



SURVEYORS HOUSE

AT RICS WESTMINSTER

AUTUMN WINTER MENUS 2024/2025

BY SEARCYS

WELCOME TO SURVEYORS HOUSE AT RICS WESTMINSTER

Part of London's hospitality for over 175 years, Searcys operates award-winning restaurants and venues in unique, historic venues across the UK. With over 20 locations including The Pump Room, the Gherkin, the Barbican, and Europe's longest Champagne bar at St Pancras International, each Searcys venue offers indulgent dining experiences with fresh, sustainable dishes and extensive Champagne and wine lists.

Surveyors House at RICS Westminster is a magnificent Victorian building featuring original charm such as a marbled reception, mosaic-tiled lobby, listed gold lift, grand lecture hall, and library. Equipped with state-of-the-art AV facilities, our venue ensures seamless presentations and memorable experiences. Our innovative catering complements any event, with the Terrace providing stunning views of Parliament Square and Big Ben.






Host your corporate event or special celebration at Surveyors House for a prestigious setting that will impress your guests. Contact us today to discuss your event needs and create an unforgettable experience.

CONTENT

Room capacities	3	Nibbles	14
All-inclusive packages	4	Canapés	15
DDR packages	4	Bowl food	16
Evening packages	5	Formal dining	17
Other packages		Private dining menu upgrade options	19
Working lunches	6	White wine	20
Dining 3-course 18:00 to 23:00	6	Red wine	21
Dining 5-course 18:00 to 23:00	6	Rosé, dessert and sparkling wine	22
Reception package	6	Champagne	23
Our food and beverage menus	7	Drinks packages	24
Refreshments and breaks	8	Sustainability	25
Breakfast	9	Sustainability pledges 2024	26
Finger food	10	Local British partners	27
Fork buffet	12	Local London partners	28



ROOM CAPACITIES

ROOM	 STANDING	 THEATRE	 DINING	 CABARET	 BOARDROOM
Lecture Hall	200*	130	90	80	-
Council Chamber	80	80	50	30	-
President's Dining Room	40	-	18	18	-
Brussels Meeting Room	-	60	25	-	25
New York Meeting Room	-	-	12	-	12
Dubai Meeting Room	-	-	12	-	12
Hong Kong Meeting Room	-	-	12	-	12
Roof Terrace	40	-	-	-	-

*In combination with Council Chamber



ALL-INCLUSIVE PACKAGES

DAY DELEGATE RATE

We offer 2 all-inclusive DDR packages for larger events up to 130 guests.

DDR FINGER FOOD PACKAGE

89.00 PER GUEST

Lecture Hall and Council Chamber hire
from 08:30 to 17:00

AV equipment

Cloakroom service

Arrival JING Tea, Searcys coffee and pastries

Mid-morning break JING Tea and Searcys coffee

Finger Food buffet lunch

Afternoon break JING Tea, Searcys coffee and biscuits

Flavoured water station

DDR HOT FORK BUFFET PACKAGE

99.00 PER GUEST

Lecture Hall and Council Chamber hire
from 08:30 to 17:00

AV Equipment

Cloakroom service

Arrival JING Tea, Searcys coffee and pastries

Mid-morning break JING Tea and Searcys coffee

Hot Fork buffet lunch

Afternoon break JING Tea, Searcys coffee and cakes

Flavoured water station

Minimum numbers apply



ADD-ONS


BREAKFAST/ MID-MORNING BREAKS

Smoothie	3.50
Breakfast bagel or brioche	6.00
Artisan cookie selection	2.50

LUNCH

Additional finger food	3.95
Additional salad	4.25
Additional dessert	3.95
Dessert canapé	4.00

AFTERNOON BREAK

Homemade cake selection	6.00
Flowerpot muffin selection	3.50
Searcys signature brownie 	4.00

HEALTHY SWAPS

Switch your arrival pastries for healthy power bowls and organic yoghurts	3.50
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DRINKS PACKAGE

1 hour unlimited drinks	20.00
House wine, house non-alcoholic wine, bottled beer, soft drinks	
<i>Add-on at the end of a meeting (within the last hour of the booking)</i>	

All prices exclude VAT at the current rate and are subject to market availability at the time of your event.

