

## EVENT PACKAGES



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

EST · 1847

# SEARCYS

LONDON

## MODERN

Contemporary in style, but using traditional methods, never fussy or staid

---

---

## BRITISH

Using the very best of British produce and flavours, but never afraid to punctuate this with worldly influences

---

---

## SOCIAL

Dishes and concepts which bring people together, sometimes designed to be shared, always meant to be a conduit for conversation. As a nation, we are moving away from traditional three course meals and more towards lighter, more interactive and light-hearted occasions



## FINGER FOOD

---

---

### MEAT

---

---

Buttermilk Norfolk chicken burger  
coleslaw in brioche bun

Buffalo chicken wings  
Blue cheese dipping sauce

Smoked apple wood cheese and Sussex  
ham tart  
pea puree

Hoi-sin duck  
fragrant Evesham farm salad

beef brisket croquette  
Braised red cabbage

Sticky pork belly  
Cucumber ribbons

Rolled lamb shoulder  
harissa, couscous

Cumberland Sausages  
Whole Grain Mustard Dip

Rare roast beef bagel  
Mustard mayo, gherkins, watercress

### FISH

---

---

Thai baked Cornish fish cakes  
coconut milk and lemon grass sauce

Lime and garlic Celtic sea king prawn  
skewers  
chilli & soya dressing

Seared salmon  
pickled ginger, sesame aioli

Smoked mackerel  
apple and beetroot relish, granary toast

Smoked trout mousse  
dark rye crisp

Smoked salmon roulade  
fresh horseradish

Cod croquette  
roasted garlic mayonnaise

Goujons of Market Fish of the Day  
Fresh Herb Tartare Sauce

Smoked Haddock Fish Cakes  
Tartare Sauce

### VEGETARIAN

---

---

Tempura tofu  
lime, chilli and blossom honey dressing

mushroom and stilton tart  
Truffle and shoot dressing

Driftwood goat's cheese, spinach and  
artichoke tartlet

Vegetable spring rolls  
plum sauce

Falafel, chickpea, broccoli and edamame  
bean salad  
harissa hummus

Tender baby spinach, red onion,  
butternut squash and pomegranate salad

Heritage tomato and beetroot salad  
truffle goat's curd

Polenta  
goats' cheese mousse, artichoke

Stilton rarebit  
sour dough

Fried mozzarella  
tomato pesto

### DESSERT

---

---

Dorset blueberry Eaton Mess

Coconut and lime posset

Chilled Dark chocolate fondant  
on a hazelnut biscuit

Espresso panna cotta

Amaretto cheese cake

Triple chocolate brownie

All prices are exclusive of VAT. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from and allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.





# EXCLUSIVE EVENTS

BY SEARCYS

---

[searcys@vintnershall.co.uk](mailto:searcys@vintnershall.co.uk)

0207 248 4704