

41

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

SPRING AND SUMMER MENU 2026

BY SEARCYS

WELCOME TO 41 PORTLAND PLACE

A beautiful boutique venue in the heart of Marylebone. Our Grade II* listed Georgian Townhouse is Home to the Academy of Medical Sciences.

Its' Georgian architecture boasts with many period features and combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

41 Portland Place hospitality is operated by newly appointed Searcys, a renowned restaurateur and events caterer, which will see the oversee the delivery of your event from the initial enquiry to the seamless operation on the day.

Our menus are crafted by Executive Head Chef, Irmantas Udra to deliver wholesome and nutritious food that keep your guests fuelled and focused throughout the day whilst at the same time looking after our planet. We take our sustainability pledges seriously and have also increased the variety of plant-based offers throughout the menu.

At 41 Portland Place, we ensure our clients enjoy the best in technology, comfort and hospitality.

On behalf of the entire team, we look forward to welcoming you at our venue, where we are dedicated to delivering an outstanding experience.

41 Portland Place team



SUSTAINABILITY PLEDGES 2026

**inclusion
by design**

ENLIGHT

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

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.

MHFA England

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

**nurturing &
growing talent**

ilm
RECOGNISED

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

ONLY A PAVEMENT AWAY

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

i belong
SEARCYS LONG SERVICE AWARDS

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.

We are committed to creating 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 it's second year, with a target to reach 15+ managers and heads of departments in 2026.

HOTEL SCHOOL

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

perkbox

We provide a range of 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.

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.

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

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

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

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

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

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

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

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

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

We only use British RSPCA-assured fresh milk.

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

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

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.

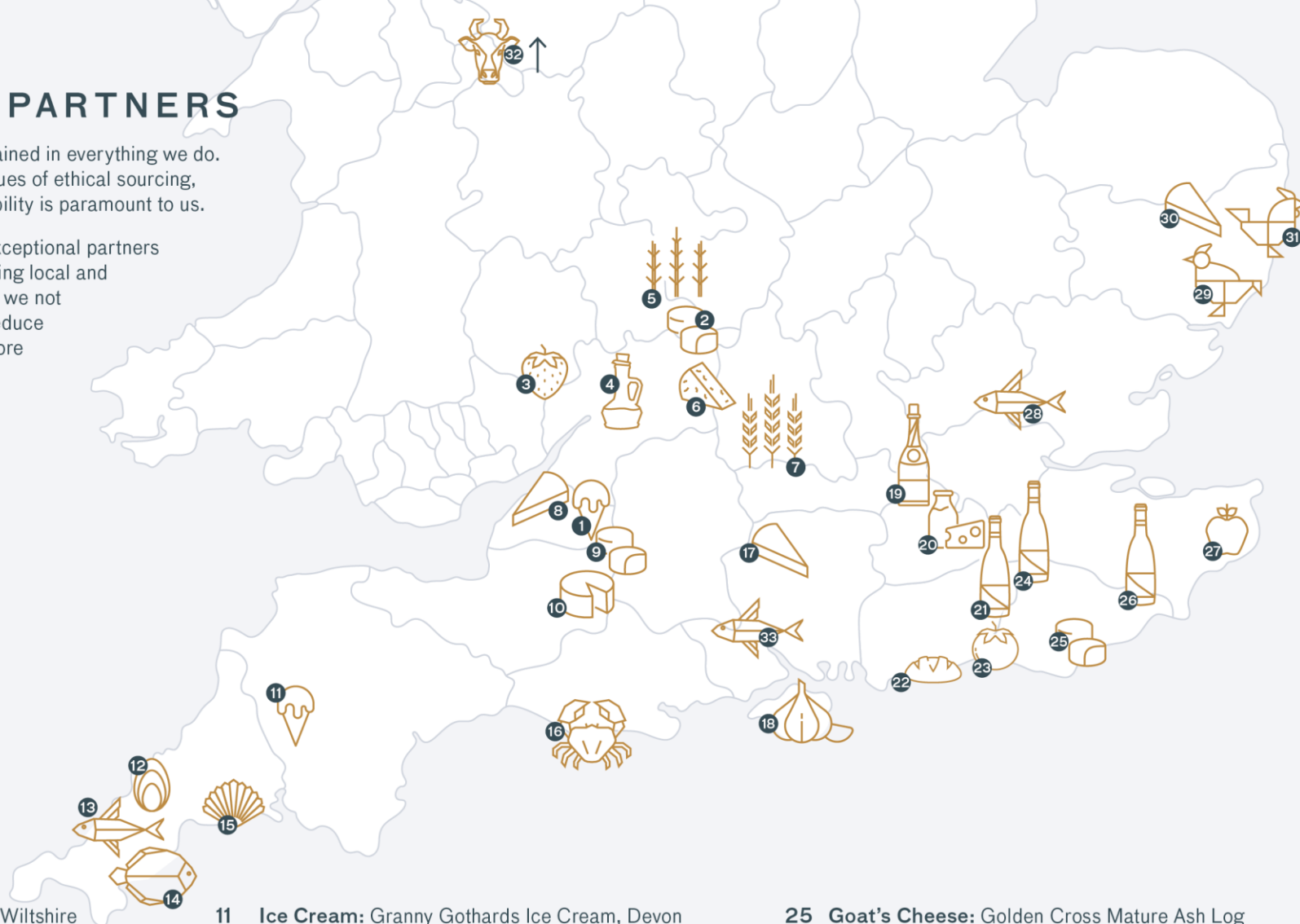
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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

