# SURVEYORS HOUSE

AT RICS WESTMINSTER

SPRING SUMMER SAMPLE MENUS 2025

BY SEARCYS

## BREAKFAST

#### Prices per guest

Kickstart the day ahead with a choice of healthy or traditional breakfast dishes.

#### Breakfast bagel With a choice of either smoked bacon. Cumberland sausage or omelette, sautéed mushroom and baby spinach (v)

Breakfast brioche With a choice of either smoked bacon, Cumberland sausage or omelette, sautéed mushroom and baby spinach (v)

Vegan breakfast brioche Portobello mushroom, baby spinach, tomato compote

### Simple continental breakfast Fresh croissant, pain au chocolat, pain aux raisins, fruit salad JING tea, NOTES coffee and orange juice (v)

| Deluxe breakfast                                    | 16.50 |
|---|-------|
| Mini croissant, pain au chocolat, pain aux raisins, |       |
| fruit platter, yoghurt with granola and berry       |       |
| compote, JING tea, NOTES coffee and orange juice    | e (v) |

Simple English breakfast Smoked bacon/sausage/egg, JING tea, NOTES coffee and orange juice

## Healthy starts Fruit and berry smoothie (v) Fruit salad (ve) 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, butter, preserves, marmalade IING tea, NOTES coffee, orange juice

14.00

#### Vegan breakfast (ve)

orange juice

18.00 Vegan sausage, beans in tomato sauce, hash brown, sautéed mushrooms, freshly baked bread, preserves, marmalade JING tea, NOTES coffee,

#### (v) vegetarian (ve) vegan (gf) gluten-free (agf) gluten-free option available (ave) vegan option available

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Some 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.

5.50

5.50

5.50

14.00

14.00





## **WORKING LUNCH - FINGER FOOD**

#### THE CHEF'S DAILY SELECTION

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and sliced fruits.

Chef's choice minimises food wastage as well as being cost-effective for you. If you prefer to make your selection from the menu, there is a supplementary charge of 2.25 per guest. Maximum of 30 guest 25.00 per guest

## **SANDWICHES**

Vegan club sandwich on granary bread (ve) Pastrami, Swiss cheese, dill pickle, mustard mayo, white bloomer Roast pepper, mozzarella, basil pesto ciabatta (v) Spicy tandoori chicken wrap with mint yoghurt, mango chutney Herb roast chicken, rocket salad, multi-seed baguette Mature Cheddar cheese and pickle ploughman on granary bloomer (v) Bacon, cos lettuce, tomato, mayonnaise, malted bloomer Mediterranean tuna and rocket baguette with olives and capers Smoked salmon, chive cream cheese, beetroot roll Mexican spicy bean, piquillo pepper and guacamole wrap Wiltshire ham, tomato and baby leaf salad on farmhouse bread Indian onion bhaji wrap, mango chutney, spinach salad (ve)

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## FINGER FOOD SELECTOR

#### COLD

Smoked salmon with capers and pine nuts Tikka chicken, mint yoghurt Crostini ratatouille (ve) Vegetable pakora, mango yoghurt (ve) Courgette, mint and cream cheese tart (v) Bombay potato, mango chutney (ve) Guacamole, white bean, tortilla, piquillo pepper pot (ve) Harissa-spiced aubergine, crispy chickpea, mint yoghurt pot (v) Smoked mackerel pâté on toast, crispy capers and shallot Ham hock, honey mustard, dill pickle in a brioche bun

#### НОТ

Yakitori chicken skewers Bombay potato, mango chutney (v) Teriyaki salmon and cucumber skewers Merguez sausage, red pepper sauce Halloumi, bacon, tomato skewer, wild oregano Japanese vegetable fritters, ramen dipping sauce (ve) Mint, feta and green pea tart (v) Pont neuf potatoes, truffle mayo (ve) (gf) Cauliflower cheese puffs (ve)

### DESSERT

Braeburn apple crumble cake Madagascan chocolate and orange and hazelnut pot, Brioche pudding, cherry compote Madeleines, elderflower cream

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## SALADS

Salade gourmande New potato with dill crème fraîche (v) Salad Mediterraneo, garlic croutons Roast pepper caprese Mizuna, chard, frisée salad with mint and cucumber Radicchio, fine bean, walnut salad, crumbled blue cheese and aged balsamic (v) Orzo sunshine salad with olives and roast pepper (v) Garden salad (ve) Mixed beans, rocket, sun-dried tomatoes (ve) Ancient grain tabbouleh (ve)

## **SUPPLEMENT OPTIONS**

| Additional sandwich    | 3.65 |
|------------------------|------|
| Additional finger food | 3.95 |
| Additional salad       | 4.25 |
| Additional dessert     | 3.95 |
| Minimum numbers apply  |      |

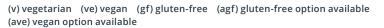


## DAY PACKAGES

Our Executive Head Chef has exclusively designed our menus and optional upgrades.

