



HORIZON 22 EVENTS

BY SEARCYS

SPRING SUMMER MENUS 2026



@HORIZON22EVENTS @SEARCYSLONDON

CANAPÉS

COLD

Smoke & Cure salmon, lime and avocado, black rice cracker

Pickled heritage baby beetroot, whipped goat's cheese, beetroot shortbread (v)

Pulled chipotle chicken, pinto bean purée, fresh coriander, toasted tortilla

Compressed watermelon, plant-based feta cheese, black olive, basil (ve) (gf)

Picked Cornish crab, grapefruit pearls, croustade

Sashimi tuna tartare, soy glaze, wasabi mayonnaise, sesame seed cone

HOT

Spicy nduja and fresh pea arancini, saffron aioli, shaved pecorino

Seared Hereford beef, potato hash, béarnaise sauce, watercress (gf)

Sesame seed prawn toast, miso emulsion, roe, shiso

Onion bhaji, mango chutney, coriander cress (ve) (gf)

Grilled satay chicken, peanut sauce, compressed cucumber (gf)

Crispy macaroni cheese, red pepper jam, nasturtium (v)

SWEET

Orange meringue biscuit

White chocolate cheesecake, raspberry compote

Mango panna cotta

Vanilla cannoli

Damson and clotted cream choux bun

Tonka bean, apricot and goat's curd macaroon

Vanilla and chocolate swirl (ve) (gf)

Chocolate and passionfruit cup (ve) (gf)

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

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BOWL FOOD

COLD

Pressed ham hock terrine, English watercress, jersey royal potatoes (gf)

Torched Salmon tataki, green goddess sauce, Mooli and radish slaw (gf)

Marinated Heritage tomatoes, tomato consommé, basil foam, seeded tuile (v)

Spinach and kale falafel, tabouleh salad, beetroot hummus (ve)

Smoked chicken Caesar salad, wild farm croutons, shaved parmesan

HOT

Shallot and ricotta ravioli, parmesan foam, buttered wye valley asparagus, fresh peas (v)

Miso glazed North Sea cod, steamed black rice, Soy and chilli glazed Pak choi

Pan fried Hampshire chalk stream trout, saffron velouté, sea vegetables

Suffolk chicken meat balls, apricot tagine, sumac labneh, preserved lemon cous cous

Grilled Hereford minute steak, chimichurri sauce, potato frites (gf)

Orzotto pasta, confit Nutbourne tomatoes, fresh basil, toasted pine nuts (ve)

SWEET

Double chocolate lava cake with white chocolate sauce and cocoa nib tuille

Mini pecan and caramel monkey bread with vanilla custard

Strawberry, basil and vanilla mille-feuille

Rose and pistachio baklava with honey sauce

British rhubarb trifle, vanilla custard, rhubarb Sherbert

Islands chocolate torte with pineapple, mango and pink peppercorn salsa (gf)

Blackcurrant and lavender mousse entremets with blackberry gel and fresh blackberry (ve) (gf)

Doughnut with dulce de leche and orange filling with vanilla sugar (ve) (gf)

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FOOD STATIONS

Food stations have longevity in our venues, offering social interaction, guest personalisation and culinary diversity. Under the expert guidance of our Executive Chef, Richard Oxley, our menus seamlessly blend cutting-edge food trends with beloved classics, ensuring a memorable experience for your guests.

Our food stations are dressed to impress and always be chef hosted to enable conversations with guests and keep the food stations at their best throughout your event.

SEARCYS SIGNATURE FOOD STATIONS

Searcys signature food style is to deliver food with finesse, inspired by and made to celebrate British heritage.

Food stations are the perfect way to bring our style to life and showcase our dishes and flavours. At our core we are still using fresh local ingredients, expertly prepared that we can now present in an accessible format allowing guests to fully enjoy and be involved in the experience.

SEARCYS SMOKED SALMON CANAPÉ STATION

Carved to order, whole London-cured smoked salmon

Accompaniments: tangy fresh pickled cucumber, dill and zesty horseradish crème

SOUTH COAST SHELLFISH BAR

Poached lobster, pickled cockles, dressed devonshire crab, razor clams, welks, scallop tartare, prawns

Accompaniments: bloody mary dressing, preserved lemon vinaigrette, marie rose, dill sour cream, lemon, tabasco

Prawns served in scallop shells

BEST OF BRITISH: CHARCUTERIE, CHEESES, CRUDITÉS

Sample the best of British, selected for freshness and best in offer, choose Charcuterie or Cheese, or Crudités or all three to complement your event.