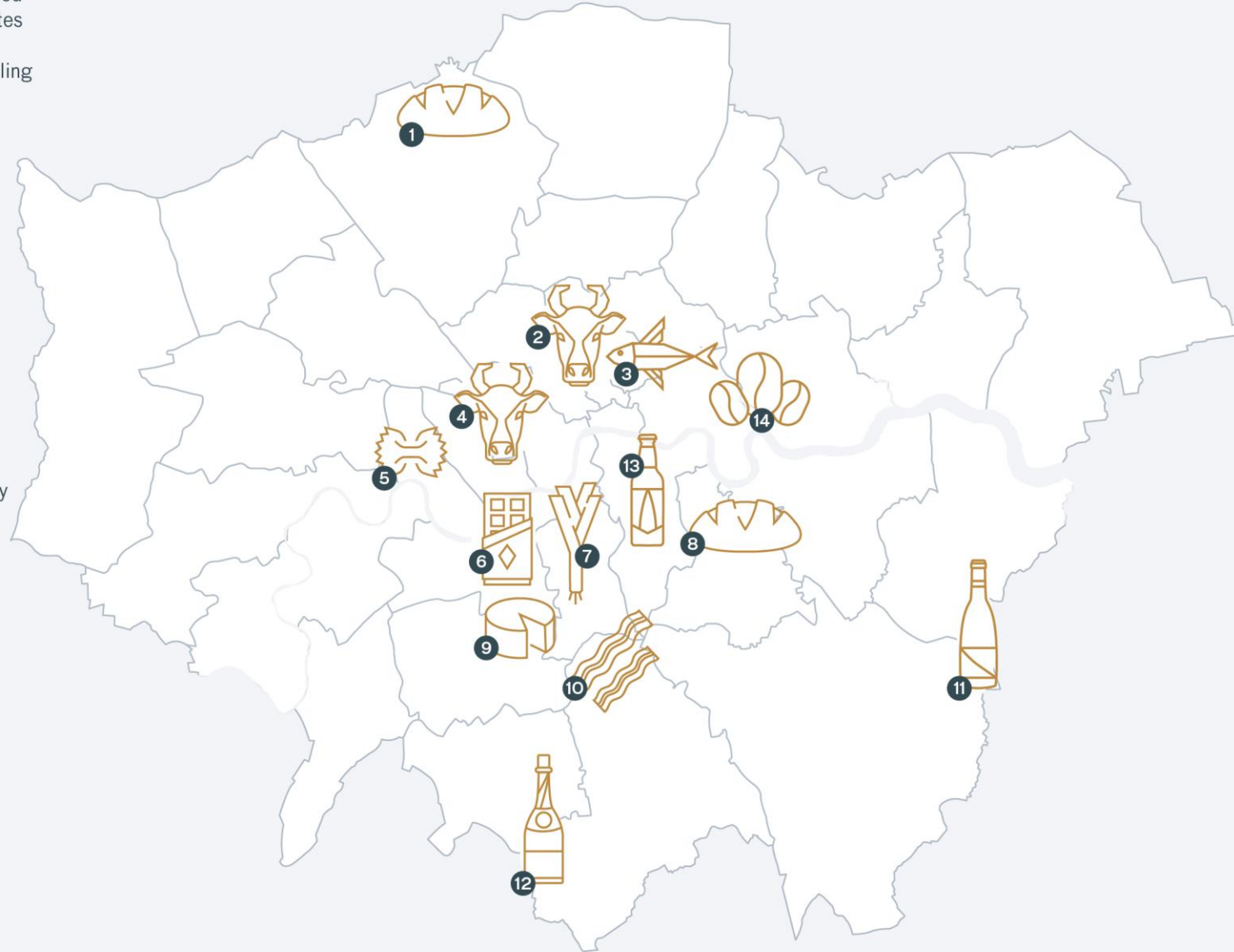
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:**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



