



HOSPITALITY MENUS SPRING SUMMER 2022

SAVOY

LONDON

PLACE

EST-1847
SEARCYS
LONDON



VENUES FROM: **IET**

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT WITH THE SAVOY PLACE



Choose from our range of dining menus and packages –from small meetings and intimate dinners to large banquets or parties. With an unwavering attention to quality and service, our team of chefs is committed to showcasing the best seasonal produce from the British Isles in delicious and memorable dishes. Paired with a hand-picked selection of wines, and perhaps welcomed by a glass of Searcys' very own Cuvée Champagne, your guests will be in for a treat.

On behalf of everyone, we look forward to welcoming you to the Savoy Place and delivering the perfect event.

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Our talented Searcys chefs don't compromise on flavours to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well-balanced lifestyle.

SWAPS

Swap your biscuit breaks for something healthier at no extra charge.

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low-fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.



SUPERFOODS ARE SWEEPING THE NATION

Our chefs keep up with the latest trends, look out for berries, açai, broccoli and other such ingredients featured in our dishes, which are rich in vitamins, minerals and antioxidants.

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

Choose low-fat dairy options as part of our healthier lifestyle choices.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.

Our grains are high in fibre with slow releasing energy to keep you fuller for longer.

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SUSTAINABILITY PLEDGES

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FOOD



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



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



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



All our teas are ethically and responsibly sourced



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k for the charities and communities we operate in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



inspiring a future beyond homelessness

Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community

EQ MENU OPTIONS

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Globally we eat too much meat and the environmental consequences are devastating and unsustainable. We have developed Food Equilibrium (Food EQ) to address this issue. It involves reducing the amount of meat protein within a dish, without sacrificing flavour or denying even the hardest meat-eater complete satisfaction. The following options are not exhaustive and are available to replace either individual dishes or entire menus should you require.

BREAKFAST ITEMS £3.00 each (minimum number 20)

Beetroot and Granny Smith apple power shot (ve)
Maple glazed nut flapjack (gf) (v)
Coconut, lime and soya yoghurt, charred pineapple (ve)
Wholegrain banana and blueberry muffin (v)

BREAK CAKES £3.00 each (minimum number 20)

Yoghurt and cranberry traybake (v)
Raspberry and coconut slice (v)
Orange and almond cake (ve) (gf)

SANDWICHES £16.50 per person

Roasted vegetables, rocket and sunblush tomato, multi-seed baguette (ve)
Moroccan spiced vegetables, tender leaf spinach, and soya and mint yoghurt, spinach wrap (ve)
Falafel, roasted butternut squash and hummus, ciabatta (ve)

BOWL FOOD £6.00 each (minimum number 20)

Sweet potato katsu (v)
Beetroot risotto, charred asparagus and courgette (ve)
Herb gnocchi, baby spinach, heritage tomato, salsa verde (v)

BUFFET OPTIONS £31.50 each

Charred courgette, chickpeas, red onion salsa (ve) (gf)
Smoked seitan, parsley fregola (ve)
Black bean, spiced aubergine, coriander and coconut broth (ve) (gf)
Wilted Wakefield cabbage, onion seeds (ve) (gf)
Saffron infused couscous (ve) (gf)
Quinoa, spinach and roasted squash salad, toasted walnuts (ve)

PLATED MENU £54.00 for 3 courses

STARTER

Farro, roast butternut squash, charred broccoli and whipped orange tofu (ve)
Wild mushroom consomme, truffle girolles, peppercorn crisps (v)

DINNER MENU MAINS

Saffron spelt risotto, burnt onions, pickled celery, and oat granola (ve)
Roasted cauliflower, curry emulsion, herb bulgur wheat (v)

DESSERTS

Quinoa pudding, coconut and mango sorbet, cacao sauce and tuille (v)
Pimm's jelly and cucumber sorbet
Avocado and chocolate mousse, citrus compote (v)

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BREAKFAST

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BREAKFAST

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HEALTHY BREAKFAST

(minimum number 20)

Bircher muesli (v)	£3.00
Greek yoghurt, pecan and almond granola (v)	£3.50
Tropical fruit skewer – two per person (ve)	£3.50
Cucumber, spinach and ginger smoothie (v)	£3.00
Oat porridge, cinnamon, apple (v)	£3.00
Breakfast muffin (v)	£3.00

