

SPRING/SUMMER
CANAPES AND BOWL FOOD
2022



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



CANAPES

HOT

Braised Beef Ravioli

Celeriac, jus

Cumberland Sausages

Mustard dip

Grilled Lamb Kofta

Tzatziki dip

Bourbon Glazed Pork Belly

Caramelized apple

Breaded Halloumi

Sweet chilli sauce (V)

Goat's Cheese Cake

Tomato and basil dip (V)

Smoked Haddock Fish Cakes

Leeks, dill and lemon mayonnaise

Cod Goujons

Tartare sauce

Lobster Tortellini

Chive butter sauce

COLD

Smoked Salmon Roulade

Lemon and chive creme fraiche

Seared Tuna

Sun blush tomato chutney, olive crumb

Poached Sea Trout

Sesame seeds, pickled ginger, seaweed cone

Wild Mushroom Frittata

Truffle, stilton mousse (V)

Heritage Beetroots

Butternut squash, orange dressing (V)

Goat's Cheese Panna Cotta

Pumpkin puree, black olive crumb (V)

Wild Mushroom Tart

Stilton, truffle oil (V)

Shredded Confit Duck Leg

Hoi sin sauce chilli, spring onion, sesame cone

Shredded Ham Hock

Piccalilli, croute

Foie Gras and Duck Liver Parfait

Cherry gel

SWEET

Chilled Dark Chocolate Fondant

Praline

Espresso Panna Cotta

Chocolate shortbread

Individual Lemon Meringue Tart

Strawberry Cheesecake

Champagne gel

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.



BOWL FOOD

HOT

Poached Scottish Salmon

British asparagus and hollandaise sauce

Grilled Pork Tenderloin

Sautéed potatoes, charred lemon chimichurri dressing

Roasted Breast of Chicken

Summer truffle mashed potato with a broad bean jus

Pan Fried Sea Bream

Courgette salad and caper beurre blanc

Chicken Katsu Curry

Sticky rice, pickled cucumber salad

Lake District Lamb Rump

Roast garlic mashed potato, heritage beetroots, rosemary jus

Chickpea and Roasted Vegetable Tagine

Couscous, mint yoghurt (V)

Spinach Gnocchi

Butternut squash puree, goats' cheese, sage oil (V)

Vegetable Pakora

Basmati rice, mango chutney (V)

COLD

Smoked Salmon

Jersey Royals potato salad, cream fraiche, quails egg and dill oil

Charred Mackerel

Summer bean salad and parsley oil

Smoked Chicken Caesar Salad

Baby gem, croutons, quail's egg, parmesan and anchovies

Roast Heritage Beetroot Salad

Rainbow carrots, hazelnuts, baby watercress (V)

Buffalo Mozzarella

Heritage tomato, rocket leaves, basil pesto (V)

PUDDING

Vintners' berry mess

Baked rhubarb and custard cheesecake

Meringue, poached rhubarb

Lemon mousse

Lemon curd, white chocolate cream, pistachio crumb

Set custard

Caramelized apple, pear puree, blackberries and oat crumble



EXCLUSIVE EVENTS

BY SEARCYS

searcys@vintnershall.co.uk

0207 248 4704