

PRIVATE DINING

SELECT ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards and Orangery Rooms are perfect for large as well as more intimate dinners.



Three courses plus coffee and petit fours (Monday – Friday) £62.00 per guest

Minimum 20 guests

A choice of one dish from each course is required for the whole party.

STARTERS

Corn-fed chicken leg, wholemeal crumb, smoked vegetable tartar, leek straw

Confit duck, birch sap, crab apple jam, duck mayonnaise, pain d'épices (gfo)

Seared salmon piccalilli, beetroot, duck egg mousse, borage, nasturtium, dill (gf)

Smoked Buffalo mozzarella, almond wafer, caponata, wild garlic pesto, mustard greens (v) (gf)

Savoury custard tart, English cured coppa, celery leaf, Lancashire bomb, potato chutney

Searcys signature smoked salmon, pickled cucumber, radish, fennel, toast (gfo)

Frogshole Farm asparagus, Gloucester ham terrine, pickled beetroot, crab apple jam (gfo)

Wild mushroom pâté, multi cereal toast, dill, pickled mushrooms, truffle (ve) (gfo)

MAINS

Free-range chicken cooked in Chapel Down blanc, brown butter artichoke, mountain lentils, summer savoury (gf)

Rump of lamb, pressed shoulder, espelette pepper, ancient grains, piquillo pepper sauce, white beans

Isle of Gigha halibut cooked over binchotan, roast fish glaze, hen of the woods mushroom, 12-year-aged balsamic, radicchio, mushroom ragu (gf)

Smoked cod fillet, tartar garnish and scraps, turnip greens, pea cream, tartar sauce

Confit turnip, celeriac, fennel, smoked celeriac cream, ancient grains, mustard greens (ve)

Porcini mushroom lasagne, mushroom ragu, cime di rapa, balsamic sauce, pecorino (v)

Longhorn beef fillet, smoked bavette, confit cheek, mustard greens, roscoff onion (gf)



 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

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PUDDINGS

Victoria cake, raspberries, genoise sponge, flowers, raspberry compote (v)

Madagascan chocolate mousse, chocolate cremeux, hazelnut chantilly (v)

Raspberry and Tahitian vanilla mousse (v)

Tonka bean brûlée, basil curd with strawberry mint, tellicherry pepper, pistachio sponge (v)

Lemon and cherry cheesecake, tuile, preserved cherries (v)

Chocolate delice, cappuccino ice cream, dulce de leche (v)

Smoked coconut rice, jasmine, finger lime, birch sap, caramelised pineapple (v) (gf)

MENUS ARE CRAFTED BY OUR EXPERT CHEF AND SERVED BY OUR HIGHLY TRAINED TEAM.

Our Private Dining menu represents the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages, served in stunning spaces for groups of 20 up to 200 guests.

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