SEARCYS ADDITIONS

Açaí, banana and berry pot (v)	£3.00
Yoghurt and cranberry traybake (v)	£3.00
Fruit and coconut flapjack (v)	£3.00
Vegan bran apple muffin (ve)	£3.00
Soya and chia seed yoghurt, mango compote (v)	£3.00
Kombucha shots (ve)	£3.00
Yacón root muesli and natural yoghurt	£3.00

BREAKFAST ON THE GO

BREAKFAST ROLLS

Bacon sourdough	£5.25
Lincolnshire sausage sourdough	£5.25
Free-range egg sourdough (v)	£5.25
Avocado, roast tomato sourdough (ve)	£5.25

OPTIONS

Portobello mushroom and spinach sourdough (v)	£8.00
Breakfast bowl, giant beans, crispy chorizo, smoked pancetta and scrambled egg with rapeseed sourdough	£10.00
Protein bowl, smashed avocado, smoked salmon and poached egg with chilli (gf)	£9.00
Smoked bacon, mature cheese and tomato relish sourdough toastie	£7.00
Grilled Portobello mushroom, mature cheese and Marmite sourdough toastie	£7.00

ENGLISH AND CONTINENTAL BREAKFAST

Full English breakfast £15.00

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, butter, preserves and marmalade, Extract tea, Extract coffee and orange juice

Vegan breakfast (ve) £15.00

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly-baked bread, preserves, marmalade, Extract tea, Extract coffee and orange juice

Simple continental breakfast £11.50

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, Extract tea, Extract coffee and orange juice (v)

Deluxe continental breakfast £12.50

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Extract tea, Extract coffee and orange juice (v)

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REFRESHMENT BREAKS

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REFRESHMENT BREAKS

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BEVERAGES

Fairtrade tea and coffee	£3.00
Filtered still water/sparkling water	£2.95
Orange, apple or cranberry juice (per ltr)	£5.00
Sparkling elderflower (750ml bottle)	£8.00

PACKAGES

Searcys coffee, tea with biscuit	£4.10
Searcys coffee, tea and cake bites	£4.30
Searcys coffee, tea and pastries	£5.00
Continuous tea and coffee	£17.50
Coffee and Tea served continuously over an 8 hour period with 3 servings of treats	

BREAKFAST ROLLS

Bacon sourdough	£5.25
Lincolnshire sausage sourdough	£5.25
Free-range egg sourdough (v)	£5.25
Avocado, roast tomato sourdough (ve)	£5.25

HEALTHY SWAPS

Swap 50% of your bites for one

Ginger, carrot and lemon power shot (ve)
Yoghurt and cranberry traybake (v)
Fruit and coconut flapjack (v)
Soya and chia seed yoghurt, mango compote (v)
Vegan bran apple muffin (v)
Kombucha shots (ve)

JUICE AND SMOOTHIE OPTIONS

@ £9.50 per litre

Apple, carrot and ginger juice
Apple, beetroot and mint juice
Carrot and apple juice
Kale, cucumber and apple juice
Mix berry banana smoothie
Spinach and pineapple juice
Rhubarb and banana smoothie
Melon, raspberry and lime juice
Apple, spinach and ginger juice
Cucumber, spinach and ginger juice
Apple and pear juice
Freshly squeezed orange juice

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SANDWICHES

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SANDWICHES

SPRING SUMMER 2022

EXECUTIVE SANDWICH MENU £24.50 per person

Chef's selection of six sandwiches to include meat, fish and veggie options, with salad, crisps, dessert*, tea, coffee and cordial.

Gluten Free and vegan sandwiches available on request.
Maximum number 180.

A selection of freshly cut sandwiches on artisan breads, brioche, rosemary focaccia, mixed wraps, nigella seed loaf and bagels.

