



The Royal Institution
Science Lives Here

HOSPITALITY

SPRING/SUMMER MENUS 2026

EST. 1847

SEARCYS

LONDON

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT
AT THE ROYAL INSTITUTION

Welcome to a Grade I listed building in the heart of Mayfair with a range of different spaces, fine dining prepared freshly and in-house AV services.

Our ten distinct venue spaces each offer their own unique style, with a wide variety of event layout options. Whether you're looking for an auditorium that seats 400 or a light-filled library ideal for 90 delegates, the Ri provides a versatile range of settings to suit your event.

Our aim is to make every event an enjoyable experience from start to finish.

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

We have partnered with Olio and Too Good To Go to help reduce food wastage.



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DAY PACKAGES

Our menus and optional upgrades have been exclusively designed by our Executive Head Chef. We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

DAY DELEGATE RATE

£41.00 per guest

Package includes

Organic tea, Notes coffee and mini pastries on arrival

Mid-morning organic tea, Notes coffee and biscuit selection

Selection of three sandwiches, crisps, fruit, organic tea and Notes coffee

Mid-afternoon organic tea, Notes coffee and biscuit selection

Filtered Royal Institution water

LUNCH UPGRADE

Hot and cold fork buffet £18.00 per guest (see page 10-11 for menu details)

Minimum 20 guests, maximum 200 guests

Bowl food upgrade five bowls £17.00 per guest (see page 13-14 for menu details)

Minimum 20 guests

Light lunch buffet upgrade £16.00 per guest (see page 8 for menu details)

Minimum 20 guests

EVENING ADD-ON

Wrap-up cheese bites and half a bottle of wine £24.50 per guest

Mature Cheddar, oat biscuits, apple chutney, spiced nuts and olives



(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event. All prices excluding VAT.

REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

Organic tea, Notes coffee (ve)	£3.90
Organic tea, Notes coffee, whole fresh fruit (ve)	£4.80
Organic tea, Notes coffee, biscuit selection (v)	£4.80
Organic tea, Notes coffee, mini pastries (v)	£6.80
The Royal Institution filtered water (1L)	£3.80
Fruit smoothies (0.2L) (ve)	£4.25
Orange, apple or cranberry juice (1L)	£7.50
All day organic tea, Notes coffee station available up to 8 hours before 5pm	£14.00

Gluten-free biscuits available on request

FOOD

Mini pastries (v)	£4.20
Scones, clotted cream, preserves (v)	£4.75
Flowerpot muffins (v)	£4.25
Home-made cake selection (v)	£5.00
Sliced fresh fruit platter (ve)	£5.30
Individual organic yoghurts (v)	£3.70

HEALTHY SWAPS

Why not swap your cake selection for something healthier at no extra charge?

PLEASE SELECT ONE OPTION

- Yoghurt and cranberry traybake (v)
- Fruit and coconut flapjack (v)
- Vegan apple bran muffin (ve)

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BREAKFAST MENUS

PRICES PER GUEST

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

Breakfast bap **£7.00**

With bacon *or* sausage *or* egg (v) *or*
Portobello mushroom and spinach (ve)

Simple continental breakfast **£12.70**

Mini croissant, pain au chocolat, pain aux raisins (v)
Fruit salad (ve) (gf)
Organic tea, Notes coffee and orange juice (v)

Simple English breakfast **£16.50**

Bacon *or* sausage *or* egg (v) *or*
Portobello mushroom and spinach (ve) bap
Organic tea, Notes coffee and orange juice (v)
Fruit salad, yoghurt, granola (v)

Healthy start **£14.00**

Power shots of strawberry, banana and ginger *or*
raspberry and satsuma (ve) (gf)
Fruit platter (ve) (gf)
Muesli, natural yoghurt (v)
Porridge with either pumpkin seeds and cranberries *or*
scented honey (v)
Organic tea, Notes coffee and orange juice (v)

Full English breakfast buffet **£23.50**

Free-range scrambled eggs, Wiltshire bacon,
Cumberland sausage, Portobello mushroom,
tomatoes, baked beans, hash brown
Toast, butter, preserves and marmalade
Organic tea, Notes coffee, orange juice

Plant-based breakfast buffet (ve) **£23.50**

Scrambled tofu, vegan sausages, baked beans,
Portobello mushroom, tomatoes, hash brown
Sliced bread, preserves, marmalade
Organic tea, Notes coffee, orange juice



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AFTERNOON MENUS

PRICES PER GUEST

Afternoon tea

£33.50

Finger sandwiches; smoked salmon and lemon butter / ham and mustard / cucumber and cream cheese (v)

Chef's selection of patisserie

Scones, clotted cream and strawberry jam (v)

A selection of teas

Champagne tea

£47.50

A glass of Champagne

Finger sandwiches; smoked salmon and lemon butter / ham and mustard / cucumber and cream cheese (v)

Chef's selection of patisserie

Scones, clotted cream and blueberry jam (v)

A selection of teas

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SANDWICH LUNCH OPTIONS

PRICES PER GUEST

Hand-cut sandwiches with a selection of different fillings freshly made on artisan loaves, baguettes and flatbreads. Available until 5pm.