REFRESHMENTS AND BREAKS

PRICES PER PERSON

Minimum 5 guests

Freshly brewed tea and coffee	£3.20
Freshly brewed tea and coffee, selection of artisan biscuits (v)	£4.40
Freshly brewed tea and coffee, mini pastries (v)	£7.00
Freshly brewed tea and coffee, mini cakes (v)	£8.00
Mini sweet or savoury muffins (v)	£6.50
Whole fresh fruit (v)	£3.00
Sliced fresh fruit platter (serves 10) (v) (gf)	£25.00

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?
Add-on to a refreshment break for £2.95

Bircher muesli

Organic yoghurt with poached seasonal fruit compotes

Fruit flapjacks

Chia seed pudding, spinach, blueberries and London honey

Banana and cereal milk smoothie

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

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BREAKFAST MENUS

Light breakfast

£15.00

Minimum five guests

Selection of mini Danishes and butter croissants (v)

Gluten-free mini croissants (v) (gf)

Vegan croissants (ve)

Fruit salad (ve)

Vegan breakfast alternatives

Coconut yoghurt with seasonal fruit compote and chia seeds

Grilled cherry tomatoes, butter bean hummus, sourdough

Healthy fruit and vegetable juices/ smoothies

Fresh fruit skewers

Breakfast baps

£11.00

Minimum five guests

Morning breakfast rolls on either fresh brioche or classic bagels

Please select 2 on the below

Lake District Farmers dry cured smoked bacon

Lake District Farmers breakfast sausage

Portobello mushroom and spinach (ve)

Coffee breaks

Whole seasonal fresh fruit selection

House classic cookie selection

Muffin selection

Classic tea loafs with whipped salted butter

Continental breakfast

£15.00

Minimum five guests

Selection of mini Danishes and croissants (v)

Greek yoghurt and strawberry compote (v)

Fruit salad (ve)

Freshly brewed tea and coffee

Fresh orange juice (v)

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WORKING LUNCH

WORKING LUNCH OPTION 1

£24.00 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps, a fresh fruit bowl and filtered water

Why not add?

