



CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

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REFRESHMENTS AND BREAKS

Whole seasonal fresh fruit selection (ve) 30.00
(10 guests) per platter

House classic cookie selection (v) 2.50
(1 per person)

Freshly baked morning pastries (v) 2.75
(2 per person)

Flowerpot muffin selection (v) 3.50
(1 per person)

House classic cookie selection (v) 2.50
(1 per person)

Searcys signature brownie (v) 3.50
(1 per person)

Sliced tropical and exotic fruit platter (ve) 30.00
(serves 10 guests)

House selection of cake bites (v) 3.00
(2 per person)

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 panna cotta 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

Still and sparkling mineral water, 750ml 4.50

Fruit juice; orange, apple,
cranberry, pineapple, 1 litre 6.50

Freshly squeezed orange juice, 1 litre 10.60

Homemade lemonade or sparkling elderflower, 1 litre 6.50

Assorted soft drinks 2.50



BREAKFAST MENUS

MORNING BAPS

6.00

Morning breakfast rolls on either fresh brioche or classic bagel (please select two fillings)

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, 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, freshly baked bread, butter and preserves (ve)

Served with a selection of tea, coffee and juices



LUNCHES

SANDWICH LUNCH

16.50

Selection of six sandwiches changed daily served with artisan crisps and a seasonal fresh fruit bowl (min. 10 guests)

DELI LUNCH

26.50

Selection of three deli sandwiches changed daily plus, your choice of two finger items, one dessert and sliced fresh fruit (min. 20 guests)



LUNCHES

UPGRADE OPTIONS

SALADS 5.00 Three choices for 12.00

Traditional Greek salad, olives, feta (v) ^{1,3}

Caesar salad, anchovy, cos lettuce,
ciabatta croutes, shaved parmesan,
Caesar dressing ³

Shaved fennel, petit pois, roasted beets,
pea shoots, pink grapefruit segments (v) ^{1,3}

Pearl barley, roasted carrots, glazed shallots,
celery, fennel, Dijon and dill vinaigrette (v)

Celeriac and swede slaw, dried cranberries,
fenugreek, cumin soy yoghurt, toasted shaved
coconut (ve) ³

Mixed quinoa, chickpeas, corn, avocado,
roast squashes, cherry tomatoes (ve) ³

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

THE PICNIC BOARD 9.00 (min. 10 guests)

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

THE ITALIAN ANTIPASTI 9.00 (min. 10 guests)

Prosciutto, salami, mortadella, bocconcini,
olive tapenade, semi-dried tomatoes,
rocket and parmesan, pumpkin ciabatta

THE MEZZE PLATTER 8.00 (min. 10 guests)

Grilled aubergine and courgette, dolmades,
mixed olives, beetroot hummus, whipped feta,
roast peppers, chimichurri, focaccia croutes (v)

THE CHEESE BOARD 9.00 (min. 10 guests)

Chef's selection of 4 British cheeses, grapes,
apricot chutney, damsel seeded biscuits (v)

OCEAN PLATTER 13.00 (min. 10 guests)

Ⓢ Searcys smoked salmon, gravadlax,
crab claws, pickled cockles, steamed mussels,
prawns, whipped horseradish cream, lemon
wedges, picked cucumber, rye bread

DESSERTS 6.00

Banoffee pie glasses (v)

Orange polenta cake soaked in
rosemary syrup, crème Chantilly (v)

Bramley apple and rhubarb crumble,
custard sauce (v) ¹

Islands chocolate brownie,
whipped salted caramel (v) ¹

Lemon and raspberry tart (v) ¹

Mulled plum and vanilla mini meringue (v) ¹

Ⓢ Dish inspired by Searcys heritage.

(V) - VEGETARIAN, (VE) - VEGAN

PRICES ARE PER PERSON UNLESS STATED OTHERWISE

LUNCHES

FINGER FOOD

26.50

Please choose six items
(min. 20 guests)

Vegetarian and Vegan

Spiced potato and pea samosa,
mango chutney (ve)

Sweet potato, celeriac, Somerset brie
and oven roasted cherry tomato (v)

Edamame bean and chickpea falafel,
baba ghanoush (ve)

Fish and Seafood

Salmon, dill and lemon skewers, tartare mayo

Chilli, soy, ginger and lemongrass
marinated tiger prawns

Lime and pepper panko-crumbed plaice fillets,
salsa verde³

Meat and Poultry

Tandoori spiced chicken skewers,
roasted red pepper, cumin yoghurt

Ras el hanout and date marinated
lamb kofta, pomegranate molasses,
pomegranate seeds

Suffolk pork and apple Sussex
Charmer sausage rolls, tomato chutney

HOT FORK BUFFET

43.50

One main option, one main vegetarian or vegan
option (at 15% of final numbers), two sides,
one salad, one dessert and sliced fresh fruit.
This package includes up to three servings of
tea, coffee and biscuits (min. 20 guests)

Vegetarian and Vegan

Gnocchi with squash, turnips and swede,
honey and sage dressing, vegan parmesan (ve)

Paneer, spinach and lentil
tandoori masala, chapati, lime pickle (v)

Feta and pepper frittata, pine nut pesto,
chive sour cream (v)

Cajun bean and potato ragu, paprika soy
yoghurt, cumin roasted cauliflower (v)

Rose and fennel seed studded feta,
Mediterranean vegetables, ras el hanout
tomato and date sauce, pomegranate seeds (v)¹