Option 1 £23.50

Chef's selection of three sandwiches
Crisps (ve)
Fruit (ve)
Organic tea, Notes coffee
The Royal Institution filtered water

Option 2 £27.50

Chef's selection of three sandwiches
Crisps (ve)
Fruit (ve)
Cake (v)
Organic tea, Notes coffee
The Royal Institution filtered water

Option 3 £38.50

Chef's selection of three sandwiches
Three finger food items
Crisps (ve)
Fruit (ve)
Cake (v)
Organic tea, Notes coffee
The Royal Institution filtered water

UPGRADE OPTIONS

CHOOSE 2 SALADS FROM THE SELECTION BELOW

£8.50 per guest

Greek salad (v) (gf)
Cucumber and dill salad with light vinaigrette (ve) (gf)
Charred fennel, orange and grain salad (ve)
Sweet potato, quinoa and herb salad (ve) (gf)
Antipasti potato salad (v) (gf)
Garden leaf salad, classic salad cream (v) (gf)
Summer greens and farro salad, lemon dressing (v)



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LIGHT LUNCH BUFFET MENU

SELECT 6 ITEMS FROM THE CHEF'S SELECTION BELOW

Served with Chef's choice salad, sliced fresh fruit platter, organic tea, Notes coffee and The Royal Institution filtered water **£38.00 per guest**

Additional items below at **£4.80 per guest**

Minimum 20 guests

PLANT-BASED

Roasted aubergine crostini, tahini and pomegranate (ve) (cold)

Spiced vegetable patties, mango chutney (ve) (hot)

Tomato and basil arancini (ve) (hot)

Beetroot falafel, coconut and dill yoghurt (ve) (gf) (hot)

VEGETARIAN

Courgette and goat's curd fritter, lemon thyme yoghurt (v) (hot)

Mini caponata tartlets (v) (cold)

Grilled halloumi, warm cherry tomatoes, thyme and green salsa (v) (gf) (cold)

Croxton Manor cheddar mac & cheese bites, truffle mayonnaise (v) (hot)

FISH

Anchovy and tomato crostini, parsley and olive oil (cold)

Smoked haddock and leek tartlet, chive mayonnaise (cold)

Prawn and avocado cocktail cup (gf) (cold)

Salmon and dill fish cake, horseradish crème fraîche (gf) (hot)

MEAT

Braised lamb and feta börek, mint yoghurt (hot)

Chicken shawarma slider (hot)

Beef short rib croquette, smoked paprika aioli (hot)

Al pastor pork skewers, tomato salsa (gf) (hot)

DESSERT

Salted caramel éclair (v) (cold)

Mini rose cheesecake (v) (cold)

Chocolate tart, chantilly cream (v) (gf) (cold)

Passion fruit tart, raspberry (ve) (gf) (cold)



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GRAZING BOARDS

SELECT UP TO 2 FROM THE SELECTION BELOW

£15.50 per guest

Minimum 10 guests / Maximum 100 guests

The English board

English chicken pâté, hand-raised pork pies, pork rillettes, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

The Italian board

Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rosemary focaccia

The mezze board (v)

Rosemary-marinated artichoke hearts, dolmades, stuffed olives, caramelised onion hummus, feta cheese, roast peppers, ciabatta (v)

British cheese board

Eire Cashel blue, Somerset brie, Cornish Yarg, Godminster cheddar, grapes, apricot chutney, water biscuits

NIBBLES

Spiced nuts, crisps, olives (ve)

£4.50



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HOT AND COLD FORK BUFFET MENU

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

Minimum 20 guests, maximum 200 guests

Please choose two mains, two salads, two sides and one dessert for the whole party.

£44.00 per guest

Includes organic tea, Notes coffee and The Royal Institution filtered water.