EVENING PACKAGES



DINING 3-COURSE PACKAGE

128.00 PER GUEST

Hire of Lecture Hall and Council Chamber
from 18:00 to 23:00

Cloakroom service

Glass of Searcys Champagne on arrival

3 course meal

½ bottle of house wine per person

½ bottle of still or sparkling water per person

Minimum numbers apply



DINING 5-COURSE PACKAGE

165.00 PER GUEST

Hire of Lecture Hall and Council Chamber
from 18:00 to 23:00

Cloakroom service

Glass of Searcys Champagne on arrival

5 course meal

½ bottle of red and white wine (choice from
our extensive wine list)

½ bottle of still or sparkling water per person

Minimum numbers apply



RECEPTION PACKAGE

115.00 PER GUEST

Hire of Lecture Hall and Council Chamber
from 18:00 to 23:00

Cloakroom service

Glass of Searcys Champagne on arrival

3 canapés and 3 bowls per person

3 hour unlimited house wine, beer and soft drinks

Minimum numbers apply

ADD-ONS

1 hour unlimited drinks 20.00

House wine, house non-alcoholic wine,
bottled beer, soft drinks

Drinks reception add-on to dining package

2 hour unlimited drinks 30.00

House wine, house non-alcoholic wine,
bottled beer, soft drinks

After dinner drinks add-on

3 hour unlimited drinks 37.00

House wine, house non-alcoholic wine,
bottled beer, soft drinks

After dinner drinks add-on

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OTHER PACKAGES

WORKING LUNCHES

Our packages are also available in our smaller rooms and can be offered on top of the hire fee. Whether you are using the space for a meeting, a training, a dinner or a small reception.

DDR FINGER FOOD BUFFET PACKAGE

49.00 per guest

Minimum 10 guests

Arrival JING Tea, Searcys coffee and pastries

Mid-morning break JING Tea and Searcys coffee

Finger Food buffet lunch

Afternoon break JING Tea, Searcys coffee and biscuits

Flavoured water station

DDR HOT FORK BUFFET PACKAGE

69.00 per guest

Minimum 20 guests

Arrival JING Tea, Searcys coffee and pastries

Mid-morning break JING Tea and Searcys coffee

Hot Fork buffet lunch

Afternoon break JING Tea, Searcys coffee and cakes

Flavoured water station

DINING AND SMALL RECEPTIONS

DINING 3-COURSE PACKAGE

99.00 per guest

Minimum 10 guests

Glass of Searcys Champagne on arrival

3 course meal

½ bottle of house wine per person

½ bottle of still or sparkling water per person

DINING 5-COURSE PACKAGE

125.00 per guest

Minimum 10 guests

Glass of Searcys Champagne on arrival

5 course meal

½ bottle of red and white wine (choice from our extensive wine list)

½ bottle of still or sparkling water per person

RECEPTION PACKAGE

89.00 per guest

Minimum 20 guests

Glass of Searcys Champagne on arrival

3 canapés and 3 bowls per person

3 hour unlimited house wine, beer and soft drinks

All prices exclude VAT at the current rate and are subject to market availability at the time of your event.





OUR FOOD AND BEVERAGE MENUS

Refreshments and breaks	8
Breakfast	9
Finger food	10
Fork buffet	12
Nibbles	14
Canapés	15
Bowl food	16
Formal dining	17
Private dining menu upgrade options	19
White wine	20
Red wine	21
Rosé, dessert and sparkling wine	22
Champagne	23
Drinks packages	24
Sustainability	25
Sustainability pledges 2024	26
Local British partners	27
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REFRESHMENTS AND BREAKS

HEALTHY SWAPS

3.50

Please select the item(s) you would like to replace the package break item with

Bircher muesli, seasonal fruit (v)

Chai seed, coconut yoghurt, pineapple, mint (ve)

Fresh fruit skewer (ve)

Maple syrup glazed pineapple, soya yoghurt, sunflower seed (ve)

ADD-ONS

If you wish to have additional items for your breaks, please select your preferred items as an addition to your arrival/morning or afternoon break

SMOOTHIES

3.50

Select one for the group

Mixed berry and banana

Tropical

Pear carrot and ginger

Mango and passion fruit

MORNING

Artisan cookie selection (v) 2.50

Freshly baked pastry selection (v) 3.50

Flowerpot muffin selection (v) 3.50

Fresh Homemade lemonade (jug) 6.50

AFTERNOON

Artisan cookie selection (v) 2.50

Searcys signature brownie (v) 4.00

Sliced seasonal fruit (ve) 4.75

AFTERNOON CREAM TEA

6.50

Freshly baked fruit and plain scones (v)

Selection of artisanal preserves (v)

Clotted cream (v)

(v) vegetarian (ve) vegan (gf) gluten-free

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BREAKFAST

Prices per guest

Breakfast bagel	5.50
With smoked bacon, Cumberland sausage <i>or</i> omelette, sautéed mushroom and baby spinach (v)	
Breakfast brioche	5.50
With smoked bacon, Cumberland sausage <i>or</i> omelette, sautéed mushroom and baby spinach (v)	
Vegan breakfast brioche	5.50
Portobello mushroom, baby spinach, tomato sauce (ve)	
Continental breakfast	14.00
Freshly baked selection of pastries, unsalted butter, preserves (v) Organic fruit yoghurt, granola (v) Seasonal fresh fruit salad (v)	
Healthy starts	14.00
Fruit and berry smoothie (v) Fruit salad (v) Apple compote, Greek yoghurt, toasted hazelnuts (v)	
Full English breakfast	19.50
Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, unsalted butter, preserves, marmalade	
Vegan breakfast (ve)	18.00
Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms, freshly baked bread, preserves, marmalade	

Minimum numbers apply

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FINGER FOOD

Chef's selection of the best local seasonal produce in three finger food items and two salads.
Chef's choice minimises food wastage as well as being cost-effective for you.

