



the **VIEW**

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

EVENTS HOSPITALITY MENUS
AUTUMN AND WINTER 2024/2025

REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

Organic tea and ethically sourced coffee	£3.40
Organic tea, ethically sourced coffee, and fresh fruit	£4.95
Organic tea, ethically sourced coffee, and biscuit selection	£4.40
Organic tea, ethically sourced coffee, and mini pastries	£6.50
Organic tea, ethically sourced coffee, and homemade cake	£6.70
The View filtered water (750ml)	£3.60
Freshly pressed orange, apple, or cranberry juice (1 litre)	£9.50

FOOD

Mini flowerpot muffins (v)	£4.20
Mini fresh fruit kebabs, raspberry dip (ve) (gf)	£4.20
Homemade cake selection (v)	£4.30
Freshly baked brownies (v) (gf)	£4.30
Multi-seeded flapjack (v)	£4.30
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)	£5.35

HEALTHY SWAPS



Why not swap your biscuit breaks for something healthier at no extra charge?

Add-on to a refreshment break for £2.95

Fruit and vegetable shots (v)	Dried fruit and 70% chocolate nibs (ve) (gf)
Winter 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)	

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

Please choose a bun:

- Smoked bacon, tomato, and cheese bun *or*
- Searcys sausage and black pudding bun *or*
- Open avocado, mushroom, grilled halloumi bagel (v)

Served with chili ketchup in a brioche bun

Organic tea, ethically sourced coffee and freshly pressed orange juice (v)

Breakfast wraps

£14.50

Please choose a wrap:

- 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 fruit compote, 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)

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)

Healthy Station

£18.50

Please select four items:

Soft-boiled eggs, spinach, toasted seeds (gf)

Coconut yoghurt, grilled pineapple, chili (ve) (gf)

Mushroom and vegan cream cheese on rye bread (ve)

Weetabix, banana, and acai smoothie (ve)

Carrot juice, beetroot juice

Sweet breakfast nibbles

£1.45 supplement

*Fancy something sweet add-on
these delicious breakfast nibbles*

Mini waffle, maple syrup and banana (v)

Mini pancakes, golden syrup, blueberries (v)

Mini muffins, smoked soya, maple, blueberries (ve)

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SANDWICH LUNCH

MINIMUM 10 GUESTS

NAMED AFTER RENOWNED SURGEONS

Why not add our new salads to your sandwich lunch?

£3.00 per guest

The Barnard **£20.50**

Selection of sandwiches, crisps, fruit, cake, tea, coffee and water

The Gibbon **£29.25**

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee and water

SAMPLE MENU

Vine tomato, mozzarella, red pepper hummus, basil, rocket, charcoal bun

Line caught tuna, sweetcorn, cucumber, mixed leaves, grilled tortilla wrap.

Grilled Suffolk chicken, vine tomatoes, iceberg, spinach wrap

Sweet potato falafel, hummus, grated carrot, white bloomer

SAMPLE SALADS

PLANT-BASED

RCS grains, barley, faro, red quinoa beets, carrots, seeds, soya beans dressing (ve)

BBQ cauliflower wings, slaw, crispy onions (ve)

Curried lentils, sweet potato, vegetable pakora, vegan mint mayo (gf) (ve)

MEAT

Smoked chicken Caesar salad, sourdough croutons, anchovies

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

Crispy beef, noodles, bok choy, 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)



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FINGER FOOD

MINIMUM 10 GUESTS

£4.20 per guest, per item

PLANT-BASED

COLD

No waste cauliflower salad, couscous, grilled stem, pickled leaves (ve) (gf)

White bean, broad bean, seaweed salad, rice vinegar, coriander (ve) (gf)

Soy and chili grilled tofu, white beans, seaweed salad (ve) (gf)

Parsnip, beetroot, and celeriac bhaji, grilled flatbread, lentils (ve)

HOT

Cauliflower cheese, vegan mozzarella, mustard sauce (ve) (gf)

Basil and ginger kofta, flatbread, spring onions, avocado (ve)

Vegetable kebab, black olive mayo (ve) (gf)

Vegan slider, smoked paprika mayo, gherkin, tomato (ve)

