



HOSPITALITY
AUTUMN/WINTER MENUS 2024/25

EST · 1847
SEARCYS
LONDON

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT AT THE ROYAL INSTITUTION

Welcome to a Grade I listed building in the heart of Mayfair with a range of different spaces, fine dining prepared freshly and in-house AV services.

Our eight distinct venue spaces differ in style, however, all of which are flexible in terms of event style and lay out. Whether you are looking for an auditorium for 400 or a library flooded with natural light for 90 delegates, the Ri has a range of possibilities.

Our aim is to make every event an enjoyable experience from start to finish.

On behalf of everyone, we look forward to welcoming you to the Royal Institution and delivering the perfect event.

We have partnered with Olio and Too Good To Go to help reduce food wastage.



CONTENT

Sustainability pledges	3	Canapés	15
Day packages	6	Bowl food	16
Refreshments and breaks	7	Private dining	18
Breakfast menus	8	Private dining menu upgrade options	21
Afternoon menus	9	Drinks list	22
Sandwich lunch options	10	Unlimited drinks with bar nibbles	25
Finger food buffet menu	11		
Grazing boards and nibbles	12		
Hot and cold fork buffet menu	13		





We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



All Searcys signature dishes use British fruit and vegetables in season.



We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



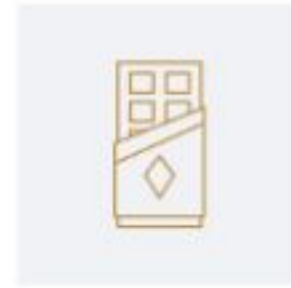
All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



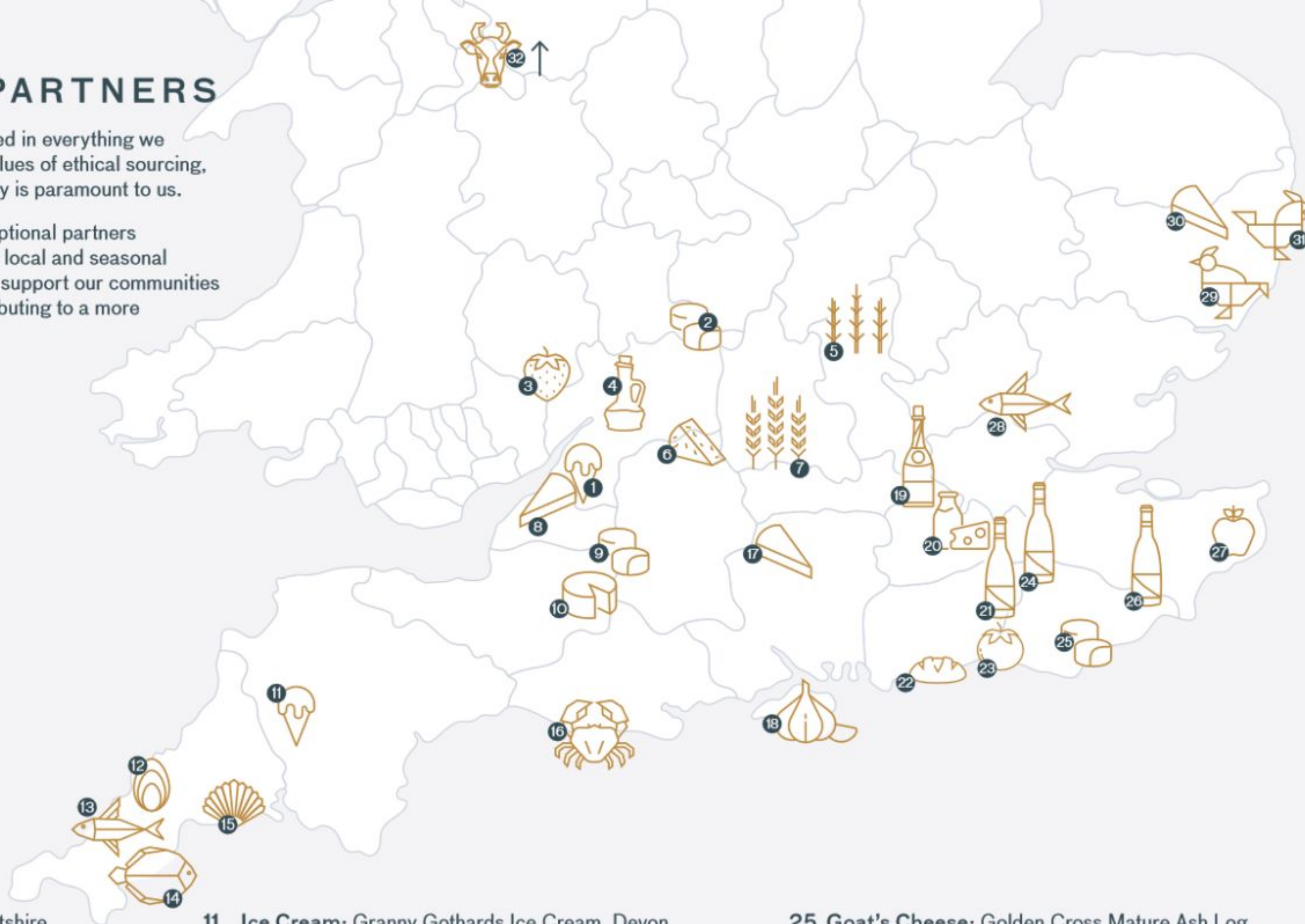
Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

