

EVENING SHARERS

MINIMUM 25 GUESTS

A perfect addition to any evening reception

£14.00 per guest

Add a glass of Searcys Champagne for **£12.50 per guest**

Marinated tomatoes, baby mozzarella, basil (v) (gf)

Crudités, black olive mayo (ve) (gf)

Parmesan and chilli straws (v)

Fried giant olives (v)

Whipped English feta, fig compote, bread shard (v)

Anchovies and lemon straws

(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

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



CANAPÉS

MINIMUM 15 GUESTS

6 CANAPÉS

£23.80 per guest

8 CANAPÉS

£29.00 per guest

12 CANAPÉS

£36.00 per guest

PLANT-BASED

Fenland beetroot, vegan soya yoghurt and cream cheese buckwheat tart (gf) (ve)

Coronation cauliflower bon-bons, crispy onions (gf) (ve)

Parsnip, celeriac, golden beet bhaji, mint cucumber yoghurt (gf) (ve)

Soy glazed grilled tofu, wasabi, soya bean ketchup (gf) (ve)

Plantain, crispy tikka squash, coriander (gf) (ve)

Bramley apple crumble tart (gf) (ve)

Blackcurrant mousse, bitter chocolate cup, popping candy (gf) (ve)

COLD

Parmesan madeleine, rose ash goat's cheese, poached carrots (v)

English style feta, marinated peppers, crispy cone (v)

London Cured smoked salmon, horseradish blini, cucumber

Cornish crab, seaweed tartare basil tart

Rolled Gressingham duck, orange gel, crispy mushroom (gf)

HOT

Black truffle mac and cheese, parmesan gel (v)

English feta and lemon thyme, beetroot ketchup (v) (gf)

Chicken Caesar beignet, anchovies, crispy bacon, iceberg

Searcys sausage roll, English mustard pickled onions

Baked, smoked haddock and curry leaves tart, Welsh rarebit

DESSERT

Caramelised St Clement's tart, blackberry gel (v) (gf)

Searcys fairtrade coffee macaroon, mascarpone cream (v)

Bitter Islands chocolate brownie, Searcys rum-soaked cherries (v)

Banana bread, Islands chocolate mousse, white chocolate gel (v)

Compressed pear, whipped Oxford Blue, candied walnuts (v) (gf)

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BOWL FOOD

MINIMUM 10 GUESTS

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé style service.

4 BOWLS

£29.00 per guest

5 BOWLS

£33.50 per guest

6 BOWLS

£37.00 per guest

PLANT-BASED

COLD

Poached beetroot, butternut squash, pine nuts, grilled satsumas (gf) (ve)

Grilled purple sprouting broccoli, capers, sourdough (ve)

HOT

Grilled tofu, sushi rice cake, chilli soy, crispy onions (gf) (ve)

Marinated tempeh tikka, chickpeas, spices, mango (gf) (ve)

Plant-based fish and chips, crushed peas, triple cooked chips (ve)

DESSERTS

Bramley apple fool, pink peppercorn crumble (gf) (ve)

Burnt lemon curd tart, blackberry jam (gf) (ve)

VEGETARIAN, MEAT AND FISH

COLD

Open celeriac and goat's cheese, apple ravioli, walnut crumb, pickled radish (gf) (v)

Suffolk smoked chicken, burnt sweetcorn, grilled corn muffins

Poached ChalkStream Farm trout, potted shrimps, pickled cucumber (gf)

Earl grey smoked salmon crumpet, pickled cucumber, horseradish

HOT

Tempeh tikka, onion bhaji, lentils, coconut cumber yoghurt (v)

Black truffle cauliflower cheese fritter, grilled broccoli, parsley oil (v)

Pulled Hereford short rib cottage pie, thyme and smoked applewood mash (gf)

Cornish lobster slider, lobster bisque ketchup
(£2.00 supplement)

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DESSERT

Pear and cranberry mousse, shortbread crumb (ve) (gf)

Islands chocolate orange flowerpot, kumquats (gf)

'Eggy bread' caramelised bananas, crispy hazelnuts

Apple and blackberry compote, pink peppercorn crumble, tonka bean custard

SEARCYS HERO DISHES (S)

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions (gf) (S)

Toast beer battered pollock, crushed peas, capers, straw potatoes (S)

Searcys smoked salmon tartare, black tuile (gf) (S)

Whipped Oxford Blue, poached pear, port gel, pumpernickel crumb (v) (gf) (S)

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