*Chef's desserts 50% and fresh fruit platter 50%



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HALF AND HALF

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VENUES FROM: **IET**

HALF AND HALF

SPRING SUMMER 2022

£28.00 per person, maximum number 180

Chef's choice of 5 sandwiches, plus your choice of 3 finger items

The menu also includes Fairtrade tea and coffee

Under 10 covers will be chef's choice

Extra items £4.00 per person

COLD

Sweetcorn, feta, cherry tomato, red onion and basil salad (gf, v)

Crayfish, dill and cream cheese quiche

Tomato, basil and buffalo mozzarella, toasted pinenuts and balsamic reduction (gf, v)

Asparagus, pea and parmesan puff pastry tart (v)

Searcys smoked salmon skewer, wasabi mayonnaise (gf)

Caramelised red onion and beef sausage roll with pistachio and dukka

HOT

Sun blush tomato, parmesan arancini, rocket pesto (v)

Lamb kofta slider, red cabbage slaw

Smoked mac and cheese bite, tomato chilli jam (v)

Grilled herb, courgette, pepper and mushroom skewer, aioli (v)

Rosemary black tiger prawn and mango

Harissa chicken, mint and cucumber yoghurt (gf)

DESSERTS

Dark chocolate torte, pistachio cream (v)

Fruit skewers, summer berry sauce (ve)

Lemon posset, marinated strawberries, mint cress (gf, v)

Raspberry and mascarpone cheesecake, amaretti crumb and toasted almonds

Blueberry Eton mess (gf)

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SEARCYS PLOUGHMAN'S LUNCH

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SEARCYS PLOUGHMAN'S LUNCH

SPRING SUMMER 2022

£22.00 Per Person (minimum number 10)
(maximum number 180)

The menu also includes Fairtrade tea and coffee

Searcys smoked salmon skewer, lemon creme fraiche (gf)

Confit chicken and tarragon sausage roll,

Smoked cheese and red onion quiche (v)

Confit shin of beef fritter, piccalilli

Artisan breads

Celery and carrot sticks (gf)

Pickled onions

Branston pickle

Boiled eggs (gf)

Baby gem, cherry tomato, red onion & radish (gf)

Red cabbage slaw (gf)

Fruit salad



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SUMMER SEASONAL MENU

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SUMMER SEASONAL MENU

SPRING SUMMER 2022

Both menus served with artisan breads, buns, sauces and house dressings (Minimum number 25)

MENU 1 £35.00

Jerk chicken fillet burger burnt corn salsa and red cabbage slaw.
Cumberland sausage, sage caramelised onions
Paprika glazed vegetable kebab, soy yoghurt mint dressing (ve, gf)
Classic Caesar salad
Couscous, cherry tomato, sultana, honey, coriander dressing (ve)
Vegan carrot cake (ve)
Chocolate, raspberry trifle

MENU 2 £45.00

Minted lamb kofta burger, raita, pomegranate and pickled red cabbage
Teriyaki & sesame seed salmon cooked in foil (gf)
BBQ pulled pork shoulder, chicory and crumbled Colston Bassett
Garlic mushroom and rosemary brochette (ve, gf)
Baby gem, radish, carrot and daikon (ve)
Beef tomatoes, red onion and rocket (ve)
White chocolate & strawberry cheesecake
Mini lemon meringue pie



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FORK BUFFET

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VENUES FROM: **IET**

FORK BUFFET

SPRING SUMMER 2022

£34.50 per person (minimum number 25)

Please select one menu for all guests and one dessert from the selection below

Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

Seated supplement £5.50

MENU A

Hot

Rosemary marinated Welsh lamb shoulder, preserved lemons, kalamata olives (gf, df) Charred courgette, basil and ricotta cannelloni (v)

Baked seatrout, pickled fennel, sauce verge (gf)

Steamed Anya potato, spring onions and chives (gf, df)

Seasonal leaves, sea salt baked croutons, sliced beef tomatoes and avocado oil

Cucumber, dill and mint salad (gf)

OR

Cold

Baked gammon, mustard fruits, gentleman's relish

Poached salmon, hollandaise

Chargrilled ratatouille vegetables, lemon thyme, baba ghanoush and hummus (ve)

Anya potato, creme fraiche, spring onion and chives (v)

Seasonal leaves, sea salt baked croutons, sliced beef tomatoes and avocado oil (v)

Cucumber, dill and mint salad (gf)

Dessert

Strawberry Cheesecake 50% (v)

Fresh Fruit 50% (ve)

MENU B

Hot

Saute beef meat balls, Dijon mustard, capers, shallots, tarragon cream sauce

Artichoke and brie risotto cake, roasted peppers and courgette (v)

Grilled salmon, spinach, blistered peppers, herb oil (gf)

Braised basmati rice (v)