Jackfruit, black bean and okra jambalaya,
pickled red onion, red pepper soya yoghurt (ve)

Fish and Seafood

Pollock biryani, yoghurt and coriander marinade,
crispy onions, lime pickle

Chermoula marinated hake fillet, mixed green
bean farro, citrus and dill dressing

Machboos Rubyan – Arabic style spiced
tiger prawns, coriander and turmeric rice

Smoked haddock and tiger prawn kedgeree,
Chantenay carrots in star anise butter

Roast fillet of black bream, mango and chilli
stir-fried vegetables, soy lime reduction

Grilled seabass fillet, charred cauliflower,
wilted spinach, olive tapenade

Meat and Poultry

Herb braised lamb shepherd's pie, celeriac mash

Roast herb chicken, mushroom stroganoff sauce,
sour cream, cornichons

Tuscan style slow cooked beef and olive ragu,
herb wet polenta

Chettinad chicken curry, courgette chutney,
mint and coriander yoghurt

London Pride braised shin of beef, stilton and
chive dumplings, swede and turnips

Slow cooked duck cassoulet, flageolet beans,
thyme and rosemary crumb

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LUNCHES

HOT FORK BUFFET CONTINUED

Sides (v) ¹

Panache of roasted root vegetables

Buttered cavolo nero and leeks

Lyonnais potatoes with black olives

Cardamom rice, crispy curry leaves, chilli and ginger

Roasted fennel, carrots, beetroot, lemon, balsamic oil

Paprika rice with crispy onions

Buttery wholegrain crushed new potatoes, roasted red onions

Tamarind and tomato braised chickpeas, charred red peppers

Roasted squash, kohlrabi, celery and apple with pearl onions

Deconstructed piccalilli – roast cauliflower, steamed onions, turmeric and mustard dressing

Salads

Traditional Greek salad (v) ¹

Caesar salad, anchovy, cos lettuce, ciabatta croutes, shaved parmesan, Caesar dressing

Shaved fennel, petit pois, roasted beets, pea shoots, pink grapefruit segments (ve)

Pearl barley, roasted carrots, glazed shallots, celery and fennel, Dijon and dill vinaigrette (ve)

Celeriac and swede slaw, dried cranberries, fenugreek, cumin soy yoghurt, toasted shaved coconut (ve)

Mixed quinoa, chickpeas, corn, avocado, roast squashes, cherry tomatoes (ve)

Desserts

Banoffee pie glasses (v)

Orange polenta cake soaked in rosemary syrup, crème Chantilly (v)

Black forest trifle – chocolate cake, black cherries, dark chocolate mousse, whipped cream (v)

Pineapple upside down cake, ginger spiced cream (v)

Cinnamon sütlaç (Turkish rice pudding), pomegranate and rose braised plums (ve)

Classic tiramisu (v)

Bramley apple and rhubarb crumble, custard sauce (v) ^{1,3}

Fresh fruit salad, lemongrass and lime syrup (ve)

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AFTERNOON AND EVENING

AFTERNOON TEA

Buffet style 25.00
(min. 10 guests)

Table service 34.00
(10-50 guests)
(+50 prices on request)

**Add a glass of Searcys
English sparkling** 7.50

A selection of single garden teas and herbal infusions from Jing and Fairtrade coffee.

A variety of finger sandwiches, buttermilk scones with Cornish clotted cream and jam, a selection of two cakes from below:

Mini raspberry and rosewater cheesecake (v)

 Searcys Victoria sandwich, raspberry jam (v)¹


Blackcurrant éclair (v)¹

Lemon and poppyseed Battenberg (v)¹

Lavender Scottish shortbread fingers (v)^{1,3}

Blackberry tartlet with diplomat cream (v)

Islands chocolate brownie,
whipped salted caramel (v)^{1,3}

 Dish inspired by Searcys heritage.



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¹ CAN BE MADE VEGAN. ² CAN BE MADE ALCOHOL FREE. ³ CAN BE MADE WITH NON-GLUTEN CONTAINING INGREDIENTS

AFTERNOON AND EVENING

STATIC AND 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, silverskin
onions, roast pepper and garlic) (ve)



AFTERNOON AND EVENING

CANAPÉS

8x client choice **33.00**

Additional canapés **4.50**
(min. 30 guests)

Vegetarian

Pan fried polenta, muscat grape chutney,
crumbled stilton, micro celery

Pearl mozzarella and cherry tomato skewer,
basil syrup

Tandoori paneer skewers, lime pickle sauce

Caramelised onion, poached Bramley
apple and stilton sable tartlet, chervil cress

Vegan

Brussels sprout and cauliflower fritters,
horseradish soy yoghurt

Mini falafel, baba ghanoush, coriander yoghurt

Chive and smoked applewood cobbler,
coconut cream cheese, tomato chutney

Miso aubergine skewers, mirin pickled shallots

Fish and Seafood

Ⓢ Dill blinis with Searcys smoked salmon,
pickled cucumber, whipped horseradish cream

Lime marinated charred salmon skewers,
chive and caper crème fraîche

Cajun panko tiger prawns, chive mayo,
pickled mango and onions ³

Devon brown crab, chilli, lime and dill tartlets,
confit fennel

Meat and Poultry

Chicken liver and cognac parfait,
brioche croute, quince jelly

Mini coronation chicken tartlets,
crispy onions, ginger

Rosemary focaccia, olive tapenade ricotta,
Parma ham, sun-blushed tomatoes

Duck pancake roll, plum and star
anise chutney, coriander cress

Desserts

Islands chocolate brownie,
whipped salted caramel (v) ³

Mini chocolate and avocado mousse,
flax seed praline (ve) ³

Mini vegan lemon meringue tartlets (ve)

Manchester tartlet, toasted shaved coconut (v)



Ⓢ Dish inspired by Searcys heritage.

