

the VIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

Events Hospitality Menus

1st OCTOBER 2026 – 31st MARCH 2027

Refreshments and Breaks

PRICES PER GUEST

Drinks

Organic tea and coffee	£3.95
Organic tea, coffee, and fresh fruit	£5.50
Organic tea, coffee, and biscuit selection	£4.95
Organic tea, coffee, and mini pastries	£6.95
Organic tea, coffee, and homemade cake	£6.95
The View filtered still / sparkling water (750ml)	£3.75
Freshly pressed orange, apple, cranberry (1 litre)	£10.50

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 Daterra 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. Daterra is also a carbon-negative coffee producer meaning we are also offsetting our carbon footprint too.

Food

Mini lemon and poppy seed muffins (v)	£4.30
Fruit skewers with blackberry dip (ve) (gf)	£4.95
Mini pancakes with maple syrup and blueberry compote (v)	£4.65
Cranberry, matcha coconut yoghurt and Wildfarmed oat bircher (ve)	£4.25
Homemade cake selection (v)	£4.65
Oatmeal and raisin cookies (v)	£4.65
Black barley and cranberry flapjack (v)	£4.50
Fruit platter (serves 10) (ve) (gf)	£26.00
Yoghurt and granola station (v) (gluten-free soya yoghurt available)	£26.00

Refreshment Break Upgrades and Healthy Swaps

Enhance your refreshment breaks by swapping or adding healthier options. You can exchange the biscuit at no additional cost, add extra items for £2.95 each

Non-peanut butter, coconut and cacao nib protein bar (ve)

Pumpkin seed energy balls (ve)

Puffed quinoa, Islands chocolate and blueberry raw protein bar (ve)

Earl grey, matcha and sour cherry energy bites (ve)



(v) vegetarian (ve) vegan (gf) gluten-free

Please inform us of any allergies or dietary preferences prior to the event. All prices exclude VAT at the current rate and are subject to market availability at the time of your event.



Breakfast

MINIMUM 20 GUESTS

All our breakfast stations are served with organic tea, coffee, freshly pressed orange juice, apple juice, and infused water

Classic breakfast buns £16.50

Select one:

- Smoked bacon, vine tomato, brioche bun* *or*
- Searcys sausage, mushroom, brioche bun*

Open bagel, smashed avocado, tomato (ve)

Continental breakfast £17.50

Mini croissants

Mini pain au chocolat

Mini fruit kebabs (ve) (gf)

Spinach, kiwi and ginger power shot (ve) (gf)

Coconut yoghurt, honey, chocolate granola (ve) (gf)

Networking Breakfast £19.50

Smoked bacon, flat mushrooms, hash brown, Cumberland sausage, grilled wrap

Vegan breakfast wrap with hash brown, mushrooms, avocado and plant-based sausage (ve)

Toasted bagel, smashed avocado, fried halloumi (v)

Winter fruits, Cornish yoghurt, super greens granola pot (v)

Healthy Breakfast £18.75

Poached salmon, Sussex cottage cheese, watercress

Smashed avocado, Sussex cottage cheese, watercress (v)

Winter fruits, coconut yoghurt, super greens granola pot (ve)

Ginger, spinach and turmeric shot (ve) (gf)

Matcha, blueberries, gluten-free oats, soya yoghurt bircher (ve) (gf)

Breakfast upgrades

Add any of the below to your station or refreshment breaks, Minimum order of 20, priced per item

Mature cheddar, vine tomato, all-butter mini croissant (v)	£2.45
Honey roast ham, mature cheddar, all-butter mini croissant	£2.45
Cheese and potato St Ewe's egg omelette (v) (gf)	£2.20
Mini waffles, crispy bacon, blueberry compote, maple syrup	£2.95
Mini buttermilk pancakes	£2.25
Banana, smoked bacon smoothie (gf)	£1.95
Virgin Bloody Mary (ve) (gf)	£1.95

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Sandwich Lunch

MINIMUM 10 GUESTS

Named after renowned surgeons

The Barnard — £23.50

Selection of freshly made sandwiches

Lightly seasoned potato crisps

Seasonal fruit bowl

Home-made cakes

Jing tea, Notes coffee and The View filter water, infused water station

The Gibbon — £31.50

Selection of freshly made sandwiches

Three finger food items

Lightly seasoned potato crisps

Seasonal fruit bowl

Jing tea, Notes coffee and The View filter water, infused water station

The Hunter — £33.50

Available for up to 100 guests

Selection of three artisan sandwiches

Two freshly made salads

Three finger food items

Vegetable crisps

Seasonal fruit bowl s

Jing tea, Notes coffee and The View filter water, infused water station

Optional add-on

Salads	£3.00 per guest
Homemade soup with crusty bread	£3.95 per guest
Additional finger foods	£4.50 per guest, per item