Choose one salad for the group

£3.50 per person

Sandwiches

Vegan cheddar ploughman's (ve)

Grilled chicken and crisps, baby gem, Caesar wrap

Mozzarella, roasted red pepper, tapenade, and rocket (v)

Free-range egg, chive mayonnaise (v)

Prawn, lemon mayonnaise and avocado

Salt beef, gruyere, gherkin Reuben dressing bagel

Tuna Mediterranean, sliced olives, red onion, parsley and lemon

London smoke and cure smoked salmon, lemon and dill cream cheese, English cucumber

Coronation chickpeas salad wrap (ve)

Classic BLT

Chipotle grilled vegetables, roast pepper sauce, vegan cream cheese, salad (ve)



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WORKING LUNCH

WORKING LUNCH OPTION 2

£31.50 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps and filtered water

Add one salad and three finger food items to your sandwich lunch

Salads

Curried cauliflower, almonds, raisins, baby spinach

Tabbouleh, toasted almonds, pomegranate seeds, rocket cress (v)

Black and white rice, roasted cumin, chickpeas, butternut squash, crispy onions (v)

Carrot, fennel, harissa and cured lemon

Finger food

Mini chicken, tarragon and spring onion sausage rolls

Slow cooked beef and red wine croquettes, fresh tomato and pepper relish

Lamb kofta, mint yoghurt, pomegranate (gf)

Smoked haddock and chive fishcakes, lemon aioli

Prawn and sweetcorn fritters, lime, chilli and coriander salsa (gf)

Salmon teriyaki skewers, spring onion ponzu (gf)

Asparagus and parmesan tartlets

Wild mushroom and truffle arancini

Courgette, pea and mint fritters, lemon infused coconut yoghurt (ve)

Vegetable samosas, mango chutney (ve)

Lemon meringue cocktail tart

Wheat-free brownie (gf)

Pastel de nata

Mini vegan cheesecake (ve)

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HOT FORK BUFFET

£39.00 per guest | £36.00 for chef's choice menu

Minimum ten guests

Choose two main options, a main vegetarian option (at 15% of final numbers), a side, three salads and two desserts (50% of each), a selection of fresh breads and rolls with salted butter

Mains

Lemon and thyme roast chicken, salsa verde
Served warm with a bright herb salsa and shaved fennel salad

Slow braised featherblade of beef, red wine jus
With crushed new potatoes and roasted heritage carrots

Harissa lamb shoulder, minted yoghurt
Pulled lamb with jewelled couscous, cucumber and fresh herbs

Poached salmon with lemon and dill (gf)
Poached salmon fillet, lemon-dill crème fraîche, cucumber ribbons and capers

Chalk Stream trout Nicoise salad (gf)
Flaked trout, green beans, olives, soft egg and cherry tomatoes in a light Dijon dressing

Lemon and herb baked cod, pea and mint salsa (gf)

Grilled asparagus, broad bean and quinoa salad (ve)

Spinach and ricotta tortelloni, basil tomato sauce (v)

Roasted Mediterranean vegetable and chickpea tagine (v)

Sides

Creamed potato with chives (gf)

Grilled purple sprouting broccoli, chimichurri (ve) (gf)

Jasmine scented steamed rice (ve) (gf)

Buttered heritage carrots, onions, lemon thyme (gf)

Citrus scented pearl couscous, garden herbs (ve)

Steamed new potatoes with mint and parsley (ve) (gf)

Salads

Heritage tomatoes, watermelon, feta (gf)
With thorn mint, pumpkin seeds and a light lime dressing

Charred broccoli, edamame, ginger-sesame dressing (ve) (gf)
Tenderstem broccoli, edamame beans, shredded carrot, spring onion, toasted sesame and a light soy-ginger dressing

Ancient grain, roasted courgette, pomegranate (ve)
Blend of quinoa and freekeh with roasted courgette, pomegranate, and preserved lemon dressing

Cucumber, avocado and green bean salad (gf)
Blanched green beans, diced avocado, cucumber ribbons, and soft herbs in a lemon and extra virgin olive oil dressing

Burrata, garden peas, broad beans and basil salad (gf)
Creamy burrata, sweet peas and broad beans, finished with basil oil and cracked black pepper

Desserts

All desserts served at Symphony size portions (2/3 bite size) not full dessert size.