Tour de Searcys
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 Ice Cream: Marshfield Ice Cream, Wiltshire
- 2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire
- 3 Strawberries: Windmill Hill, Herefordshire
- 4 Rapeseed Oil: Cotswolds
- 5 Samphire: Mudwalls Farm, Warwickshire
- 6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire
- 7 Flour: Wildfarmed
- 8 Soft Cheese: Bath Soft Cheese, Somerset
- 9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset
- 10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset

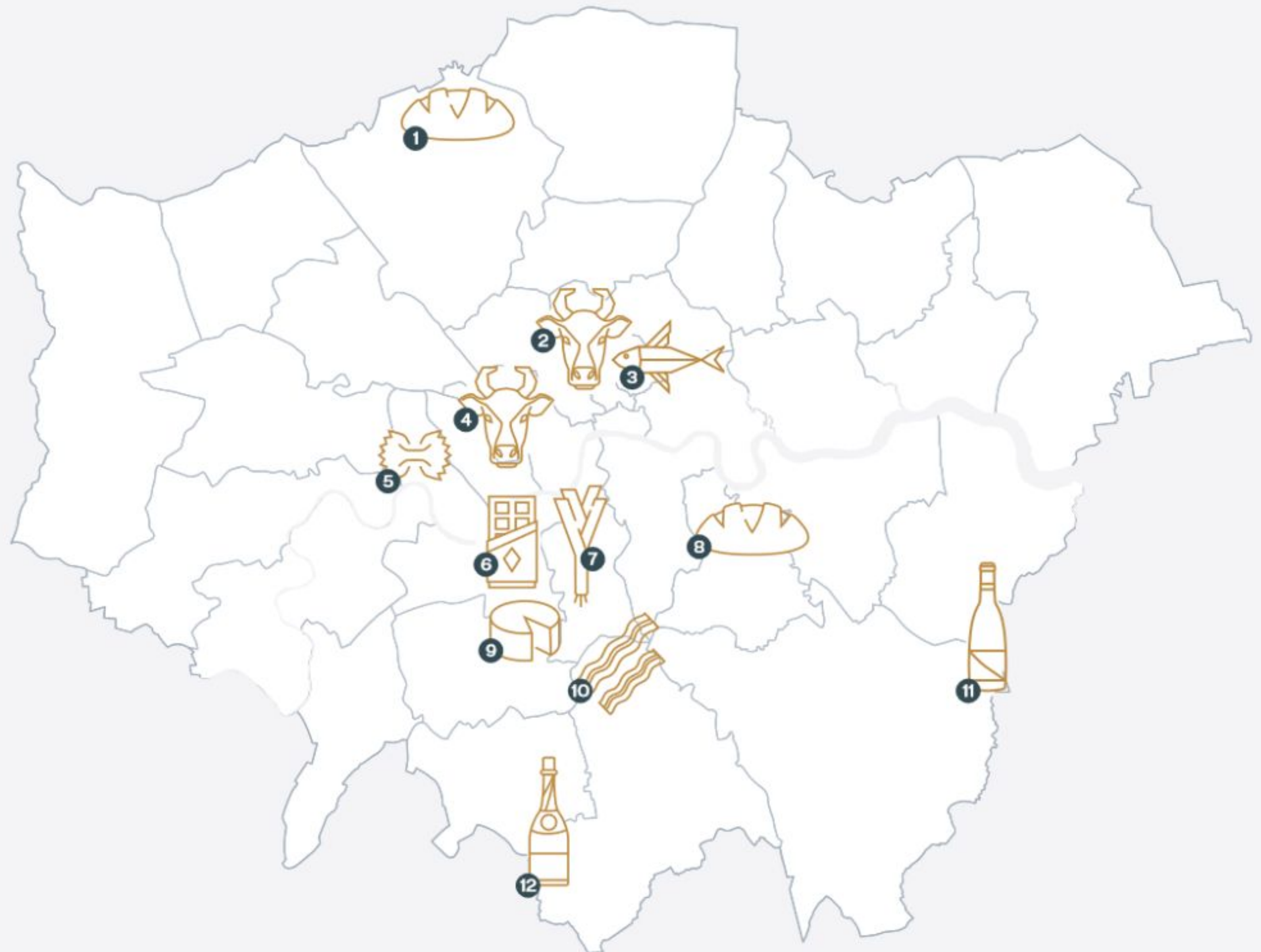
- 11 Ice Cream: Granny Gothards Ice Cream, Devon
- 12 Eggs: St Ewe, Cornwall
- 13 Fish: Flying Fish, Cornwall
- 14 Brill: Newlyn, Cornwall
- 15 Scallops: Cornwall
- 16 Shellfish: Portland Shellfish, Dorset
- 17 Soft Cheese: Tunworth Soft Cheese, Hampshire
- 18 Garlic: Isle of Wight, Hampshire
- 19 Searcys English Sparkling Wine: Guildford, Surrey
- 20 Dairy: West Horsley Dairy, Surrey
- 21 Wine: Albourne Estate, Sussex
- 22 Bakery: Piglets Pantry, Sussex
- 23 Heritage Tomatoes: Nutbourne Nurseries, Sussex
- 24 Wine: Chapel Down and Balfour Vineyards, Kent