Add an additional main dish **£9.50 per guest**

PLANT-BASED

Gochujang-glazed tempeh with stir-fried summer vegetables (ve) (hot)

Turmeric spiced cauliflower, chickpeas, tahini and zhoug (ve) (gf) (hot)

Herb potato gnocchi, roasted artichokes, confit cherry tomatoes and salsa rossa (ve) (hot)

Thai yellow coconut curry, aubergine and shiitake mushrooms (ve) (gf) (hot)

VEGETARIAN

Broad bean, pea and mint risotto-style orzo, crumbled Rosary Log (v) (hot)

Courgette, spelt and cumin fritters (v) (hot)

Isle of Wight tomato and roasted aubergine, mozzarella lasagne (v) (hot)

Spinach and ricotta cannelloni (v) (hot)

FISH

Chalk Stream trout, Italian bean salad, spring onion and sorrel (gf) (hot)

Cornish cod, fennel, tomato, white wine velouté (gf) (hot)

Sea bass with runner beans, yellow courgette, samphire and warm tomato butter (gf) (hot)

Roast salmon, harissa, honey, green beans and cherry tomatoes (gf) (hot)

MEAT

Slow-cooked duck leg and white bean cassoulet (gf) (hot)

Mustard-marinated bavette steak, charred tenderstem and salsa verde (gf) (hot)

Buffalo-style chicken thighs, sweetcorn, broad beans and buttermilk dressing (hot)

Lamb massaman curry (gf) (hot)



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HOT AND COLD FORK BUFFET MENU

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

Minimum 20 guests, maximum 200 guests

SIDES

Rosemary new potatoes with lemon and olives (ve) (gf) (hot)

Maple roasted carrots with thyme and orange zest (v) (gf) (hot)

Broccoli with chilli and toasted sesame (ve) (gf) (hot)

Roasted green beans with shallots and tomato (ve) (gf) (hot)

Steamed basmati rice with bay leaf and cardamom (ve) (gf) (hot)

SALADS

Greek salad (v) (gf) (cold)

Cucumber and dill salad with light vinaigrette (ve) (gf) (cold)

Charred fennel, orange and grain salad (ve) (cold)

Sweet potato, quinoa and herb salad (ve) (gf) (cold)

Antipasti potato salad (ve) (gf) (cold)

Garden leaf salad, classic salad cream (v) (gf) (cold)

Summer greens and farro salad (ve) (cold)

DESSERT

Silken vanilla panna cotta, rhubarb compote and golden crumble (ve) (gf) (cold)

Chocolate mousse slice with sour cherry (cold)

Lemon tart, raspberries and Chantilly cream (v) (cold)

Mini rose cheesecake (v) (cold)



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CANAPÉS

SELECT YOUR CANAPÉS FROM OUR SEASONAL MENU

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

Minimum 20 guests

4 CANAPÉS

£26.50 per guest

Chef's choice **£25.50 per guest**

6 CANAPÉS

£29.50 per guest

Chef's choice **£28.50 per guest**

8 CANAPÉS

£32.50 per guest

Chef's choice **£31.50 per guest**

PLANT-BASED

Summer bean and mint falafel, sorrel dip, lemon zest (ve) (gf) (hot)

Nutbourne heritage tomato, fondant potato, smoked tomato dressing (ve) (cold)

Black olive pinwheel, roasted pepper tartare with micro basil (ve) (cold)

Whipped almond 'feta', radish and pickled cucumber salsa, lemon thyme focaccia disc (ve) (cold)

Mini potato bites, avocado and lime (ve) (gf) (hot)

VEGETARIAN

Asparagus tart, tomato and coriander salsa (v) (cold)

Courgette, lemon arancini with broad bean dip (v) (hot)

Piquillo pepper and goat's cheese croquette, romesco (v) (hot)

Crispy polenta, puttanesca tomato (v) (gf) (hot)

Artichoke, lemon confit and Parmesan crisp (v) (gf) (cold)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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FISH

Searcys gin cured salmon gravlax, oyster leaf and pickled cucumber (gf) (cold)

Crisp ale-battered cod beignet, seaweed tartare, lemon rapeseed mayonnaise (hot)

Dorset crab custard tart, samphire and tomato jam (cold)

Seared tuna, avocado and lime (gf) (cold)

Tempura prawns, sweet chilli mayonnaise (hot)

MEAT

Lamb, cucumber and dill flowers (gf) (cold)

Smoked duck bonbon with gooseberry and fennel (hot)

Roast beef, basil pesto and tomato jam, seeded crouton (gf) (cold)

Chicken liver parfait with apricot and nasturtium on brioche (cold)

Mini lamb naan, Nigella seeds, yoghurt and mango chutney (hot)

DESSERT

Searcys Champagne and Hereford strawberry gelee (ve) (cold)

Pecan brownie, vanilla cream (ve) (gf) (cold)

Raspberry crumble choux bun (v) (cold)

White chocolate tart, Kentish cherries and lemon verbena cream (v) (gf) (cold)

Salted caramel doughnuts (v) (hot)



BOWL FOOD

SELECT YOUR BOWL FOOD FROM OUR SEASONAL MENU

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 similar to a canapé style service.

