



CHURCH HOUSE

BY SEARCYS

MENU PACK
SPRING-SUMMER 2023

CONTENTS

REFRESHMENTS AND BREAKS	3
BREAKFAST	4
LUNCHES	5
WORKING LUNCHES	5
FINGER FOODS	6
FORK BUFFET	7
RECEPTIONS	9
CANAPÉS AND NIBBLES	9-10
BOWLS	11
FORMAL DINING	12
RECEPTION PACKAGES	13

Foods described within this menu may contain nuts and other allergens. Dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. Adults need around 2000 kcal a day. All prices are exclusive of VAT at a prevailing rate.

REFRESHMENTS AND BREAKS

MORNING ARRIVALS / BREAKS

Whole seasonal fresh fruit selection (ve) (10 guests)	30.00 per platter
House classic cookie selection (v) (1 per person)	2.50
Freshly baked morning pastries (v) (2 per person)	2.50
Flowerpot muffin selection (v) (1 per person)	3.50

AFTERNOON ARRIVALS / BREAKS

House classic cookie selection (v) (1 per person)	2.50
Searcys signature brownie (v) (1 per person)	3.50
Sliced tropical and exotic fruit platter (ve) (serves 10 guests)	30.00
Classic tea loaves with whipped salted butter (v) (1 per person)	1.50

HEALTHY SWAPS

Bircher muesli (v)	3.00
Organic yoghurt with poached seasonal fruit compotes (v)	3.50
Fruit and coconut flapjacks (ve)	3.00
Chai seed pannacotta with pineapple and mint (ve)	3.50
Banana and cereal milk smoothie (v)	3.50

BEVERAGES

Freshly ground Fairtrade filtered coffee and speciality teas	3.75
Freshly-ground Fairtrade filtered coffee and speciality teas, selection of biscuits	4.25
Filtered water 1 litre	3.50
Mineral water still or sparkling, 1 litre	4.50
Fruit juice or orange, apple, cranberry, elderflower, 1 litre	6.50
Freshly squeezed orange or apple juice, 1 litre	10.60
Homemade lemonade 1 litre	6.50
Soft drinks assorted 200 ml bottles	2.50



PRICES EXCLUDE VAT
PRICES ARE PER PERSON UNLESS STATED OTHERWISE

BREAKFAST MENUS

MORNING BAPS

6.00

Morning breakfast rolls on either fresh brioche or classic bagel

Smoked British bacon

Cumberland sausage

Free range egg omelette, mushrooms, and spinach (v)

Grilled portobello mushroom spinach and tomato (ve)

CONTINENTAL BREAKFAST

17.50

Freshly baked morning viennoiserie with butter and preserves (v)

Organic fruit yoghurts and granola (v)

Seasonal fresh fruit salad (ve)

Served with a selection of tea, coffee and juices

CLASSIC ENGLISH BREAKFAST

23.50

Smoked British bacon, Cumberland sausage, scrambled free range egg, grilled mushroom and tomato, hash brown with freshly baked bread, butter and preserves

Served with a selection of tea, coffee and juices

VEGAN ENGLISH BREAKFAST

23.50

Vegan sausage, Seitan rashers, butter beans in tomato and herb sauce, grilled mushroom and tomato, hash brown with freshly baked bread, butter, and preserves (ve)

Served with a selection of tea, coffee and juices



LUNCHES

WORKING LUNCHES

16.50

Selection of 4 sandwiches changed daily served with artisan crisps and a seasonal fresh fruit bowl

Sample selection of fillings

Vintage cheddar ploughman's (v)

Chipotle chicken wrap, 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

Mediterranean tuna, sliced olives, red onion, parsley, and lemon

Roast chicken, avocado, rocket salad

Pastrami, Swiss cheese, dill pickle and sauerkraut

'BLT' bacon, lettuce, tomato

Moroccan vegetables, vegan feta, baby spinach (ve)

SALADS

5.00
per salad

Upgrade your working lunch with some add ons

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

Truffled potato salad, rock chives (v)

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

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

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

Honey roasted carrots, preserved lemon gremolata (v)

DESSERTS

6.00
per dessert

Upgrade your working lunch with some add ons

Bourbon vanilla cremeux, muscovado granola (v)

Apple and cinnamon upside-down cake (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)