MEAT, FISH AND VEGETARIAN

COLD

Poached Fenland beetroot, Cornish yoghurt, toasted pumpkin seeds salad (v) (gf)

Goat's cheese and beetroot on toast, toasted seeds (v)

RCS grain salad, soya beans, celeriac, carrots, boiled quail eggs (v)

Smoked chicken, lettuce, tender stem, bulls blood salad, caper dressing (gf)

Searcys sausage roll, pickles, English mustard

Basil yoghurt chicken skewer, tomato salsa (gf)

Marinated sashimi-grade tuna, rice noodles, soy lemon dressing (gf)

Grilled squid, peppers, capers, sourdough croutons, anchovies, rice wine vinegar

Cornish mackerel, new potato and spring onion salad (gf)

HOT

Potato, and onion frittata, red pepper yoghurt (v) (gf)

Crispy vegetables, rocket, baby mozzarella, pesto (v) (gf)

Korean chicken slider, kimchi, wasabi mayo

Crispy Suffolk pork, apple, celeriac, walnut salad (gf)

Harissa Suffolk lamb fritter, mint cumin yoghurt Chalk

Stream Farm trout and dill fish cake, lemon mayo Shetland salmon skewer, capers (gf)

Swordfish and seaweed spring roll, wasabi mayo

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FINGER FOOD

MINIMUM 10 GUESTS

DESSERT

Apple and pear crumble tart, dried cranberries (v)

Bitter chocolate brownie, beetroot gel, cacao nibs (v)

Lemon and lime upside down cheesecake (ve)

Liquorice mousse, pomegranate, toasted coconut (ve) (gf)

Filled doughnut, vanilla custard (v)

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GRAZING STATION LUNCH

MINIMUM 15 GUESTS

Our grazing station lunch is designed for meetings of up to 100 guests and can be enjoyed for up to two hours. This offers the perfect in between: not too light or too heavy. All items are included. Items may change later in the year due to the seasonality of ingredients.

£28.85 per guest

WINTER GRAZING STATION

Broccoli and Oxford Blue cheese tart, rocket, fig chutney (v)

RCS grains salad, radish, soya beans, carrots, boiled egg (v)

Sliced potato bread, Neverland farm butter (v)

Poached beets, soya yoghurt, grilled tender stem, salad (ve) (gf)

Honey roast ham, pickles, celeriac slaw, balsamic onions (gf)

Grilled Cornish mackerel, truffle potatoes, spring onions pickled samphire (gf)

Rhubarb and ginger fool, toasted oats

COLD FORK BUFFET

Select two mains:

- Coronation Suffolk chicken, giant couscous and mint salad **or**
- Poached Chalk Stream Farm trout, beetroot slaw, chive, and lemon mayo (gf)
- Lemon thyme buckwheat ezme, grilled vegetables, salad (gf) (ve)

Coleslaw, sour cherry onions, ripped tarragon (ve) (gf)

Cranberry, apple and chermoula quinoa salad (ve) (gf)

Sliced potato bread, Neverland butter

Island bitter chocolate mousse, orange, burnt white chocolate (ve) (gf)

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FORK BUFFET

MINIMUM 40 GUESTS

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

Includes a selection of organic teas, ethically sourced coffee, and low carbon footprint in-house triple filtered water.

£35.00 per guest for two main courses

£40.00 per guest for three main courses

Choose one buffet option for your group.

PLANT-BASED

Select two mains:

- Aubergine, red onion, and chickpea moussaka, ripped basil (ve) (gf) **or**
- Plant-based 'fish and chips', vegan fish, new potato wedges, caper mayo, burnt lemon (ve) **or**
- Butternut squash and cauliflower madras, lime pickle, poppadom crumb (ve)

Buckwheat, carrot and lemon balm risotto, toasted seeds, herb salsa (gf)

Roasted new potatoes, garlic, thyme, red onion (ve) (gf)

Mixed baby leaves, cider vinegar and aged rapeseed oil dressing (ve) (gf)

Selection of artisan breads, flavoured oil (ve)

Apple and cinnamon fool, lemon thyme crumb (ve) (gf)

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BRITISH CLASSICS

Select two mains:

- Southdown lamb, onion and swede hotpot, mint salsa (gf) **or**
- Shetland salmon and chervil fishcakes, cream spinach, lemon **or**
- Thyme roasted butternut squash, sweet potato, and purple carrot cobbler (gf) (ve)