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AFTERNOON AND EVENING

BOWL FOOD

A selection of 5 bowls for **37.50**
Additional bowls **5.50**
(min. 30 guests)

Vegetarian and Vegan

Wild mushroom, pea and lemon pearl barley risotto (ve)

Asian style salad, roasted sweet chilli tofu, crispy seaweed, bamboo shoots (ve)

Steamed new potatoes, black olives, roasted cherry tomatoes, balsamic onions, oregano marinated halloumi (v)

Moroccan style chickpea and spinach tagine, preserved lemon couscous (ve)

Saag aloo, coconut rice, soya yoghurt riata, crisp onions (ve)

Fish and Seafood

Soy and five spice marinated salmon, black sesame pak choi, jasmine rice, black bean sauce

Steamed pollock with freekeh, roasted pearl onions, avocado, yellow cherry tomatoes, curly kale

Charred lemon salmon Caesar salad, focaccia croutons

Lime, chilli and coriander tiger prawns, wild rice, mango, pineapple, water chestnut salad

Seafood pie, dill and chive mash

Meat and Poultry

Herbed chicken Caesar salad, baby gem, anchovies, shaved parmesan, ciabatta croutes

Honey and mustard Cumberland chipolata, bubble-and-squeak, onion gravy

Slow braised balsamic beef, pepper and aubergine ragu, strozzapreti pasta

Olive, lemon and herb slow roast chicken, tomato Israeli couscous, roasted Mediterranean vegetables, balsamic shallots

Slow-roast barbary duck leg, plum, feta, watercress and toasted pumpkin seed salad

Desserts

Pomegranate and rose pannacotta, macerated figs (ve)

Sticky date and toffee pudding, crème anglaise (v) ¹

Islands chocolate brownie, whipped salted caramel (v) ^{1,3}

Key lime pie (v)

Fresh fruit salad, lemongrass and lime syrup (ve)



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AFTERNOON AND EVENING

FORMAL DINING


Three courses including coffee
and petit fours **65.50**

Starters

Spiced heritage carrot and tamarind salad,
labneh, cardamom oil, crispy onions, five-grain
twisted bread (v)¹


Shredded smoked chicken, shaved fennel,
heritage radish and baby watercress salad,
citrus dressing, toasted pumpkin seeds

Caramelised onion quinoa, pomegranate,
roasted courgette, aubergine, confit fennel,
rocket, red amaranth and baby basil salad (ve)

 Searcys smoked salmon, pickled cucumber,
whipped horseradish cream, rye bread

Pan-fried basil tofu with fregola, semi-dried
tomatoes, pearl onion, olive and rocket salad,
balsamic glaze (ve)

Ham hock and port terrine, pickled red onions,
cornichons, baby watercress, brioche croute

 Dish inspired by Searcys heritage.

Main Courses

Confit leg of duck, garlic and rosemary
Parisienne potatoes, mustard savoy cabbage,
rosemary and port sauce

Preserved lemon salmon, garlic and
pomodoro fagioli, wilted baby spinach,
roasted vine tomatoes

BBQ aubergine, roasted butternut,
light tomato sauce, crumbled feta,
roasted spiced butter beans, toasted seeds (ve)

Roast chicken breast, sweet-braised leeks,
fondant potato, white wine and morrell sauce


Caper berry and olive tapenade gnocchi,
charred peppers, courgettes, baby spinach
and saffron artichokes, sun-blushed tomatoes (ve)

Roasted Suffolk pork belly in Suffolk cyder,
braised Bramley apple and red cabbage, buttered
mustard mash, cyder and pork roasting juices

Pan-fried hake, creamed herb polenta,
cavolo nero, rainbow chard, salsa rossa

Spiced and roasted roots, mini onion bhaji,
wilted spinach, chickpea and coconut curry (ve)

Braised short rib of Hereford beef,
truffled celeriac boulangère, Chantenay carrots,
charred shallot, roasting juices

 Searcys roasted rack of lamb, crispy
potato terrine, sauteed courgettes, salsa verde,
blackberry hedgerow jus (6.00 supplement)

Desserts

Ginger sponge, caramelised banana and crème
fraîche trifle, rum caramel sauce (v)²

Vanilla custard tart, poached apples,
oat crumble, whipped cream (v)

Kaffir lime and coconut pannacotta, lychee and
mango compote, shaved coconut (ve)

Bramley apple, sultana and dark chocolate
brioche and butter pudding, mixed berry
compote, custard sauce (v)

Black sesame Islands chocolate brownie,
slow roasted cherries, kirsch cream (v)^{2,3}

Duo of chocolate mousses, mandarin gel,
sour cream, poppyseed shortbread (v)

Baked vanilla cheesecake, blueberry and
lemon compote, crème diplomat (v)

Eggnog panna cotta, spiced apples
and cranberries, sultana crumble,
pouring cream (v)^{1,2}

Additional cheese course 13.00
(min. 30 guests)