- 25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex
- 26 Wine: Gusbourne Vineyard, Kent
- 27 Apples: Kent
- 28 Fish: Marr Fish, Essex
- 29 Guinea fowl: Suffolk
- 30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 Chicken: Crown Farm, Suffolk
- 32 Meat: Lake District Farmers

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and Vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured Meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey



DAY PACKAGES

Our menus and optional upgrades have been exclusively designed by our Executive Head Chef. We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

DAY DELEGATE RATE

£39.00 per guest

Package includes

Organic tea, Notes coffee and mini pastries on arrival

Mid-morning organic tea, Notes coffee and biscuit selection

Selection of three sandwiches, crisps, fruit, organic tea and Notes coffee

Mid-afternoon organic tea, Notes coffee and biscuit selection

Filtered Royal Institution water

LUNCH UPGRADE

Hot and cold fork buffet £17.00 per guest (see page 13-14 for menu details)

Minimum 20 guests, maximum 200 guests

Bowl food upgrade five bowls £16.00 per guest (see page 16-17 for menu details)

Minimum 20 guests

Finger food upgrade £15.00 per guest (see page 11 for menu details)

Minimum 20 guests

EVENING ADD-ON

Wrap-up cheese bites and half a bottle of wine £23.00 per guest

Mature Cheddar, walnut bread, apple chutney, spiced nuts and olives

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event



REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

Organic tea, Notes coffee	£3.70
Organic tea, Notes coffee, whole fresh fruit	£4.60
Organic tea, Notes coffee, biscuit selection	£4.60
Organic tea, Notes coffee, mini pastries	£6.70
The Royal Institution filtered water (1L)	£3.75
Fruit smoothies (0.2L)	£4.00
Orange, apple or cranberry juice (1L)	£7.00
All day organic tea, Notes coffee station available up to 8 hours before 5pm	£13.00

FOOD

Mini pastries (v)	£4.00
Scones, clotted cream, preserves (v)	£4.50
Flowerpot muffins (v)	£4.00
Home-made cake selection (v)	£4.75
Sliced fresh fruit platter (ve)	£5.00
Individual organic yoghurts (v)	£3.50

HEALTHY SWAPS

Why not swap your cake selection for something healthier at no extra charge?