Lemon posset with shortbread crumb

Eton mess pots

Mini passionfruit cheesecake

Coconut and lime panna cotta (ve)

English strawberry tartlets

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CANAPÉS

6 canapés £24 | Chef's choice £22

8 canapés £29 | Chef's choice £25

Additional canapé £4.00

Vegan / Vegetarian

Wye Valley asparagus, summer truffle tartlet (v)

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

Vegetable samosa, preserved lemon
mayonnaise (ve)

Pickled grapes, cashew cream cheese, rye (ve)

Arancini primavera, parsley emulsion (ve)

Meat / Fish

Exmoor caviar, salt and vinegar potato, chive
crème fraîche

Spiced crab salad vol au vent, pink grapefruit

London smoked and cured salmon, dill crème
fraîche, fennel pollen

Cumbrian lamb shepherd's pie croquette,
pickled samphire

Lake District confit pork belly, spring peas
and apple salsa

Hereford bavette tartare, confit St Ewe's
egg yolk

Dessert

Searcys champagne and Hereford strawberry gelee

Gooseberry and sesame meringue tart

Yorkshire rhubarb and custard rice pudding

Eton mess macaroon

Nibbles

Herb and garlic marinated olives

Vegetable crisps

Wasabi peas

Luxury truffle and pecorino nut mix

Cheese twists

Sea salt potato crisps

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BOWL FOOD

4 bowl food £30.00 | Chef's choice £28.00

5 bowl food £35.50 | Chef's choice £33.00

Extra bowl £5.50

Hot

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Gnocchi, caponata, plant-based feta and toasted pine nuts (ve) (gf)

Chalk Stream trout, grilled sweet corn and roasted peppers

Beer-battered coley, shoestring potato, crushed peas, vinegar salt

Charred bavette steak, crushed new potatoes, bearnaise (gf)

Confit duck, warm puy lentil salad, Dijon mustard (gf)

Cold

Charred courgettes, stracciatella, basil, lemon (ve) (gf)

Nutbourne heritage tomatoes, panzanella salad (v)

St Ewe's devilled egg, Lake District cured ham, pickled mustard seeds (gf)

Chipotle chicken, fennel and orange slaw (gf)

Cured mackerel, pickled heritage radish and cucumber salad, dill

Chalk Stream trout rillette, fennel and capers salad, sourdough crisp

Dessert

Coconut and cardamon rice pudding, Yorkshire rhubarb (ve)

Strawberry and pistachio tiramisu

Vegan chocolate mousse, roast pistachio, Maldon salt

Grilled pineapple, coconut

Sliders

Slow-cooked pork belly, BBQ sauce, spring onions, bao bun

Buttermilk chicken, red cabbage slaw, jalapeno peppers, glazed bun

Charred beef cheeseburger, pickles, smoked tomato relish, sesame bun

Roasted portobello mushroom, Oxford Blue cheese, summer truffle relish, brioche bun (v)

Hickory smoked plant-based hot dog, pickles, mustard, ketchup, crispy shallots (ve)

Crispy frickle, Reuben dressing, vegan cheddar, sauerkraut, bagel (ve)

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TERRACE DINING

Barbecue £45.00

Add some fresh air into your day, relax and enjoy our garden with our delicious BBQ menu

Please choose four items from the grill

Served with selection of brioche buns, flatbreads, plant-based bridge rolls

House-made beef cheeseburger

Simplicity plant-based, fermented vegetable burgers (ve)

Classic BBQ chicken thighs

Mediterranean spiced lamb kofta

Hickory smoked plant based hot dog (ve)

Sauces and garnishes

Homemade ketchup, BBQ sauce, sweet mustard, smoked garlic aioli, gherkins, crispy shallots

Salads

Classic coleslaw (ve) (gf)

Shredded cabbage and carrot with creamy dressing

Mediterranean pasta salad (ve)

With olives, roasted peppers, courgettes and lemon dressing

Watermelon and mint salad (ve) (gf)

Watermelon, mint, lime dressing

Potato and herb salad (ve) (gf)

New potatoes with mustard dressing and fresh herbs

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PRIVATE DINING

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Two-course £54.00

Three-course £64.00

Starters

Tomato tart fine, whipped vegan feta, black olive crumb, basil (ve)

Wye Valley asparagus, pea panna cotta, lemon gel, seed granola (ve) (gf)

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, watercress (gf)

Cornish mackerel, dill and potato salad, roasted heritage beetroot, horseradish cream (gf)

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, Wildfarmed sourdough

Rose veal tonnato, wild rocket, capers, anchovies (gf)

Mains

Godminster vintage cheddar double baked souffle, spring greens, heritage cauliflower, lovage oil (v)

Potato terrine, hispi cabbage and buckwheat parcel, Swiss chard, lemon cream (ve) (gf)

Primavera spelt risotto, broad beans, peas, asparagus, herb oil (ve)

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc (gf)

North Atlantic cod, wood fire roasted peppers, BBQ sprouting broccoli, salsa verde (gf)

Salt Marsh lamb rump, crispy pink fir potatoes, watercress and roast garlic pesto, braised lettuce and broad beans (gf)

Suffolk chicken breast, pan-fried parmesan polenta, charred corn, chanterelles (gf)

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PRIVATE DINING

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Two-course £46.00

Three-course £64.00

Desserts

Searcys Champagne summer pudding, clotted cream ice cream (v)

Saint Clement's tart, raspberries, crème fraiche (v)

Chilled strawberry consomme, compressed melons, basil (ve) (gf)

Chocolate and espresso delice, honey poached apricots, crème fraiche (v) (gf)

PRIVATE DINING ADDITIONS

Pre-dinner canapés (3 choices) £14.00 | Chef's choice £12.00

Cheese course

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

Petit fours

Selection of chocolates, macarons and pate de fruit

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WINE

SPARKING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV)	£35.00
Gratien & Meyer Cuvee Flamme, Cremant	£40.00
Cremant de Loire Blanc France	
Searcys Classic Cuvée Brut, Surrey, England, 2016 (12.5% ABV)	£54.00

CHAMPAGNE

Searcys Selected Cuvée, Brut, Champagne (available as a magnum) (12.5% ABV)	£75.00
Searcys Selected Cuvée, Rosé Brut, (12.5% ABV)	£80.00
Drappier, Carte d'Or, Brut, Champagne (12% ABV)	£80.00
Lanson, Père & Fils, Brut, Champagne (12.5% ABV)	£90.00
Veuve Clicquot, Yellow Label, Brut, Champagne (12% ABV)	£105.00

WHITE WINE

Flor de Lisboa Branco, Portugal (13% ABV)	£28.00
Pinot Grigio, Vinuva, Organic, Delle Venezie, Italy (13% ABV, vegan)	£29.00
Marsanne-Vermentino, Joie de Vigne Pays d'Oc, France (13% ABV)	£30.00
Azumbre Verdejo Rudea, Spain (12.5%)	£32.00
Macon Villages Reserve Vignerons des Terres Seecretes, Burgundy, France (13% ABV)	£38.00
Soellner Wogenrain Organic Grüner Veltimer Wagram, Austria (11.5% ABV, vegan, Organic)	£41.00
Chapel Down Bacchus, Kent, England (12% ABV)	£42.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, vegan)	£54.00





WINE

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV)	£28.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	£30.00
Andes Soul Malbec Argentio, Mendoza, Argentina (13.5% ABV, vegan)	£31.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy (13% ABV, vegan)	£35.00
Gérard Bertrand Naturalys Pinot Noir, Organic, France (14% ABV, vegan)	£38.00
Conde De Valdermar Crianza, Rioja, Spain (13.5 ABV, vegan)	£40.00
Saint-Amour, Mommessin Les Grandes Mises Burgunday, France (15% ABV, vegan)	£44.00
Château Cissac, Haut-Médoc, Bordeaux, France (13% ABV)	£55.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, vegan)	£30.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France (12.5% ABV, vegan)	£35.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (14% ABV, vegan) (375ml)	£40.00
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary(13.5% ABV, vegan) (500ml)	£45.00

LOW ALCOHOL AND ALCOHOL-FREE

WINE AND SPARKLING

Natureo, Muscat, de-alcoholised white wine, Spain, NV, 750ml (0.0% ABV)	£22.50
Natureo, Garnacha-Syrah, de-alcoholised red wine, Spain, NV, 750ml (0.0% ABV)	£22.50
Bottega, Alcohol-Free Sparkling White, Italy, NV, 750ml (0.0% ABV)	£25.00
Bottega, Alcohol-Free Sparkling Rosato, Italy, NV, 750ml (0.0% ABV)	£25.00
Wild Life Botanicals Sparkling Nude, NV, 750ml (0.5% ABV)	£3.00
Wild Idol Alcohol-Free Sparkling White, NV, 750ml (0.0% ABV)	£52.00
Wild Idol Alcohol-Free Sparkling Rosé, NV, 750ml (0.0% ABV)	£52.00

BEER

Peroni Nastro Azzurro, 330ml (0.0% ABV)	£5.00
Small Beer Lager, 330ml (2.1% ABV)	£5.00
Small Beer Hazy IPA, 330ml (2.6% ABV)	£5.50

SOFT DRINKS

Coke (139 kcal)	£3.00
Diet coke (1 kcal)	£3.00
Fanta (65 kcal)	£3.00
Fever Tree Sicilian lemonade (96 kcal)	£3.00
Fever Tree tonic water (60 kcal)	£3.00
Jugs of elderflower	£9.00
Still or sparkling water, 750ml	£4.00





BEER AND CIDER

BEER

Peroni Nastro Azzurro, 330ml (5.0% ABV)	£5.60
Asahi, premium, Lager/Pilsner, 330ml (5.0% ABV)	£5.80
Birra Moretti, Lager, 330ml (4.6% ABV)	£6.00
London Pride, 330ml (4.5% ABV)	£6.30
Meantime, Pale Ale, 330ml (4.3% ABV)	£6.50

CIDER

Magners, 330ml (4.5% ABV)	£5.00
Bulmers Original, 500ml (4.5% ABV)	£6.50
Cornish Orchard Gold Cider, 500ml (5.0% ABV)	£8.00

COCKTAILS

A range of beverages to cover all of your event needs, including a range of low-no alcoholic beverages.

COCKTAILS BY THE GLASS

Cocktail £10.00

Gin Fizz

Gin, ginger and elderflower, lime juice

Dark and Stormy

Rum, lime juice, ginger beer

Aperol Spritz

Prosecco, Aperol, soda

Raspberry Gin Sour

Gin, raspberry, lemon juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

MOCKTAILS BY THE GLASS

Mocktail £8.00

Passion Fruit Bliss

Wild Idol Rosé, passion fruit, vanilla, lemon, Lyre, pineapple

Bellini Zero

Orange juice, peach juice, Wild Idol white

Winter Blossom Spritz

Everleaf Mountain, lemon juice, apricot Monin syrup, apricot and white grape soda

Espresso NO Martini 14

Seedlip Spice 108, espresso, brown sugar syrup

ANON English Garden Spritz

Anon English Garder, Lemonade, Cucumber, Strawberry, Mint





DRINKS PACKAGES

HOUSE WINES, BEERS AND SOFT DRINKS

One hour	£18.50
Two hours	£28.00
Three hours	£36.50
Four hours	£42.00

HOUSE PROSECCO, WINES, BEERS AND SOFT DRINKS

One hour	£24.00
Two hours	£34.00
Three hours	£42.00
Four hours	£48.00

Add spirits unlimited spirits to a package for an extra £15.00 guest

OUR EVENTS TEAM ARE
ALWAYS HAPPY TO HELP

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BY **SEARCYS**