Charcuterie: London-cured charcuterie, salami sticks, nduja, Wildfarmed Borough sourdough, homemade pickles, carved to order

Cheeses: delicious selection of artisan British cheeses, from goat's cheese, blue and to firm and hard cheeses, matched and served with seasonal chutneys, relishes and seeded crackers

Crudités: Norfolk asparagus, grilled baby leeks, grilled tenderstem, heritage carrot crudité, butter dipped radish, peas in a pod served with wild garlic pesto, sauce gribiche, heritage tomato salsa, Wildfarmed Borough sourdough crisps

DESSERT STATION

Islands chocolate fountains, milk chocolate, dark chocolate, white chocolate, Oak Church Farm strawberries, marshmallows, honeycomb, vanilla fudge

FOOD STATIONS

INTERNATIONAL FOOD STATIONS

Complementing our ode to British cuisine, we also offer a gastronomic glimpse of international cuisine.

Whether you're looking to accentuate a theme, evoke a sense of renowned global presence, or create a culinary centrepiece, our vibrant international food stations are perfectly balanced to give your event a world-wide presence.

SUSHI HARBOUR – 5,869 MILES TO TOKYO

Spicy tofu roll with a gochujang chilli miso sauce
Teriyaki Chicken Mayo Saucy Roll, crispy onions
Salmon & avocado roll sweet chilli mayonnaise
Shitake mushroom and nori seaweed roll

Accompaniments: Pickled ginger, soy sauce, sweet chilli, toasted sesame seeds

STATESIDE SAVOURIES – 3,465 MILES TO CONEY ISLAND

Suffolk chicken corn dogs, lobster corn dogs,
Hereford beef sliders, halloumi sliders

Accompaniments: mustard, pickles, aioli,
homemade vegetable ketchup, corn relish

MYKONOS MARKET – 2,056 MILES TO MYKONOS

Lamb kofta pitta, blackened cod pitta, hummus
and falafel wrap

Accompaniments: tzatziki, smoked aubergine,
roasted tomato, pepper and chill sauce, lemon
and herb-spiced bulgur

MEXICAN ANTOJITOS – 5,021 MILES TO TULUM

Pulled pork taco, salt cod taco, jackfruit taco

Served with these staples: grilled corn salad,
smashed avocado, citrus sour cream, smoky
cheddar, chipotle slaw

(v) vegetarian (ve) vegan  Searcys signatures

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THREE-COURSE FINE DINING

STARTERS

British heritage tomato salad, tomato dashi, wasabi, seaweed cracker (ve) (gf)

Roasted balsamic peppers, Somerset burrata, black olive shard (v)

Maple-glazed carrots, carrot ribbons, carrot-top salsa pesto, roasted pecans (ve) (gf)

Cornish picked crab tart, brown crab mayonnaise, compressed apple, dill oil

Torched Hampshire Chalk Stream trout, soured fennel, whipped roe,
Dorset sea salt cracker

Smoke & Cure salmon fillet, buttermilk vinaigrette, pickled cucumber, salmon caviar (gf)

Dry-aged Gloucester Old Spot ham, grilled apricot jam, pork crackling (gf)

Chicken Caesar croquette, charred gem lettuce, Caesar dressing, anchovies

Pan-seared scallops, sweetcorn puree, sea vegetables, chorizo oil (£3 supplement)

Hereford beef carpaccio, kale emulsion, pickled shallot and mustard seed relish

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THREE-COURSE FINE DINING

MAINS

Fresh pea and shallot ravioli, whipped plant-based cheese, pea salsa, toasted pine nuts (ve)

Rose harissa aubergine, aubergine caviar, tabouleh salad, tahini and preserved lemon yoghurt (v)

Pomegranate-glazed cauliflower steak, cauliflower couscous, golden sultana, sumac onions (ve)

Saddle of Welsh lamb, morel mushrooms, pea purée, barrel potatoes, lamb sauce
(£3 supplement)

Grilled sirloin of Hereford beef, layered beef fat chip, wood fire roasted piquillo pepper jam, watercress, chimichurri sauce

Seared Welsh lamb rump, romesco sauce, grilled summer vegetables, kalamata olives, mint salsa verde

Roasted corn-fed Suffolk chicken breast, crushed Jersey Royal potatoes, Wye Valley asparagus, tarragon sauce

Slow-cooked crispy pork belly, celeriac and apple slaw, spring greens, wholegrain mustard sauce

Pan-fried North Sea cod fillet, orzo pasta, broad beans, fresh peas, tomato tapenade

Grilled stone bass, curried velouté, sea vegetables, aubergine bhaji, curry oil

Honey-glazed duck breast, confit duck leg croquette, cherry purée, sesame pak choi, star anise jus

