

# PRIVATE DINING

Our executive head chef designs and updates our menus monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards, and Orangery Rooms are perfect for large, intimate dinners.

**Three courses plus petit fours £64.50 per guest**

*Minimum 20 guests | Maximum 240 guests*

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

## STARTERS

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots (V) (GF)

Salt-baked heritage beets, whipped cream cheese, toasted hazelnuts (VE) (GF)

Lake District cured ham, fennel and carrot remoulade (GF)

Wye Valley asparagus, summer truffle sabayon (V) (GF)

Cornish crab, dill, caper and cured egg St Ewes egg tart

Atlantic prawn cocktail, Exmoor caviar (GF)

Potted Suffolk chicken, pickled radish salad, toasted Wildfarmed sourdough

## MAINS

Spelt risotto, roasted courgette, peas, broad beans, English parmesan (V)

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad (VE)(GF)

Gnocchi, corn puree, charred and pickled corn (VE)

Chalk Stream trout, Jersey royals, sea vegetables, seaweed tartare (GF)

Cornish hake, creamed potatoes, Wye Valley asparagus, herb beurre blanc (GF)

Salt Marsh lamb rump, pulled shoulder croquette, samphire, tomato caper and mint jus

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon chicken jus (GF)

(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.



## 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.

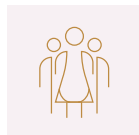
## nurturing & growing talent



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.



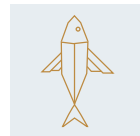
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



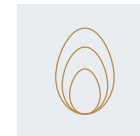
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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.



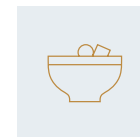
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

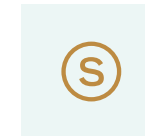


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.

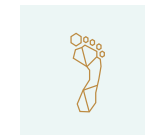
## step up



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.