PLEASE SELECT ONE OPTION

- Yoghurt and cranberry traybake (v)
- Fruit and coconut flapjack (v)
- Vegan apple bran muffin (v)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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BREAKFAST MENUS

PRICES PER GUEST

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

Breakfast bap £6.50

With bacon *or* sausage *or* egg (v) *or* portabello mushroom and spinach (ve)

Simple continental breakfast £12.00

Mini croissant, pain au chocolat, pain aux raisins (v)

Fruit salad (v)

Organic tea, Notes coffee and orange juice (v)

Simple English breakfast £15.50

Bacon *or* sausage *or* egg (v) *or* portabello mushroom and spinach (ve) bap

Organic tea, Notes coffee and orange juice (v)

Fruit salad, yoghurt, granola (v)

Healthy start £13.00

Power shots of strawberry, banana and ginger *or* raspberry and satsuma (v)

Fruit platter (v)

Muesli, natural yoghurt (v)

Porridge with either pumpkin seeds and cranberries *or* scented honey (v)

Organic tea, Notes coffee and orange juice (v)

Full English breakfast buffet £22.00

Free-range scrambled eggs, Wiltshire bacon, Cumberland sausage, portabello mushroom, tomatoes, baked beans, hash brown

Sliced bread, butter, preserves and marmalade

Organic tea, Notes coffee, orange juice

Vegan breakfast buffet (ve) £22.00

Scrambled tofu, vegan sausages, baked beans, portabello mushroom, tomatoes, hash brown

Sliced bread, preserves, marmalade

Organic tea, Notes coffee, orange juice

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AFTERNOON MENUS

PRICES PER GUEST

Afternoon tea

£32.00

Finger sandwiches; smoked salmon and lemon butter / ham and mustard / cucumber and cream cheese (v)

Seasonal fruit (ve)

Macaroons (v)

Blossom honey mascarpone and Kentish raspberry tarts (v)

Scones, clotted cream and strawberry jam (v)

A selection of teas

Champagne tea

£45.00

A glass of Champagne

Finger sandwiches; smoked salmon and lemon butter / ham and mustard / cucumber and cream cheese (v)

Seasonal fruit (ve)

Macaroons (v)

Blossom honey mascarpone and Kentish raspberry tarts (v)

Scones, clotted cream and blueberry jam (v)

A selection of teas

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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SANDWICH LUNCH OPTIONS

PRICES PER GUEST

Hand-cut sandwiches with a selection of different fillings freshly made on artisan loaves, baguettes and flatbreads. Available until 5pm.

Option 1 £22.00

Chef's selection of three sandwiches

Crisps (ve)

Fruit (ve)

Organic tea, Notes coffee

The Royal Institution filtered water

Option 2 £26.00

Chef's selection of three sandwiches

Crisps (ve)

Fruit (ve)

Cake

Organic tea, Notes coffee

The Royal Institution filtered water

Option 3 £38.00

Chef's selection of three sandwiches

Three finger food items

Crisps (ve)

Fruit (ve)

Cake

Organic tea, Notes coffee

The Royal Institution filtered water

UPGRADE OPTIONS

CHOOSE 2 SALADS FROM THE SELECTION BELOW

£8.00 per guest

Garden salad, celery, radish, house dressing (ve)

Cucumber, dill, mint salad (ve)

Red slaw, pomegranate, sultana (v)

Grilled endive, radicchio, radish, blue cheese (v)

Quinoa, spinach, roasted squash, walnuts (ve)

Vegetable slaw, pumpkin seeds, wholegrain mustard (v)

Seasonal leaves, croutons, walnuts, avocado oil (ve)

Greek salad, olives, feta (v)

Carrot, poppy seed, honey, orange dressing (v)

New potatoes, leek and mustard mayonnaise (v)

Tabbouleh, parsley, lemon (ve)

Artichoke, orzo pasta, peppers, chervil, rapeseed oil (ve)

Chilli saffron pearl couscous, roasted Mediterranean vegetables (ve)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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FINGER FOOD BUFFET MENU

CHOOSE 5 ITEMS FROM THE CHEF'S SELECTION BELOW

Served with sliced fresh fruit platter, organic tea, Notes coffee and The Royal Institution filtered water **£36.00 per guest**

