Mango, banana, honey sesame fool, crispy rice (v) (gf)

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AFTERNOON TEA

MINIMUM 25 GUESTS

£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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Our standard service style for afternoon tea is buffet style.





EVENING SHARERS

MINIMUM 25 GUESTS

A perfect addition to any evening reception from **£14.00 per guest**

Add a glass of Searcys Champagne for **£12.50 per guest**

STANDARD MENU

£14 per guest

Whipped Ash Rose goat's cheese, beetroot crostini

Searcys sausages, mustard honey

Baby mozzarella, sunblush tomatoes, basil

Red pepper and quinoa sausages, avocado flatbread

PREMIUM MENU

£19 per guest

Selection of British cured meats and mature cheddar

Islington salami

Cured British bresaola, Montgomery mature cheddar

Fig chutney, pickled grapes, artisan crackers

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CANAPÉS

MINIMUM 15 GUESTS

6 CANAPÉS

£23.80 per guest

8 CANAPÉS

£29.00 per guest

12 CANAPÉS

£36.00 per guest

PLANT-BASED

Grilled sticky tofu, soya bean ketchup, crispy onions (gf)
Fried plantain, Jerk black beans, lemon gel (gf)
Vine tomato, whipped feta, cucumber buckwheat tart (gf)
Asparagus, peas, broad bean onion bhaji, soya yoghurt (gf)
Strawberry jelly, whipped basil cream, mint sugar (gf)
Islands chocolate and avocado mousse, black pepper cone

COLD

Whipped Ash Rose goat's cheese, basil, red pepper jelly, charcoal cone (v)
Pea panna cotta, Melba toast, balsamic mushroom, pea cress (v)
Red pepper jelly, compressed cucumber, sourdough crouton, basil (v)
London-cured smoked salmon, blini, beetroot cream cheese, caviar
Pressed smoked ham hock cube, pickled onions, homemade salad cream (gf)

HOT

Evesham asparagus spelt risotto ball, truffle mayo (v)
Chicken Caesar beignet, anchovies, crispy bacon
Yorkshire pudding, Searcys sausage, onion jus
Cornish crab cake, chili, basil crumb, red pepper gel
Poached Evesham asparagus, black pepper and truffle Béarnaise, buckwheat tart (v) (gf)

DESSERT

Strawberry and black pepper macaroon
Islands chocolate and beetroot cake, burnt white chocolate
Sustainable Searcys rum-soaked cherries Sabayon
Blackberry custard tart

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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

£29.00 per guest

5 BOWLS

£33.50 per guest

6 BOWLS

£37.00 per guest

PLANT-BASED

COLD

Evesham pea panna cotta, asparagus, shaved truffle (gf)

Marinated peppers, capers, Heirloom tomatoes, basil oil

HOT

Plant-based fried fish, salt and vinegar potatoes, mushy peas (ve)

Spiced chickpeas, Fenland pea pakora, coriander oil

DESSERTS

Bramley apple fool, pink peppercorn crumble (gf)

Burnt lemon curd tart, blackberry jam (gf)

VEGETARIAN, MEAT AND FISH

COLD

Grilled Fenland compressed cucumber, whipped English feta, toasted pumpkin seeds

Smoked Suffolk chicken bread ravioli, radish, parsley oil

Hereford red beef carpaccio, celeriac, quail's egg, beef crackling, Marmite butter

Toasted herb crumpet, tomato tartare, cucumber, red pepper jelly (v)

HOT

Searcys smoked ham Croque Monsieur, vine tomatoes, capers

Cornish sardines baked in bread, smoked pea emulsion

Evesham asparagus, English feta buckwheat arancini, carrot lemongrass ketchup (v) (gf)

Fenland cauliflower Korma, smoked almond puffed rice, mango bhaji (ve)

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DESSERT


Vanilla sponge, gooseberry jelly, tonka cream, elderflower

Fenland strawberry pavlova, passion fruit, kiwi

Summer pudding roulade, raspberries, vanilla cream

Orange cannelés, cherry and Searcys rum gel, toasted coconut

SEARCYS HERO DISHES

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions (gf) 

Toast beer battered pollock, crushed peas, capers, straw potatoes 

Searcys smoked salmon tartare, black tuile (gf) 

Whipped Oxford Blue, poached pear, Port gel, pumpernickel crumb (v) (gf) 

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FOOD STATIONS

MINIMUM 50 GUESTS

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**

TACO FIESTA BAR

Inspired by the vibrant flavours of North America, indulge in tacos served in bamboo boats. Choose two fillings for your tacos, each paired with refried beans, avocado, tomato salsa and fresh salads.