Sample sandwiches

Poached Sussex chicken, lemon crème fraîche, watercress, pretzel bread

Cured ham, black olives, whipped feta, torn basil, ciabatta

Mature cheddar, pickle, little gem, granary bread (v)

Somerset brie, caramelised onions, iceberg lettuce, granary loaf (v)

London Cure smoked salmon, beetroot cream cheese, watercress, seeded bagel

Beetroot falafel, red slaw, red pepper hummus, soft corn tortilla (ve)

Poached Sussex turkey, chipotle mayo, vine tomatoes, olive oil ciabatta

Tomato, feta, black olive and cucumber salad, torn basil (v)

Sunshine raw wrap, carrot, fennel, celeriac, soya beans, avocado (v)

Gluten-free seeded bagel, poached Sussex chicken, cauliflower couscous, sage (gf)



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Finger Food

MINIMUM 10 GUESTS

£4.50 per guest, per item
All guests must choose the same item

Plant-based

Cold

Fenland beetroot, samphire and garlic crispy bread (ve)

Endive, grilled artichokes and smoked aubergine (gf) (ve)

Lime and chilli-marinated Zeastar sashimi tuna, nori, sushi rice and wasabi (gf)

Hot

Tempura vegetable skewer with chilli-lime dip (gf) (ve)

Basil tofu and wild mushroom sausage roll with truffle mayonnaise (ve)

Fried Padrón peppers with chilli salt (gf) (ve)

Salads

No-waste cauliflower salad with charred florets and black garlic dressing (gf) (ve)

Black barley, artichokes, soya beans and grilled courgette (ve)

Poached and roasted beetroot, coconut yoghurt and puffed quinoa (ve)

Desserts

Islands chocolate, matcha and sour cherry mousse (gf) (ve)

Grilled pineapple with chilli and liquorice fool (gf) (ve)

Vegetarian

Cold

Grilled aubergine, soused courgette, soya cream cheese, shaved Parmesan and torn basil (gf) (v)

Hot

Halloumi slider, avocado, sweetcorn relish and sesame bun (v)

Leek and potato St Ewe's egg frittata with curry mayonnaise (gf) (v)

Salads

RCS grain salad (v)

Radish, cucumber, beetroot and carrot salad with sherry vinegar dressing (v)

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Finger Food

MINIMUM 10 GUESTS

£4.50 per guest, per item
All guests must choose the same item

Meat and fish

Cold

Sussex turkey and jerk-seasoned Scotch egg with Scotch bonnet mayonnaise

Searcys sausage roll with onion relish

Poached Chalk Farm trout, cucumber and lime crème fraîche (gf)

Hot

South Downs lamb and mint slider with cucumber and sesame bun

Mini Goan-style chicken pasties with mango salsa

Baby back ribs with honey mustard BBQ sauce and cucumber relish

Salad

Crispy Korean pork, rice noodles, wasabi and bok choi salad (gf)

Desserts

Passion fruit doughnuts with lime sugar (v)

Warm lemon curd rice pudding with raspberry jam (gf) (v)

Blackberry and almond tart (v)



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Grazing Station Lunch

MINIMUM 25 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.

£30.50 per guest with one selection

Upgrade your Grazing Station

£4.50 per guest, per item

Sussex pork pie, piccalilli

Searcys sausage roll, English mustard

Vegetable pasty, red pepper hummus (v)



Grazing station lunch

Select one meat main

- Buttermilk chicken thighs, chilli slaw and sweet potato yoghurt salad ***or***
- Hot smoked salmon, samphire, seaweed tartare and new potatoes

The menu includes:

Main

Roasted marinated peppers with garlic thyme and fried Padrón peppers (gf)

Sides

Pumpkin and pomegranate salad (gf) (ve)

Fenland beetroot salad (gf) (ve)

Rocket and Parmesan salad (gf) (ve)

Farmhouse loaf with English butter

Dessert

Lemon posset with blackberry compote (gf) (v)

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Standing Fork Buffet

MINIMUM 40 GUESTS

Our in-house Searcys chefs have carefully designed these fork buffet menus to elevate any conference dining experience.

