

the VIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

Events Hospitality Menus

1st OCTOBER 2026 – 31st MARCH 2027



Drinks Packages

PRICES PER GUEST

Searcys Champagne Reception **£14.00 per guest**

Unlimited house wine, beer and soft drinks

1 hour: **£19.50 per guest**

2 hours: **£28.00 per guest**

3 hours: **£35.00 per guest**

Unlimited Prosecco, house wine, beer and soft drinks

1 hour: **£24.50 per guest**

2 hours: **£36.00 per guest**

3 hours: **£40.00 per guest**

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

Three canapés per guest to accompany your arrival,
for **£14.00 per guest**

Selection of three nibbles **£6.00 per guest**



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

Drinks List

CAREFULLY SELECTED BY SEARCYS EXPERTS

Low and No Alcohol

Cocktails £8.00

The Observation Ward
Seedlip, apple, rosemary, and winter spice

The Vital Signs Spritz
Cranberry, blood orange, and festive citrus

The English Garden Patient
ANON English Garden, A light and floral non-alcoholic cocktail, perfect for wintertime.



Sparkling wine

Bottega 0% White	£25.00
Bottega 0% Rosato	£25.00
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
Lucky Saint Unfiltered Lager 0.0% Alcohol Free (330ml)	£4.50

Alcohol-free spirits £8.50 with mixer

Everleaf Marine
Everleaf Mountain
Everleaf Forest

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
Pressé juices (1 litre)	£10.50
The View Filtered Still and Sparkling Water (750ml)	£3.75

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





Drinks List

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Cocktails by the glass

Minimum glasses of 20

Cocktail	£11.00

The Consultant's Prescription
Gin, crisp apple, warming spice, and fresh rosemary

The Night Shift Infusion
Vodka, cranberry, orange, and winter spice

The Trauma Tequila Spritz
Tequilla, bright citrus with seasonal blood orange

The Recovery Ward Rum Punch
Dark rum, blackberry, and ginger

Beer, cider and spirits

Beer and cider

Beer selection (330ml)	£5.50
Craft beer selection (330ml)	£6.00
Cider selection (330ml)	£5.00

All spirits (50ml)

House spirits	from £8.50 with mixer
Premium spirits	from £10.50 with mixer

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

Wine List

CAREFULLY SELECTED BY SEARCYS EXPERTS



Sparkling wine

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV)	£38.00
Searcys Classic Cuvée Brut, Surrey, England (12.5% ABV) (vegan)	£54.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England (12.5% ABV) (vegan)	£56.00

Champagne

Searcys Selected Cuvée, Brut, Champagne (12.5% ABV, vegan)	£75.00
Searcys Selected Cuvée, Brut, Champagne Magnum (12.5% ABV, vegan)	£145.00
Searcys Selected Cuvée, Rosé Brut (12.5% ABV, vegan)	£80.00
Drappier, Carte d'Or, Brut, Champagne (12% ABV, vegan)	£80.00
Lanson Père & Fils, Brut, Champagne (12.5% ABV, vegan)	£90.00
Veuve Clicquot, Yellow Label, Brut, Champagne (12% ABV, vegan)	£105.00

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

White wine

Flor de Lisboa Branco, Portugal (12.5% ABV)	£29.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy (11% ABV, vegan)	£30.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France (13% ABV)	£31.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (12.5% ABV, vegan)	£36.00
Gérard Bertrand Heritage Chardonnay, Occitanie, France (13% ABV, vegan)	£37.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand (12.5% ABV)	£38.00
Chapel Down Bacchus, Kent, England (12% ABV)	£42.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, vegan)	£54.00

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





Red wine

Tremito Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV)	£29.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	£30.00
Andes Soul Malbec, Argento, Mendoza, Argentina, 2024 (13.5% ABV, vegan)	£32.50
Château La Fréneraie Bordeaux Supérieur, Château Fréneraie, France (14.5% ABV, vegan)	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile (14.5% ABV, vegan)	£35.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France (13.5% ABV, vegan)	£38.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France (14% ABV)	£42.00
Château Cissac, Haut-Médoc, Bordeaux, France (13% ABV)	£55.00

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.