Additional items below at **£4.50 each**

Minimum 20 guests

HOT

Cajun Norfolk chicken slider, whipped avocado, brioche bun

Lamb kofta skewer, mint yoghurt (gf)

Chicken katsu, curry sauce

John Ross Junior smoked salmon fish cake, dill crème fraîche

Honey and soy glazed salmon, sriracha (gf)

Beetroot and thyme arancini, onion relish (v)

Chilli, pumpkin and goat's cheese ciabatta pizza (v)

Fried jalapeno macaroni and cheese ball, sweet corn mayonnaise (v)

Curried cauliflower and pea samosa, mint yoghurt (v)

COLD

Red onion, cherry tomato skewers (ve) (gf)

Tomato and feta tart, red onion marmalade (v)

Flaked Wye trout, pickled cucumber, rocket open sandwich

Basil, mozzarella, cherry tomato skewers (v) (gf)

Harissa prawn skewers (gf)

Suffolk ham tart

DESSERT

Seasonal bramble and apple trifle (v)

Mini Victoria sponge (v)

Lemon meringue tart (v)

Kentish blackberry pavlova (v) (gf)

Coconut and mango cheesecake (ve)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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GRAZING BOARDS

CHOOSE UP TO 2 FROM THE SELECTION BELOW

£14.50 per guest

Minimum 10 guests / Maximum 100 guests

The English board

English chicken terrine, hand-raised pork pies, pork and port pate, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

The Italian board

Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, rosemary focaccia

The mezze board

Rosemary-marinated artichoke hearts, dolmades, mixed olives, caramelised onion hummus, feta cheese, roast peppers, spinach, ciabatta (v)

British cheese board

Eire Cashel blue, Somerset brie, Cornish Yarg, Godminster cheddar, grapes, apricot chutney, water biscuits (v)

NIBBLES

Spiced nuts, crisps, olives (ve)

£4.50

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with fresh ingredients to keep you full yet energised throughout the day.

Minimum 20 guests, maximum 200 guests

Please choose two mains, two salads, and one dessert for the whole party.
£42.00 per guest

Includes organic tea, Notes coffee and The Royal Institution filtered water.

Add an additional main dish **£8.00 per guest**

MEAT

Pressed mustard and honey glazed Suffolk pork belly, roasted Brussel sprouts, crispy bacon, cider vinegar onion, kale (gf)

Korean style sweet soy and chilli chicken escalope, spinach, carrots, crispy enoki mushrooms and sesame seeds

Hereford beef stroganoff, wild mushrooms and potato stew, pickled baby onion, tarragon (gf)

FISH

Saffron bouillabaisse of red mullet, mussels, roasted leek hearts, fresh tomatoes and parsley

Roasted Cornish cod, sauteed pak choi, beansprouts, lime, coriander and chilli emulsion (gf)

Cajun shrimps mac and cheese with slow roasted baby tomatoes, butterflied crispy tiger prawns, fresh herbs

PLANT-BASED

Red quinoa, rice, winter black truffle, wild mushrooms, shaved vegan parmesan (ve) (gf)

Roasted artichokes and pesto potato gnocchi, confit cherry tomatoes, kalamata olives and rocket (ve)

Thai yellow coconut curry with tofu, ramen noodles and shiitake mushrooms (ve)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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Minimum 20 guests, maximum 200 guests

Please choose two mains, two salads, and one dessert for the whole party.

£42.00 per guest

Includes organic tea, Notes coffee and The Royal Institution filtered water.

Add an additional main dish **£8.00 per guest**

SALADS

Roasted Mediterranean vegetable, mix leaves, red quinoa, orange dressing (ve) (gf)

Barley, Cotswold brie, heritage beetroot, pickled rainbow carrots salad (v)

Shaved fennel and courgette with lemon dressing and herbs (ve) (gf)

DESSERT

Choux bun, hazelnut praline, mousseline, milk chocolate Chantilly (v)

Lemon meringue tart, pistachio cremeux and crystallised pistachios (v)

Almond financier, winter berries and chocolate ganache, almond brittle (ve)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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CANAPÉS

CHOOSE CANAPÉS FROM OUR SEASONAL MENU

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

Minimum 20 guests

4 CANAPÉS

£25.00 per guest

6 CANAPÉS

£28.00 per guest

8 CANAPÉS

£31.00 per guest

SEARCYS CLASSICS

Duck and preserved cherry (gf)