Roasted parmantier potatoes, onion seeds, ripped parsley (ve) (gf)

Red cabbage slaw, cider vinegar and aged rapeseed oil dressing (ve) (gf)

Whole meal bloomer, English butter

Sticky toffee pudding, caramel sauce (v)

SOUTH ASIAN FAVOURITES

Select two mains:

- Hereford red beef madras, okra, crispy onions, coriander coconut yoghurt (gf) **or**
- Chalk Stream Farm trout tikka, chickpeas, coriander, and lemon dressing (gf) **or**
- Black-eyed beans, cauliflower and heritage carrots korma, flaked almonds (ve) (gf)

Pilaf rose water rice (gf) (ve)

Poppadom, onion bhajis and naan bread (v)

Red onion, tomato, cucumber salad (gf) (ve)

Mango fool, honey, roasted coconut (ve) (gf)





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THE VIEW'S FAVOURITES

Select two mains:

- Hereford red beef lasagna, mozzarella and parmesan crust **or**
- Pollock and Chalk Stream Farm trout fish pie, boiled egg, lemon mash, dill crust **or**
- Butternut squash, sweet potato, purple carrot stew, chimichurri dressing (ve) (gf)

Honey roast carrots, parsnips, ripped chervil (gf) (ve)

Mixed baby leaves, cider vinegar and aged rapeseed oil dressing (gf) (ve)

Selection of artisan breads, English butter (v)

Bramley apple, cinnamon crumble, whipped English cream (gf) (v)

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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, whole meal 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

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EVENING SHARERS

MINIMUM 25 GUESTS

A perfect addition to any evening reception

£14.00 per guest

Add a glass of Searcys Champagne for **£12.50 per guest**

Marinated tomatoes, baby mozzarella, basil (v) (gf)

Crudités, black olive mayo (ve) (gf)

Parmesan and chili straws (v)

Fried giant olives (v)

Whipped English feta, fig compote, bread shard (v)

Anchovies and lemon straws

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CANAPÉS

MINIMUM 15 GUESTS

6 CANAPÉS

£23.80 per guest

8 CANAPÉS

£29.00 per guest

12 CANAPÉS

£36.00 per guest

PLANT-BASED

Fenland beetroot, vegan soya yoghurt and cream cheese buckwheat tart (gf) (ve)

Coronation cauliflower bon-bons, crispy onions (gf) (ve)

Parsnip, celeriac, golden beet bhaji, mint cucumber yoghurt (gf) (ve)

Soy glazed grilled tofu, wasabi, soya bean ketchup (gf) (ve)

Plantain, crispy tikka squash, coriander (gf) (ve)

Bramley apple crumble tart (gf) (ve)

Blackcurrant mousse, bitter chocolate cup, popping candy (gf) (ve)

COLD

Parmesan madeleine, rose ash goat's cheese, poached carrots (v)

English style feta, marinated peppers, crispy cone (v)

London Cured smoked salmon, horseradish blini, cucumber

Cornish crab, seaweed tartare basil tart

Rolled Gressingham duck, orange gel, crispy mushroom (gf)

HOT

Black truffle mac and cheese, parmesan gel (v)

English feta and lemon thyme, beetroot ketchup (v) (gf)

Chicken Caesar beignet, anchovies, crispy bacon, iceberg

Searcys sausage roll, English mustard pickled onions

Baked, smoked haddock and curry leaves tart, Welsh rarebit

DESSERT

Caramelised St Clement's tart, blackberry gel (v) (gf)

Searcys fairtrade coffee macaroon, mascarpone cream (v)

Bitter Islands chocolate brownie, Searcys rum-soaked cherries (v)

Banana bread, Islands chocolate mousse, white chocolate gel (v)

Compressed pear, whipped Oxford Blue, candied walnuts (v) (gf)



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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

£29.00 per guest

5 BOWLS

£33.50 per guest

6 BOWLS

£37.00 per guest

PLANT-BASED

COLD

Poached beetroot, butternut squash, pine nuts, grilled satsumas (gf) (ve)

Grilled purple sprouting broccoli, capers, sourdough (ve)