Minimum 20 guests

4 BOWLS

£36.00 per guest

(Please choose 1 cold and 3 hot options)

Chef's choice **£35.00 per guest**

5 BOWLS

£39.00 per guest

(Please choose 2 cold and 3 hot options)

Chef's choice **£38.00 per guest**

6 BOWLS

£42.00 per guest

(Please choose 2 cold and 4 hot options)

Chef's choice **£41.00 per guest**

PLANT-BASED

Summer vegetable fregola and basil (ve) (hot)

Roast beetroot, blackberry and hazelnut (ve) (gf) (cold)

Courgette, pea and mint risotto (ve) (gf) (hot)

Green vegetable and lemongrass curry (ve) (gf) (hot)

VEGETARIAN

Broad bean, feta and preserved lemon salad (v) (gf) (cold)

Asparagus, soft egg and herbs (v) (gf) (cold)

Ricotta tortellini, spinach and sage brown butter (v) (hot)

Crispy gnocchi, summer sweetcorn and Parmesan (v) (hot)

FISH

Cornish hake, braised fennel and tomato (gf) (hot)

Chalk Stream trout, grilled sweetcorn and roasted pepper (hot)

Beer-battered pollock, crushed peas and tartare sauce (hot)

Smoked trout, confit potato, quail's egg and watercress (gf) (cold)



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BOWL FOOD

CHOOSE BOWL FOOD FROM OUR SEASONAL MENU

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 similar to a canapé style service.

Minimum 20 guests

MEAT

Korean fried chicken, spring onion and lime (hot)

Lamb rump, white onion purée and pea salad (gf) (hot)

Roasted beef, tomato and salsa verde bowl (gf) (cold)

Smoked duck, heritage radish and chervil (gf) (cold)

DESSERT

Chamomile panna cotta, peach, lemon verbena & pistachio (v) (gf) (cold)

Summer berry pavlova (v) (gf) (cold)

Chocolate mousse, raspberries (v) (gf) (cold)

Coconut rice pudding, mango and lime (ve) (gf) (cold)

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FINE DINING

SELECT ONE DISH FROM EACH COURSE

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients. Our Conversation Room, Sunley, Library, Georgian, and Writing Rooms are perfect for private dining events.

Most dishes can be prepared gluten-free. Please ask your event manager for further advice.

3 courses plus coffee and petits fours £70.00 per guest

Minimum 10 guests

STARTERS

PLANT-BASED

Summer garden vegetables, broad bean purée and charcoal soil (ve) (cold)

Seasonal garden vegetables, lightly cooked and glazed, silky broad bean purée, charcoal crumb 'soil', herb oil and young leaves

Asparagus, lemon thyme and truffle white bean cream (ve) (gf) (cold)

British asparagus, silky cannellini bean, confit cherry tomatoes, pickled shallots

Summer gazpacho salad (ve) (cold)

Chilled gazpacho mousse of heritage tomatoes and charred cucumber, roasted red pepper, focaccia croutons, toasted almonds, romesco sauce and basil oil

VEGETARIAN

Roasted red pepper tartare (v) (cold)

Roasted red pepper tartare with black olives, new potato salad, parmesan tuile and herb oil

Green pea and garden mint panna cotta (v) (cold)

Pickled girolles, black garlic tuile

Burrata, Isle of Wight tomatoes and shallot and lovage (v) (gf) (cold)

Ripe Isle of Wight tomatoes, torn burrata, finely sliced shallot, white balsamic and olive oil dressing, finished with lovage oil

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FISH

Searcys signature smoked salmon (cold)

With horseradish cream, pickled cucumber

Line-caught seared tuna, niçoise elements (gf) (cold)

Lightly seared tuna loin, olive tapenade, quail's egg, confit potato, tomato concassé, capers and basil

Cornish mackerel with fennel, courgette and samphire (gf) (cold)

