



VINTNERS' HALL

SEATED LUNCH
OR DINNER MENU

AUTUMN AND WINTER 2025/26



SEATED LUNCH OR DINNER MENU

These are suggested menus. If you would like to ask us about a bespoke dish, then please do and we would be happy to discuss this

STARTERS

Searcys gin and beetroot cured sea trout

Blood orange, coriander

Tuna

Watercress emulsion, ale onions, Cornish potato, white radish

Smoked duck

Celeriac and apple remoulade, burnt onions, Wildfarmed sourdough

Game and tarragon rillettes

Maple cured bacon, pickled wild mushrooms, rhubarb and ginger chutney

Salt-baked heritage carrots

Pine nut and barley crumb, roast garlic aioli (v)

Butternut squash panna cotta

Kidderton Ash goat's cheese, roast squash, pumpkin, black olive crumb (v)

Lake District cured ham

Confit parsnip, roast pepper and blackberry compote

Wild mushroom and roquefort tart

Mushroom ketchup, truffle and shallot dressing (v)

(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergens or dietary requirements.

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MAINS

Short rib of beef bourguignonne

Confit onion, mash, portabella mushroom

Highland venison

Caramelised chicory, boulangère potato, elderberry jus

Cornish rock bass

Celeriac puree, maitake mushroom, sunflower seed granola

Roasted North Atlantic cod

Saffron gnocchi, brown shrimps, vadouvan spiced onion puree

Jerusalem artichoke and cep risotto

Winter chicory salad

Supreme of guinea fowl

Lyonnaise potato, truffled butternut squash, griddled hispi cabbage

Herb marinated striploin beef

Carrot and swede mash, fondant potato, tenderstem

Pumpkin cannelloni

Puffed rice, truffle and sage

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DESSERT

Caramelised banana dulce de leche

Whipped lime crème fraîche, pastry crumble

Islands chocolate pot

Chocolate brownie, blood orange

Jamaican ginger cake

Yorkshire rhubarb, crème diplomat, roasted white chocolate

St Ewes egg custard tart

Burnt orange curd, hazelnut praline

Espresso brulee

Wildflower honey, walnut biscotti

Steamed ginger pudding

With custard

Chocolate fondant

Cherry compote, vanilla ice cream

Mulled wine poached pear

Pain d'epices whipped clotted cream

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inclusion by design

ENLIGHT

In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.

HIDDEN
disabilities

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

disability
confident
EMPLOYER

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

HEN
PICKED

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

sociability

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

nurturing & growing talent

ilm

RECOGNISED

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

i belong

SEARCY'S
LONG SERVICE
AWARDS

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



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



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

HOTEL
SCHOOL

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

progressive partnerships



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



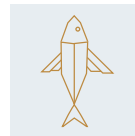
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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, farmed in ways improving 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 menus, with the goal to make them 25% of all menus by the end of 2025.



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



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.

isla.

We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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



Wherever possible we use porcelain crockery, glassware and metal cutlery.

