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PORTLAND
PLACE

CHRISTMAS MENUS 2026
Sample menu

BY SEARCYS



FESTIVE CANAPÉS

6 canapés £22

8 canapés £27

Additional canapé £3.75

SAVOURY

Smoked pork and chestnut croquette, spiced cranberry

Salt and vinegar potato, Exmoor caviar, lemon

London cured smoked salmon blini, whipped horseradish, pickled fennel

Wild mushroom, sage and apple sausage roll (v)

Jerusalem artichoke, lemon and thyme croustade (v)

Salt baked heritage beets, whipped feta, toasted hazelnuts (v)

SWEET

Spiced apple cider gelee, cinnamon sugar (v)

Islands chocolate and sea salt fudge, Searcys rum and orange marmalade (v)

Mini minced pie, brandy Chantilly (v)

(v) Vegetarian (ve) Vegan

Foods described within this menu may contain nuts and other allergens, please inform our event planning team of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes.





FESTIVE BOWL FOOD

4 bowl food £30

5 bowl food £35.50

Extra bowl £5.50

HOT

Norfolk turkey, sprouts and chestnuts, fondant potato, pigs in blankets
Roasted Cornish cod, savoy cabbage, mash, fennel reduction
Spelt risotto, wild mushrooms, chestnuts (v)

COLD

Gressingham duck rillettes, clementine chutney, sourdough crisp
Beetroot cured salmon, shaved fennel slaw
Wild mushroom and chestnut scotch egg, red cabbage ketchup (v)

DESSERT

Whipped Colston Bassett Stilton, fruit loaf, pickled celery (v)
Mince pie doughnut, nutmeg custard (v)
Sherry trifle (v)

(v) Vegetarian (ve) Vegan

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FESTIVE FINE DINING

Three-course £64.00

STARTERS

Gressingham duck and game terrine
Spiced pear chutney, Wildfarmed sourdough

London cured smoked salmon
Sauce gribiche, seeded rye

Salt baked heritage beets
Whipped goat's curd, toasted hazelnuts (v)

MAIN COURSE

Norfolk turkey
Searcys stuffing, pigs in blankets, cranberry jus, cauliflower cheese, sprouts and chestnuts, vichy carrots, roast parsnips, duck fat potatoes

Pan-fried halibut
Cockle and shrimp butter, spinach, fondant potato

Wild mushroom Wellington
Squash puree, bearnaise sauce (v)

DESSERT

Classic John Searcy's Christmas pudding
Brandy custard (v)

Poached clementine and mascarpone tart (v)

Sticky toffee and Searcys rum pudding (v)

Tea, coffee and mini mince pies

(v) Vegetarian (ve) Vegan

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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.

HENPICKED

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

S 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
@SEARCYS
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.



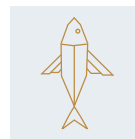
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



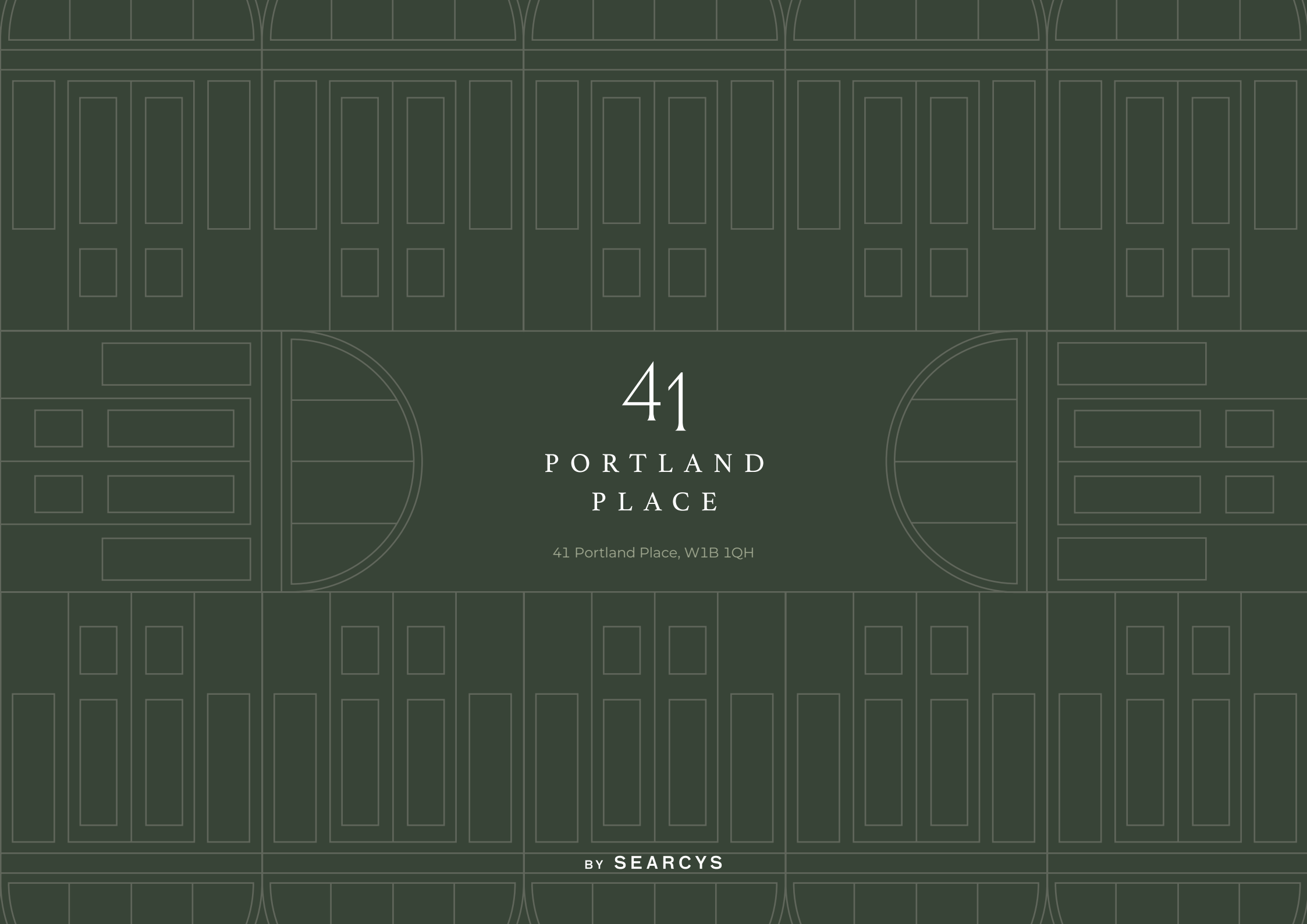
We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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.



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P O R T L A N D
P L A C E

41 Portland Place, W1B 1QH

BY SEARCYS