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THREE-COURSE FINE DINING

DESSERTS

Apricot and yoghurt parfait, mead-poached apricot and yoghurt crumb

Dulcey and strawberry entremets with rum jelly, white chocolate and strawberry

Lemon and cream cheese mousse with poached rhubarb and ginger cake

Black forest gateau, cherry gel, chocolate soil, kirsch-soaked cherries

Banana and custard with banana caramel, cookie crumble and caramelised bananas

Peach 'cobbler' with vanilla anglaise

Pineapple meringue, white chocolate sauce, pineapple gel and coconut almond crumble (ve)

Chocolate and raspberry mousse with tonka diplomat cream, chocolate crèmeux and chocolate soil (ve)

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DRINKS LIST

Our drinks list has been carefully selected by Searcys' experts. 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.

CHAMPAGNE

Searcys Selected Cuvée 12.5% (ve)	£79
Laurent-Perrier, La Cuvée Brut, NV 12% (ve)	£108.50
Veuve Clicquot, Yellow Label, Brut, NV 12% (ve)	£117
Veuve Clicquot Vintage Reserve, Brut, 2012 12.5% (ve)	£150
Veuve Clicquot La Grande Dame 2015 12.5% (ve)	£310

ROSÉ

Veuve Clicquot, Rosé, Brut, NV 12% (ve)	£125
Laurent-Perrier Rosé, Brut, NV 12% (ve)	£142
Veuve Clicquot, Yellow Label, Brut, NV 12% (ve)	£117
Veuve Clicquot Rosé Vintage 2012 12.5% (ve)	£160
Veuve Clicquot La Grande Dame Rosé 2012 12% (ve)	£370

BLANC DE BLANCS

Ruinart, Blanc de Blancs, Brut, NV 12.5% (ve)	£154
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ENGLISH SPARKLING

Searcys Classic Cuvée, Brut, Surrey, NV 12.5% (ve)	£62.50
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WHITE WINES

Côtes de Gascogne, Maison Belenger, South West, France, 2023 11%	£37
Pinot Grigio, Vinuva Organic, Sicily, Italy, 2023 11% (ve)	£40
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa, 2023 12% (ve)	£42
Gérard Bertrand Heritage Chardonnay, Occitanie, France, 2023 13% (ve)	£47
Gavi Ca' Bianca, Piemonte, Italy, 2023 12%	£48.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2023 12.5% (ve)	£50.50
Macon-Villages Reserve Vignerons des Terres Secretes, Burgundy, France 2020 12.5%	£55
Viñabade Albariño, Rías Baixas, Galicia, Spain, 2023 12.5% (ve)	£60
Vellodoro Pecorino Terre di Chieti, Abruzzo, Italy, 2023 13%	£62.50
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France, 2022 13.5% (ve)	£85
Cigalus Organic Blanc, Gérard Bertrand, Occitanie, France, 2022 14% (ve)	£98

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DRINKS LIST

RED WINES

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022 12.5%	£37
Portillo Malbec, Mendoza, Argentina, 2023 13% (ve)	£42.50
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2023 13% (ve)	£44
Gérard Bertrand Heritage Pinot Noir Organic, Pays d'Oc, France, 2022 12% (ve)	£52
Beaujolais-Villages, Vigne de 1951, Lucien Lardy, Beaujolais, France, 2022 14% (ve)	£57
Conde de Valdemar Crianza, Rioja, Spain, 2019 14% (ve)	£59
Valpolicella DOC Classico, Veneto, Italy, 2022 12.5% (ve)	£69
The Crusher, Pinot Noir, California, United States, 2020 14.5%	£71
Château Montaguillon, Montagne-Saint-Emilion, Bordeaux, France, 2020 14.5% (ve)	£75
Gérard Bertrand Château L'Hospitalet Vin Red, Languedoc, France, 2020 15% (ve)	£95

ROSÉ WINES

Rosato Colline delle Rose Sicily, Italy, 2023 12% (ve)	£39
Gérard Bertrand Gris Blanc Organic, Occitanie, France, 2023 13% (ve)	£47.50
Château d'Esclans Whispering Angel Rosé, Provence, France 2023 13.5% (ve)	£77

DESSERT WINES

La Fleur d'Or, Sauternes, Bordeaux, France, 2021 (375ml) 13.5% (ve)	£52
Tokaji Szamorodni, Zsirai Winery, Hungary, 2020 (500ml) 13.5% (ve)	£64
Ferreira LBV Port, Porto, Portugal, 2020 (750ml) 20.5% (ve)	£69

