

SPRING/SUMMER BANQUETING MENU 2022



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

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.



THESE ARE OUR MENUS, BUT IF YOU WOULD LIKE TO ASK US ABOUT A BESPOKE DISH, PLEASE FEEL FREE TO DO SO, AND WE WOULD BE HAPPY TO DISCUSS THIS. ALL DISHES ARE SUBJECT TO SEASONALITY.

STARTERS

Goats Cheese Panna Cotta

Heritage beetroots, hazelnut crumb, baby watercress (V)

British Asparagus

Quail's egg, hollandaise, garden pea, pea shoots (V)

Buffalo Mozzarella

Courgette carpaccio, cherry tomato, black olive crumb, lemon, basil dressing

Mushroom and Colston Basset Stilton Fritters

Courgette and aubergine, tomato salsa (V)

Beetroot Cured Salmon

Heritage baby beetroots, gin and lime cream cheese, baby watercress

Devonshire Crab Cake

Cucumber, fennel, lemon and dill creme fraiche

Charred Poached Sea Trout

Samphire, summer beans, sauce vierge

Scottish Smoked Salmon

Salmon mousse, horseradish, pickled daikon with dill oil

Veal and Tomato Tortelloni

Mushroom puree, spinach, girolles and truffle sauce

Confit Duck and Foie Gras Terrine

Pickled cauliflower, charred baby onions and cherry gel

Pressed Chicken Terrine

Dried cherry tomatoes, black olive crumb, sage oil

Aired Dried Ham

Haricot beans, chorizo and tomato salsa

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MAINS

Roast Rainbow Trout

Potato puree, rainbow chard, lemon and chorizo beurre noisette

Poached Atlantic Cod

Samphire, butter beans, dill & mussel broth

Pan Fried Halibut

Crab and mascarpone charcoal tortelloni, fennel, heritage tomatoes in saffron cream sauce (£4.50 supplement)

Grilled Sea Bream

Crushed new potatoes, kale, green & yellow courgette, caper butter sauce

Beetroot Gnocchi

Golden beetroot puree, roast beetroot, spinach, broad bean dressing (V)

Thyme & Garlic Roasted Cauliflower

Cauliflower puree, charred shallots, summer greens, parsley oil (v)

Wild Garlic Potato Terrine

Pea and mint puree, roast baby carrots, baby turnips, mushroom and truffle cream sauce (V)

Caramelised Red Onion Tart

Tenderstem broccoli, red onion puree, toasted almonds (V)

Corn-fed Chicken Breast

Crushed Jersey Royal potatoes, truffle oil, leeks & spinach, baby turnip in chicken jus

Seared Fillet of Beef

Potato fondant, carrot puree, tender stem broccoli, mushrooms with red wine jus (£6 supplement)

Lake District Lamb Rump

Roast and wild garlic potato terrine, roast beetroots, hispi cabbage and lamb jus

Confit Duck Leg

Roast new potatoes, crushed garden peas, cabbage, pancetta, charred baby onion and redcurrant jus

Lemon & Thyme Marinated Guinea Fowl Breast

Crushed garden pea, cabbage, pancetta, potato terrine, chard, chicken jus

Grilled Pork Fillet

Sweet potato fondant, roast baby carrots, charred sweetcorn puree and chimichurri dressing

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DESSERTS

Blackcurrant Mousse

Almond and citrus crumble, Italian meringue

Chilled Dark Chocolate and Orange Fondant

Hazelnut, charred orange

Almond and Pistachio Polenta Cake

Gin and tonic jelly, elderflower and lemon sorbet

White Chocolate and Raspberry Brûlée

Raspberry shortbread

Vintners Berry Mess

Seasonal berries, meringue, viola flowers

Lemon Tart

Meringue, blueberry and mint

Vanilla Set Custard

Poached rhubarb, caramelized apple and oat crumble

Tiramisu Panna Cotta

Coffee crumble, mascarpone

Salted Caramel Bavaois

Pecans, honey caviar

Mango Parfait

Passion fruit and mango salsa, coconut dust

Strawberry Cheesecake

Clotted cream and champagne gel

Selection of Three British Cheeses

Grapes, celery, artisan crackers, seasonal homemade chutney
(£5 supplement)

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EXCLUSIVE EVENTS

BY SEARCYS

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