Chef's selection of 3 British
cheeses, grapes, apricot chutney,
damsel seeded biscuits (v)

(V) - VEGETARIAN, (VE) - VEGAN

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AFTERNOON AND EVENING

RECEPTION PACKAGES

Drinks Packages

Unlimited house wines, beers,
soft drinks and filtered water

1 hour	17.00
2 hours	27.50
3 hours	33.00
4 hours	37.00

Please note drinks packages
of more than 1 hour must be
accompanied by food

We reserve the right to amend
or suspend service to comply
with licensing clauses

Formal Dining Package 36.50

45-minute unlimited prosecco
reception, ½ bottle of house wine
per person at the table, unlimited
beers and soft drinks on request
throughout dinner

Drinks Package Upgrades

Add unlimited prosecco	7.00 per hour
Add unlimited Champagne	11.00 per hour
Add unlimited house spirits	8.50 per hour

Post-Conference / Pre-Dinner Add-ons

Nibbles	5.00
Selection of 3 chef's choice canapés	12.00

SUSTAINABILITY PLEDGES 2023



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.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the 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.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



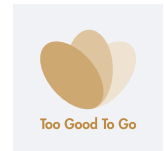
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



Freedom Brewery (SRA recommended) 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.



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.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.



CHURCH HOUSE

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MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

AFTERNOON AND EVENING

BOWL FOOD

A selection of 5 bowls for **37.50**
Additional bowls **5.50**
(min. 30 guests)

Vegetarian and Vegan

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Asian style salad, roasted sweet chilli tofu, crispy seaweed, bamboo shoots (ve)

Steamed new potatoes, black olives, roasted cherry tomatoes, balsamic onions, oregano marinated halloumi (v)

Moroccan style chickpea and spinach tagine, preserved lemon couscous (ve)

Saag aloo, coconut rice, soya yoghurt riata, crisp onions (ve)

Fish and Seafood

Soy and five spice marinated salmon, black sesame pak choi, jasmine rice, black bean sauce

Steamed pollock with freekeh, roasted pearl onions, avocado, yellow cherry tomatoes, curly kale

Charred lemon salmon Caesar salad, focaccia croutons

Lime, chilli and coriander tiger prawns, wild rice, mango, pineapple, water chestnut salad

Seafood pie, dill and chive mash

Meat and Poultry

Herbed chicken Caesar salad, baby gem, anchovies, shaved parmesan, ciabatta croutes

Honey and mustard Cumberland chipolata, bubble-and-squeak, onion gravy

Slow braised balsamic beef, pepper and aubergine ragu, strozzapreti pasta

Olive, lemon and herb slow roast chicken, tomato Israeli couscous, roasted Mediterranean vegetables, balsamic shallots

Slow-roast barbary duck leg, plum, feta, watercress and toasted pumpkin seed salad

Desserts

Pomegranate and rose pannacotta, macerated figs (ve)

Sticky date and toffee pudding, crème anglaise (v) ¹

Islands chocolate brownie, whipped salted caramel (v) ^{1,3}

Key lime pie (v)

Fresh fruit salad, lemongrass and lime syrup (ve)



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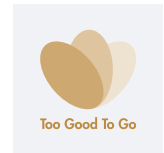
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AFTERNOON AND EVENING

RECEPTION PACKAGES

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Add unlimited prosecco	7.00 per hour
Add unlimited Champagne	11.00 per hour
Add unlimited house spirits	8.50 per hour

Post-Conference / Pre-Dinner Add-ons

Nibbles	5.00
Selection of 3 chef's choice canapés	12.00

AFTERNOON AND EVENING

STATIC AND 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, silverskin
onions, roast pepper and garlic) (ve)



AFTERNOON AND EVENING

CANAPÉS

8x client choice 33.00

Additional canapés 4.50

(min. 30 guests)

Vegetarian

Pan fried polenta, muscat grape chutney,
crumbled stilton, micro celery

Pearl mozzarella and cherry tomato skewer,
basil syrup

Tandoori paneer skewers, lime pickle sauce

Caramelised onion, poached Bramley
apple and stilton sable tartlet, chervil cress

Vegan

Brussels sprout and cauliflower fritters,
horseradish soy yoghurt

Mini falafel, baba ghanoush, coriander yoghurt

Chive and smoked applewood cobbler,
coconut cream cheese, tomato chutney

Miso aubergine skewers, mirin pickled shallots

Fish and Seafood

Ⓢ Dill blinis with Searcys smoked salmon,
pickled cucumber, whipped horseradish cream

Lime marinated charred salmon skewers,
chive and caper crème fraîche

Cajun panko tiger prawns, chive mayo,
pickled mango and onions ³

Devon brown crab, chilli, lime and dill tartlets,
confit fennel

Meat and Poultry

Chicken liver and cognac parfait,
brioche croute, quince jelly

Mini coronation chicken tartlets,
crispy onions, ginger

Rosemary focaccia, olive tapenade ricotta,
Parma ham, sun-blushed tomatoes

Duck pancake roll, plum and star
anise chutney, coriander cress

Desserts

Islands chocolate brownie,
whipped salted caramel (v) ³

Mini chocolate and avocado mousse,
flax seed praline (ve) ³

Mini vegan lemon meringue tartlets (ve)

Manchester tartlet, toasted shaved coconut (v)



Ⓢ Dish inspired by Searcys heritage.