Charred mackerel with confit fennel, compressed courgette and samphire, roasted cherry tomatoes, finished with lemon, herb oil and a light tomato dressing

MEAT

Suffolk chicken and ham terrine (cold)

Suffolk chicken, pickled girolles, tarragon mayonnaise, croutons, baby leaves and honey mustard dressing

Gressingham smoked duck (gf) (cold)

Smoked duck breast, peppery watercress jelly, summer truffle mayonnaise, soft yolk quail's egg

Lake District farm beef carpaccio (gf) (cold)

Thinly sliced beef carpaccio, nasturtium leaves, Cornish Kern shavings, wild garlic oil and crispy shallots



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Minimum 10 guests

MAINS

PLANT-BASED

Confit celeriac (ve) (gf) (hot)

Confit celeriac with sautéed Morel mushrooms, glazed baby carrots and shallots, served with a smoked celeriac purée and fresh dill

Oyster mushroom schnitzel (ve) (hot)

Crisp breaded oyster mushroom schnitzel, brined dill cucumber salad, crushed new potatoes, capers, parsley oil and mustard vinaigrette

Lentil dhal (ve) (gf) (hot)

Cauliflower, spinach, onion bhaji coconut yoghurt

VEGETARIAN

Garden pea and shallot ravioli (v) (hot)

Pea and shallot ravioli, pea velouté, toasted pine nuts, chervil and Twineham Grange shavings

Grilled polenta and stuffed courgette flower (v) (gf) (hot)

Golden grilled polenta, ricotta-stuffed courgette flower, Cherry tomato sauce, charred courgette, light salsa verde, rocket

Primavera risotto (v) (gf) (hot)

With broadbeans, peas, asparagus, lemon ricotta and herb oil

FISH

Atlantic cod (gf) (hot)

Roast cod, confit lemon potatoes, white onion purée, peas à la Française, lardons, baby gem, costal herbs, white wine sauce

Scottish salmon (hot)

Scottish salmon, braised fennel, black olives, cherry tomatoes and Mediterranean vegetables, saffron and olive oil broth, fregola pasta

Cornish hake (gf) (hot)

Cornish hake, Jersey Royals, sea vegetables, brown shrimp and lemon beurre blanc

MEAT

Blackened Hereford beef sirloin (gf) (hot)

Fine green beans, potato and shallot pressé, shallot jus, slow-roasted tomato (supplement £6.00 per person)

Roast Suffolk free-range chicken (gf) (hot)

Glazed baby carrots, Sauternes carrot purée, tarragon-scented jus, fondant potato fresh peas

Rump of Cumbrian lamb (hot)

Potato gnocchi aubergine puree, Provençal vegetables, black olive jus (supplement £8.00 per person)



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3 courses plus coffee and petits fours £70.00 per guest

Minimum 10 guests

DESSERTS

PLANT-BASED

Lemon tart (v) (cold)
with Kentish raspberries, crème fraîche

Cold rice pudding (ve) (gf) (cold)
With mango, passion fruit, lime zest and coconut crumb

Baked Rosery Log cheese cheesecake (v) (cold)
Light baked goat's cheese cheesecake, summer
strawberry compote

Dark chocolate mousse slice (v) (cold)
Silken dark chocolate mousse with salted caramel,
crisp white chocolate crumb, tangy crème fraîche and
cocoa nib tuile

UPGRADE OPTIONS

Pre-dinner canapés £22.50

Please choose three from our canapé menu –
only available with our formal dining menu

British cheese board £15.00

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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.

WHITE WINE

Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2023 (ve)	£28.00
Flor de Lisboa Branco, Portugal, 2023	£29.00
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa, 2023	£30.00
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France, 2023	£31.00
Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal, 2023	£32.00
Azumbre Verdejo, Rueda, Spain, 2023 (ve)	£34.00
Gavi Ca'bianca, Piemonte, Italy, 2023	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2023	£42.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2020	£42.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2023 (ve)	£42.00
Vinabade Albariño, Rías Baixas, Galicia, Spain, 2023 (ve)	£43.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France, 2023 (ve)	£55.00

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2022	£28.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022	£29.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022 (ve)	£32.00
Andes Soul Malbec, Argentino, Mendoza, Argentina	£33.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2023 (ve)	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2019 (ve)	£37.00
Conde De Valdermar Crianza, Rioja, Spain, 2019 (ve)	£44.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain, 2022 (ve)	£46.00
Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France, 2020 (ve)	£48.00
Luke's Pinot Noir, Balfour, Kent, England, 2023 (ve)	£53.00
Château Cissac, Haut-Médoc, Bordeaux, France, 2018	£59.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2021 (ve)	£68.00