HOT

Grilled tofu, sushi rice cake, chili soy, crispy onions (gf) (ve)

Marinated tempeh tikka, chickpeas, spices, mango (gf) (ve)

Plant-based fish and chips, crushed peas, triple cooked chips (ve)

DESSERTS

Bramley apple fool, pink peppercorn crumble (gf) (ve)

Burnt lemon curd tart, blackberry jam (gf) (ve)

VEGETARIAN, MEAT AND FISH

COLD

Open celeriac and goat's cheese, apple ravioli, walnut crumb, pickled radish (gf) (v)

Suffolk smoked chicken, burnt sweetcorn, grilled corn muffins

Poached Chalk Stream Farm trout, potted shrimps, pickled cucumber (gf)

Earl grey smoked salmon crumpet, pickled cucumber, horseradish

HOT

Tempeh tikka, onion bhaji, lentils, coconut cumber yoghurt (v)

Black truffle cauliflower cheese fritter, grilled broccoli, parsley oil (v)

Pulled Hereford short rib cottage pie, thyme and smoked applewood mash (gf)

Cornish lobster slider, lobster bisque ketchup
(£2.00 supplement)

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4 BOWLS

£29.00 per guest

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£37.00 per guest

DESSERT

Pear and cranberry mousse, shortbread crumb (ve) (gf)

Islands chocolate orange flowerpot, kumquats (gf)

'Eggy bread' caramelised bananas, crispy hazelnuts

Apple and blackberry compote, pink peppercorn crumble, tonka bean custard

SEARCYS HERO DISHES [Ⓢ]

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions (gf) [Ⓢ]

Toast beer battered pollock, crushed peas, capers, straw potatoes [Ⓢ]

Searcys smoked salmon tartare, black tuile (gf) [Ⓢ]

Whipped Oxford Blue, poached pear, port gel, pumpernickel crumb (v) (gf) [Ⓢ]

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PRIVATE DINING

MINIMUM 20 GUESTS

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients.

**Three courses, including coffee and petit fours
£65.00 per guest**

A choice of the same one dish from each course is required for the whole party.

STARTERS

Poached fenland beetroot carpaccio, compressed granny smith, balsamic ketchup (gf) (ve)

Cauliflower panna cotta, cauliflower couscous, pickled mushrooms, fried cauliflower leaves, cep powder (gf) (ve)

Whipped rose ash goat's cheese, soured apples, caramelised pear, black garlic, basil crumb (v)

Portobello mushroom pâté, crispy artichokes, pickled celeriac, burnt onions, truffle tuile (v)

Searcys London Cure smoked salmon, pickled cucumber, horseradish cream (gf)

Cornish crab tart, pink grapefruit, lemon mayo, pickled radish, baby herbs **(£2.00 supplement)**

Torched Cornish mackerel, poached potato, seaweed tartare, samphire, lemon ketchup (gf)

Pressed Gressingham duck terrine, orange gel, kumquats, fennel, poached quail egg (gf)

MAINS

Wild mushroom buckwheat risotto, spinach, garlic chips, polenta, parsley oil (ve) (gf)

White onion and thyme tart, poached beetroot, salsify, swede, potato nest (ve)

Braised Hereford red beef faggot, truffle rosti poached carrots, parsnips, beef jus (gf)

Roast Southdown lamb rump, fondant potato, crispy cannelloni, cauliflower, tenderstem basil jus gras **(£2.00 supplement)**

Confit Gressingham duck leg, braised cabbage, gratin potato, chili honey sauce (gf)

Poached and roasted Suffolk chicken, chicken leg bon-bons sweet potato, creamed spinach, roasted chicken juices

Searred Cornish cod, lobster and courgette ravioli, braised fennel, crushed potatoes, lobster bisque

Roasted stone bass, mussels, tomato concasse, poached potatoes, celeriac, basil velouté (gf)

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DESSERTS

Blackberry mousse, compressed apple, pear gel, blackberry popcorn (ve) (gf)

Burnt banana fool, caramelised parsnip gel, poached dates, toasted oats (gf) (ve)

Searcys rum baba, gin marinated cherries, vanilla cream, honey tuile (v)

Bitter chocolate custard tart, caramelised figs, crushed pistachio (v)