(V) - VEGETARIAN, (VE) - VEGAN

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AFTERNOON AND EVENING

BOWL FOOD

A selection of 5 bowls for **37.50**
Additional bowls **5.50**
(min. 30 guests)

Vegetarian and Vegan

Wild mushroom, pea and lemon pearl
barley risotto (ve)

Asian style salad, roasted sweet chilli tofu,
crispy seaweed, bamboo shoots (ve)

Steamed new potatoes, black olives,
roasted cherry tomatoes, balsamic onions,
oregano marinated halloumi (v)

Moroccan style chickpea and spinach tagine,
preserved lemon couscous (ve)

Saag aloo, coconut rice, soya yoghurt riata,
crisp onions (ve)

Fish and Seafood

Soy and five spice marinated salmon,
black sesame pak choi, jasmine rice,
black bean sauce

Steamed pollock with freekeh,
roasted pearl onions, avocado,
yellow cherry tomatoes, curly kale

Charred lemon salmon Caesar salad,
focaccia croutons

Lime, chilli and coriander tiger prawns,
wild rice, mango, pineapple,
water chestnut salad

Seafood pie, dill and chive mash

Meat and Poultry

Herbed chicken Caesar salad, baby gem,
anchovies, shaved parmesan, ciabatta croutes

Honey and mustard Cumberland chipolata,
bubble-and-squeak, onion gravy

Slow braised balsamic beef, pepper and
aubergine ragu, strozzapreti pasta

Olive, lemon and herb slow roast chicken,
tomato Israeli couscous, roasted Mediterranean
vegetables, balsamic shallots

Slow-roast barbary duck leg, plum, feta,
watercress and toasted pumpkin seed salad

Desserts

Pomegranate and rose pannacotta,
macarated figs (ve)

Sticky date and toffee pudding,
crème anglaise (v) ¹

Islands chocolate brownie,
whipped salted caramel (v) ^{1,3}

Key lime pie (v)

Fresh fruit salad, lemongrass and lime syrup (ve)



(V) - VEGETARIAN, (VE) - VEGAN

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SUSTAINABILITY PLEDGES 2023



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



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the 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.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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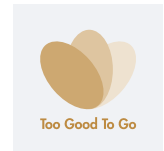
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In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.



CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

LUNCHES

HOT FORK BUFFET

One main option, one main vegetarian or vegan option (at 15% of final numbers), two sides, one salad, one dessert and sliced fresh fruit. This package includes up to three servings of tea, coffee and biscuits (min. 20 guests)

Vegetarian and Vegan

Gnocchi with squash, turnips and swede, honey and sage dressing, vegan parmesan (ve)

Paneer, spinach and lentil
tandoori masala, chapati, lime pickle (v)

Feta and pepper frittata, pine nut pesto,
chive sour cream (v)

Cajun bean and potato ragu, paprika soy
yoghurt, cumin roasted cauliflower (v)

Rose and fennel seed studded feta,
Mediterranean vegetables, ras el hanout
tomato and date sauce, pomegranate seeds (v) ¹

Jackfruit, black bean and okra jambalaya,
pickled red onion, red pepper soya yoghurt (ve)

Fish and Seafood

Pollock biryani, yoghurt and coriander marinade,
crispy onions, lime pickle

Chermoula marinated hake fillet, mixed green
bean farro, citrus and dill dressing

Machboos Rubyan – Arabic style spiced
tiger prawns, coriander and turmeric rice

Smoked haddock and tiger prawn kedgeree,
Chantenay carrots in star anise butter

Roast fillet of black bream, mango and chilli
stir-fried vegetables, soy lime reduction

Grilled seabass fillet, charred cauliflower,
wilted spinach, olive tapenade

Meat and Poultry

Herb braised lamb shepherd's pie, celeriac mash

Roast herb chicken, mushroom stroganoff sauce,
sour cream, cornichons

Tuscan style slow cooked beef and olive ragu,
herb wet polenta

Chettinad chicken curry, courgette chutney,
mint and coriander yoghurt

London Pride braised shin of beef, stilton and
chive dumplings, swede and turnips

Slow cooked duck cassoulet, flageolet beans,
thyme and rosemary crumb



(V) - VEGETARIAN, (VE) - VEGAN

PRICES ARE PER PERSON UNLESS STATED OTHERWISE

LUNCHES

HOT FORK BUFFET CONTINUED

Sides (v) ¹

Panache of roasted root vegetables

Buttered cavolo nero and leeks

Lyonnais potatoes with black olives

Cardamom rice, crispy curry leaves, chilli and ginger

Roasted fennel, carrots, beetroot, lemon, balsamic oil

Paprika rice with crispy onions

Buttery wholegrain crushed new potatoes, roasted red onions

Tamarind and tomato braised chickpeas, charred red peppers

Roasted squash, kohlrabi, celery and apple with pearl onions

Deconstructed piccalilli – roast cauliflower, steamed onions, turmeric and mustard dressing

Salads

Traditional Greek salad (v) ¹

Caesar salad, anchovy, cos lettuce, ciabatta croutes, shaved parmesan, Caesar dressing

Shaved fennel, petit pois, roasted beets, pea shoots, pink grapefruit segments (ve)

Pearl barley, roasted carrots, glazed shallots, celery and fennel, Dijon and dill vinaigrette (ve)

Celeriac and swede slaw, dried cranberries, fenugreek, cumin soy yoghurt, toasted shaved coconut (ve)

Mixed quinoa, chickpeas, corn, avocado, roast squashes, cherry tomatoes (ve)

Desserts

Banoffee pie glasses (v)

Orange polenta cake soaked in rosemary syrup, crème Chantilly (v)

Black forest trifle – chocolate cake, black cherries, dark chocolate mousse, whipped cream (v)

Pineapple upside down cake, ginger spiced cream (v)

Cinnamon sütlaç (Turkish rice pudding), pomegranate and rose braised plums (ve)

Classic tiramisu (v)

Bramley apple and rhubarb crumble, custard sauce (v) ^{1,3}

Fresh fruit salad, lemongrass and lime syrup (ve)

(V) - VEGETARIAN, (VE) - VEGAN

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SUSTAINABILITY PLEDGES 2023



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CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

LUNCHES

HOT FORK BUFFET 43.50

One main option, one main vegetarian or vegan option (at 15% of final numbers), two sides, one salad, one dessert and sliced fresh fruit. This package includes up to three servings of tea, coffee and biscuits (min. 20 guests)

Vegetarian and Vegan

Gnocchi with squash, turnips and swede, honey and sage dressing, vegan parmesan (ve)

Paneer, spinach and lentil
tandoori masala, chapati, lime pickle (v)

Feta and pepper frittata, pine nut pesto,
chive sour cream (v)

Cajun bean and potato ragu, paprika soy
yoghurt, cumin roasted cauliflower (v)

Rose and fennel seed studded feta,
Mediterranean vegetables, ras el hanout
tomato and date sauce, pomegranate seeds (v) ¹

Jackfruit, black bean and okra jambalaya,
pickled red onion, red pepper soya yoghurt (ve)

Fish and Seafood

Pollock biryani, yoghurt and coriander marinade,
crispy onions, lime pickle

Chermoula marinated hake fillet, mixed green
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Machboos Rubyan – Arabic style spiced
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Meat and Poultry

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LUNCHES

HOT FORK BUFFET CONTINUED

Sides (v) ¹

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Buttered cavolo nero and leeks

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Cardamom rice, crispy curry leaves, chilli and ginger

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Desserts

Banoffee pie glasses (v)

Orange polenta cake soaked in rosemary syrup, crème Chantilly (v)

Black forest trifle – chocolate cake, black cherries, dark chocolate mousse, whipped cream (v)

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Cinnamon sütlaç (Turkish rice pudding), pomegranate and rose braised plums (ve)

Classic tiramisu (v)

Bramley apple and rhubarb crumble, custard sauce (v) ^{1,3}

Fresh fruit salad, lemongrass and lime syrup (ve)

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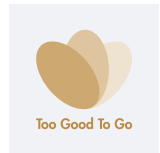
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CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

REFRESHMENTS AND BREAKS

Whole seasonal fresh fruit selection (ve) 30.00
(10 guests) per platter

House classic cookie selection (v) 2.50
(1 per person)

Freshly baked morning pastries (v) 2.75
(2 per person)

Flowerpot muffin selection (v) 3.50
(1 per person)

House classic cookie selection (v) 2.50
(1 per person)

Searcys signature brownie (v) 3.50
(1 per person)

Sliced tropical and exotic fruit platter (ve) 30.00
(serves 10 guests)

House selection of cake bites (v) 3.00
(2 per person)

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 panna cotta 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

Still and sparkling mineral water, 750ml 4.50

Fruit juice; orange, apple,
cranberry, pineapple, 1 litre 6.50

Freshly squeezed orange juice, 1 litre 10.60

Homemade lemonade or sparkling elderflower, 1 litre 6.50

Assorted soft drinks 2.50



BREAKFAST MENUS

MORNING BAPS

6.00

Morning breakfast rolls on either fresh brioche or classic bagel (please select two fillings)

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, 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, freshly baked bread, butter and preserves (ve)

Served with a selection of tea, coffee and juices



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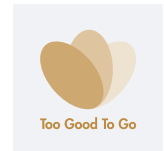
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CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

AFTERNOON AND EVENING

RECEPTION PACKAGES

Drinks Packages

Unlimited house wines, beers,
soft drinks and filtered water

1 hour	17.00
2 hours	27.50
3 hours	33.00
4 hours	37.00

Please note drinks packages
of more than 1 hour must be
accompanied by food

We reserve the right to amend
or suspend service to comply
with licensing clauses

Formal Dining Package 36.50

45-minute unlimited prosecco
reception, ½ bottle of house wine
per person at the table, unlimited
beers and soft drinks on request
throughout dinner

Drinks Package Upgrades

Add unlimited prosecco	7.00 per hour
Add unlimited Champagne	11.00 per hour
Add unlimited house spirits	8.50 per hour

Post-Conference / Pre-Dinner Add-ons

Nibbles	5.00
Selection of 3 chef's choice canapés	12.00

AFTERNOON AND EVENING

STATIC AND 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, silverskin
onions, roast pepper and garlic) (ve)



AFTERNOON AND EVENING

CANAPÉS

8x client choice **33.00**

Additional canapés **4.50**
(min. 30 guests)

Vegetarian

Pan fried polenta, muscat grape chutney,
crumbled stilton, micro celery

Pearl mozzarella and cherry tomato skewer,
basil syrup

Tandoori paneer skewers, lime pickle sauce

Caramelised onion, poached Bramley
apple and stilton sable tartlet, chervil cress

Vegan

Brussels sprout and cauliflower fritters,
horseradish soy yoghurt

Mini falafel, baba ghanoush, coriander yoghurt

Chive and smoked applewood cobbler,
coconut cream cheese, tomato chutney

Miso aubergine skewers, mirin pickled shallots

Fish and Seafood

Ⓢ Dill blinis with Searcys smoked salmon,
pickled cucumber, whipped horseradish cream

Lime marinated charred salmon skewers,
chive and caper crème fraîche

Cajun panko tiger prawns, chive mayo,
pickled mango and onions ³

Devon brown crab, chilli, lime and dill tartlets,
confit fennel

Meat and Poultry

Chicken liver and cognac parfait,
brioche croute, quince jelly

Mini coronation chicken tartlets,
crispy onions, ginger

Rosemary focaccia, olive tapenade ricotta,
Parma ham, sun-blushed tomatoes

Duck pancake roll, plum and star
anise chutney, coriander cress

Desserts

Islands chocolate brownie,
whipped salted caramel (v) ³

Mini chocolate and avocado mousse,
flax seed praline (ve) ³

Mini vegan lemon meringue tartlets (ve)

Manchester tartlet, toasted shaved coconut (v)



Ⓢ Dish inspired by Searcys heritage.

(V) - VEGETARIAN, (VE) - VEGAN

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AFTERNOON AND EVENING

BOWL FOOD

A selection of 5 bowls for **37.50**
Additional bowls **5.50**
(min. 30 guests)

Vegetarian and Vegan

Wild mushroom, pea and lemon pearl
barley risotto (ve)

Asian style salad, roasted sweet chilli tofu,
crispy seaweed, bamboo shoots (ve)

Steamed new potatoes, black olives,
roasted cherry tomatoes, balsamic onions,
oregano marinated halloumi (v)

Moroccan style chickpea and spinach tagine,
preserved lemon couscous (ve)

Saag aloo, coconut rice, soya yoghurt riata,
crisp onions (ve)

Fish and Seafood

Soy and five spice marinated salmon,
black sesame pak choi, jasmine rice,
black bean sauce

Steamed pollock with freekeh,
roasted pearl onions, avocado,
yellow cherry tomatoes, curly kale

Charred lemon salmon Caesar salad,
focaccia croutons

Lime, chilli and coriander tiger prawns,
wild rice, mango, pineapple,
water chestnut salad

Seafood pie, dill and chive mash

Meat and Poultry

Herbed chicken Caesar salad, baby gem,
anchovies, shaved parmesan, ciabatta croutes

Honey and mustard Cumberland chipolata,
bubble-and-squeak, onion gravy

Slow braised balsamic beef, pepper and
aubergine ragu, strozzapreti pasta

Olive, lemon and herb slow roast chicken,
tomato Israeli couscous, roasted Mediterranean
vegetables, balsamic shallots

Slow-roast barbary duck leg, plum, feta,
watercress and toasted pumpkin seed salad

Desserts

Pomegranate and rose pannacotta,
macerated figs (ve)

Sticky date and toffee pudding,
crème anglaise (v) ¹

Islands chocolate brownie,
whipped salted caramel (v) ^{1,3}

Key lime pie (v)

Fresh fruit salad, lemongrass and lime syrup (ve)



(V) - VEGETARIAN, (VE) - VEGAN

PRICES ARE PER PERSON UNLESS STATED OTHERWISE

AFTERNOON AND EVENING

FORMAL DINING


Three courses including coffee
and petit fours **65.50**

Starters

Spiced heritage carrot and tamarind salad,
labneh, cardamom oil, crispy onions, five-grain
twisted bread (v)¹


Shredded smoked chicken, shaved fennel,
heritage radish and baby watercress salad,
citrus dressing, toasted pumpkin seeds

Caramelised onion quinoa, pomegranate,
roasted courgette, aubergine, confit fennel,
rocket, red amaranth and baby basil salad (ve)

 Searcys smoked salmon, pickled cucumber,
whipped horseradish cream, rye bread

Pan-fried basil tofu with fregola, semi-dried
tomatoes, pearl onion, olive and rocket salad,
balsamic glaze (ve)

Ham hock and port terrine, pickled red onions,
cornichons, baby watercress, brioche croute

 Dish inspired by Searcys heritage.

Main Courses

Confit leg of duck, garlic and rosemary
Parisienne potatoes, mustard savoy cabbage,
rosemary and port sauce

Preserved lemon salmon, garlic and
pomodoro fagioli, wilted baby spinach,
roasted vine tomatoes

BBQ aubergine, roasted butternut,
light tomato sauce, crumbled feta,
roasted spiced butter beans, toasted seeds (ve)

Roast chicken breast, sweet-braised leeks,
fondant potato, white wine and morrell sauce


Caper berry and olive tapenade gnocchi,
charred peppers, courgettes, baby spinach
and saffron artichokes, sun-blushed tomatoes (ve)

Roasted Suffolk pork belly in Suffolk cyder,
braised Bramley apple and red cabbage, buttered
mustard mash, cyder and pork roasting juices

Pan-fried hake, creamed herb polenta,
cavolo nero, rainbow chard, salsa rossa

Spiced and roasted roots, mini onion bhaji,
wilted spinach, chickpea and coconut curry (ve)

Braised short rib of Hereford beef,
truffled celeriac boulangère, Chantenay carrots,
charred shallot, roasting juices