Heritage carrot, curly endive & poppy seed salad, honey and citrus dressing (gf)

Garden salad, celery, radish & house dressing (v)

OR

Cold

Garlic grilled Norfolk chicken, cumin scented aubergine, coriander yoghurt

Teriyaki salmon, flash fried Chinese cabbage

Grilled courgette, pepper & minted pea frittata & wild rocket (gf, v)

Heritage carrot, curly endive & poppy seed salad, honey and citrus dressing (v)

Garden salad, celery, radish & house dressing (v)

Dessert

Chocolate Mousse 50% (v)

Fresh Fruit 50% (gf)

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VENUES FROM: **IET**

FORK BUFFET

SPRING SUMMER 2022

£34.50 per person (minimum number 25)

Please select one menu for all guests and one dessert from the selection below

Served with bread and butter, olive oil and balsamic vinegar as appropriate. Seasonal fresh sliced fruit.

Seated supplement £5.50

MENU C

Hot

Malaysian chicken casserole, ginger chilli, coconut and coriander (gf, df)
Chickpea, aubergine and lentil curry, green beans and broad beans (gf, df, ve)
Searcys smoked salmon fishcake, watercress sauce
Coconut pilaff rice (ve)
Green apple and fennel slaw (v)
Watercress, radicchio, lamb's lettuce, pickled red onions and black onion seeds (gf, v)

OR

Cold

Confit duck rilette, apple and fennel slaw
Cherry tomato, caramelised red onion & Neal's Yard cheddar cheese quiche (v)
Searcys smoked salmon, blini, sour cream, pickled shallots, capers, chives
Greek salad (v)
Watercress, radicchio, lamb's lettuce, pickled red onions and black onion seeds (v)

Dessert

Lemon Meringue Tart 50% (v)
Fresh Fruit 50% (ve)

MENU D

Hot

Confit duck croquettes, roasted chorizo compote
Grilled mackerel, crushed horse radish potatoes, tomato salsa (gf)
Baked aubergine, ricotta, zucchini, pea lasagne (v)
Parmenter potatoes (v)
Cucumber, red onion and mint yoghurt (v)
Fennel spiced potato salad (v)

OR

Cold

Roast Hereford beef, whipped horseradish cream (gf)
Caramelised red onion and golden cross goats cheese tarte tartan (v)
Cured salmon gravlax, pickled shallots, baby gem and orange (gf)
Cucumber, red onion and mint yoghurt (v)
Fennel spiced potato salad (v)

Dessert

Blueberry Eton Mess 50% (v)
Fresh Fruit 50% (ve)

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SUMMER CANAPES

SPRING SUMMER 2022



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SUMMER CANAPES

SPRING SUMMER 2022

Client's choice | 4 canapes £14.00 | 6 canapes £21.00 | 8 canapes £28.00 | 10 canapes £35.00

Chef's choice | 4 canapes £12.60 | 6 canapes £18.90 | 8 canapes £25.20 | 10 canapes £31.50

Chef's choice of the menu for groups under 20 guests

MEAT

Cold

Smoked chicken Caesar, quail egg, anchovies & parmesan

Duck rilette, grape chutney and toasted brioche

Parma ham, Capricorn goat's cheese, wild rocket (gf)

Rare roasted sirloin, Colston Bassett, onion seed croquette

Hot

Baked new potato, confit lamb shoulder, spring onion (gf)

Beef slider, smoked apple wood cheese, tomato and aioli

Hoisin duck croquette, sesame seeds and pickled cucumber

Soy glazed confit pork belly, chilli and maple syrup (gf)

FISH

Cold

Searcys smoked salmon, grilled asparagus, chive creme fraiche blini

Cornish crab, avocado, tomato on rye

Tea-smoked trout, creamed horseradish cone

Prawn Marie Rose, cucumber cup, smoked paprika

Hot

Thai Cornish crab cake, sweetcorn, pimento salsa

Breaded sole fillets, straw potatoes, balsamic mayonnaise

Coconut coated Black tiger prawn, curry mayonnaise

Teriyaki salmon, pickled cucumber, sesame seeds (gf, df)

To help us reduce our food waste and impact on the environment, we are promoting a chef's choice range of menus which will enable our team to make best use of seasonal local ingredients whilst reducing waste. This will provide delicious dishes for your guests in a sustainable way. For supporting our sustainable efforts, we have lowered the costs of these menus as an incentive.