LUNCHES

FINGER FOOD

26.50

Please choose five items

Hot

Lemongrass, lime and soya braised tempeh,
crispy onion, lime chilli salsa (ve)

Satay chicken skewer, peanut sambal dip

Moroccan lamb kofta, cumin and lime yoghurt

Cornish cod and lemon fishcake,
mushy pea and caper emulsion

Charred salmon skewer, chive,
and watercress aioli

Caramelized onion and vintage cheddar tart (v)

Butternut squash and sage clafoutis, comte
cream (v)

Chargrilled sticky aubergine with chipotle
vegan mayonnaise (ve)

Cold

English garden crudités, roasted garlic,
and rapeseed oil mayo (ve)

Searcys chicken Caesar salad

Atlantic prawn cocktail, bloody Marie rose sauce

Hot smoked salmon, fennel and celeriac salad,
onion seeds

Provencal vegetable and tarragon cream
cheese tart (v)

Greek souvlaki chicken, olive tapenade yoghurt

Courgette pakora, lime pickle mayonnaise (v)

Wild mushroom and tarragon toasts (v)



LUNCHES

FORK BUFFET

43.50

Allocation within price is:

1 main options, 1 main vegetarian option
(at 15% of final numbers), 1 side, 2 salads
and 2 desserts – (at 50% of each),
selection of fresh breads and rolls
with salted butter

Meat

Moroccan chicken pastilla

Almonds, golden raisins, preserved lemon,
coriander and served with toasted cumin yoghurt

Crispy confit pork belly

Parsnip puree, fermented apple and toasted nuts
and seeds, beer sauce

Griddled free range chicken

Wild mushroom and sage fricassee
and a light Madeira jus

Sautéed beef loin

Dijon mustard, capers and shallots
bound with a cream and tarragon

Spiced lamb casserole

Puy lentils, smoked pancetta
and redcurrants

Braised ham hock

Seasonal vegetables and potato dumplings

Fish

Lemon poached sea trout

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

Mackerel fillets

Sweet and sour gooseberry dressing
and roasted capsicums

Grilled pollack loin

Broad bean and parsley fricassee
with a caper salsa verde

Seared salmon loin

Petit ratatouille risotto cake
and a sauce vierge

Vegetarian

Leek and roquefort cannelloni (v)

Glazed with Gruyere cheese

Fresh ricotta and herb tortellini (v)

Asparagus, broad beans and a caper emulsion

Artichoke and brie risotto cakes (v)

Roasted peppers and courgettes with
aubergine puree

Coulubiatic of roots and thyme (v)

Braised rice, boiled egg and hollandaise sauce

Sides

Creamed potato with chives (v)

Grilled broccoli, chimichurri (v)

Braised basmati rice (ve)

Buttered heritage carrots, onions
and lemon thyme (v)

Citrus scented pearl cous cous, garden herbs
(ve)

Steamed new potatoes with mint and parsley (v)

Salads

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

Truffled potato salad, rock chives (v)

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

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

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

Honey roasted carrots, preserved
lemon gremolata (v)

LUNCHES

Vegan Fork Buffet

Wild mushroom and spinach lasagne,
soya mozzarella, chopped chives (ve)

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

Grilled broccoli with chimichurri (ve)

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

Truffled potato salad, rock chives (ve)

Vegan chocolate ganache, raspberries,
toasted coconut (ve)

Desserts

Madagascan chocolate and raspberry
cremeux (v)

Eton mess, raspberry jelly, pepper meringue (v)

Salted caramel tart, roasted pecans (v)

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

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

Exotic fruit salad, lemongrass syrup (ve)

All desserts served at Symphony size portions
(2/3 bite size) not full dessert size



RECEPTIONS

STATIC & NIBBLES

Menu A 8.00

Slightly salted kettle crisps (ve)

Cheddar cheese mini straws (v)

Marinated olives in smoked garlic
and lemon (ve)

Menu B 8.00

Roasted vegetable crisps (ve)

Mini salted pretzel knots (v)

Peanut satay popcorn (v)

Menu C 8.00

Risotto chilli crackers (v)

Pastry twist of olive and cheese (v)

Spanish tapas olives (olives, silver skin
onions, roast pepper and garlic) (ve)



RECEPTIONS

CANAPÉS

Chef's choice of six canapés	27.50
Client's selection of eight canapés	33.00
Additional canapés	4.50
	per canapé
	per person

