

# HOT AND COLD FORK BUFFET MENU

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

*Minimum 30 guests*

## Fork buffet £39.50

Offering allocation in price is: Two main options, one main vegetarian/ plant-based option (at 30% of final numbers), one side, two salads and one dessert

Selection of fresh breads and rolls with butter

**An additional main dish £8.60**

## HOT OPTIONS

### MEAT

Pulled brisket cottage pie (GF)

*Pulled brisket of beef, red wine jus, cheddar mash*

Griddled free-range chicken (GF)

*Wild mushroom and sage fricassee and a light Madeira jus*

Beef stroganoff (GF)

*Dijon mustard, cream and cornichons*

Spiced lamb casserole (GF)

*Puy lentils, roasted peppers, grilled red onion, and apricot*

Roast Suffolk chicken (GF)

*Cannellini and green bean stew, Kalamata olives, cherry tomatoes, chickpeas*

Chicken fricassée (GF)

*New potatoes and asparagus*

Toulouse sausage, duck cassoulet

*Toulouse sausage, braised haricot beans, confit duck leg*

### FISH

Lemon poached sea trout

*Courgette ribbons, quail's egg, parsley, and scallion dressing*

Mackerel fillets

*Sweet and sour gooseberry dressing and roasted peppers*

Grilled pollock loin

*Broad bean and parsley fricassee with a caper salsa verde*

Baked salmon fillet

*Sweet potato cream, roasted cherry tomatoes, vermouth*

Pan-fried fillet of bream

*Seaweed tartare*

Seared salmon loin

*Ratatouille risotto cake and a sauce Vierge*

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING

(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

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

Please speak to the team if you wish to explore alternative bespoke menus.





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## VEGETARIAN/PLANT-BASED

Chana masala (GF) (VE)

*Toasted chickpeas and cumin coconut yoghurt*

Leek and Roquefort cannelloni

*Glazed with Gruyere cheese*

Black truffle tortellini (V)

*Lemon and chives*

Artichoke and basil risotto cakes (V)

*Roasted peppers and courgettes with aubergine puree*

Coulbiac of roots and thyme (V)

*Braised rice, boiled egg and Hollandaise sauce*

Root vegetable cobbler (V)

*Cheddar cheese scones and roasted tomatoes.*

Baked aubergine, peppers, courgettes, basil, polenta,  
vegan cheese gratin (VE) (GF)

Cauliflower, onion and sage tart, rocket, aged  
rapeseed oil (V)

Chickpea and summer squash tagine, fregola,  
preserved lemon (VE)

Thai green vegetable curry (VE)

## COLD

Peppered pastrami, sauerkraut, pickles

*Cornichons, crisp rye bread mustard dressing*

Chargrilled ratatouille vegetables (GF) (VE)

*Lemon thyme, baba ganoush and hummus*

Poached salmon (GF)

Smoked halibut, heritage beetroot and fennel salad (GF)

*Crushed new potatoes with hollandaise dressing*

Smoked chicken rillette (GF)

*Homemade crab apple and tarragon chutney with  
garlic shards*

Honey-glazed gammon (GF)

*Country compotes and relishes*

Seared loin of tuna, nicoise salad (GF)

*Green beans, olives, cherry tomatoes, lemon dressing*

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## SALADS

Ramen noodles, sweet chilli, coriander and spring onion (V)

Orzo pasta, roasted cherry tomatoes, artichoke heart salad (VE)

Truffled potato salad, rock chives (GF) (V)

Inca tomatoes with basil, pink shallot and a smoked garlic dressing (GF) (VE)

Snake bean, broad bean and peas, toasted coconut, mint and lemon zest (GF) (VE)

Heritage beets, white balsamic, grapefruit, watercress and summer herbs (GF) (VE)

Honey-roasted carrots, preserved lemon gremolata (GF) (VE)

Grilled mixed peppers, feta yoghurt, zhou, toasted pine nuts and spring onion (GF) (V)

## SIDES

Creamed potato with chives (GF) (V)

Grilled broccoli, chimichurri (GF) (VE)

Braised basmati rice (GF) (VE)

Jasmine-scented steamed rice (GF) (VE)

Buttered heritage carrots, onions and lemon thyme (GF) (V)

Citrus-scented pearl couscous, garden herbs (VE)

Steamed new potatoes with mint and parsley (GF) (VE)

Quinoa salad, peas and broad beans (GF) (VE)

## DESSERTS

*All desserts served at symphony-size portions  
(2/3 bite size), not full dessert size.*

Madagascar chocolate and raspberry cremeux (GF) (V)

Eton mess, raspberry jelly, pepper meringue (GF) (V)

Salted caramel tart, roasted pecans (V)

Citrus lemon tart, cultured yoghurt meringue, raspberry coulis (V)

Carrot cake, whipped cream cheese, candied walnuts (V)

Earl Grey panna cotta, confit orange with honeycomb, citrus coulis (GF) (VE)

Poached fruit salad, lemongrass syrup (GF) (VE)

Summer berry trifle, Pedro Ximenez cream, pistachio brittle (V)

Flourless pistachio cake, apricot curd, fresh strawberries (GF) (V)

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## inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

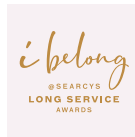


We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

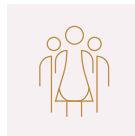
## nurturing & growing talent



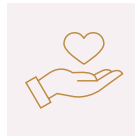
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

## progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



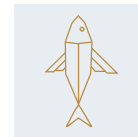
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



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



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO<sub>2</sub> footprint, measured using our Nutritics system.

## step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.