Lemon curd, crispy basil sponge (v)

Pink peppercorn meringue, raspberry gel

Add an additional cheese course for **£10 per guest**

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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: £17.50 per guest

2 hours: £26.00 per guest

3 hours: £37.00 per guest

UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

1 hour: £22.50 per guest

2 hours: £31.00 per guest

3 hours: £42.00 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**

Cranberry and Aperol Spritz

Aperol, cranberry juice, orange, prosecco, cranberries, orange slices, rosemary sprig

Pomegranate and Rosemary Gin Fizz

Gin, lemon juice, rosemary syrup, pomegranate juice, rosemary sprigs

Winter Sea Breeze

Vodka, grapefruit juice, tonic, pomegranate seeds, mint leaves

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 (50 ml)

House spirits **from £8.50 with mixer**

Premium spirits **from £10.50 with mixer**



All prices are exclusive of VAT at prevailing rate.



DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

ALCOHOL FREE

COCKTAILS

£10.00 per jug

Rosemary and Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and soda water

Winter Spritz

Bitter concentrate, blood orange syrup, soda water

Ginger Basil Grapefruit Mimosa

Grapefruit, grapefruit juice, ginger ale, fresh basil

SPARKLING WINE

Wildlife sparkling wine (bottle)

£28.00

Wild Idol Alcohol-Free Sparkling White

£50.00

Wild Idol Alcohol-Free Sparkling Rosé

£50.00

BEERS

Peroni 0.0% Alcohol-Free (330ml)

£4.50

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

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)	£72.00
Searcys selected Cuvée, Rosé Brut, Champagne	£70.00
Drappier, Carte d'Or, Brut, Champagne	£76.50
Clicquot, Yellow Label, Brut, Champagne	£85.00

WHITE WINE

Flor de Lisboa Branco, Portugal	£28.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£28.00

Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France	£28.00
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Kleine Zalze Cellar Selection Bush Vines, Chenin Blanc, Coastal Region, South Africa	£29.50
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Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£35.00
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Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
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Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
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Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00
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RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy	£28.00
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Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
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Malbec, Portillo, Uco Valley, Mendoza, Argentina	£30.00
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Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
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Veramonte Organic Merlot, Casablanca Valley, Chile	£33.00
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Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
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Cerveles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
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Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France	£55.00
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ROSÉ WINE

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

Early access	from £500 per hour
Extended hire	from £500 per hour
Tablecloth	£10 per cloth
6 Uplighters	for £200
12 Uplighters	for £375
Stage	£450
Pads and pens	£2.50
Flipchart	£25
Manned cloakroom	£200
DJ hire	£750

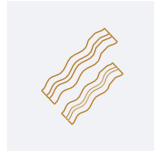
All prices are exclusive of VAT at prevailing rate.



SUSTAINABILITY PLEDGES



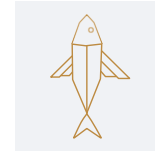
We only source British meat and poultry, and when possible, from regenerative farms.



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.



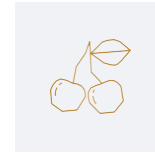
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



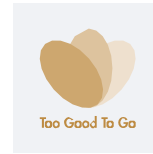
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



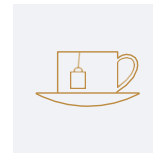
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



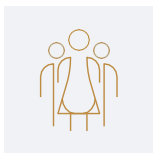
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



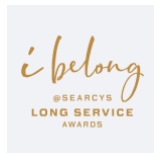
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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