Meat & Poultry

Moroccan chicken (cold)
Dried apricot, mango chutney on naan

Chicken liver parfait (cold)
Whiskey marmalade crostini

Rosemary crusted lamb faggots (hot)
Redcurrant glaze

Pork jowl croquette (hot)
Smoked salad cream

Confit duck pancake (hot)
Hoi sin and spring onion

Beef tournedos (hot)
Béarnaise sauce

Mini slider stack (hot)
Monterey jack, smoked tomato

Mini hot dog (hot)
Charred onion relish

Smoked garlic chicken kiev (hot)
Baby watercress

Confit beef cheek beignet (hot)
Cashel blue puree

Fish & Seafood

King prawn tempura (hot)
Sweet chilli relish

Classic smoked salmon (cold)
Cream cheese, dill and lemon on
charred bagel

Baked salmon pave (hot)
Chervil hollandaise, confit potato

Smoked haddock fishcake (hot)
Hollandaise dip

Asian style salmon (cold)
Fennel yoghurt and toasted seeds

Hot smoked salmon (cold)
Green papaya, lime crème fraîche

Crab blancmange (cold)
Scallion, coriander, and chilli jelly

Beetroot cured salmon (cold)
Watercress coral, cultivated yoghurt
and caviar

Quail egg nicoise (cold) (v)
Olive tapenade and anchovy

Vegetarian

Goat's cheese parfait (cold) (v)
Onion relish, butter sable

Mozzarella and pesto (cold) (v)
Grilled tomato, basil crostini

Greek salad (cold) (v)
Whipped feta, basil and red onion, olive oil

Fried halloumi pave (hot) (v)
Chilli pesto and lemon gel

Stuffed gnocchi (hot) (v)
Goat's cheese, caramelised onion, walnut granola

Baked broccoli and stilton soufflé (hot) (v)
Sauce vierge and basil cress

Grilled courgette cannelloni (cold) (v)
Ricotta and pimento, minted hummus

RECEPTIONS

BOWLS

A selection of 6 bowls for **33.00 per person**

A selection of 8 bowls for **36.00 per person**

Additional bowls **5.50 per person per bowl**

Meat

Loin of beef (hot)

Truffle creamed potato,
grilled asparagus and watercress

Rare roast aged beef (cold)

Celeriac remoulade and rocket salad

Confit ham hock (cold)

Barbecued pineapple, fresh coriander,
chilli and Dijon dressing

Garstang blue sausages (hot)

Sauté potatoes, sweet roast onions
and grain mustard sauce

BBQ chicken (hot)

Carrot, banana shallot, red cabbage
and golden raisin slaw

Searcys burger (hot)

Roast onion and horseradish
mayonnaise, charred gherkin relish

Shepherd's pie (hot)

with duck confit

Chicken rice noodles (cold)

Tamarind, lime and palm sugar dressing,
dried salted shrimp, chilli flakes and egg

Fish

Gin cured salmon (cold)

Cucumber jelly, pumpernickel,
sour cream and pickled samphire

Searcys prawn cocktail (cold)

Baby gem leaves, bloody marie cocktail
sauce and avocado

Searcys fish and chips (hot)

Confit potato and tartare sauce

Prawn beignet (hot)

Butterbeans, chorizo and sweet
peppers with rouille

Grilled salmon (hot)

Goat's cheese creamed potato,
grilled asparagus and sauce Vierge

Yakatori salmon (hot)

Chinese leaf stir fry with mushroom soy

Vegetarian

Grilled halloumi (hot) (v)

Pickled beets, radishes and olives
with pea shoots

Macaroni cheese (hot) (v)

Braised butternut, raw mushrooms
and gruyere cheese

Asparagus risotto (hot) (v)

Peas, broad beans and parmesan, basil butter

Butternut and Cashel blue cobbler (hot) (v)

Toasted dukka crumble

Heritage tomatoes (cold) (v)

Buffalo mozzarella, avocado and aged balsamic

Sautéed pumpkin gnocchi (hot) (v)

Chestnut mushrooms and a Thai infused sauce

Puddings

Caramac chocolate cremosa (cold) (v)

Vanilla cream and cherry compote

Eton mess (cold) (v)

Golden meringue, jersey cream and
poached strawberries with caramel

Fresh summer fruit tart (cold) (v)

Coriander and mint

Yorkshire parkin (cold) (v)

