

the VIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

EVENTS
SPRING SUMMER 2024

THANK YOU FOR YOUR INTEREST IN THE VIEW, LONDON

The View is at the heart of The Royal College of Surgeons of England. Founded by Royal Charter in 1800, it is the professional home of surgery in England and internationally. It is a friendly and inclusive space for the College's 30,000 members to network and develop, focusing on connectivity between all specialities and all stages in surgical careers.

The View is also open to the general public for conferences, meetings and events. It boasts spectacular views of London and has a large terrace that guests can enjoy on summer evenings. Nestled in a building steeped in history that brings together modern facilities with a long legacy of research and scientific discovery, it is perfect for a large conference or for a beautiful wedding in the heart of London.

On behalf of the team at The View, we look forward to welcoming you soon.

Dobromir Barosov, General Manager



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SUMMER AT THE VIEW 2024

PRICES PER GUEST

Only a five-minute walk from Holborn station, The View at The Royal College of Surgeons offers a large versatile space for a casual summer drinks reception for up to 300 people. Host your summer party with us and enjoy a refreshing welcome drink, before indulging in delicious live food stations while taking in the sunset on our terrace.



SUMMER STATIONS PACKAGE

£99 PER GUEST*

Includes

- Exclusive hire of The Park View Suite from 18:30-23:00
- Arrival summer cocktail or Prosecco
- Choice of one live food station
- Three hours of unlimited beer, house wine and soft drinks
- Cloakroom facilities
- Background music system
- Summer decor and giant board games



SUMMER PARTY PACKAGE

£99 PER GUEST*

Includes

- Exclusive hire of The Park View Suite from 18:30-23:00
- Arrival summer cocktail or Prosecco
- Eight canapés or four bowl food per guest
- Three hours of unlimited beer, house wine and soft drinks
- Cloakroom facilities
- Background music system
- Summer decor and giant board games



POST CONFERENCE SUMMER PACKAGE

£40 PER GUEST*

An add-on option should you have a full day conference with us.

Includes

- Extended hire of the space until 19:00
- Two summer cocktails or house beer per guest
- Nibbles
- Background music system
- Summer decor and giant board games

SUMMER ADDED EXTRAS

PRICES PER GUEST

Keep the cocktails flowing for **£18 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**

Add spirits to the package for an extra **£15 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 spirits to the package for an extra **£15 per guest**

CAN'T PICK A STATION?

Add-on another station at an extra **£17.50 per guest**

Late Night Munchies an extra **£8 per guest**

ENTERTAINMENT

DJ FROM **£595 +VAT FOR UP TO FIVE HOURS**

Professional event DJs with years of experience. Our DJs come with a PA system and basic party lighting to turn any venue into a dance floor.

CASINO HIRE FROM **£495+VAT FOR UP TO THREE HOURS**

Bring the excitement of a live casino to your event. The tables include fun money, professional croupiers, delivery and set up.

THE ARCADE FROM **£595+VAT FOR UP TO FOUR HOURS**

Turn your event into an arcade with our retro gaming consoles and monitors. We bring equipment and expertise to any event, taking guests back in time.

PHOTO BOOTH FROM **£925+VAT FOR UP TO FOUR HOURS**

We offer a wide range of photo booths, from classic walk-ins to selfie pods and mirrors. All of our booths print out photos instantly for guests to take home.



*Minimum numbers apply. All prices are exclusive of VAT at prevailing rate.
Rates are valid from 1st April 2024 to 30th September 2024.

FOOD STATIONS

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 filled with your 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)

 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.



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

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

 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.



THE VIEW

PRICES PER GUEST

The View on the 6th floor of The Royal College of Surgeons, has two main rooms, The Conference Suite which can hold up to 300 guests in theatre style and 180 people on rounds for dinner, and The Park View for your catering or evening reception. The Park View space with access to the terrace looks out onto historic Lincoln Inn Fields and wider London beyond. There are also two smaller rooms, the Linder Boardroom and Newman Suite which are perfect as small breakout rooms for up to 50 theatre style each.