Pork, apple and black pudding sausage roll,
piccalilli ketchup

Salt and vinegar potato, Exmoor caviar, lemon (gf)

Cornish yarg cheese ball, dill pickle ketchup (v)

Ticklemore cheese and beetroot tart (v)

SAVOURY

Smoked pork and chestnut croquette, spiced
cranberry

Beef rib, bone marrow and chervil puffed grains

London Cured smoked salmon, whipped horseradish,
pickled cucumber (gf)

Dorset crab doughnut, avocado, bronze fennel

Smoked Godminster cheddar rarebit, pickled walnut
ketchup (v)

Jerusalem artichoke, lemon and thyme croustade (v)

PLANT-BASED

Mushroom pinwheel with mushroom ketchup (ve)

Red quinoa cracker with vegetable tartare and
artichoke mousse (ve) (gf)

Chickpea fritter with lovage emulsion and pickled
shallots (ve) (gf)

Aubergine katsu curry with pickled carrot (ve)

DESSERT

Warm Islands chocolate and clementine bon bon (v)

Salted caramel and Clarence Court egg custard tart (v)

Spiced apple cider gelee, cinnamon sugar (v)

Double chocolate cookie sandwich (v)

Island chocolate cinnamon rocher (ve) (gf)

Cinnamon chocolate truffle (ve)

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BOWL FOOD

CHOOSE BOWL FOOD FROM OUR SEASONAL MENU

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 similar to a canapé style service.

Minimum 20 guests

4 bowls £36.00 per guest

5 bowls £39.00 per guest

6 bowls £42.00 per guest

SEARCYS CLASSICS

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions

Korean fried chicken, spring onion, chilli and lime

Toast beer battered pollock, crushed peas, capers, straw potatoes

London Cured smoked salmon tartare, charred soda bread

Searcys gin trifle, pink peppercorn custard, tonka cream (v)

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

PLANT-BASED

Chicory and apple salad with roasted figs, croutons and maple dressing (ve)

Salt-baked golden beetroot, lamb's lettuce, pistachios and shallot vinaigrette (ve)

Strozzapreti with oyster mushroom and tarragon cream sauce (hot) (ve)

Cabbage and potato biryani with roti bread and coconut yoghurt (hot) (ve)

PB Irish stew with dumplings (hot) (ve)

Coconut cake with lime mousse (ve)

HOT

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

Black truffle cauliflower cheese fritter, cauliflower puree, parsley oil (v)

Tempeh tikka, onion bhaji, lentils, coconut cucumber yoghurt (ve) (gf)

Cornish lobster slider, lobster bisque ketchup

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COLD

Suffolk smoked chicken, carrot puree, carrot crisp (gf)

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

Gressingham duck rilette, cherry gel, brioche crumb

Open celeriac and apple ravioli, walnut crumb, pickled radish (v)

DESSERT

Islands chocolate orange flowerpot, kumquats (v)

Eggy bread, caramelised banana, crispy hazelnuts (v)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (v)

Pear and cranberry mousse shortbread crumb (v)

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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PRIVATE DINING

SELECT ONE DISH FROM EACH COURSE

Our menus are designed by our Executive Head Chef, using only the freshest seasonal ingredients. Our Conversation Room, Sunley, Library, Georgian, and Writing Rooms are perfect for private dining events.

3 courses plus coffee and petits fours £68.00 per guest

Minimum 10 guests

STARTERS

Sussex goat's cheese mousse

Heritage beetroot, Kentish apples, celery vinegarette (v) (gf)

London Cured smoked salmon

Whipped horseradish, pickled cucumber

Set bloody Mary Atlantic prawns

Seaweed tartare, semi-dried tomatoes, lemon crisp

Carpaccio of Scottish roe deer

St Ewes egg, parsnip, acorn and herbs (gf)

Wild British rabbit terrine

Watercress, spiced pear chutney, seeded tuile

Zero waste cauliflower

Cauliflower koji, cauliflower kimchi, vanilla cauliflower milk, cauliflower tahini puree (ve) (gf)

Smoked potato salad

Mushroom caviar, artichoke cream and leek oil (ve) (gf)

Beetroot tart fine

Pickled golden beets, horseradish cream and hazelnut vinaigrette (ve)

Truffled beluga lentil salad

Confit potatoes and celeriac emulsion (ve) (gf)