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SUMMER CANAPES

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Chef's choice | 4 canapes £12.60 | 6 canapes £18.90 | 8 canapes £25.20 | 10 canapes £31.50

Chef's choice of the menu for groups under 20 guests

VEGETARIAN

Cold

Beetroot macaroon, whipped golden cross goat's cheese and chives

Moroccan sweet potato, feta, fig, pomegranate and balsamic

Herb shortbread, whipped ricotta, red onion jam

Cucumber cup, whipped feta, kalamata olive, tomato (gf)

Hot

Red onion and Colston Bassett croquette and onion seeds

Pea, mint and feta arancini, red pepper jam

Garlic roasted button mushroom brochette (gf)

VEGAN

Cold

Rainbow rice paper rolls, sweet chilli sauce

Grilled courgette, kalamata olive tapenade, marinated tofu and dill (gf)

Onion seed cracker, tomato relish, toasted pine nut and basil

Whipped cashew nut, red pepper salsa blini

Hot

Buffalo cauliflower wings, harissa vegan mayo and sesame seeds

Vegan parmesan pastry wrapped asparagus, aioli

Seitan satay, peanut satay sauce (gf)

Sweet potato fritters, guacamole

DESSERTS

Salted chocolate tart and pistachio (v)

Raspberry and white chocolate meringue (v)

English strawberry and lemon curd cone, mint cress (v)

Peach Melba macaroon (v)

Blueberry meringue pie (v)

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BOWL FOOD

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BOWL FOOD

SPRING SUMMER 2022

Client's choice | 4 bowls £22.50 | 6 bowls £33.50 | 8 bowls £44.50 | 10 bowls £55.00 | Additional bowl £5.50

Chef's choice | 4 bowls £20.25 | 6 bowls £30.15 | 8 bowls £40.00 | 10 bowls £49.50

Chef's choice of the menu for groups under 20 guests

MEAT

Cold

Smoked chicken Caesar salad, quail egg and anchovies

Hertfordshire beef salad, noodles, spring onion, ginger, toasted sesame seeds

Pressed ham hock, piccalilli, green apple

Rillettes of confit duck, hoisin sauce, cucumber, spring onion wrap

Hot

Lamb kofta slider, cucumber and mint yoghurt

Beef massaman curry, coconut rice (gf)

Buttermilk chicken, sweetcorn relish

Confit duck croquette, oriental sauce, sweet chilli slaw

FISH

Cold

Searcys smoked salmon, pickled cucumber and horseradish (gf)

Cornish crab, avocado, cherry tomato and gazpacho (gf)

Coriander roasted sea trout, truffle potato, creamed horse radish (gf)

Atlantic prawns, Marie Rose sauce, shredded baby gem, smoked paprika

Hot

Breaded sole fillets and salmon, fat chips, balsamic mayonnaise

Cornish crab and saffron arancini, cherry tomato compote, basil crisp

Tarragon and shallot roasted salmon fillet, crushed new potato and hollandaise (gf)

Grilled seabass, confit roma tomato, sage and tapenade fritter, salsa verde

To help us reduce our food waste and impact on the environment, we are promoting a chef's choice range of menus which will enable our team to make best use of seasonal local ingredients whilst reducing waste. This will provide delicious dishes for your guests in a sustainable way. For supporting our sustainable efforts, we have lowered the costs of these menus as an incentive.

EST-1847
SEARCYS
LONDON



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SAVOY

LONDON

PLACE

VENUES FROM: **IET**

BOWL FOOD

SPRING SUMMER 2022

Client's choice | 4 bowls £22.50 | 6 bowls £33.50 | 8 bowls £44.50 | 10 bowls £55.00 | Additional bowl £5.50

Chef's choice | 4 bowls £20.25 | 6 bowls £30.15 | 8 bowls £40.00 | 10 bowls £49.50

Chef's choice of the menu for groups under 20 guests

VEGETARIAN

Cold

Asparagus and summer bean salad, rocket, parmesan (gf)

Watermelon, peach and feta with mint, basil and balsamic reduction (gf)

Orzo, charred courgettes, peppers, sun blushed tomatoes

Roasted broccoli, toasted pinenuts, rocket dressing, farro and blistered bell peppers