27.50 per guest

25.00 per guest chef's choice

FINGER FOOD SELECTOR

COLD

Smoked salmon Veneziana
Pickled beetroot, goat's cheese tart (v)
Tikka chicken, mint yoghurt
Crosthini ratatouille (ve)
Vegetable pakora, mango yoghurt
Bombay potato, mango chutney (ve) (gf)
Guacamole, white bean, tortilla, piquillo pepper pot (ve) (gf)
Feta and mint tortilla (v)
Miniature prawn, cucumber and melon cocktail (gf)
Coppa, Provencal olive, sundried tomato rose

HOT

Yakitori chicken
Crispy paneer, mango chutney (v)
Teriyaki salmon and cucumber skewers
Merguez sausage, red pepper sauce
Artichoke clafoutis
Halloumi, bacon, tomato skewer, wild oregano
Shitake mushrooms, soy truffle sauce (ve)
Mint and feta parcels (v)
Pont neuf potatoes, truffle mayo (ve) (gf)
Cauliflower cheese beignets (ve)

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SALADS

Salad gourmand

New potato with dill crème fraiche (v)

Mediterranean salad

Roast pepper caprese

Radicchio, fine bean, walnut salad,
crumbled blue cheese and aged balsamic (v)

Orzo sunshine salad(v)

Garden salad (ve)

Mixed bean, rocket, sundried tomato (ve)

Japanese vegetable and pea shoot salad with
goma sesame seeds dressing (ve)

Ancient grain tabbouleh (ve)

DESSERT

3.95 supplement

Custard tart

Hazelnut and manjari chocolate cake

Brioche pudding, cherry compote

Vanilla and raspberry choux

Blueberry fool (ve)

SUPPLEMENT OPTIONS

Additional finger food 3.95

Additional salad 4.25

Additional dessert 3.95

Minimum numbers apply

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HOT AND COLD FORK BUFFET

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.
Minimum of 30 guests

38.00 per guest

Choose one buffet option and one pudding and fresh fruit salad

MENU 1 (Italian)

Braised beef and smoked mozzarella lasagne
Salmon agrodolce, San Marzano tomato sauce (gf)
Roast pepper, aubergine, basil pasticcio (v)
Baby roast potatoes and garden vegetables (ve)
Mediterranean salad (ve)
Tomato, olive and rocket salad (v)
Freshly baked bread (v)

MENU 2 (English)

Braised beef, baby vegetables, beer sauce (gf)
Smoked haddock, chervil, leek pie
Courgette, mint, goat's cheese tart (v)
Thyme roast vegetables and greens (ve)
Baby potato, fine bean, crème fraiche
Garden salad (ve)
Freshly baked bread (v)

MENU 3 (Vegan)

Orecchiette with wild mushroom ragu (ve)
Moroccan vegetables roasted with onion seeds,
giant couscous, roast pepper sauce, minted feta (ve)
Bombay potato, cauliflower, okra, mango masala,
pilau rice (ve)
Rosemary potatoes (ve)
Ancient grain tabbouleh
Heritage tomato, coriander and pomegranate salad
with toasted cashew nuts (ve)
Rustic bread (ve)

MENU 4 (French)

Beef bordelaise, baby potatoes, chantenay carrots
Roast cod, peas à la française (gf)
Provençal vegetable gratin (v) (gf)
Sautéed potatoes (ve)
Salad Olivier
Salad gourmand (v)
Baguette (v)

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HOT AND COLD FORK BUFFET

PUDDINGS

Glacé pear, vanilla mousse, muscovado rubble

Raspberry, jaconde biscuit, elderflower cream

Black forest, cherries, Venezuela 72% chocolate, genoise sponge

Caramel, Braeburn apple, rhubarb

Almond and elderberry tart

Blueberry fool

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NIBBLES

8.50 per guest

Available as an add-on to the end of a DDR or to add to a drinks reception or dinner

MENU 1

Lightly salted potato crisps

Cheddar cheese straws

Thyme and rosemary marinated olives

MENU 2 (VE)