The Autumn/Winter collection features a range of options, including European, Plant-based, Mexican, Signature and Indian buffet menus. Each menu is crafted to provide balanced, nourishing dishes that help maintain focus and energy throughout the day.

All fork buffet menus include organic Jing teas, ethically sourced Notes coffee, The View filtered still and sparkling water, along with two main courses (one selected and one standard), sides, and dessert.

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest – select one main
£42.00 per guest – complete menu included, no selection required



Menu 1: Plant-based

This menu requires no selection.

Mains

Plantain, okra and butter bean cafreal, naan bread crumb (ve)

Stuffed roasted peppers, black barley, beetroot, crispy rocket (ve)

Sides

New potatoes, red peppers, tomatoes, parsley (ve) (gf)

Panache of steamed vegetables, pressed rape seed oil (ve) (gf)

Rocket and plant-based Parmesan salad, balsamic dressing (ve) (gf)

Beetroot bread oil, vinegar (ve)

Selection of toppers

Dessert

Apple and blackberry crumble, whipped cream (gf) (ve)



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Fork Buffet

MINIMUM 40 GUESTS

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest – select one main
£42.00 per guest – complete menu included, no selection required

Menu 2: European

Select one main

- Sussex chicken with onions, mushrooms, bacon and red wine gravy ***or***
- Fish stew with prawns, cod, pollock and roasted garlic mayonnaise

The menu includes:

Main
Vegetable stew with smoked paprika, tomatoes and crispy aubergines (v)

Sides
Potato and thyme rösti
Cauliflower and smoked cheddar cheese with onion seeds
Tomato and baby mozzarella salad (gf)
Artisan baguette with English butter
Salad toppers, oils and loaded seeds

Dessert
Bitter Islands chocolate and cherry mousse (gf) (ve)

Menu 3: Mexican

Select one main

- Beef chilli, kidney beans and avocado purée (gf) ***or***
- Spiced fried fish with black bean and tomato salsa

The menu includes:

Main
Five-bean chilli, fried okra, tomatoes and crispy Padrón peppers (ve) (gf)

Sides
Polenta and chilli fries with avocado lime mayonnaise (ve) (gf)
Mixed leaves with avocado oil and sherry vinegar (ve) (gf)
Homemade tortilla chips with salsa (ve)
Black bean slaw with chilli, lime and coriander (ve) (gf)
Warm tacos, wraps and chilli oil
Salad toppers, oils and loaded seeds

Dessert
Fried churros with chocolate-lime dip (v)

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Fork Buffet

MINIMUM 40 GUESTS

Guests may also choose to replace half of the dessert selection with freshly sliced seasonal fruit.

£38.00 per guest – select one main
£42.00 per guest – complete menu included, no selection required

Menu 4: The Signature

Select one main

- Braised South Downs lamb shepherd's pie, peas and lemon thyme mash (gf) ***or***
- Devon fish pie with salmon, cod, prawns, St Ewe's egg and lemon mash

The menu includes:

Main
Stuffed marrow with plant-based mince, tomatoes, carrot, swede and basil crumb (ve) (gf)

Sides
Honey-roasted root vegetables with rosemary (ve) (gf)

Roast sweet potato, garlic and chives (ve) (gf)

No-waste cauliflower salad with onion seeds and crispy rocket (ve) (gf)

Farmhouse bread with English butter

Salad toppers and loaded seeds

Dessert
Apple and blackberry crumble with whipped cream (gf)

Menu 5: Indian

Select one main

- Chicken masala with curry leaves and ginger chilli crumb (gf) ***or***
- Chalk Farm trout tikka with okra and plantain (gf)

The menu includes:

Main
Baked coconut cauliflower with korma sauce and fried okra (gf) (v)

Sides
Pilaf rice with rose water and coriander (ve) (gf)

Lentil and spinach dhal (ve) (gf)

Red onion, tomato and dill salad (ve) (gf)

Onion bhajis, poppadoms and chutney (v)

Naan bread

Dessert
Chai masala brioche bread and butter pudding with chilli mango



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Afternoon Tea

MINIMUM 20 GUESTS

Served buffet style

£25.00 per guest

Add a glass of champagne for £14 per person

Savoury

Cucumber and mint cream cheese, granary bread sandwich

London Cure smoked salmon, chive, beetroot bread

Free-range egg, mustard cress brioche roll

Coronation chicken, baby leaves, spinach wrap



Sweet

Fruit scones, Cornish clotted cream and strawberry jam

Cakes

Passion fruit tart

Classic Dundee cake

Selection of éclairs

Carrot and walnut cake

A selection of teas (v)

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SUSTAINABILITY PLEDGES 2026

inclusion *by design*

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

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.