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.

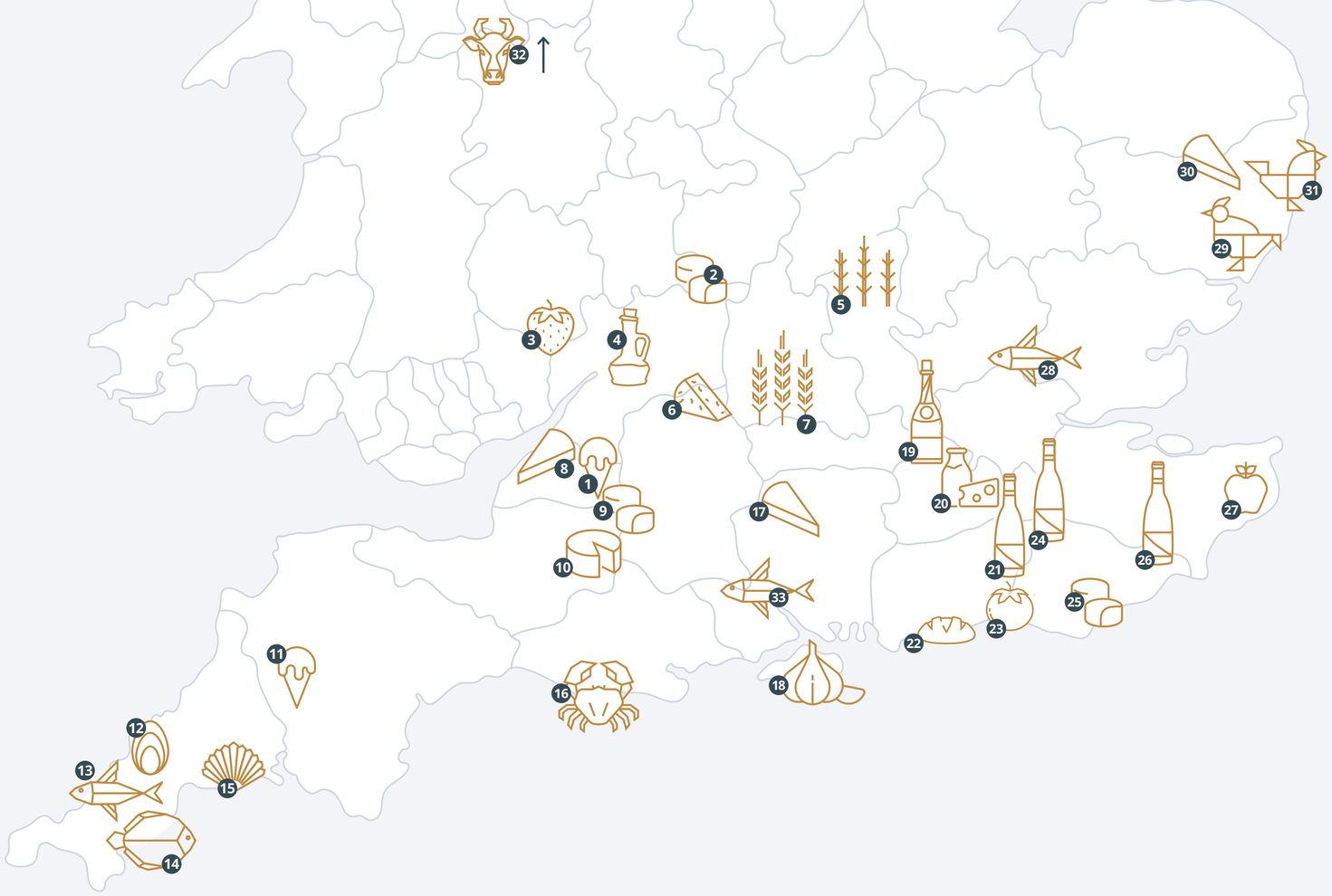
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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.