BEER AND CIDER

Peroni Nastro Azzurro, Italy	£6
Toast Session IPA	£6
Aspall Norfolk Cider	£6

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DRINKS LIST

SPIRITS

WHISKEY

Johnnie Walker Red Label	£10.00
Jack Daniels	£10.00
Jameson Irish Whiskey	£10.00
Chivas Regal 12yo	£11.00
Johnnie Walker Black Label	£11.00
Woodford Reserve	£170.00
Glenfiddich 12yo Special Reserve	£170.00
Dalwhinnie 15yo	£190.00

GIN

Tanqueray Dry gin	£10.00
Hendricks Gin	£11.00
Sipsmith London Dry Gin	£11.00
Chase Rhubarb & Apple	£12.00
Tanqueray No. 10 Gin	£13.00
Silent Pool Gin	£180.00
Searcys Gin	£140.00
Monkey 47 Dry Gin	£170.00
Tanqueray Dry gin	£10.00
Hendricks Gin	£11.00

VODKA

Ketel One	£10.00
Sipsmith	£10.00
Chase Potato Vodka	£11.00
Ciroc Vodka	£150.00
Grey Goose	£180.00

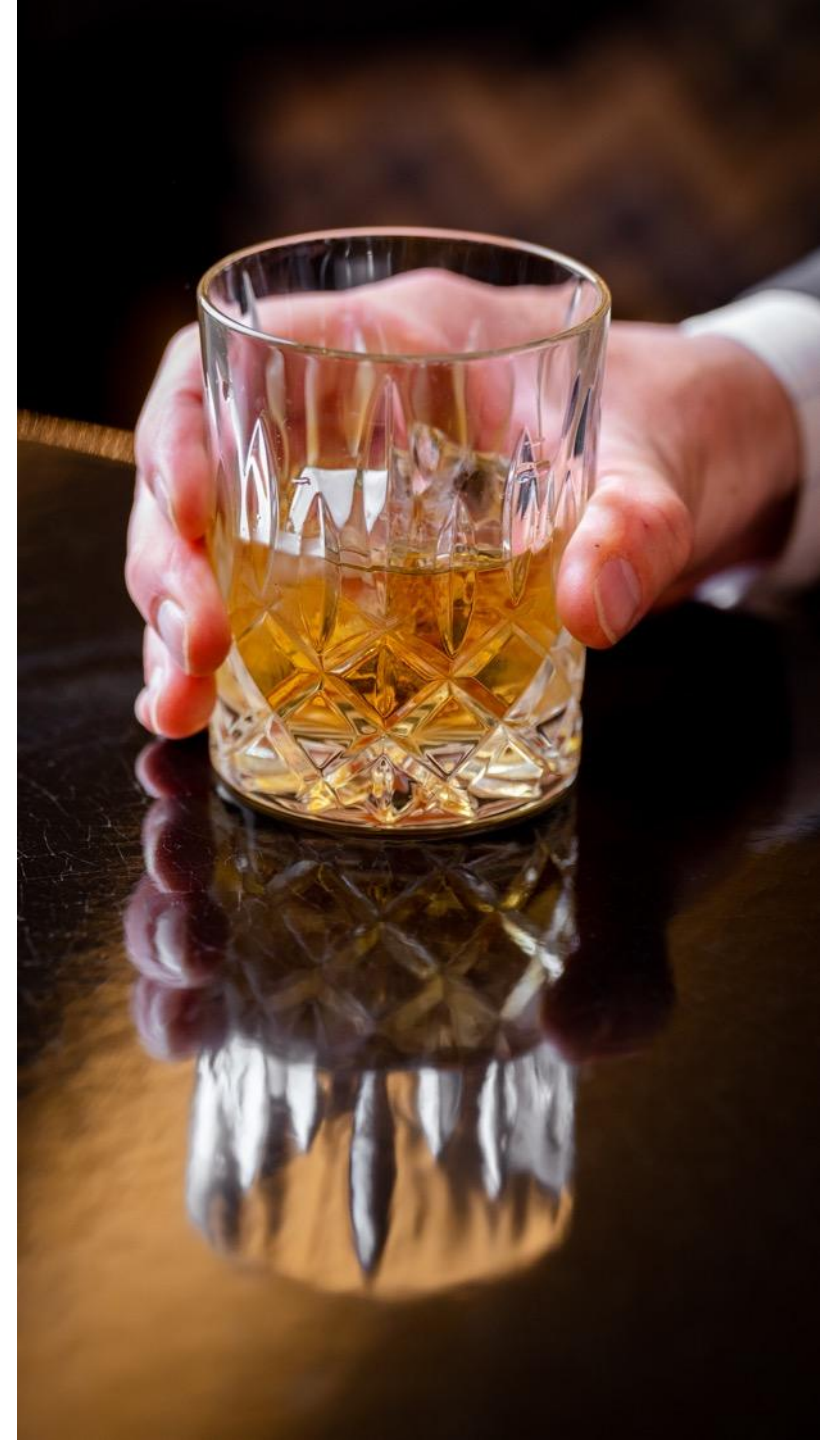
RUM

Captain Morgan White Rum	£10.00
Havana Club Anejo Especial	£10.00
Goslings Black Seal Rum	£10.00
The Kraken Black Spiced Rum	£10.00
Don Papa Rum	£11.00
Diplomatico Reserva Exclusiva Rum	£160.00

TEQUILA

Olmecca Tequila Silver	£190.00
Olmecca Tequila Repasado	£11.00
Patron Reposado	£10.00
Patron Silver	£11.00

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DRINKS LIST

SPIRITS

BRANDY

Hennessy VS	£270.00
XR Henry de Querville Calvados	£240.00
Hennessy VSOP	£13.00
Martell Cordon Bleu	£11.00

NON-ALCOHOLIC

Soft drinks	£3.50
Juices	£3.50
Peroni Libera 0.0%	£3.50
Wild Life Botanical Sparkling Blush 0.5% (classed as alcohol-free) (ve)	£50
Wild Idol, Rosé Sparkling Wine 0.0% (ve)	£68

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COCKTAILS

Our drinks list has been carefully selected by Searcys experts.

Choose up to three cocktails/mocktails per event.

Minimum pre-orders

10 per cocktail/mocktail required

NON-ALCOHOLIC COCKTAILS

Shirley Temple (ve)

Grenadine, ginger ale, raspberry soda, fresh lemon, blood orange, bitters

Elderflower Spritz (ve)

Elderflower, lemon, syrup

Pentire Coastal Spritz (ve)

Pentire Coastal, light tonic, grapefruit

COCKTAILS

£15 per cocktail

Aperitivo Spritz (ve)

Aperitivo, sparkling wine, soda

Hugo Spritz (ve)