Roast vegetable crisps

Mini salted pretzels

Peanut satay popcorn

MENU 3

Chilli crackers

Olive and cheese pastry twists

Greek Kalamata olives

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CANAPÉS

Entertain and celebrate with bite-size creations that use ingredients at their seasonal best.
Minimum of 30 guests

6 canapés 24.00 per guest

8 canapés 30.00 per guest

12 canapés 34.50 per guest

Additional 3.75 per guest

COLD

Seared beef fillet, shichimi spice

Smoked duck, pickled radish, spiced plum

Mille feuille tartes with goat's cheese, mint and broad beans (v)

Seared salmon, teriyaki, truffle mayonnaise

Salmon and avocado roll, gochujang mayonnaise (gf)

Goat's cheese, beetroot, toasted hazelnuts

Morecambe Bay shrimp on toast with dill and chervil

Sussex Slipcote cheese, broad bean pesto, shortbread (v)

Roquefort gougères (v)

Caponata tartlet (v) (ve) (gf)

HOT

Tandoori chicken

Teriyaki ribeye skewers

Feta, mint fritters (v)

Smoked haddock, parsley, caper tart

Minced chicken skewer with padron pepper

Sage, onion, redcurrant tartlet (ve)

Bombay potato, mango pickle (ve)

Japanese vegetable fritters, ramen dipping sauce (ve)

Cauliflower cheese puffs (v)

Duck and plum clafoutis

DESSERT CANAPÉ

Blueberry and lemon curd sable

Rhubarb and elderflower custard tart

Elderberry pâte de fruit (ve) (gf)

Madeleine cake

Chocolate truffle with raspberry

(v) vegetarian (ve) vegan (gf) gluten-free  Searcys signature

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BOWL FOOD

Bowl food is a more substantial choice than canapes and is ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canape-style service. Minimum of 30 guests

Four bowls 29.50 per guest

Five bowls 32.50 per guest

Six bowls 34.50 per guest

Extra bowls 6.50 per bowl

COLD

Corn-fed chicken, radicchio, aged balsamic, San Marzano tomatoes, Cuquillo olives

Pickled beetroot, goats curd, hazelnuts, baby leaves

Charred vegetables, white beans, red pepper romesco, toasted sunflower seeds (ve) (gf)

'Tapas' Tieter goat's cheese, bean and piquillo pepper salad, coppa, saffron potato (vo)

Buffalo mozzarella, caponata, red pepper compote, parmesan rubble (v)

Bombay potatoes, chickpea salad, spicy cauliflower, naan chips, mint yoghurt (v) (veo) (gfo)

Potted Morecambe Bay shrimp, dill potato salad, sea herbs (gf)

HOT

Yakitori chicken with miso

Middle eastern lamb, Aleppo pepper, chickpea, okra, roast onion tagine

Teriyaki beef with mustard greens, charred broccoli, pickled daikon

Charred cod, celeriac, pickled apple, dill (gfo)

Smoked feta, grilled vegetables fregola sarda, dukkha spices, toasted almonds (v)

Crispy paneer, okra, Padron pepper, tandoori masala, pilau (ve) (gf)

Hibachi grilled vegetables, fried rice, Japanese BBQ sauce (ve)

Braised beef, baby vegetables, parmesan potato (gf)

(v) vegetarian (vo) vegetarian option available (ve) vegan (veo) vegan option available (gf) gluten-free (gfo) gluten-free option available

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FORMAL DINING

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards and Orangery Rooms are perfect for large, intimate dinners.

Minimum of 20 guests, three courses plus coffee and petits fours (Monday–Friday)

65.00 per guest

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

STARTERS

Ham hock, apple and Gruyère croquette, salad Olivier, duck egg mousse

Smoked duck, wasabi, tumbleweed, shiso leaf, pickled radish, plum compote (gfo)

Seared salmon piccalilli, beetroot, borage, nasturtium, dill (gf)

Buffalo mozzarella, olive oil and potato tuile, caponata, wild garlic pesto (v) (gf)

Oxford blue cheesecake, ancient grain crumble, Roscoff onion chutney (v)

Arbroath smokie, ratta potato, pickled leek, chervil, smoked caviar dressing

Oak Smoked salmon pâté, toast, watercress cream, sorrel, cucumber, apple

Wild mushroom and truffle, multi cereal toast, dill pickled mushrooms, beetroot (ve) (gfo)

(v) vegetarian (ve) vegan (gf) gluten-free (gfo) gluten-free option available

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FORMAL DINING

MAINS

Free-range chicken cooked in Chapel Down Blanc, truffle sauce, hen-of-the-woods, mountain lentils, savoury (gf)

Iberico presa, Ximenez sherry sauce, pumpkin, hispi cabbage, grilled radish

Lamb 'hotpot' with lamb rump, braised shoulder, sand carrot, Roscoff, potato and cabbage galette