- Breaded Cornish cod, chilli slaw, sour cream, and lime wedges
- Pulled Devonshire pork, tomato salsa and kidney bean ketchup
- Spiced lamb kofta, mint salsa, cabbage and chilli sauce

Tequila-battered courgettes, peppers and spiced aubergine jam (ve)

Pulled jackfruit, spices, English-style feta, avocado and tomato salsa (v)

ROUTE 66

Inspired by the iconic Route 66, our menu invites guests to enjoy rolls filled with classic fillings, alongside hearty potatoes and timeless salads, all served with a variety of customisable toppings and sauces.

- BBQ pulled brisket, slow-cooked, smoked, and pulled with spices and flavours of the South
- Spiced cherry orchard pork brined and slow-cooked with bourbon and herbs

Mac and cheese sliders, smoked cheddar and garlic

Homemade hash browns, Burford brown poached eggs, Boston beans

SALADS

Virgin red slaw, cider vinegar and chopped tarragon

Caesar salad, sourdough croutons, snipped chives

Mixed leaves, vine tomatoes and shaved fennel

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

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FOOD STATIONS

THE TRIFLE STATION

THREE DIFFERENT SPONGES

- Pink peppercorn
- Vanilla
- Chocolate

FOUR JELLIES

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


THREE DIFFERENT CUSTARDS

- Tonka
- Chocolate
- Raspberries

TWO WHIPPED CREAMS

- Vanilla
- Chocolate

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

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

MINIMUM 20 GUESTS

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

**Three courses, including coffee and petit fours
£65.00 per guest**

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

STARTERS

Carpaccio of Heirloom tomatoes, red pepper gel, basil ketchup, crispy courgette, lemon oil (ve) (gf)

Cauliflower panna cotta, cauliflower couscous, onion fritters, black mushroom dressing (ve) (gf)

Whipped English-style feta, compressed cucumber, tomatoes, black olive tuile (gf)

Fenland courgette mouse, avocado, quails eggs truffle, raw pea's salad (gf) (v)

London Cured smoked salmon, pickled cucumber, horseradish cream (gf)

Poached Chalk Stream Farm trout, pickled fennel, cauliflower, seaweed tartare, lemon ketchup (gf)

MAINS

Pea, broad bean and basil spelt risotto, wild garlic, young leeks, leek dressing (ve) (gf)

Leek and potato rosti, poached onions, roast cauliflower, watercress velouté (ve) (gf)

Poached and roasted pork fillet, pot-roasted belly, pea purée, apple, fondant potato, cider jus (gf)

Seared Sussex chicken breast, confit leg, mashed potato, peas, onions and mushroom jus (gf)

Roast South Downs lamb rump, ratatouille, polenta, red pepper nage (**£3.00 supplement**) (gf)

Seared hake fillet, white bean and beetroot stew, crispy gnocchi, parsley velouté

Roast fillet of Hereford red beef, pressed cottage pie, wild mushrooms, white onion purée, young leeks, truffle jus (**£6.00 supplement**) (gf)

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DESSERTS

Summer pudding, berries, whipped Cornish cream (v)

Yorkshire rhubarb and lemon meringue tart, raspberry gel (v)

Bitter chocolate burnt Cambridge cream, raspberry sponge (v)

Tonka bean panna cotta, marinated strawberries, basil syrup

Searcys Rum baba, raspberries, tuile, vanilla cream

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

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PRIVATE DINING ADDITIONS

PRICES PER GUEST

PRE-DINNER CANAPÉS

Three pre-dinner canapés per guest (please see canapé menu)

£14.00 per guest

BRITISH CHEESEBOARD

£10.00 per guest

POST DINNER DRINKS PACKAGE

Unlimited house wine, beer and soft drinks

1 hour: **£17.50 per guest**

2 hours: **£26.00 per guest**

Unlimited prosecco, house wine, beer and soft drinks

1 hour: **£22.50 per guest**

2 hours: **£31.00 per guest**

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DRINKS PACKAGES

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: **£17.50 per guest**

2 hours: **£26.00 per guest**

3 hours: **£35.00 per guest**

UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

1 hour: **£22.50 per guest**

2 hours: **£31.00 per guest**

3 hours: **£35.50 per guest**

Add spirits 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

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DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