Hot

Pea, mint and feta arancini

Indian coconut vegetable curry, pilaff rice (gf)

Aubergine and goat's cheese torteloni, fine ratatouille and parmesan foam

Smoked paprika sweet potato, red onion and rosemary press (gf)

VEGAN

Cold

Black bean, mango, red cabbage, cherry tomato salad, coriander and lime dressing (gf)

Chimichurri summer vegetable bowl

Grilled cauliflower, summer salad, black rice, mint and coriander oil (gf)

Fusilli, spinach pesto, cherry tomatoes, kalamata olives

Hot

Five bean chilli, wild rice, crispy shallots

Sweet potato falafel, roasted pimento couscous, coconut and mint yoghurt

Aubergine, spinach and vegan parmesan cannelloni, la peperonata sauce

Cumin roasted carrot and chickpea curry, pilaff rice (gf)

DESSERTS

Strawberry Eton mess, basil crisps, shortbread crumb (v)

Milk chocolate torte, Baileys cream, hazelnut crackle (v)

Raspberry and white chocolate cheesecake, amaretti biscuit (v)

Lemon posset, blueberry compote, brandy snap (v)

Sticky toffee pudding, caramel sauce (v)

Brioche bread and butter pudding (v)

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VENUES FROM: **IET**

FORMAL DINING MENU

SPRING SUMMER 2022



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175
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VENUES FROM: **IET**

FORMAL DINING MENU

SPRING SUMMER 2022

2 course £43.00 per person | 3 course £54.00 per person

Menu includes dinner roll, tea, coffee and petit fours

Minimum number 20

STARTERS

Searcys smoked salmon, quail egg, green apple, wasabi, baby gem

Confit duck and chicken terrine, gooseberry, puffed buck wheat

Grilled English asparagus, crispy hen egg, tomato, balsamic, chives

Pressed smoked chicken, mango, vanilla creme fraiche and toasted onion seeds (gf)

Carpaccio of Hereford beef, onion cream, heritage radishes, broad beans, mustard leaf

Ravioli of goat's cheese, asparagus, peas, broad beans, chives

Cornish crab, Roma tomato, avocado, blistered red peppers, charred scallions, pink grapefruit dressing (gf)

Heirloom cherry tomato, vegan mozzarella, wild rocket, pesto, toasted pinenuts, aged balsamic (gf, ve)

Pressed chargrilled aubergine, pepper and courgette terrine, onion chutney, bagel crisp (ve)

MAIN COURSES

Seabream dill crushed Ayna potatoes, creamed sweetcorn chowder, spring onion, chives

Garlic lamb rump, chargrilled ratatouille vegetables, rosti, red wine jus

Asparagus and ricotta tortellini, sage butter, fried crumb, oven dried tomatoes

Corn fed chicken, fondant, asparagus, pancetta, broad bean, minted pea saute (gf)

Herbed cod loin, roasted heritage potato, artichoke, fine beans, chive creme fraiche

Pan-fried salmon, saffron pan-fried potato, spinach, vine tomato sauce (gf)

Pressed rib of beef, roasted field mushroom, spinach, truffle polenta chips, bearnaise

Pressed pork belly, roasted broccoli, apple puree, sage cream sauce (gf)

Chargrilled aubergine, courgette and tomato tart, baked smoked vegan cheese, rocket, balsamic reduction (ve)

Roasted fennel, spinach and parmesan arancini, roasted cherry tomato, garlic mayonnaise (v)

DESSERTS

Salted caramel chocolate tart, Baileys parfait, caramel tuile (v)

Mango and coconut mousse, Italian meringue, kiwi, papaya, strawberries (v)

Dark chocolate fondant, pistachio cream, hazelnut sable (v)

Raspberry, white chocolate cheesecake, shortbread crumb, raspberry sorbet (v)

Strawberry panacotta, meringue shards, basil, lemon (v)

Poached peach, vanilla mousse, raspberries, toasted almonds, shortbread (v)

Blueberry and lemon mille-feuille, caramel, mint (v)

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VENUES FROM: **IET**

FOOD STALLS

SPRING SUMMER 2022



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VENUES FROM: **IET**

FOOD STALLS

SPRING SUMMER 2022

Your selection of two stalls £54.00 per person | Additional stalls are £25.00 per person
Please allow two hours from your access time for set up