We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent

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

We are a 2025 'Only a Pavement Away' Top employer.

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

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

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

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

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.

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

Committed to only using Wild Farmed flour in all our onsite cookery.

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

Plant-based and vegetarian dishes are a key part of our signature menus.

We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.

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

We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.

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

We only use British RSPCA-assured fresh milk.

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

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

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO_2 footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

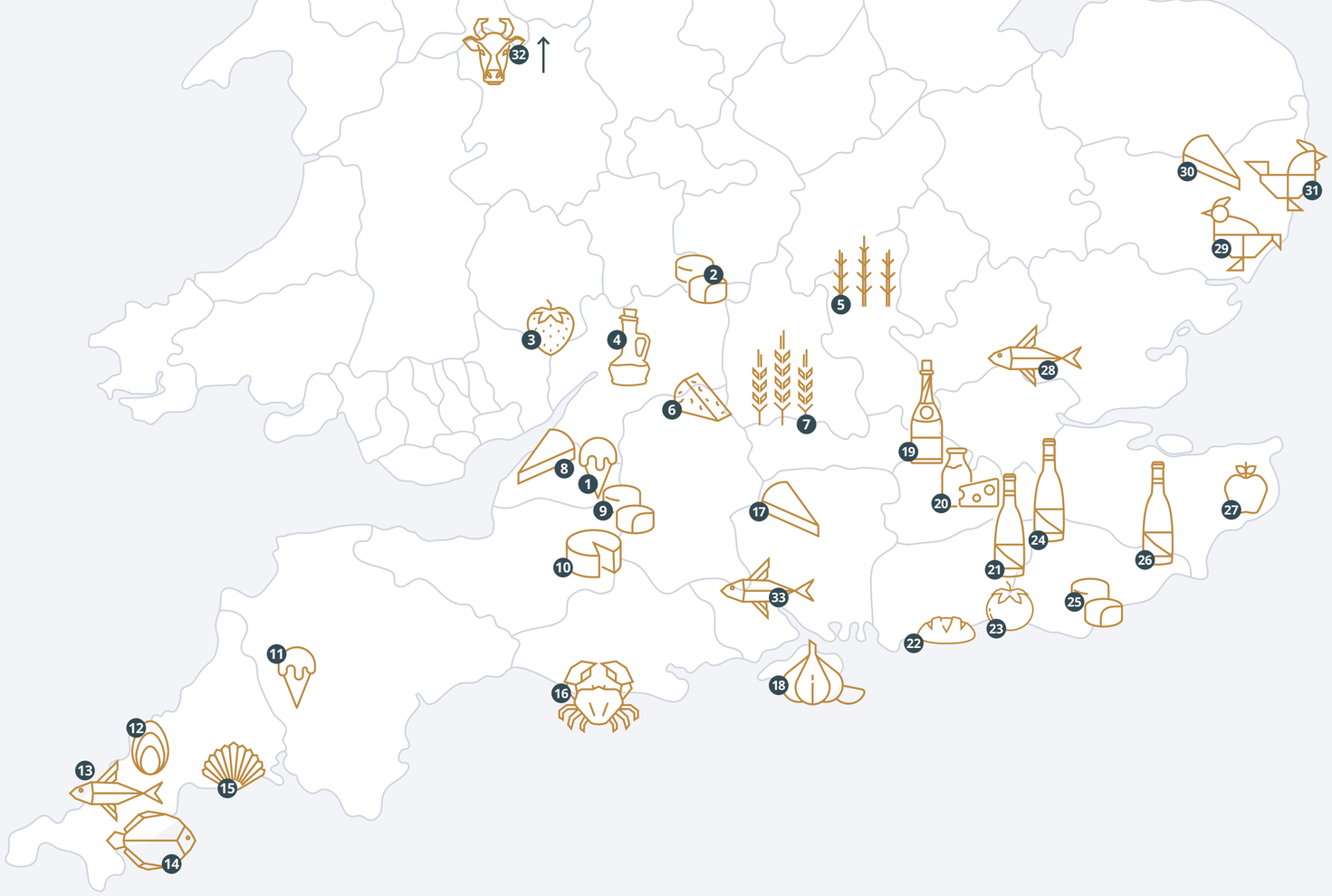
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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.