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ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy, 2023 (ve)	£31.00
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France, 2023 (ve)	£37.00
Chateau d'Esclans Whispering Angel Rosé, Provence, France, 2023 (ve)	£53.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France, 2021 (375ml) (ve)	£42.00
Tokaji Szamorodni, Zsirai Winery, Hungary, 2020 (500ml) (ve)	£48.00

CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne, NV (ve)	£72.00
Searcys selected Cuvée, Brut, Champagne, NV (Magnum) (ve)	£140.00
Drappier, Carte d'Or, Brut, Champagne, NV (ve)	£79.00
Père & Fils, Brut, Champagne, NV (ve)	£90.00
Laurent-Perrier La Cuvée, Brut, NV	£100.00
Möet & Chandon, Brut Impérial, Champagne, NV (ve)	£100.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV (ve)	£105.00

ROSÉ CHAMPAGNE

Searcys selected Cuvée, Rosé Brut, Champagne, NV (ve)	£80.00
Veuve Clicquot, Rosé, Yellow Label, Brut, Champagne NV	£100.00
Laurent-Perrier Rosé, Brut, NV (ve)	£140.00

SPARKLING WINE

Ca'del Console Prosecco Extra Dry, Veneto, Italy, NV	£38.00
Bottega Poeti Prosecco Brut, Veneto, Italy, NV (ve)	£38.00
Bottega Poeti Prosecco Rosato Brut, Veneto, Italy, NV (ve)	£38.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France, NV (ve)	£41.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£56.00
Chapel Down Classic Brut, England, NV	£68.00
Bolney Blanc de Blancs, West Sussex, England, 2021	£80.00
Louis Pommery, Hampshire, England, NV	£90.00
Chapel Down Kit Coty Blanc de Blancs, England, 2019	£120.00
Silver Reign Rosé Brut, Kent, England, NV	£48.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England, 2015 (ve)	£56.00
Chapel Down Rosé Brut, Kent, England, NV	£75.00
Gusbourne Rosé Brut, Kent, England, 2019	£85.00



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.

NON ALCOHOLIC SPARKLING WINE

Bottega 0% White, NV	£25.00
Bottega 0% Rosato, NV	£25.00
Wild Life Botanicals Nude, NV (0.5% ABV)	£28.00
Wild Life Botanicals Blush, NV (0.5% ABV)	£28.00
Wild Idol Alcohol-Free Sparkling Rosé, NV	£50.00
Wild Idol Alcohol-Free Sparkling White, NV	£50.00

BEER AND CIDERS

LAGER

Camden Hells, Estrella (330ml)	£6.00
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PALE ALE

Camden Hells (330ml)	£6.00
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CIDER

Aspalls Suffolk Draft Bottle (330ml)	£6.20
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ALL SPIRITS (50ml)

House spirits	from £7.50
Premium spirits	from £9.50

SOFT DRINKS

Bottled drinks (330ml)	£3.15
Jugs of sparkling elderflower	£7.00
Jugs of fresh lemonade	£9.50
Juices (1L)	£7.50
The Royal Institution still or sparkling filtered water (1L)	£3.80



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.

COCKTAILS

Available in select spaces. Please speak to your events manager.

Negroni	£13.50
East London Gin, Campari, Spanish Sweet Vermouth	
Spicy Margarita	£13.50
Los Arcos, agave, lime, chilli	
Passion Fruit Martini	£13.50
Sapling Vodka, passion fruit, pineapple, lime, vanilla	
Espresso Martini	£13.50
Sapling Vodka, origin cold brew coffee, espresso liqueur	
Pear & White Tea Fizz	£13.50
Sapling Vodka, Kanpai Sake, pear, white tea, fresh lemon, soda	
Paloma	£13.50
Los Arcos, grapefruit soda, citrus, Halen Môn Salt	

NON-ALCOHOLIC COCKTAILS

Cucumber, Lime and Elderflower Cooler	£10.00
A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water	
Virgin Cloudy Apple Mint	£10.00
Fresh apple juice infused with sugar syrup, fresh mint, lime juice	
Shirley Temple	£10.00
Grenadine, ginger ale, raspberry soda, fresh lemon, blood orange, bitters	



UNLIMITED DRINKS PACKAGE

PRICES PER GUEST

Minimum 10 guests

PACKAGE

	1 hr	1.5 hrs	2 hrs	2.5 hrs
House package	£23.00	£28.00	£33.00	£39.00
House wine, beers, juice and water				
Prosecco package	£29.00	£34.00	£40.00	£45.00
House Prosecco, house wine, beers, juice and water				