COCKTAILS BY THE GLASS

Cocktail £10.00

A choice of 3 £26.00

Rhubarb and custard Collins

Vanilla vodka, rhubarb syrup, lemon juice, soda water

Caribbean spice

Bacardi Caribbean spiced, vanilla syrup, lime juice, soda water

Elderflower Collins

London dry gin, elderflower syrup, lemon juice, soda water

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

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DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

ALCOHOL FREE

COCKTAILS BY THE GLASS

£8.00

Palo Santo Limonada

Paragon Chapter II: Palo Santo, agave syrup, lime juice, soda water

Hugo In The Ocean

Ever Leaf Marine, mint leaves, elderflower cordial

Cherry Blossom Margarita

Ever Leaf Mountain, cranberry juice, lime juice, sugar syrup

SPARKLING WINE

Wildlife sparkling wine (bottle)

£28.00

Wild Idol Alcohol-Free Sparkling White

£50.00

Wild Idol Alcohol-Free Sparkling Rosé

£50.00

BEERS

Peroni 0.0% Alcohol-Free (330ml)

£4.50

SOFT DRINKS

Coke 139 kcal

£3.00

Diet coke 1 kcal

£3.00

Fanta 65 kcal

£3.00

Fever tree Sicilian lemonade 96 kcal

£3.00

Fever tree tonic water 60 kcal

£3.00

Jugs of elderflower

£9.00

Presse juices (1 litre)

£9.00

Still or sparkling water (750ml)

£3.60

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WINE LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV) **£34.00**

Searcys Classic Cuvée Brut, Surrey, England (12.5% ABV) **£54.00**

CHAMPAGNE

Searcys Selected Cuvée, Brut, Champagne (available as a magnum) (12.5% ABV) **£75.00**

Searcys Selected Cuvée, Rosé Brut (12.5% ABV) **£80.00**

Drappier, Carte d'Or, Brut, Champagne (12% ABV) **£80.00**

Père & Fils, Brut, Champagne (12.5% ABV) **£90.00**

Veuve Clicquot, Yellow Label, Brut, Champagne (12% ABV) **£105.00**

WHITE WINE

Flor de Lisboa Branco, Portugal (13% ABV) **£28.00**

Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy (13% ABV, Vegan) **£29.00**

Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France (13% ABV) **£30.00**

Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa (12.5% ABV, Vegan) **£30.00**

Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France (13% ABV) **£38.00**

Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (13% ABV, Vegan) **£36.00**

Chapel Down Bacchus, Kent, England (12% ABV) **£42.00**

Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, Vegan) **£54.00**

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV) **£28.00**

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV) **£29.00**

Malbec, Portillo, Uco Valley, Mendoza, Argentina (13% ABV, Vegan) **£32.00**

Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy (13% ABV, Vegan) **£34.00**

Veramonte Organic Merlot, Casablanca Valley, Chile (14.5% ABV, Vegan) **£35.00**

Gerard Bertrand Naturalys Pinot Noir Organic(13.5% ABV, Vegan) **£38.00**

Cervoles Colors Negre, Costers del Segre, Catalonia, Spain (15% ABV, Vegan) **£46.00**

Chateau Cissac, Haut-Medoc, Bordeaux, France (13% ABV) **£55.00**

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, Vegan) **£30.00**

Côtes de Provence, Mas Fleurey Rosé, Provence, France (12.5% ABV, Vegan) **£35.00**

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 exclude VAT at the current rate and are subject to market availability at the time of your event.



inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

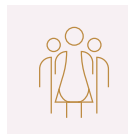
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



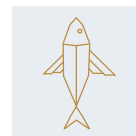
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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