FOOD STALL 1

Gruyere cheese beef slider
Breaded jackfruit, tomato relish (v)
Chilli and spring onion crab cake, sweet corn salsa
All with brioche or seeded slider buns, sauces, salads and toppings

FOOD STALL 2

Shredded sweet chilli chicken, sesame seeds, black onion seeds
Ginger, garlic and lemon grass salmon fillet
Hoisin roasted portobello mushrooms (ve)
All with steamed buns, pickled vegetables, fillings, sauces

FOOD STALL 3

Panko breaded chicken and mushrooms, katsu curry sauce, toasted almonds
Red Thai spiced tiger prawn brochette, red Thai curry sauce.
Prawn crackers
Vegetable biryani, vegetable rice (ve)
Garnished with salads, pickles, steamed rice

FOOD STALL 4

Honey roasted ham, piccalilli
Searcys smoked salmon, lemon caper dressing (gf)
Wild mushroom quail egg "scotch egg" (v)
Pork and red onion marmalade sausage roll
Crayfish, dill and cottage cheese tart
Cheese straws, balsamic pickled onion, green salad, slaw and potato salad, artisan breads

FOOD STALL 5

A selection of mini deserts garnished on a table in front of you:
lemon meringue, chocolate torte, macaroons, cheesecake, truffles, choux buns
All garnished with fruit purees, powders and crumb

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VENUES FROM: **IET**



BAR NIBBLES

SPRING SUMMER 2022

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BAR NIBBLES

SPRING SUMMER 2022

Selection of 2 nibble boats £5.50 per person

Sea salted hand-cooked crisps (gf)
Caramelised mixed nuts
Marinated olives, garlic, lemon (gf)
Smoked almonds
Truffle nuts
Vegetable crisps
Japanese rice crackers
Cheese palmiers
Chilli marinated Nocerella olives (gf)
Stuffed pimento peppers
Salted giant corn
Dukka spiced fusilli bites
Wasabi peas
Satay broad beans



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VENUES FROM: **IET**

WINE LIST

SPRING SUMMER 2022



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VENUES FROM: **IET**

WINE LIST

SPRING SUMMER 2022

PROSECCO

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£36.00
Prosecco Treviso, Brut, Adalina, Enrico Bedin, Veneto, Italy, NV (ve)	£37.00

ENGLISH SPARKLING WINE

Harrow & Hope, Brut Reserve, English Sparkling, Buckinghamshire, England, NV	£69.00
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WHITE WINES

The IET Selected White:

Sanziana Pinot Grigio, Recas Cramele, Romania, 2020 (ve)	£27.00
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The IET Selected Premium White:

Puertas Antiguas Viognier, Central Valley, Chile, 2021 (ve)	£29.00
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Pinot Grigio, Vinuva, Organic, Sicily, Italy, 2020	£26.00
Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia, 2018 (ve)	£37.00
Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand, 2020	£40.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020 (ve)	£33.00
Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020 (ve)	£45.00
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2020 (ve)	£49.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2020	£56.00

RED WINES

The IET Selected Red:

Sanziana Merlot Recas Cramele, Romania, 2018 (ve)	£27.00
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The IET Selected Premium Red:

Afinando Cabernet Merlot, Vinedos Marchigue, Central Valley, Chile, 2018	£29.00
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Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2020	£26.00
Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy, 2020	£28.00
Merlot, Goleta, Central Valley, Chile, 2020	£31.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2020	£34.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019	£36.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018 (ve) Biodynamic (ve)	£40.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 (ve)	£43.00
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2019	£46.00
Pinotage, Simonsig, Stellenbosch, South Africa, 2020 (ve)	£49.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2016	£58.00

ROSÉ WINES

Le Bosq Rosé, Vin de France, Languedoc, France, 2018 (ve)	£25.00
Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée, Provence, France, 2020	£38.00

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VENUES FROM: **IET**

WINE LIST

SPRING SUMMER 2022

CHAMPAGNE

Searcys Brut NV	£57.00
Searcys Brut NV Magnum	£124.00
Moët & Chandon, Brut Impérial, NV (ve)	£79.00
Veuve Clicquot Yellow Label Brut NV (ve)	£79.00
R de Ruinart, Brut, NV (ve)	£79.00
Ruinart, Blanc de Blancs, Brut, NV (ve)	£95.00
Moët & Chandon, Grand Vintage, Brut, 2012 (ve)	£99.00