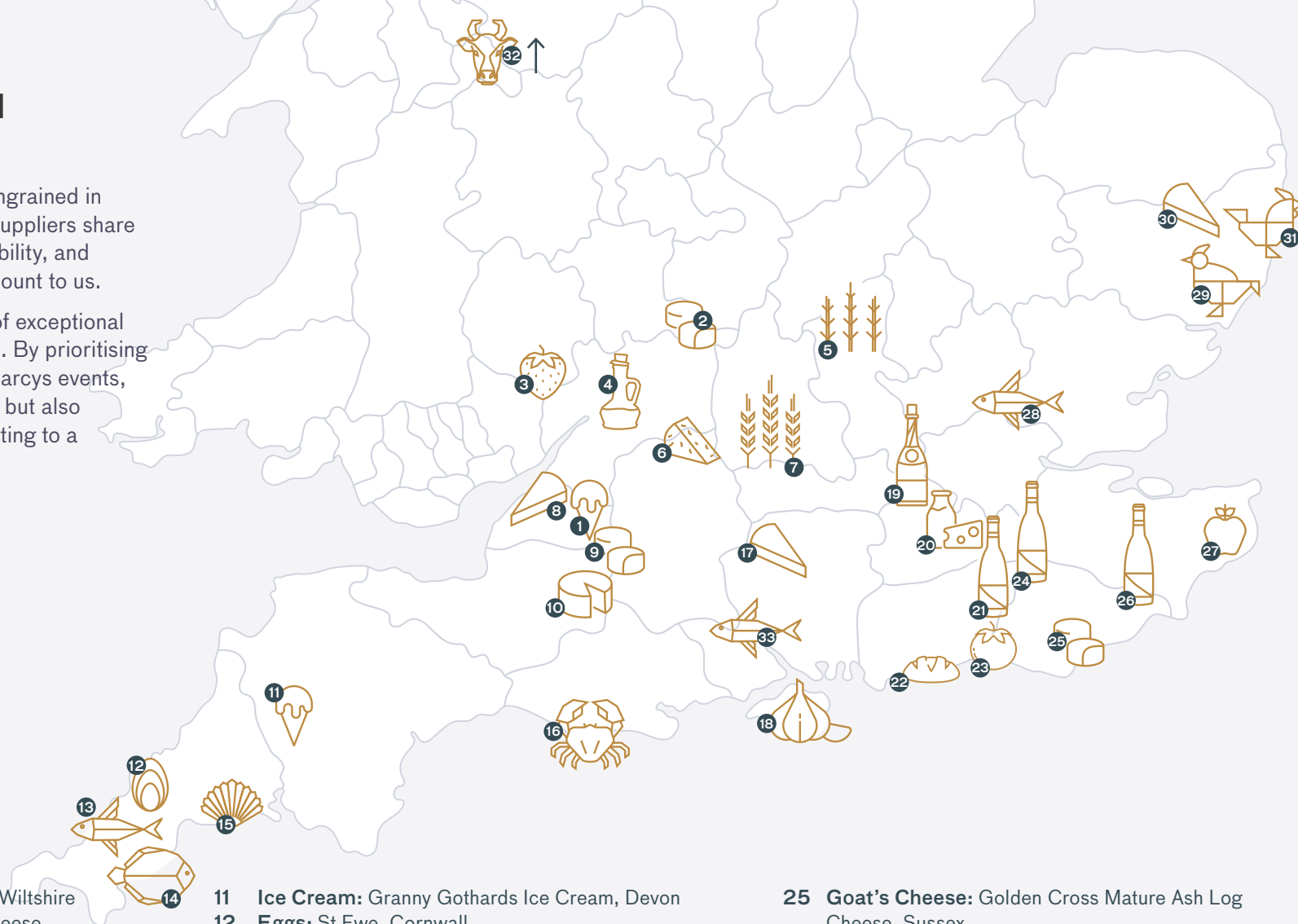


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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

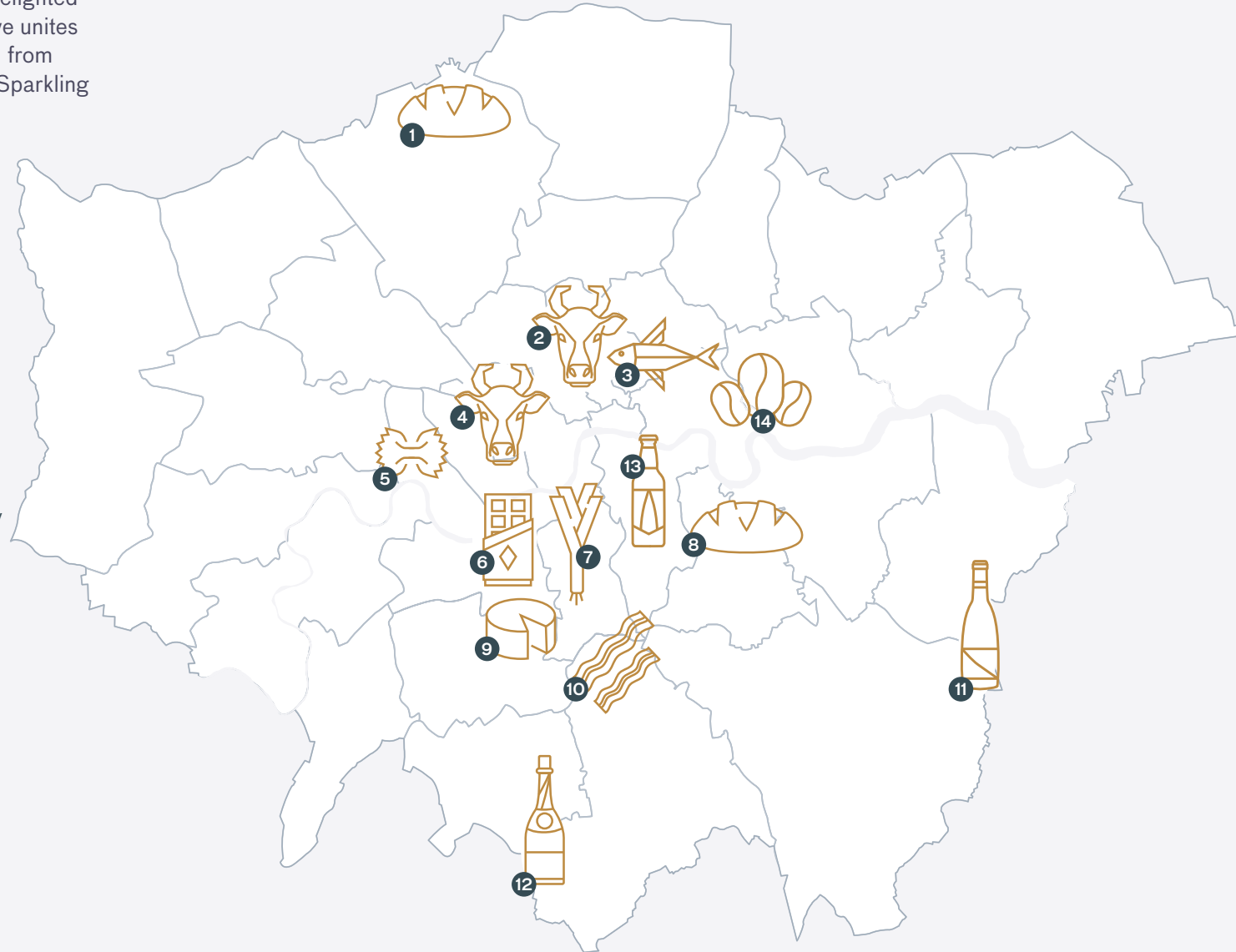
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** 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 **Guineafowl:** 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





VINTNERS' HALL

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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EST · 1847

SEARCYS
LONDON