Grilled dressed leeks

Pickled walnut mayo, apples, crispy shallot, garlic croutons (ve)

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Minimum 10 guests

MAINS

British kanzi apple and dressed salt baked celeriac

Fennel and apple puree, chickpea and walnut crumble, chicory, cider cream sauce (v)

Roast Cornish hake

Jerusalem artichoke, winter greens, orzo, thyme crème fraiche

Seaweed butter poached halibut loin

Cured cuts wrapped in shiso, rosemary and spelt risotto, sea vegetable, Searcys English sparkling sauce

Ballantine of Suffolk chicken

Fondant potato, Heritage carrots, chicken crackling, pistachio and seed granola, chicken jus

Camden pale ale glazed Hereford short rib

Rosemary and garlic mash, glazed leeks, leek green aioli, pale ale reduction

Wild mushroom and tarragon Wellington

Roasted garlic mashed, savoy cabbage and marinated carrots, red wine jus (ve)

Truffle celeriac risotto

Candied walnuts, turnip tops and parsnip crisp (ve) (gf)

Chestnut and cranberry stuffed butternut squash

Roasted vegetables and balsamic sprouts, cinnamon squash puree, gravy (ve)

Pan fried potato herb potato gnocchi

Mushroom ragout, black cabbage and crispy garlic (ve)

Winter savoy cabbage parcel

Creamed leeks and roasted salsify, lovage oil (ve) (gf)

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3 courses plus coffee and petits fours £68.00 per guest

Minimum 10 guests

DESSERTS

Islands chocolate delice
Chestnut and blood orange

Poached pear
Searcys Champagne sauce, almond praline cream, almond crisp (gf)

Vanilla panna cotta
Viennese sable, cranberry

Searcys rum baba
Clementines, crème diplomat

Classic lemon tart
Blackberry Chantilly

Mulled wine fruit with pain d'épice and orange creameux
Red wine reduction (ve)

Cinnamon and gingerbread cheesecake
Hazelnut praline, white chocolate sauce (ve)

Christmas raspberry cake roll (ve)

Pecan brownie
With caramel sauce (ve) (gf)

Coconut mousse
With apricot coulis and almond shortbread (ve)

ALL OF OUR DISHES ARE BEAUTIFULLY CRAFTED FOR YOU.
A PERFECT SETTING FOR YOUR SPECIAL DINING OCCASION.

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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PRIVATE DINING MENU UPGRADE OPTIONS

PRICES PER GUEST

Pre-dinner canapés £20.00

Please choose three from our canapé menu – only available with our formal dining menu.

Amuse bouche £8.50

Smoked tomato soup, basil and pine nut crumbed bocconcini mozzarella (gf)

Confit baby plum tomatoes and black-olive pastries (v)

Vichyssoise with stilton arancini

Charred king oyster mushroom on brioche toast with soft-boiled egg and baby watercress (v)

Beef consomme with ox cheek bon bon

Salt cod chowder (gf)

Fish course £17.00

Baked seabass, fragrant quinoa, caper sauce (gf)

Poached South Coast cod, clams, cockles, mussels and shellfish bisque (gf)

Scottish salmon, roast fennel rocket and burnt orange vinaigrette (gf)

British cheese board £13.00

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

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DRINKS LIST

Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

WHITE WINE

Flor de Lisboa Branco, Portugal, NV	£28.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2022	£29.00
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France, 2022	£30.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa, 2022	£30.00
Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal, 2022	£31.00
Azumbre Verdejo, Rueda, Spain, 2022	£34.00
Gérard Bertrand, Heritage Picpoul White, Occitanie, 2020	£41.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£42.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2020	£42.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022	£42.00
Vinabade Albariño, Rías Baixas, Galicia, Spain, 2021	£43.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France, 2022	£55.00

RED WINE

Tremite Nero d'Avola, Sicilia, DOC, Italy, 2020	£28.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2022	£29.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022	£32.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023	£33.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2022	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£37.00
Conde De Valdermar Crianza, Rioja, Spain, 2019	£44.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain, 2020	£46.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2021	£50.00
The Crusher Pinot Noir, Wilson Vineyard, California, USA, 2019	£52.00
Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018	£59.00
St Joseph, Poivre et Sol, Francois Villard, Rhône, France, 2021	£68.00