DINNER DRINKS PACKAGE

£29.00

Two glasses of sparkling wine, half a bottle of house wine and half a bottle of water

CORKAGE

£17.50 per consumed bottle of wine

£21.00 per consumed bottle of Champagne

£25.00 per consumed bottle of spirit

£2.50 per consumed bottle of beer



SUSTAINABILITY PLEDGES 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We are a 2025 'Only a Pavement Away' Top employer.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



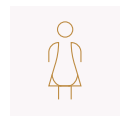
Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



Promote clear career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 20+ managers and heads of departments in 2026.



10 graduates from Hotel School are currently working in our business.



Continue with team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



Committed to only using Wild Farmed flour in all our onsite cookery.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



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



We only use British RSPCA-assured fresh milk.

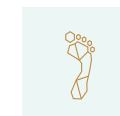


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO2 footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

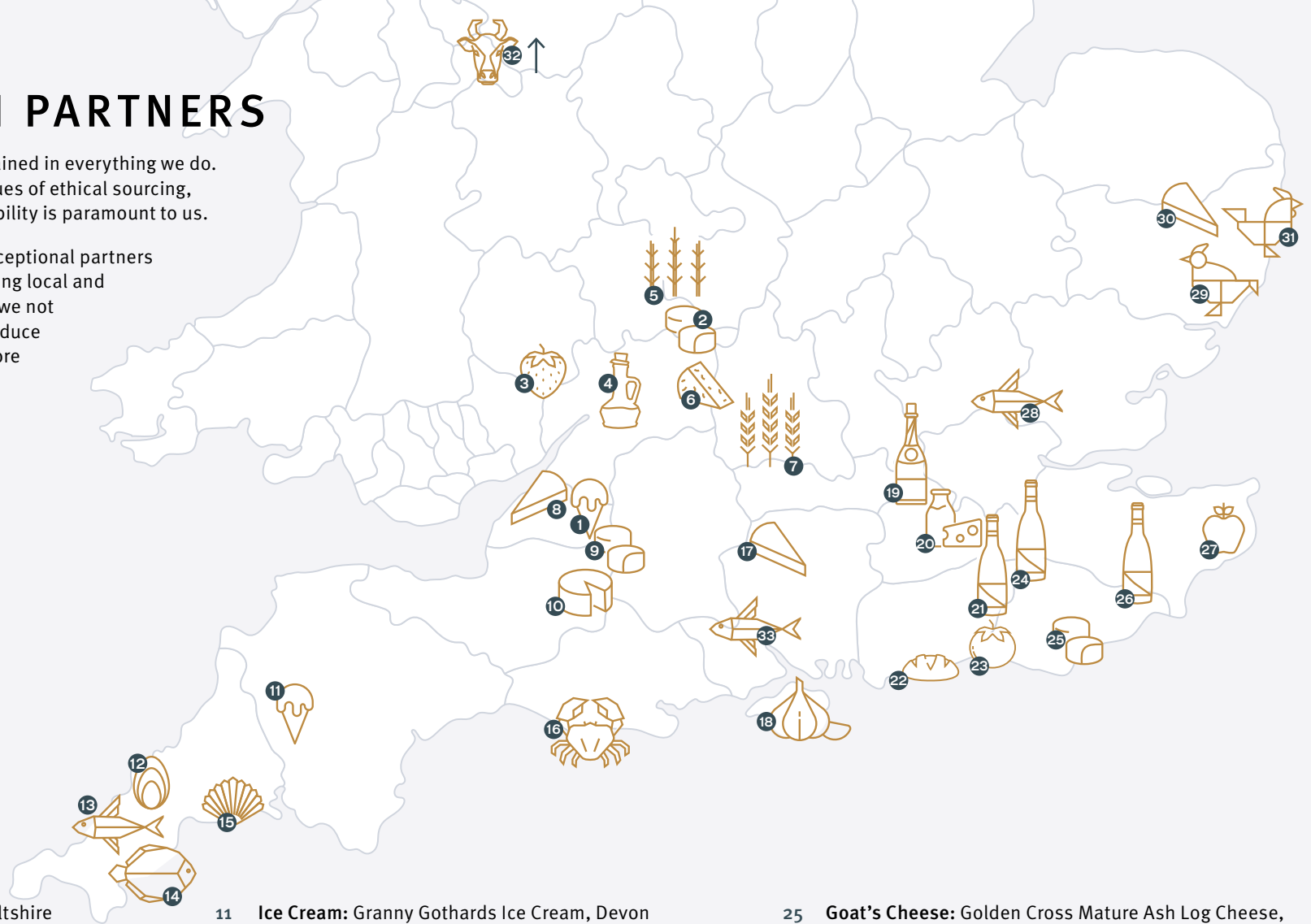


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

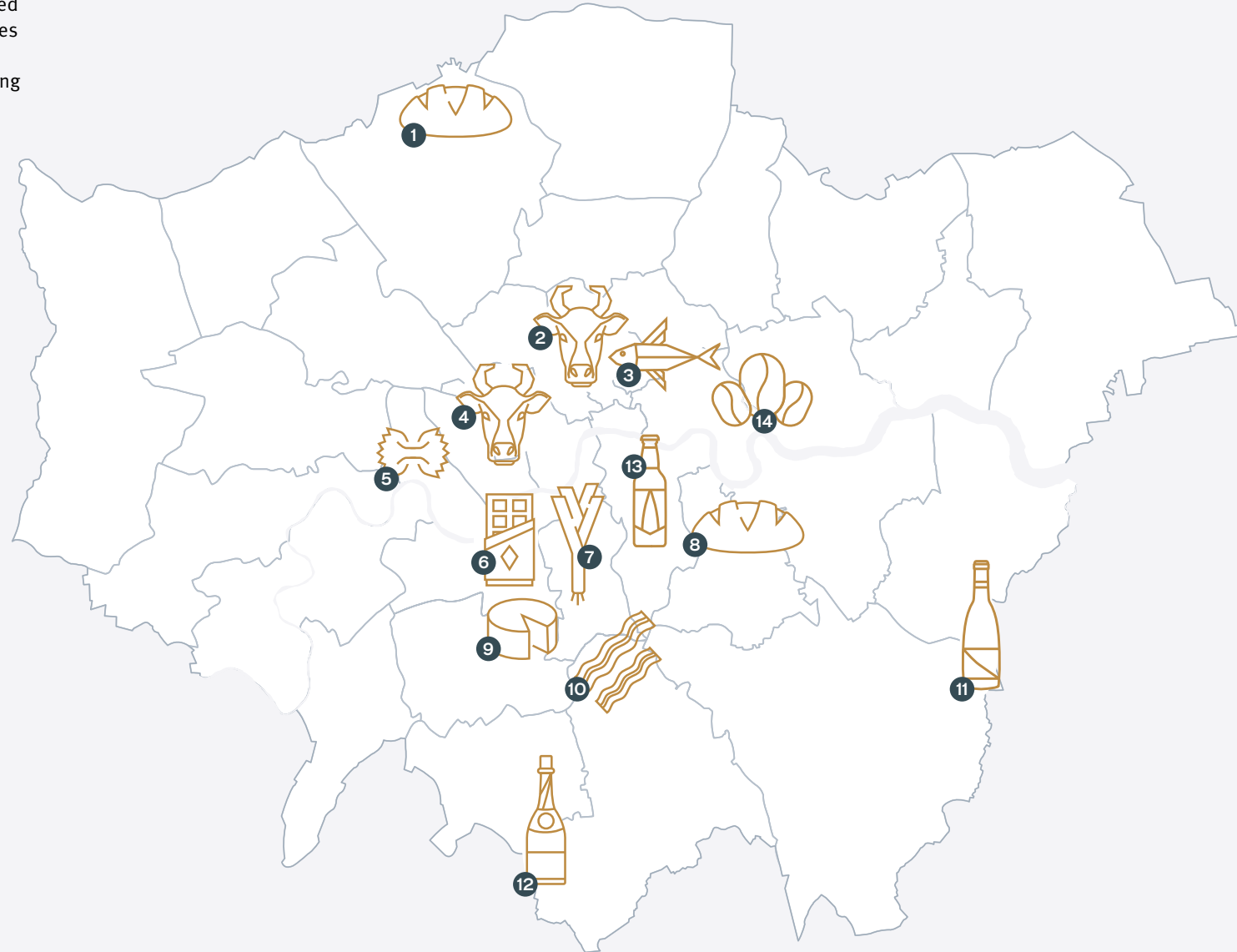
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, 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
- 33 **Trout:** ChalkStream Foods, Romsey

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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters





HOSPITALITY

SPRING/SUMMER MENUS 2025

EST. 1847

SEARCHYS

LONDON

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