ROSE CHAMPAGNE

Searcys Rosé, Brut, NV	£60.00
Ruinart, Rosé, Brut, NV (ve)	£99.00

BEERS AND CIDER (330ml bottles)

Freedom Lager	£5.25
Freedom Pale Ale	£5.25
Peroni	£5.50
Estrella	£5.50
Guinness	£5.50
Cider: Aspalls Suffolk Draught	

House Spirits	£5.00
Premier Spirits	£6.00

SOFT DRINKS

Coca-Cola/Diet Coke/Lemonade (200ml)	£2.50
Franklin & Sons tonic/soda water/light tonic/	£2.00
Ginger ale/Ginger beer	£2.00



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VENUES FROM: **IET**

FOOD AND DRINKS PACKAGES

SPRING SUMMER 2022



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FOOD AND DRINKS PACKAGES

SPRING SUMMER 2022

DRINKS PACKAGES

	1 hour	2 hours	3 hours	4 hours
Beer / House wine / Soft drinks	£16.95	£31.95	£37.95	£42.95
Beer / House wine / Soft drinks / Pimm's	£20.95	£36.95	£41.95	£46.95
Beer / House wine / Soft drinks / 1 hour sparkling wine	£24.95	£39.95	£45.95	£49.95
Beer / House wine / Soft drinks / 1 hour house Champagne	£27.95	£42.95	£46.95	£51.95

For receptions over 1 hour substantial catering must be ordered.

Drinks for 2 hours – minimum of 6 canapes

Drinks for 3 hours – minimum 4 canapes and 4 bowls

Drinks for 4 hours – minimum of 4 canapes and 6 bowl foods

ADD CANAPES

4 canapes £14.00 | 6 canapes £21.00 | 8 canapes £28.00 | 10 canapes £35.00.

ADD BOWL FOOD

4 bowls £22.50 | 6 bowls £33.50 | 8 bowls £44.50 | bowls £55.00.

Add nibbles for £5.50 per person.

Dinner drinks package with arrival drinks (1 hour) £36.00

Includes a glass of Searcys Champagne or House cocktails, beer, house wine, soft drinks, ½ Bottle of house wine per person and mineral water.

Dinner drinks package £14.00

Includes ½ bottle of house wine per person and mineral water.



House spirits supplement £4.95 per person per hour

Premium spirits supplement £6.95 per person per hour

Minimum bar spend £500 inc. VAT

We accept debit and credit card payments

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THE GIN EXPERIENCE

£13.50 per person | Minimum number 30

Indulge in the finest gins that Britain has to offer. Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals.

Selection of gins:

Sipsmith | Plymouth Sloe | Hendricks | Bathtub

Gins used within the experience are subject to availability.

THE SPARKLING EXPERIENCE

£24.00 per person | Minimum number 30

Indulge in the finest fizz that Britain has to offer.

Selection of sparkling wines:

Harrow & Hope Brut NV | Searcys Rosé Champagne

One tasting glass of each.

THE CHAMPAGNE EXPERIENCE

£31.00 per person | Minimum number 30

Selection of Champagne:

Searcys Cuvée | Möet & Chandon | Ruinart Brut Rosé

One tasting glass of each.

COCKTAILS

£9.60 each | Choice of 3 £26.00 | Minimum number 30

175 Years Together

Martini Riserva Bitter, Martini Riserva Rubino, Bombay Bramble gin, Marie Brizard Apry liqueur, Prosecco

Amaretto Sour

Beefeater gin, amaretto, angostura orange bitters

Summer Sip

42 Below vanilla vodka, passion fruit, prosecco

Berry Mojito

Barcardi Carta Blanco Rum, creme de cassis, mint, lime juice, soda

Caramel Apple Mule

Vodka, caramel, apple cider and ginger beer

Garden Spritz

Bombay Dry Gin, St. Germain elderflower liqueur, lemon juice, cucumber, soad, thyme

NON-ALCOHOLIC COCKTAILS

Vibrante Spritz

Martini non-alcoholic Vibrante, grapefruit juice, soda water

Elderflower and Apple Fizz

Belvoir Farm Elderflower, cloudy apple, mint leaves, infused water

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