



Winter

BANQUETING
MENU

2022 / 2023

EST. 1847

SEARCYS

LONDON

THESE ARE SUGGESTED MENUS.
IF YOU WOULD LIKE TO ASK US ABOUT
A BESPOKE DISH, PLEASE DO AND WE
WOULD BE HAPPY TO DISCUSS THIS.

STARTERS

Beetroot cured salmon, Heritage beetroots, horseradish crème fraiche, baby watercress, dill oil

Poached rainbow trout, Puy lentils, chorizo, pickled kohlrabi, lemon, marjoram dressing

Pressed smoked mackerel terrine, chive butter, pickled cucumber, black olive crumb, red amaranth cress

Scottish smoked salmon, Devonshire white crab, lemon, avocado puree, radish, shaved fennel, coriander cress

Braised pumpkin fondant, pumpkin puree, pea shoots, toasted pumpkin seeds, sage oil (V)

Charred Kidderton Ash goat's cheese, red pepper puree, toasted brioche, sun blushed tomato, honey salsify, walnut crumble

Pan fried king oyster mushroom, blue cheese, pickled wild mushrooms, sherry vinegar gel, shallot dressing, parsley cress (V)

Pressed chicken and black pudding, anchovy aioli, quail's egg, smoked bacon crumb, parsley oil

Ham hock terrine, pickled cauliflower, English mustard, cornichons



All prices are exclusive to VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef. Menus are subject to change.

0207 248 4704
searcys@vintnershall.co.uk

MAINS

Lake District lamb rump, roast garlic mashed potatoes, heritage beetroots, cavolo nero, rosemary jus

Seared fillet of beef, potato fondant, butternut squash puree, purple sprouted broccoli, Swiss chard, king oyster mushroom, red wine jus (£7 supplement)

Braised ox cheeks, parsnip and potato puree, honey glazed carrots, winter greens, red wine jus

Confit duck leg, roast tomato, smoked bacon, white bean cassoulet, tender stem broccoli, redcurrant jus

Pan fried breast of Guinea fowl, pressed potato terrine, artichoke puree, heritage carrots, chicken jus

Pan fried sea bass, mashed potato, fennel, heritage tomato ragu, dill, crab butter sauce

Baked Atlantic cod, samphire, butter beans, mussels, sorrel cream sauce

Seared Atlantic salmon, crushed new potatoes, tender stem broccoli, saffron butter sauce

Spinach gnocchi, miso butternut squash fondant, cavolo nero, butternut squash puree, sage dressing (v)

Pan roast celeriac, potato fondant, celeriac puree, charred shallots, Hispi cabbage, chive butter sauce (v)

Golden beetroot tart tatin, carrot puree, heritage carrots, tender stem broccoli (v)



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DESSERTS

Chilled dark chocolate fondant, chocolate soil, hazelnut praline cream

Lemon mousse, lemon curd, blueberry gel, pistachio, shortbread crumb

Coffee and cardamon set custard, plum, dark chocolate polenta cake

Clementine curd tart, Italian meringue, cinnamon glazed clementine, white chocolate soil, mint cress

Cinnamon spiced apple creme brulee, apple puree, ginger biscuit

Spiced panna cotta, mulled pears, cranberries, mulled wine gel, shortbread

Amaretto cheesecake, cherries, caramelized almond crumb

Blackberry parfait, meringue, blackberry curd, almond and oat crumble

Salted caramel and chocolate tart pecans, chocolate soil, vanilla crème fraiche

Warm sticky toffee pecan pudding, salted caramel sauce, creme anglaise

Selection of three British cheeses, grapes, celery, artisan crackers, seasonal homemade chutney (£6 supplement)

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Get in touch.

Please contact us for any other catering requirements, we can put together a bespoke quote for drinks receptions, dinners and more.

Alternatively, if you are looking for a venue for your meeting or event we have a range of beautiful spaces at Vintners' Hall. We look forward to speaking to you soon.

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