

EVENT PACKAGES



VINTNERS' HALL

+

EST · 1847

SEARCYS

LONDON

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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



BREAKFAST

JUICES

Apple

Orange

Cranberry

CONTINENTAL BREAKFAST

Croissant

Pain au Chocolat

Pain aux Raisins

Fruit platter

FULL ENGLISH BREAKFAST

Scrambled eggs or fried eggs

Smoked back bacon

Cumberland sausages

Button mushrooms, garlic & parsley

Hash browns

Thyme roasted vine tomatoes

Black pudding

Baked beans

Selection of toasted bread

The above are served with tea and coffee

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

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