Charred cod fillet, smoked ratta potatoes, oyster mushroom, celeriac cream, dill pickled apple

Courgette ripieni, tomato fondue, lentil ragout, ratta boulangère (ve)

Smoked bavette fillet, cauliflower cream, burnt cauliflower, beer sauce (gf)

PUDDINGS

Salted custard tart, glacé pear, elderberries

Madagascar chocolate mousse, cremieux, hazelnut Chantilly, Seville orange

Raspberry and Tahitian vanilla mousse

Preserved plums, crème diplomat, plum compote, ginger pudding

Chocolate delice, cappuccino ice cream, dulce de leche

Smoked coconut rice, jasmine, lychee, caramelised pineapple (gf)

(v) vegetarian (ve) vegan (gf) gluten-free  Searcys signature

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PRIVATE DINING MENU UPGRADE OPTIONS

PRE-DINNER CANAPÉS

Four pre-dinner canapés per guest (please see canapé menu)

Only available with our formal dining menus

Minimum of 4 guest

16.00 per guest

AMUSE BOUCHE

5.00 per guest

XO king prawns

Jerusalem artichoke, mint, broad beans (v)

Smoked salmon, sweetcorn, celery

PALATE CLEANSER

4.50 per guest

Lemon verbena

Vodka and aromatics

Sicilian lemon

BRITISH CHEESE BOARD

8.50 per guest

(v) vegetarian (ve) vegan (gf) gluten-free  Searcys signature

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WHITE WINE

Flor de Lisboa Branco, Portugal 28.00 Dry wine with floral on both the nose and palate, which has lemon zest and peachy fruit	Sauvignon Blanc, Featherdrop, Marlborough, New Zealand 36.00 Bold flavours of lemon, lime, grapefruit and gooseberry and the refreshing clean finish perfectly express the lively varietal character for which Marlborough Sauvignon Blanc is celebrated
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France 28.50 A zesty aromatic white combining aromas and flavours of citrus fruit, pineapple and white flowers with a ripe, subtly textured palate and dry finish	Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France 36.00 This is a clear and bright wine with aromas of white flowers, citrus, and yellow fruits. It has a nice weight in the mouth also and is very food friendly
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy 29.00 This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple	Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 36.00 Made from grapes grown close to the Mediterranean shore, this is a bone-dry white wine, with a distinctive combination of nuttiness, peach fruit and stoney flavours
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa 29.50 A delicate gold colour, this Chenin Blanc has plenty to offer on the nose with exotic fruit like lychee and pineapple that leads to a refreshing and zesty finish	Pecorino, Vellodoro, Umani Ronchi, Terre di Chieti, Abruzzo, Italy 40.00 A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds
Azumbre Verdejo, Rueda, Spain 32.00 Fresh, zesty notes of lime and lemon, alongside ripe pear and peach. Light, refreshing, but with good concentration	Sandstone Ridge, Albourne Estate, Sussex, England 45.00 A chardonnay-led blend offering a perfectly-balanced fuller wine than is typical in England. The roundness and softness of this wine is complimented by aromas of white peach, coconut and vanilla pod
Soave Classico, Bottega, Veneto, Italy 35.00 This dry, delicate light white wine is created by the Bottega family. Made from the Garganega grape, Italy's most widely planted and the oldest planted grape variety	Chablis, Domaine Jean-Marc Brocard, Burgundy, France 52.00 The palate is classic Chablis: structured, crisp and delicious, with citrus flavours echoing the nose
Gérard Bertrand Naturalys Chardonnay, Occitanie, France 35.00 This cuvée boasts beautiful delicate notes of citrus fruit and white flowers. This Chardonnay is round and offers aromas of vanilla and gingerbread. It is remarkably light and elegantly balance	

Please note we operate a responsible drinking policy and there is a minimum catering requirement for any unlimited drinks package. Please speak to our team for options. All prices exclude VAT. Prices are per bottle unless stated otherwise.