Roasted rhubarb, orange mascarpone,
ginger syrup and toasted brown sugar oats

Coconut pannacotta (cold) (v)

Poached peach and honeycomb

Lemon posset (cold) (v)

Pistachio biscotti, lavender

FORMAL DINING

PLATED

65.50

Please select one of each starter,
main and dessert

Starters

Cured mackerel

Maple oat granola, blackberries,
elderberry vinegar, sorrel

Lapsong salmon

Dill pickle, compressed fennel,
roast almonds, smoked rapeseed oil

Coronation chicken terrine

Kaffir lime, walnut puree, golden raisin, pineapple

Searcys smoked salmon

Horseradish cream cheese, lemon pickle, Tardivo

Salt baked heritage carrots (v)

Cream cheese, pecan granola, carrot top oil

Ox-tail terrine

BBQ gherkin, tomato and grilled
baby gem, sour dough mayonnaise

Waldorf pannacotta (ve)

Pickled grapes, celery heart, apple emulsion

Miso mushrooms (v)

Charred mushrooms, mushroom
miso puree, pickled lemon, onion oil

Main courses

Brill fillet

Roast crab ragout, trumpet mushroom,
bisque emulsion

Herdwick lamb loin

Red pepper puree, grilled courgettes,
feta, black olive sauce

BBQ spiced aubergine (v)

Beetroot, feta, pomegranate molasses
and pickled green peaches

Roast beef picanha

Garlic and smoked bone marrow croquet, beer
and shallot sauce, pickled turnip, oyster leaf

Roasted Jerusalem artichoke (v)

Crispy skin, feta and garlic, dukka labneh

Pot roast truffle chicken

Maple potatoes, BBQ onions, split roast
chicken cream and onion sauce

Hampshire pork

Confit pork belly, potato and
turnip terrine, fig puree, vin cotto

Aged Cumbrian beef

Charred rump cap steak, spinach puree,
mushroom butter sauce and triple cooked chips

Sustainable cod

Roasted cod, Jerusalem artichoke puree,
smoked fish cream, parsley oil

Celeriac root (v)

Pot roasted celeriac, roasted puree, pickled,
split watercress sauce, cheese and onion cracker

Desserts

Rice pudding (v)

Rice pudding with bramley apple,
Arlette pastry and clotted cream

Apple and toffee (v)

Cox apple terrine, spiced caramel,
buttermilk custard and ver jus

Malted milk (v)

Earl grey tea mousse, plum jam, almond
and banana granola, Horlicks ice cream

Exotic chocolate (v)

Passion fruit cheesecake, white chocolate
caramel, mango sorbet and coconut tuille

Passion fruit tart (v)

Passion fruit ice cream, fresh meringue
and lemon

Rhubarb and ginger (v)

Ginger and cardamom crème brulee,
rhubarb sorbet, salty peanut brittle

Chocolate orange (v)

Valrhona chocolate, milk ice cream,
hazelnut praline, mandarin jam

Baked bramley apple (v)

Almond ice cream, yeast crumble,
buttermilk pannacotta

RECEPTIONS

RECEPTION PACKAGES

No.1 One-hour unlimited drinks House wines, beers, fruit juice, soft drinks and filtered water with assorted nibbles	22.60	No.3 Suitable for one hour Two glasses of wine or beer, fruit juice, soft drinks, filtered water and three chef's choice canapés	20.85
No.2 45-minute Prosecco reception With a selection of beers, fruit juices, soft drinks and filtered water	21.30	No.4 One-hour unlimited drinks House wines, beers, fruit juice, soft drinks, filtered water, and four chef's choice canapés	34.00
Add nuts and olives	23.00		

POST CONFERENCE RECEPTION 16.50

Suitable for 45 minutes. Includes house wine, beer, fruit juice, soft drinks, filtered water and a choice of two nibbles

UPGRADES

Add Searcys Champagne

One hour	29.20
Two hours	44.75
Three hours	63.50

Add House Spirits

One hour	27.05
Two hours	41.20
Three hours	52.70

SUSTAINABILITY



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We celebrate signature seasonal English apples at all our cafes. We also offer a free bowl with all our meetings packages



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



All our fresh eggs are British free-range



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



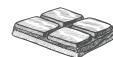
All our bacon is British-reared and dry-cured



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



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



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality