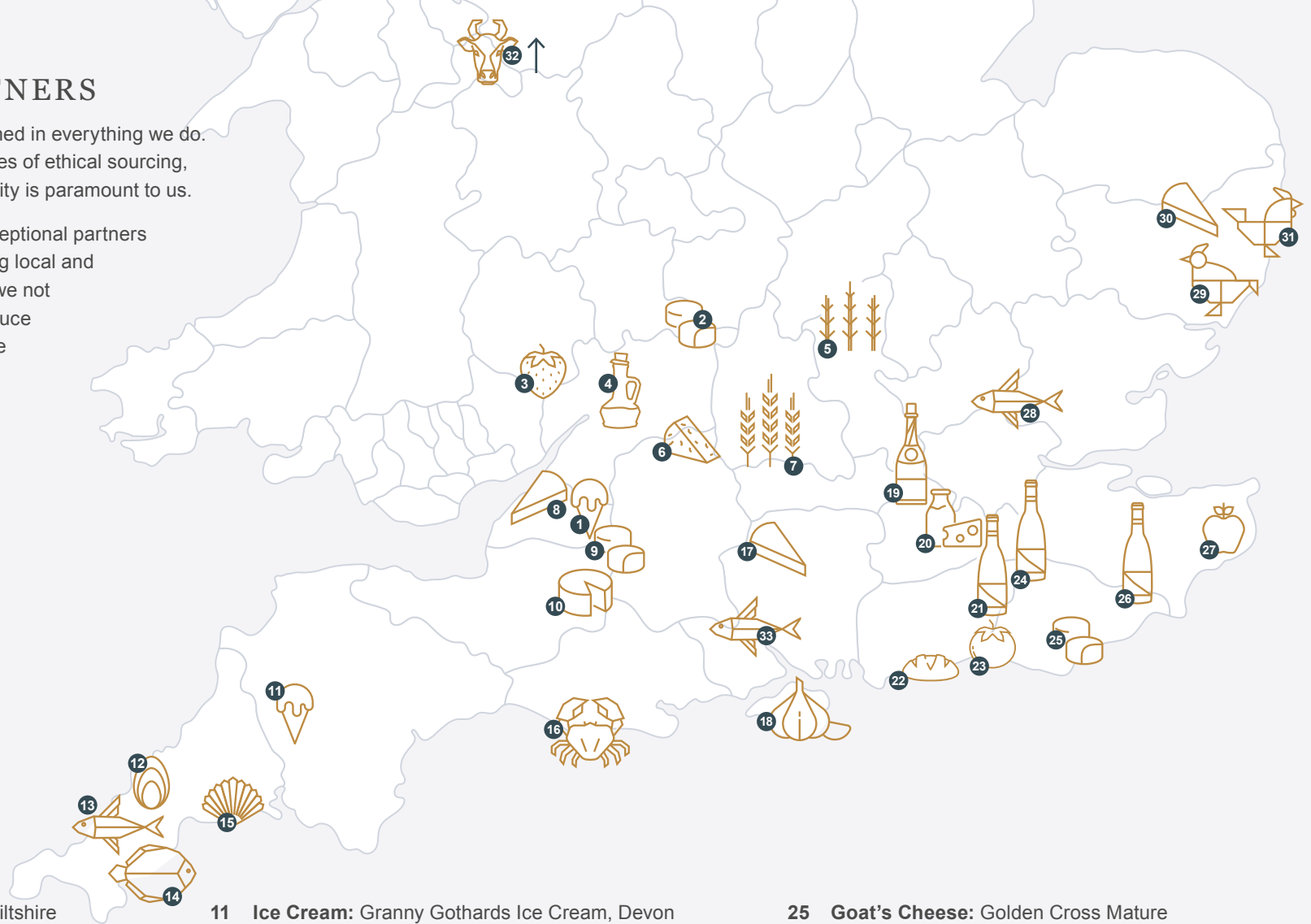


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



1 **Ice Cream:** Marshfield Ice Cream, Wiltshire

2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire

3 **Strawberries:** Windmill Hill, Herefordshire

4 **Rapeseed Oil:** Cotswolds

5 **Samphire:** Mudwalls Farm, Warwickshire

6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire

7 **Flour:** Wildfarmed

8 **Soft Cheese:** Bath Soft Cheese, Somerset

9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset

10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

11 **Ice Cream:** Granny Gothards Ice Cream, Devon

12 **Eggs:** St Ewe, Cornwall

13 **Fish:** Flying Fish, Cornwall

14 **Brill:** Newlyn, Cornwall

15 **Scallops:** Cornwall

16 **Shellfish:** Portland Shellfish, Dorset

17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire