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy	28.00	Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France	38.00
Intense spicy, cherry aroma with rich sweet tannins and ripe plum fruit flavours		Beautiful shiny reddish purple in the glass. The wild berry fruit is very expressive with some creamy and floral elements. The wine has a wonderful velvety texture, with a long and silky finish. The tannins are fine and sweet	
Good Natured Organic Shiraz, Spier, Western Cape, South Africa	30.00	Catena Appellation Vista Flores Malbec, Mendoza, Argentina	38.00
This shiraz exhibits a warm depth of intense mulberry, plum and sweet spice ending with a soft, smooth finish		Ripe, concentrated dark red fruit aromas with delicate floral notes of lavender, violet and mocha, with a rich, full mouthfeel and hints of leather and spices	
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	32.00	Saint-Amour, Mommessin Les Grandes Mises, Burgundy, France	43.00
Youthful and juicy, with favours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish		Intense and complex, a real pleasure for the taste buds, with aromas of raspberry, cherry, morello cherry and even pear	
Veramonte Organic Merlot, Casablanca Valley, Chile	33.00	Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	44.00
Intense aromas of blackberries and raspberries are combined with subtle aromas of currant and hints of spices. Fresh red berry fruit flavours are complemented with oak notes, leading to a long persistent finish		A ruby red wine with floral aromas. It offers flavours of red berries and cherry with spicy hints that make it amazingly drinkable	
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	36.00	Luke's Pinot Noir, Balfour, Kent, England	52.00
An elegant and velvety smooth wine, with intense fruity aromas of ripe cherry and wild raspberry, complemented by spicy nuances. Beautifully balanced, with fine tannins enveloping the pure fruit flavours through to a silky finish		Classic cool climate Pinot Noir, delicately aromatic with red berry fruits, cherry, raspberry and spicy vanilla with soft but firm tannins	
Alice Vieira de Sousa Red Reserve, Douro, Portugal	36.00	Château Cissac, Haut Médoc, Bordeaux, France	56.00
Red colour, very expressive in the aroma, with red fruit and a fresh balsamic profile. It has a very long body		This wine shows a fresh, focused character, with powerful currant fruit aromas and a medium-bodied, dynamic palate	
Conde De Valdermar Crianza, Rioja, Spain	37.00		
Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice			

Please note we operate a responsible drinking policy and there is a minimum catering requirement for any unlimited drinks package. Please speak to our team for options. All prices exclude VAT. Prices are per bottle unless stated otherwise.



ROSÉ, DESSERT AND SPARKLING WINE

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy 29.00

Fresh and fruity crisp organic wine with aromas of red and black fruits

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 34.00

The wine is fresh in the mouth and brings the fruity notes out. The finish is very elegant

Sussex Rosé, Albourne Estate, Sussex, England 46.00

Made predominantly from Pinot Noir, this Provençal-style rosé delivers a fresh crisp mineral palate with delicate aromas of red summer fruits

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy NV 33.00

Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France NV 39.00

Searcys Classic Cuvée Brut, Surrey, England NV 52.00

Greyfriars Rosé Réserve, English Sparkling, Surrey, England 58.00

Wild Idol Alcohol-Free Sparkling White 50.00

Wild Idol Alcohol-Free Sparkling Rosé 50.00

Wild Life Botanicals Nude (alcohol-free) 28.00

Wild Life Botanicals Blush (alcohol-free) 28.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (375ml) 39.00

An inviting nose, with apricot fruit, creamy patisserie notes, leads to a sweet beautifully balanced palate

Tokaji Szamorodni, Zsirai Winery, Hungary (500ml) 45.00

Sweet and fruity wine with notes of apricot and orange balanced by refreshing acidity and upheld by complexity

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CHAMPAGNE

CHAMPAGNE

Searcys Selected Cuvée, Brut, Champagne NV	70.00
Searcys Selected Cuvée, Brut, Champagne NV (Magnum)	135.00
Drappier, Carte d'Or, Brut, Champagne NV	76.50
Moët & Chandon, Brut Impérial, Champagne NV	86.00
Veuve Clicquot, Yellow Label, Brut, Champagne NV	90.00
Palmer & Co Blanc de Blancs, Champagne NV	95.00

ROSÉ CHAMPAGNE

Searcys Selected Cuvée, Rosé Brut, Champagne NV	70.00
Palmer & Co Rosé Solera, Champagne NV	75.00
Veuve Clicquot, Rosé, Yellow Label, Brut, Champagne NV	110.00
Laurent-Perrier Rosé, Brut, NV	140.00

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DRINKS PACKAGES

1 HOUR UNLIMITED DRINKS

20.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

*Drinks reception add-on to a dinner or add-on at the end of a meeting
(within the last hour of the booking)*

2 HOUR UNLIMITED DRINKS

30.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

After dinner drinks add-on

3 HOUR UNLIMITED DRINKS

37.00 PER GUEST

House wine, house non-alcoholic wine, bottled beer, soft drinks

After dinner drinks add-on

Please note we operate a responsible drinking policy and there is a minimum catering requirement for any unlimited drinks package. Please speak to our team for options. All prices exclude VAT. Prices are per bottle unless stated otherwise.

SUSTAINABILITY

At Searcys, we have always placed sustainability at the centre of our philosophy. We are dedicated to providing our guests with the freshest and highest-quality ingredients that are sourced responsibly from local suppliers. By doing so, we not only enhance the overall experience of our customers but also contribute to the betterment of the community and the environment.