300 theatre style | 120 cabaret style
220 dinner capacity | 300 standing reception



Day Delegate Rate from £88*

Exclusive hire of The View from 09:00-17:00

Tea, coffee and pastries on arrival

Mid-morning tea, coffee and fruit

Sandwich and finger food menu

Mid-afternoon tea, coffee and biscuits

Still, sparkling and flavoured water

Inclusive AV package

Cloakroom facilities

The View Private Dining Package from £105*

Exclusive hire of The View from 18:00-23:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per guest

Still and sparkling water

Cloakroom facilities

The View Drinks Reception Package from £95*

Exclusive hire of The View from 18:00-23:00

Eight canapés or four bowl food per guest

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

ALL PACKAGES INCLUDE BUILT IN AV EQUIPMENT

THE CONFERENCE SUITE

- 119" LCD projectors with full HD resolution
- 55" repeat screens along the room
- Wireless microphones and PA system

THE PARK VIEW SUITE

- 98" plasma screen
- Wireless microphones and PA system

THE LINDER BOARDROOM & THE NEWMAN SUITE

- 75" screens
- Logitech Video conferencing equipment
- Microphones for teleconferencing

All our rooms use Clickshare – to send content to screen



Looking for something unique?
Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk

THE LUMLEY LIBRARY

PRICES PER GUEST

For evening and weekend hire, this historical space on the first floor features the Library and Erasmus Wilson Room; as well as being an event space the Lumley Library is also a fully functioning library. By the close of the 19th century, it was widely recognised that the Royal College of Surgeons possessed one of the finest medical science library collections in Europe.

100 theatre style | 90 dinner capacity
150 standing reception

ALL INCLUSIVE EVENING PACKAGES*

The Library Drinks Reception Package from £95*

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Eight canapés or four bowl food per guest

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

The Library Private Dining Package from £105*

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per guest

Mineral water

Cloakroom facilities

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Rates are valid from 1st April 2024 to 30th September 2024.

Day Delegate Rate from £88*

Exclusive hire of The Library from 09:00-17:00

Tea, coffee and pastries on arrival

Mid-morning tea, coffee and fruit

Sandwich and finger food menu

Mid-afternoon tea, coffee and biscuits

Still, sparkling and flavoured water

Inclusive AV package

Cloakroom facilities

ALL PACKAGES INCLUDE BUILT-IN AV EQUIPMENT

- Two 65" plasma screens
- Clickshare facilities – used for wirelessly sending content to the screens
- Microphones
- PA system



Looking for something unique?
Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk



THE EXAM SUITE

Located in the heart of London, we are an ideal venue to safely host exams. We have 28 exam rooms – with briefing spaces. Our exam circuits offer a professional, unobtrusive service which is ideal for concentration. Furthermore, we have excellent transport links, innovative technology and world-class facilities for those taking a range of examinations.

- Two separate circuits of 14 rooms
- Two briefing rooms with integrated AV
- Observation room with audio and visual recording system
- Access controlled secure environment
- Fully accessible and DDA compliant
- Secure lockers

Full Exam Centre £5,300*

Circuit hire 8.00am – 5.00pm

Two circuits of 14 examination rooms each

Two briefing rooms

One observation room

Single Exam Circuit £2,650*

Room hire 8.00am – 5.00pm (Monday – Friday)