 Searcys roasted rack of lamb, crispy
potato terrine, sauteed courgettes, salsa verde,
blackberry hedgerow jus (6.00 supplement)

Desserts

Ginger sponge, caramelised banana and crème
fraîche trifle, rum caramel sauce (v)²

Vanilla custard tart, poached apples,
oat crumble, whipped cream (v)

Kaffir lime and coconut pannacotta, lychee and
mango compote, shaved coconut (ve)

Bramley apple, sultana and dark chocolate
brioche and butter pudding, mixed berry
compote, custard sauce (v)

Black sesame Islands chocolate brownie,
slow roasted cherries, kirsch cream (v)^{2,3}

Duo of chocolate mousses, mandarin gel,
sour cream, poppyseed shortbread (v)

Baked vanilla cheesecake, blueberry and
lemon compote, crème diplomat (v)

Eggnog panna cotta, spiced apples
and cranberries, sultana crumble,
pouring cream (v)^{1,2}

Additional cheese course 13.00
(min. 30 guests)

Chef's selection of 3 British
cheeses, grapes, apricot chutney,
damsel seeded biscuits (v)

(V) - VEGETARIAN, (VE) - VEGAN

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¹ CAN BE MADE VEGAN. ² CAN BE MADE ALCOHOL FREE. ³ CAN BE MADE WITH NON-GLUTEN CONTAINING INGREDIENTS

SUSTAINABILITY PLEDGES 2023



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.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the 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.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



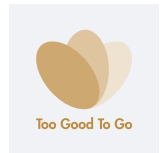
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



Freedom Brewery (SRA recommended) 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.



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.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.



CHURCH HOUSE

BY SEARCYS

MENU PACK
AUTUMN-WINTER SEPT-DEC 2023

LUNCHES

SANDWICH LUNCH

16.50

Selection of six sandwiches changed daily served with artisan crisps and a seasonal fresh fruit bowl (min. 10 guests)

DELI LUNCH

26.50

Selection of three deli sandwiches changed daily plus, your choice of two finger items, one dessert and sliced fresh fruit (min. 20 guests)



LUNCHES

UPGRADE OPTIONS

SALADS 5.00 Three choices for 12.00

Traditional Greek salad, olives, feta (v) ^{1,3}

Caesar salad, anchovy, cos lettuce,
ciabatta croutes, shaved parmesan,
Caesar dressing ³

Shaved fennel, petit pois, roasted beets,
pea shoots, pink grapefruit segments (v) ^{1,3}

Pearl barley, roasted carrots, glazed shallots,
celery, fennel, Dijon and dill vinaigrette (v)

Celeriac and swede slaw, dried cranberries,
fenugreek, cumin soy yoghurt, toasted shaved
coconut (ve) ³

Mixed quinoa, chickpeas, corn, avocado,
roast squashes, cherry tomatoes (ve) ³

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

THE PICNIC BOARD 9.00 (min. 10 guests)

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

THE ITALIAN ANTIPASTI 9.00 (min. 10 guests)

Prosciutto, salami, mortadella, bocconcini,
olive tapenade, semi-dried tomatoes,
rocket and parmesan, pumpkin ciabatta

THE MEZZE PLATTER 8.00 (min. 10 guests)

Grilled aubergine and courgette, dolmades,
mixed olives, beetroot hummus, whipped feta,
roast peppers, chimichurri, focaccia croutes (v)

THE CHEESE BOARD 9.00 (min. 10 guests)

Chef's selection of 4 British cheeses, grapes,
apricot chutney, damsel seeded biscuits (v)

OCEAN PLATTER 13.00 (min. 10 guests)

Ⓢ Searcys smoked salmon, gravadlax,
crab claws, pickled cockles, steamed mussels,
prawns, whipped horseradish cream, lemon
wedges, picked cucumber, rye bread

DESSERTS 6.00

Banoffee pie glasses (v)

Orange polenta cake soaked in
rosemary syrup, crème Chantilly (v)

Bramley apple and rhubarb crumble,
custard sauce (v) ¹

Islands chocolate brownie,
whipped salted caramel (v) ¹

Lemon and raspberry tart (v) ¹

Mulled plum and vanilla mini meringue (v) ¹

Ⓢ Dish inspired by Searcys heritage.

(V) - VEGETARIAN, (VE) - VEGAN

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LUNCHES

FINGER FOOD

26.50

Please choose six items
(min. 20 guests)

Vegetarian and Vegan

Spiced potato and pea samosa,
mango chutney (ve)

Sweet potato, celeriac, Somerset brie
and oven roasted cherry tomato (v)

Edamame bean and chickpea falafel,
baba ghanoush (ve)

Fish and Seafood

Salmon, dill and lemon skewers, tartare mayo

Chilli, soy, ginger and lemongrass
marinated tiger prawns

Lime and pepper panko-crumbed plaice fillets,
salsa verde³

Meat and Poultry

Tandoori spiced chicken skewers,
roasted red pepper, cumin yoghurt

Ras el hanout and date marinated
lamb kofta, pomegranate molasses,
pomegranate seeds

Suffolk pork and apple Sussex
Charmer sausage rolls, tomato chutney



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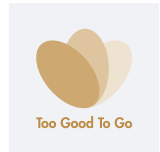
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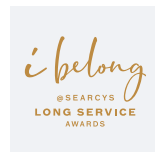
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