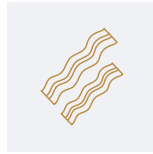
We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and using only MSC-approved fish to collaborating with Too Good To Go, which connects customers with our cafes to minimise food waste.

We firmly believe that every small action counts in creating a more sustainable future, and we are continuously seeking ways to improve and innovate our sustainable practices.

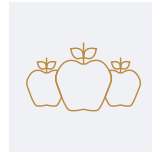




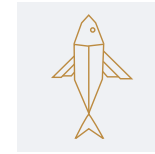
We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



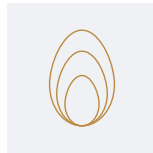
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



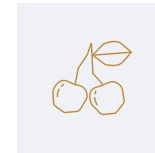
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



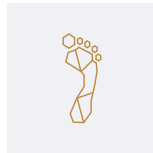
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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



In our recipes we champion British-harvested rapeseed oil.



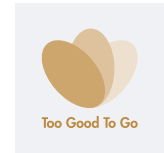
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



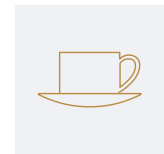
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



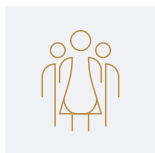
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



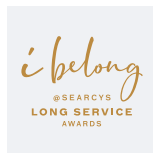
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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



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 and annual people 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.

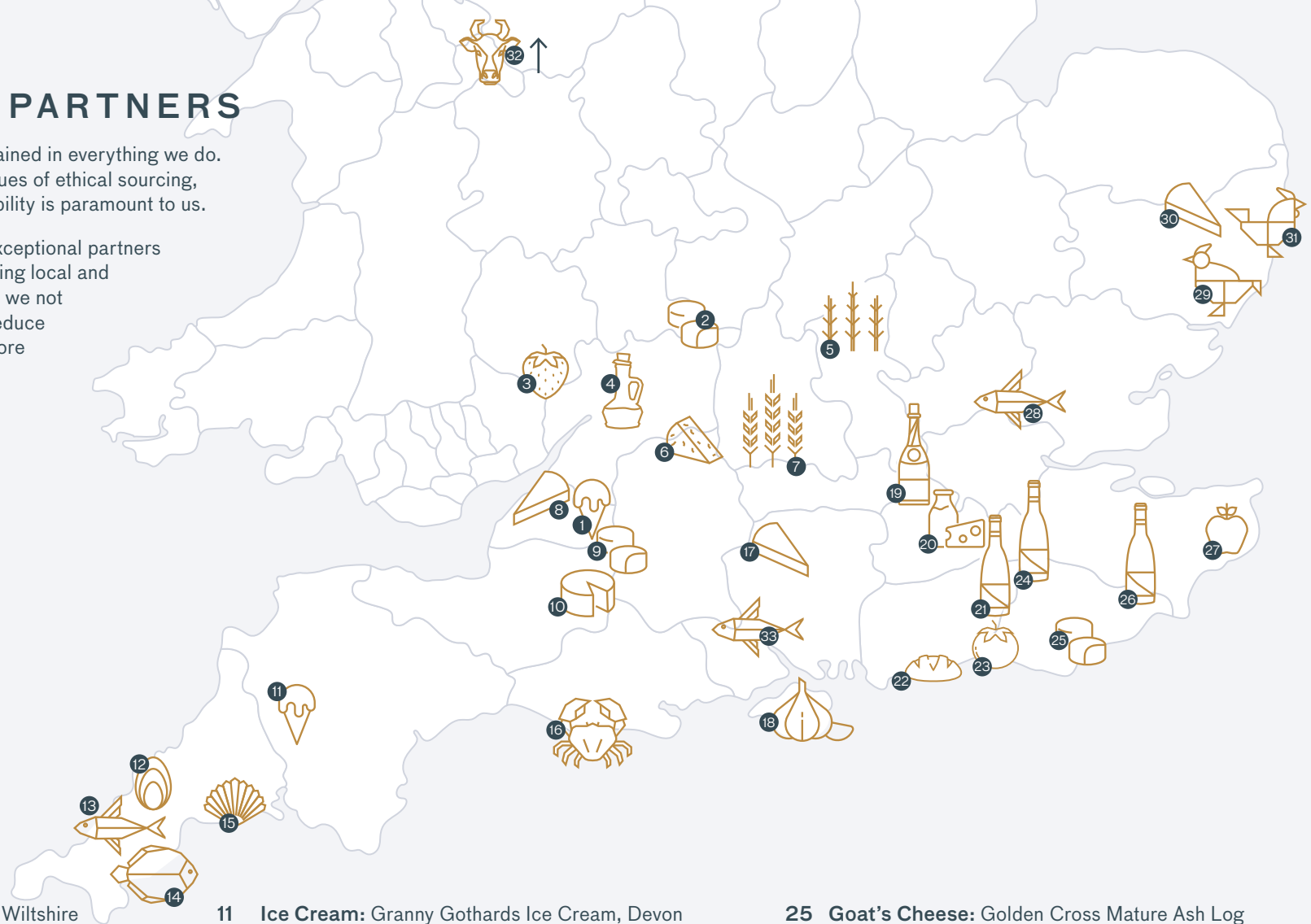
Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised 22k for our partner charities.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