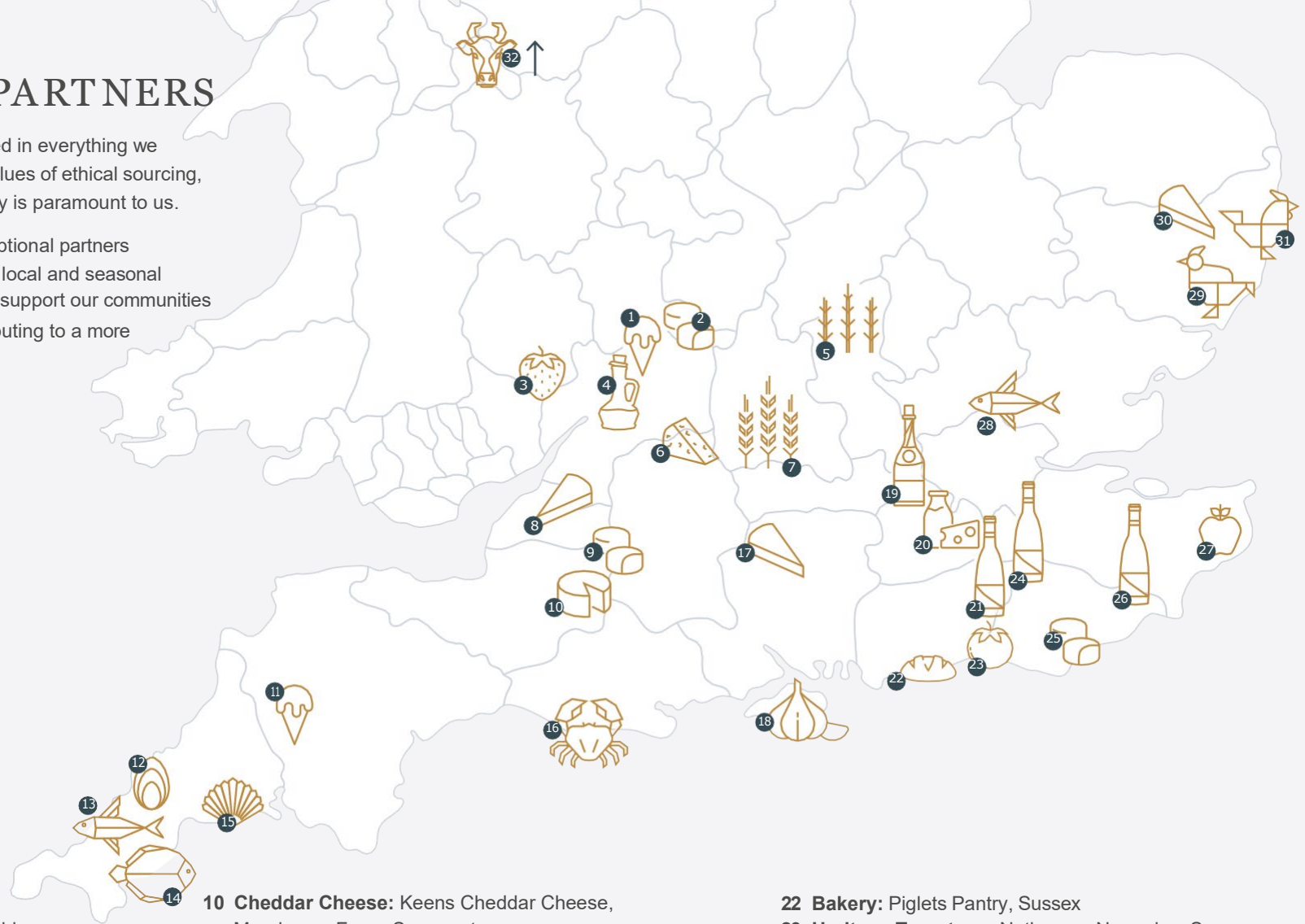
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