One circuit of 14 examination rooms

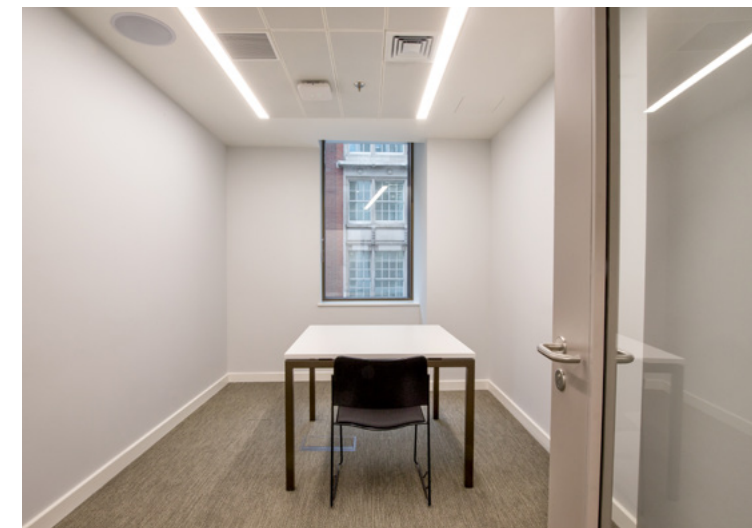
One briefing room

Shared observation room



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the **VIEW**

LINCOLN'S INN FIELDS

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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 🌱

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

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SANDWICH LUNCH

MINIMUM 10 GUESTS

NAMED AFTER RENOWNED SURGEONS

Why not try our new salads this will replace 2 sandwiches. 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 crotons, anchovies

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

Crispy beef, noodles, bok choi 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 swan hot smoked salmon, beetroot, pumpkin bread

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

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

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

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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 this lunch is the perfect in between, not too light and not too heavy and can be enjoyed for up to two hours. All items are included. Items might change later in year due to seasons.

£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**

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



FORK BUFFET

MINIMUM 20 GUESTS

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

Includes 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)

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)

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

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£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 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) 🌱

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

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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

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

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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)

 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.



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)

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

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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

4 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)

 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.

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)

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

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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.

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**

 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.





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 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

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

Aperol Spritz

Aperol, Prosecco, soda, orange

Berry Mojito

Rum, mint, berries, lime juice,

Pimm's No1 Cup

Pimm's, fresh mint, cucumber, strawberry, lemonade

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

Wild Life sparkling wine (bottle) £27.00

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	£48.00

CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne (available as a magnum)	£65.00
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Searcys selected Cuvée, Blanc de Blanc, Champagne	£75.00
Drappier, Carte d'Or, Brut, Champagne	£76.50
Veuve Cliquot, Yellow Label, Brut, Champagne	£85.00

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	£27.00
Kleine Zalze Cellar Selection Bush Vines, Chenin Blanc, Coastal Region, South Africa	£29.50
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
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
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
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France	£55.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00

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 £450
12 Uplighters	for £800
Stage	£450
Pads and pens	£2.50
Flipchart	£25
Manned cloakroom	£200
DJ hire	from £900

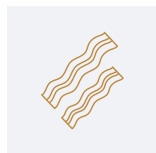
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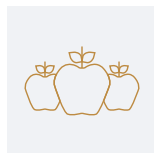
SUSTAINABILITY PLEDGES



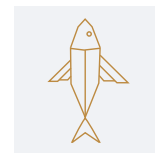
We only source British meat and poultry, and when possible, from regenerative farms.



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.



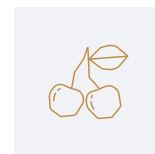
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



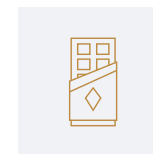
All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



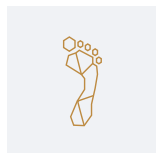
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



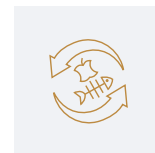
We only use British-harvested rapeseed oil for its low carbon footprint.



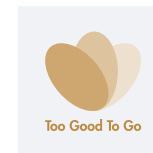
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



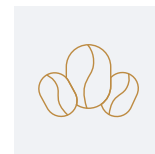
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



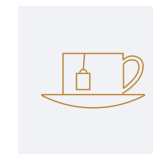
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



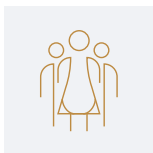
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



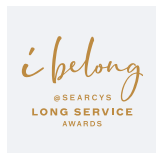
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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.

the **VIEW**

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