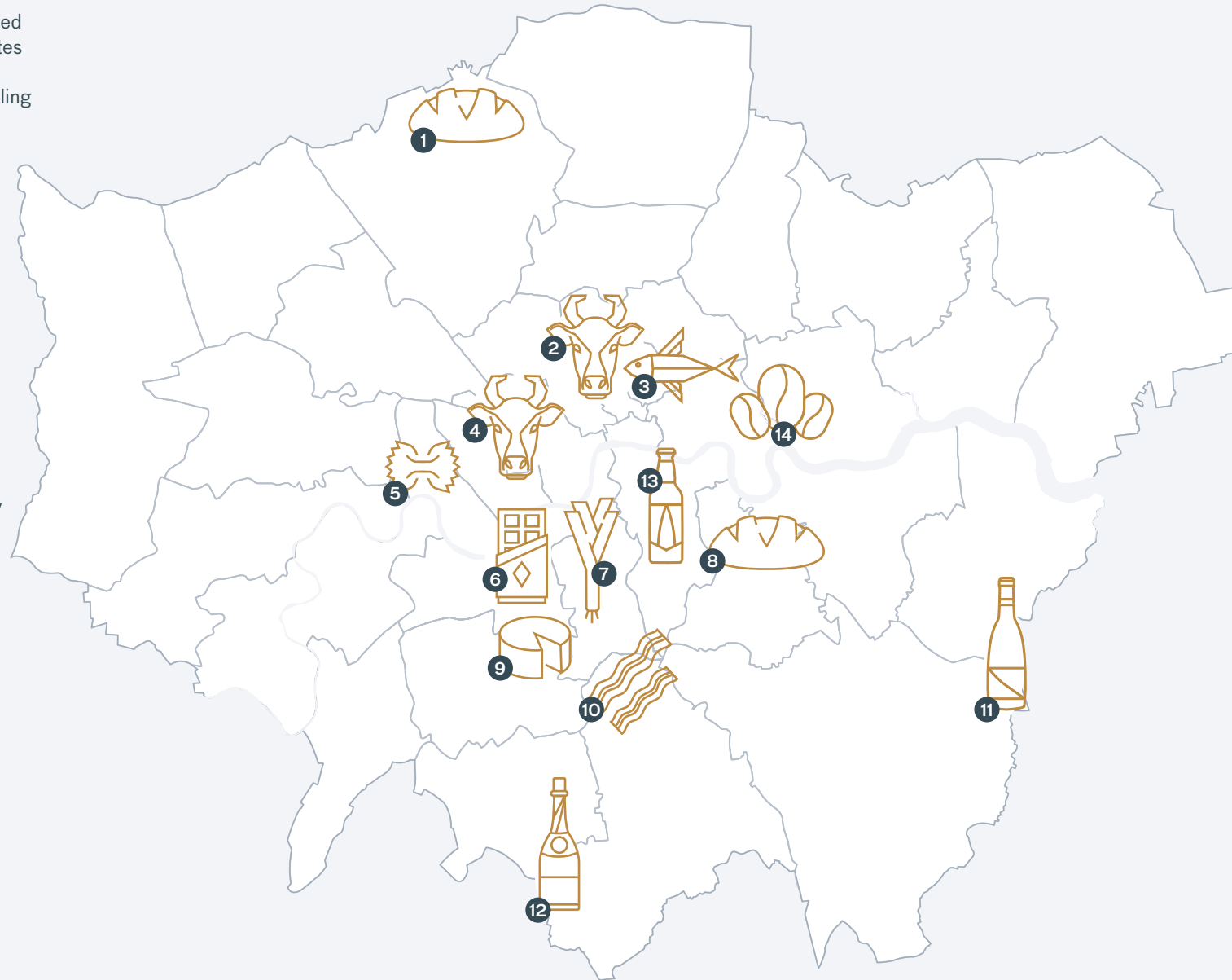
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers
- 33 **Trout:** ChalkStream Foods, Romsey

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters





SURVEYORS HOUSE

AT RICS WESTMINSTER

events@surveyorshouse.co.uk

BY **SEARCYS**