Sapling gin, sparkling wine, elderflower, lemon, soda

Rum Punch (ve)

Two Drifters Signature rum, pineapple, passion fruit, ginger, bitters

Pear & White Tea Fizz (ve)

Sapling Vodka, Kanpai sake, pear, white tea, lemon, soda

Paloma (ve)

Los Arcos, grapefruit soda, citrus, Halen Môn salt

Spicy Tommy's Margarita

Los Arcos, chilli, lime, agave nectar

Negroni

East London gin, Campari, sweet vermouth

Espresso Martini (ve)

42 Below Vodka, coffee liqueur, coffee, sugar syrup

Passion Fruit Martini (ve)

Vanilla vodka, passion fruit liqueur, lime juice





DRINKS PACKAGES

HOUSE WINE PACKAGE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022
Côtes de Gascogne, Maison Belenger, South West, France, 2023
Peroni Nastro Azzurro, Italy
Peroni Libera 0.0%, Italy
Toast Session IPA
Juices
Soft drinks

£22 per person for one hour
£40 per person for two consecutive hours
£55 per person for three consecutive hours

GOLD PACKAGE

Beaujolais-Villages, Vigne de 1951, Lucien Lardy, France, 2022
Gérard Bertrand Heritage Chardonnay, Occitanie, France, 2023
Peroni Nastro Azzurro, Italy
Peroni Libera 0.0%, Italy
Toast Session IPA
Juices
Soft drinks

£32 per person for one hour
£58 per person for two consecutive hours
£84 per person for three consecutive hours

PLATINUM PACKAGE

Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France, 2019
Viñabade Albariño, Rías Baixas, Galicia, Spain, 2023
Peroni Nastro Azzurro, Italy
Peroni Libera 0.0%, Italy
Toast Session IPA
Juices
Soft drinks

£37 per person for one hour
£68 per person for two consecutive hours
£105 per person for three consecutive hours

ENGLISH SPARKLING WINE PACKAGE

Searcys Classic Cuvée, Brut NV
Wild Idol Alcohol-Free Sparkling Wine

£33 per person for one hour

CHAMPAGNE PACKAGE

Searcys Selected Cuvée, Brut, NV
Wild Idol Alcohol-Free Sparkling Wine

£35 per person for one hour

SPIRITS PACKAGE

Single measures, served with a mixer Served alongside drinks package

£10 per person for one hour



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BY SEARCYS

*Make it Special.
Make it Searcys.*



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