1 Ice Cream: Marshfield Ice Cream, Wiltshire

2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire

3 Strawberries: Windmill Hill, Herefordshire

4 Rapeseed Oil: Cotswolds

5 Samphire: Mudwalls Farm, Warwickshire

6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire

7 Flour: Wildfarmed

8 Soft Cheese: Bath Soft Cheese, Somerset

9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset

10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset

11 Ice Cream: Granny Gothards Ice Cream, Devon

12 Eggs: St Ewe, Cornwall

13 Fish: Flying Fish, Cornwall

14 Brill: Newlyn, Cornwall

15 Scallops: Cornwall

16 Shellfish: Portland Shellfish, Dorset

17 Soft Cheese: Tunworth Soft Cheese, Hampshire

19 Searcys English Sparkling Wine: Guildford, Surrey

20 Dairy: West Horsley Dairy, Surrey

21 Wine: Albourne Estate, Sussex

22 Bakery: Piglets Pantry, Sussex

23 Heritage Tomatoes: Nutbourne Nurseries, Sussex

24 Wine: Chapel Down and Balfour Vineyards, Kent

25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex

26 Wine: Gusbourne Vineyard, Kent

27 Apples: Kent

28 Fish: Marr Fish, Essex

29 Guinea fowl: Suffolk

30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk

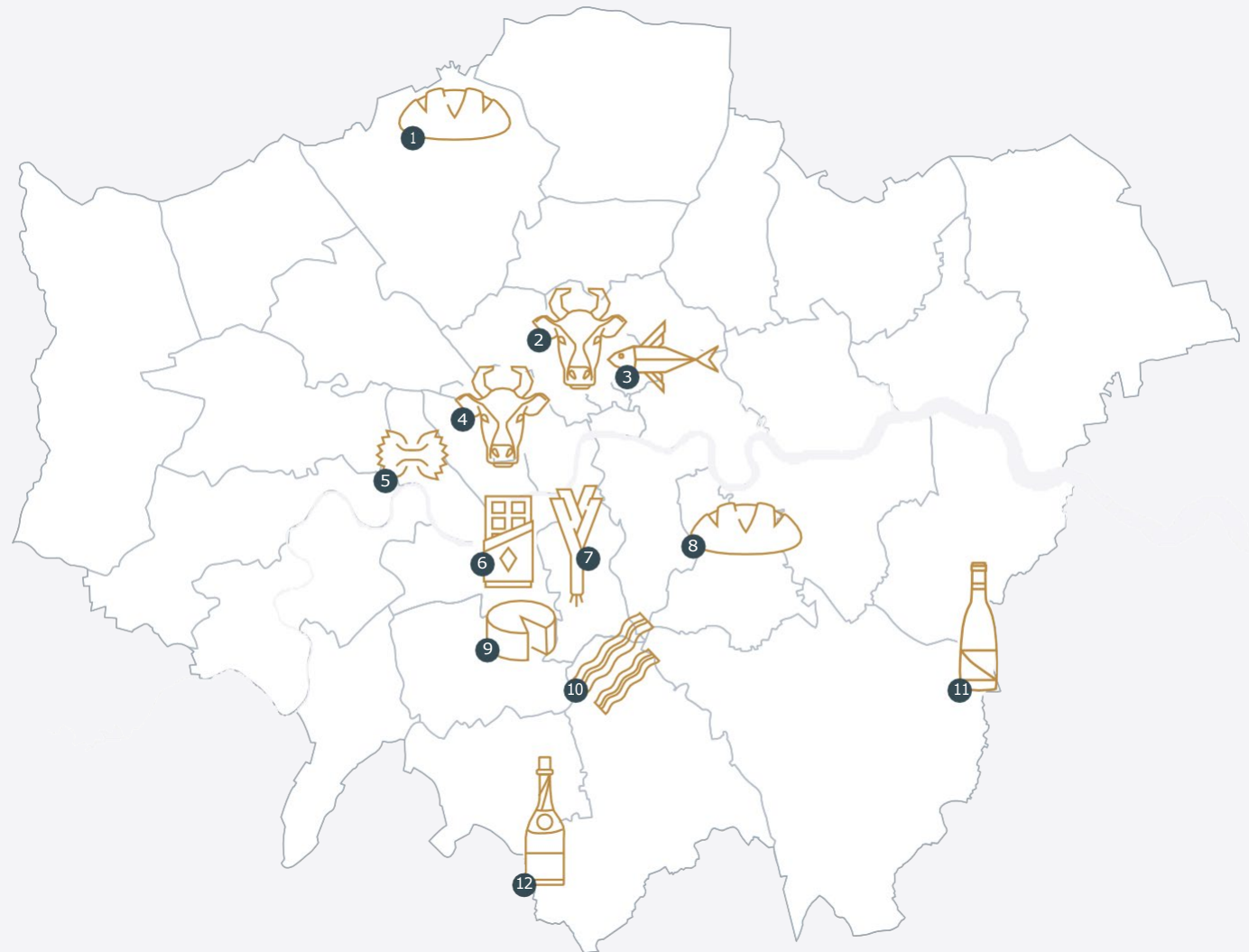
31 Chicken: Crown Farm, Suffolk

32 Meat: Lake District Farmers

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured Meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey



the **VIEW**

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