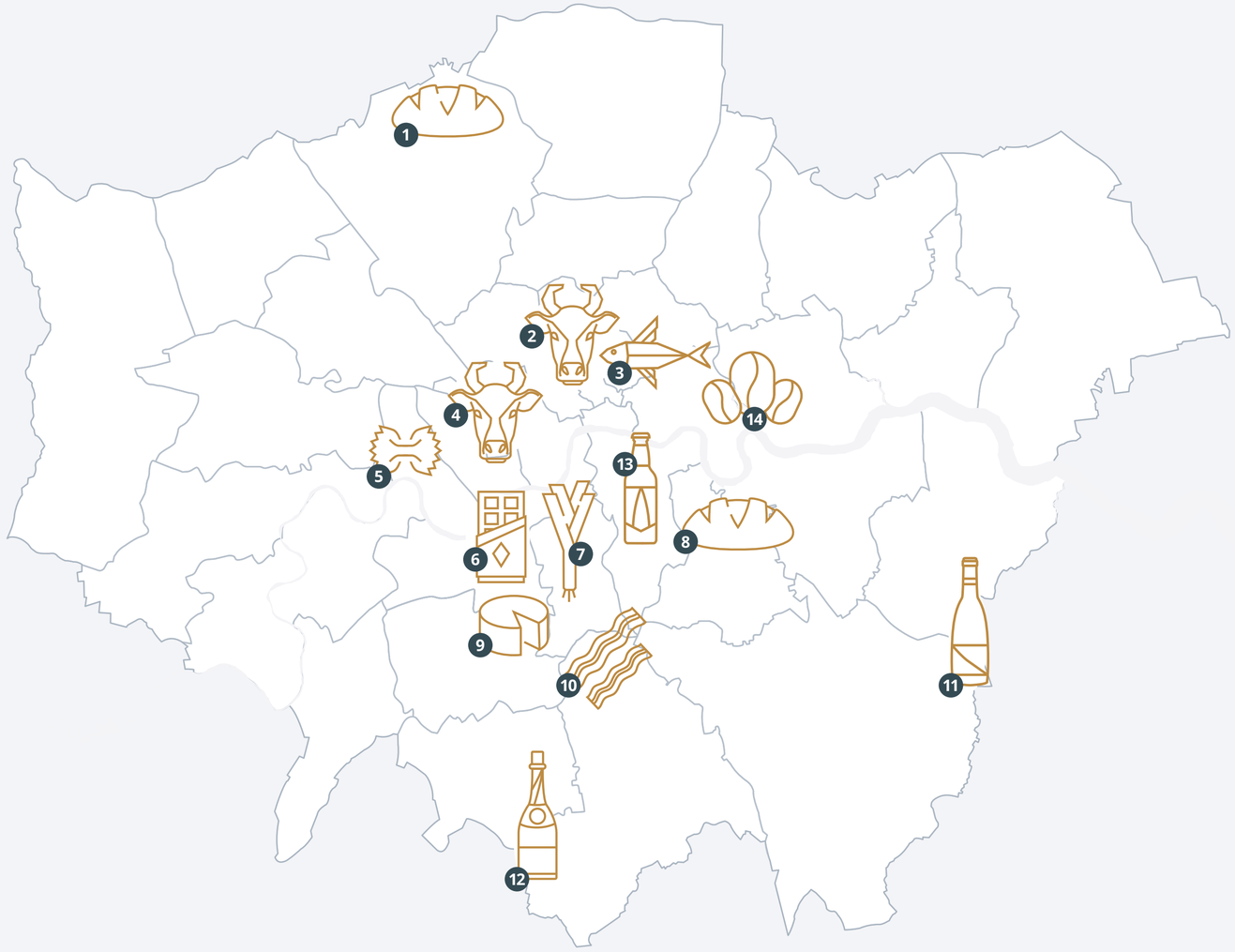


1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
3 **Strawberries:** Windmill Hill, Herefordshire
4 **Rapeseed Oil:** Cotswolds
5 **Samphire:** Mudwalls Farm, Warwickshire
6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
7 **Flour:**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



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Looking for something unique?
Contact our sales team today

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