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ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy, 2022	£31.00
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France, 2021	£37.00
Chateau d'Esclans Whispering Angel Rosé, Provence, France, 2022	£53.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France, 2020 (375ml)	£42.00
Tokaji Szamorodni, Zsirai Winery, Hungary, 2019 (500ml)	£48.00

CHAMPAGNE

Searcys selected Cuvée, Brut, Champagne, NV	£72.00
Searcys selected Cuvée, Brut, Champagne, NV (Magnum)	£140.00
Drappier, Carte d'Or, Brut, Champagne, NV	£79.00
Moët & Chandon, Brut Impérial, Champagne, NV	£90.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£96.00
Palmer & Co Blanc de Blancs, Champagne, NV	£105.00

ROSÉ CHAMPAGNE

Searcys selected Cuvée, Rosé Brut, Champagne, NV	£75.00
Palmer & Co Rosé Solera, Champagne, NV	£80.00
Veuve Clicquot, Rosé, Yellow Label, Brut, Champagne, NV	£115.00
Laurent-Perrier Rosé, Brut, NV	£150.00

SPARKLING WINE

Ca'del Console Prosecco Extra Dry, Veneto, Italy, NV	£37.00
Bottega Poeti Prosecco Brut, Veneto, Italy, NV	£38.00
Bottega Poeti Prosecco Rosato Brut, Veneto, Italy, NV	£40.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France, NV	£41.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£56.00
Greyfriars Rosé Réserve, English Sparkling, Surrey, England, 2015	£62.00

NON ALCOHOLIC SPARKLING WINE

Wild Idol Alcohol-Free Sparkling White, NV	£53.00
Wild Idol Alcohol-Free Sparkling Rosé, NV	£58.00
Bottega 0% White, NV	£25.00
Wild Life Botanicals Nude, NV	£28.00
Wild Life Botanicals Blush, NV	£30.00

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BEER AND CIDERS

LAGER

Freedom 4 lager, Estrella (330ml) £6.00

Big Drop Brewing Co. lager (low alc 0.5%) £5.80

ALE

Freedom pale ale (330ml) £6.00

Big Drop Brewing Co. pale ale (low alc 0.5%) £5.80

STOUT

Redchurch Hoxton (330ml) £6.20

CIDER

Aspalls Suffolk Draft Bottle (330ml) £6.20

ALL SPIRITS (50ML)

House spirits from £7.00

Premium spirits from £9.00

SOFT DRINKS

Bottled drinks (330ml) £3.15

Jugs of sparkling elderflower £7.00

Jugs of fresh lemonade £9.00

Juices (1L) £7.00

The Royal Institution still or sparkling filtered water (1L) £3.75



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COCKTAILS

Available on select spaces. Please speak to your events manager.

£13.00

Pimms

Gin-based served with summer fruits (£19.00 Jug)

British Gin Mojito

London dry gin, elderflower, lime, grapefruit bitters

Bellini

Cocchi Americano, Lillet blanc, white peach, roasted peach bitters with a dash of Prosecco

Cosmopolitan

Vacuum infused cranberry vodka, Cointreau and lime

Chucktown Sunrise

Bourbon, elderflower liqueur, lemon juice, simple syrup and ginger beer

Kentucky Buck

Bourbon, lemon juice, simple syrup, bitters, ginger beer

Oracion

Bacardi white rum, apple juice, lime juice and apricot jam and Prosecco

NON-ALCOHOLIC COCKTAILS

Non-alcoholic cocktail £10.00

Cucumber, Lime and Elderflower Cooler

A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water

Virgin Cloudy Apple Mint

Fresh apple juice infused with sugar syrup, fresh mint, lime juice





UNLIMITED DRINKS PACKAGE

Minimum 20 guests

Price per guest

PACKAGE	1 hr	1.5 hrs	2 hrs	2.5 hrs
House package	£22.00	£27.00	£32.00	£37.00
House wine, Freedom Beer, juice and water				
Prosecco package	£28.00	£33.00	£38.00	£43.00
House Prosecco, Freedom Beer, juice and water				

Dinner drinks package	£28.00
Two glasses of sparkling wine, half a bottle of house wine and half a bottle of water	

CORKAGE

£16.50 per consumed bottle of wine

£20.00 per consumed bottle of Champagne

£2.50 per consumed bottle of beer



HOSPITALITY
SPRING/SUMMER MENUS 2024

EST · 1847
SEARCYS
LONDON

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