18 **Garlic:** Isle of Wight, Hampshire

19 **Searcys English Sparkling Wine:** Guildford, Surrey

20 **Dairy:** West Horsley Dairy, Surrey

21 **Wine:** Albourne Estate, Sussex

22 **Bakery:** Piglets Pantry, Sussex

23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex

24 **Wine:** Chapel Down and Balfour Vineyards, Kent

25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex

26 **Wine:** Gusbourne Vineyard, Kent

27 **Apples:** Kent

28 **Fish:** Marr Fish, Essex

29 **Guinea fowl:** Suffolk

30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk

31 **Chicken:** Crown Farm, Suffolk

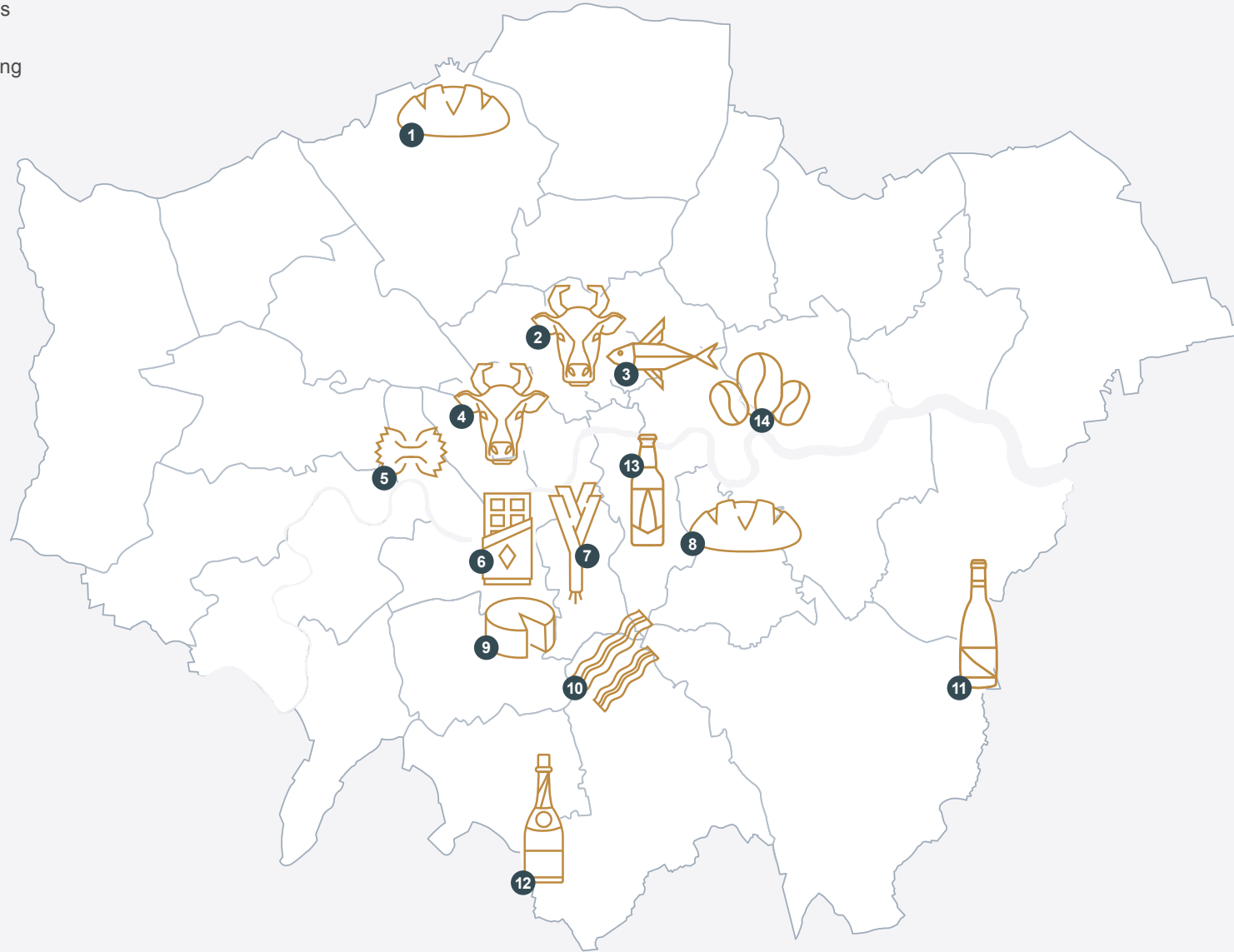
32 **Meat:** Lake District Farmers

33 **Trout:** ChalkStream Foods, Romsey

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters



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