



WORKING LUNCH

THE CHEF'S DAILY SELECTION

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and sliced fruits. Options will be split between meat, fish, vegetarian/vegan items. The chef's choice minimises food wastage and is also cost-effective for you.

Maximum 30 guests

If you prefer to make your selection from the menu, there is a supplement charge of £2.60 per guest

£27.30 per guest

Hot smoked salmon, spinach, gherkin, dill crème fraiche

Coronation chicken salad

Roast chicken, avocado, rocket salad

Free-range turkey club

'BLT' bacon, lettuce, tomato

Moroccan vegetables, vegan feta, baby spinach (VE)

Smashed avocado, tomato, olives and sweetcorn (VE)

Chipotle grilled vegetables, roast pepper sauce, vegan cream cheese, salad (VE)

SAMPLE SELECTION OF FILLINGS

Vintage cheddar ploughman's (V)

Chipotle chicken, sour cream and salad

Mozzarella, roasted red pepper, tapenade, and rocket (V)

Free-range egg, chive mayonnaise (V)

Baked gammon, mustard mayonnaise, and salad

Chive cream cheese and ratatouille vegetables (V)

Smoked salmon, cream cheese and lemon

(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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SALADS

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

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

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

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

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

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

Honey roasted carrots, preserved lemon gremolata (V) (GF)

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

DESSERTS

Bourbon vanilla cremeux, muscovado granola, pickled blueberries (V)

Madagascan chocolate and raspberry trifle (V)

Apple and cinnamon upside-down cake (V)

Rum savarin, Chantilly cream, rum poached apricot (V)

Lime cheesecake tart, pomegranate, toasted coconut (V)

Eton mess, raspberry jelly, pepper meringue (V)

Mini doughnut, strawberry curd, strawberry tea, popping candy (V)

Searcys chocolate brownie, peanut curd, banana (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.

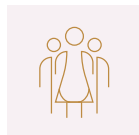
nurturing & growing talent



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.



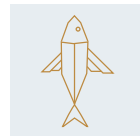
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



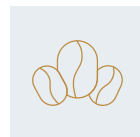
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



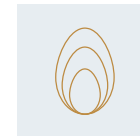
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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.



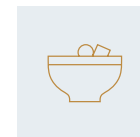
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

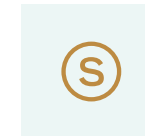


We will only use British RSPCA-assured fresh milk by the end of 2025.



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 CO₂ footprint, measured using our Nutritics system.

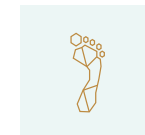
step up



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.