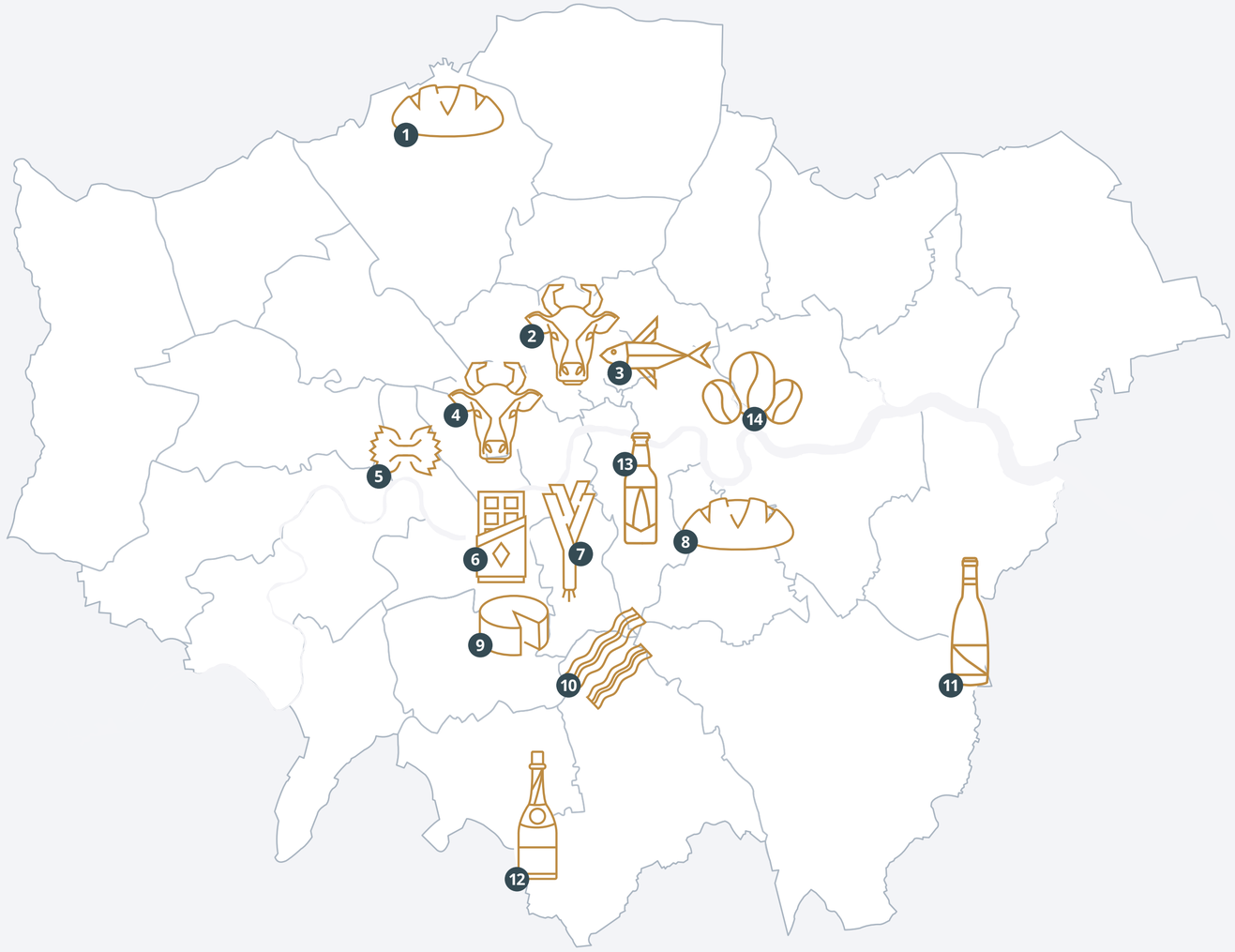


1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:** 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 **Guineafowl:** 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



the VIEW

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HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

Looking for something unique?
Contact our sales team today

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