We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

Minimum of 40 guests DAYTIME CATERING PACKAGE 57.00 per guest







## 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

From 37.00 per guest Add an additional main dish 8.25 per guest Choose one buffet option and one pudding and fresh fruit salad

## MENU 1 (Italian)

Braised beef and smoked mozzarella lasagne Salmon Venesiana, San Marzano tomato sauce (gf) Trofie pasta, wild garlic pesto, green vegetables, rosemary picada Baby roast potatoes and garden vegetables (ve) Salad Mediterraneo, toasted garlic croutons (ve) Tomato, cuquillo olive and mizuna salad (v) Fresh bread (v)

### $MENU\ 2 \ \text{(English)}$

Chicken tarragon, broad beans and Wye Valley leeks Roast sea trout, toasted almonds, fennel, caper sauce (gf) Courgette, mint and goat's cheese tart (v) Summer vegetables and rosemary baby potatoes (ve) Green vegetable salad, honey mustard dressing (v) Garden salad (ve) Fresh bread (v)

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### MENU 3 (Vegan)

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

### $MENU \ 4 \ \text{(French)}$

Corn-fed chicken, smoked bacon, chestnut mushrooms, baby onions Roast cod, peas à la Française (gf) Provençal vegetable, black olive and wild garlic gratin (v) (agf) Sautéed potatoes (ve) Salad Olivier Salade gourmande (v) Baguette (v)

### **PUDDINGS**

Glacé pear, vanilla mousse, muscovado rubble Blueberry cheesecake, elderflower cream Black forest, cherries, Venezuela 72% chocolate, genoise sponge Caramel, Braeburn apple, rhubarb Jasmine madeleine, crème Chantilly, blackberry compote

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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 23.50 per guest 8 canapés 30.00 per guest 12 canapés 34.50 per guest Additional 4.00 per guest

## COLD

Seared beef fillet, crushed Tellicherry peppercorns Smoked duck, preserved cherry Mille-feuille tarts Seared salmon, teriyaki, truffle mayonnaise Salmon and avocado sushi roll, gochujang mayonnaise (gf) Smoked mackerel pâté on toast with dill and chervil Ticklemore cheese and beetroot tart (v) Shiitake mushroom inside-out rice roll (ve) Ratatouille tartlet, basil leaf (ve) (gf)

### НОТ

Tandoori chicken Teriyaki ribeye skewers (agf) Feta, mint frittas, red pepper sauce (v) Smoked haddock and leek tart Minced chicken skewer with padron pepper, Korean BBQ sauce Sage, onion, redcurrant tartlet (ve) Bombay potato, mango pickle (ve) (agf) Japanese vegetable fritters, ramen dipping sauce (ve) Confit duck and cherry clafoutis

## **DESSERT CANAPÉ**

Salted caramel and Clarence Court egg custard tart Elderberry pâte de fruit (ve) (gf) Jasmine Madeleine cake Mini rum baba Chocolate truffle with raspberry

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## **BOWL FOOD**

Bowl food is a more substantial choice than canapés 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 6.00 per bowl Three canapés and three bowls 36.50 per guest Extra canapés 4.00 per canapé

### COLD

Corn-fed chicken, radicchio, aged balsamic, San Marzano tomatoes, cuquillo olives Pickled beetroot, goat's curd, hazelnuts, mizuna (v) Blowtorched vegetables, white beans, red pepper romesco, toasted sunflower seeds (ve) (gf)

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

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

Bombay potatoes, chickpea salad, spicy cauliflower, naan chips, mint yoghurt (ave) (v) (agf)

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

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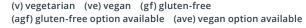


### НОТ

Yakitori chicken skewer, sticky rice, miso mayo Searcys' signature sausage and mustard mash, caramelised onion Korean fried chicken, spring onion, chilli, lime Charred cod, celeriac, dill pickled apple, citrus butter sauce (agf) Trofie pasta, asparagus, wild garlic, rosemary picada (ve) Crispy paneer, okra, padron pepper, tandoori masala, pilau (ve) (gf) Hibachi grilled vegetables, fried rice, Japanese BBQ sauce (ve) Crispy haddock and leek croquette, smoked tartar sauce (gf)

### **PUDDINGS**

Brioche pudding, brandied cherries, crème Chantilly Raspberry cheesecake, jasmine cream, coconut tuille Black forest, cherries, Venezuela 72% chocolate, genoise sponge Salted caramel, Braeburn apple, rhubarb Madelaine, Beaume de Venise syllabub, blueberries







## **PRIVATE DINING**

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients. Our President's Dining Room, Lecture Hall, Council Chamber Rooms are perfect for large, intimate dinners.

Minimum of 20 guests, three packages to choose from plus coffee and petits fours (Monday-Friday)

#### From 65.00 per guest

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

## **STARTERS**

Cauliflower soup, black truffle, Parmesan toast Ballotine of chicken and pistachio, sauce gribiche, sorrel leaf Buffalo mozzarella, ratatouille, wild garlic and broad bean pesto, potato tuile Smoked duck breast, pine nuts, sultanas, capers, sherry vinegar mayonnaise Dill-cured Chalk Stream trout, beetroot and crème fraîche salad Seared salmon piccalilli, duck egg mousse, beetroot, borage, nasturtium (gf) Oxford blue cheesecake, Parmesan crumble, Roscoff onion chutney (v) Tomato tatin, tomato fondue (ve) (agf)

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## MAINS

Free-range chicken cooked in Chapel Down Blanc, truffle sauce, wild mushrooms, mountain lentils (gf)

Iberico presa, Ximenez sherry sauce, pumpkin, hispi cabbage, pickled radish Rump of lamb, vadouvan spice, crushed chickpeas, pressed shoulder, fregola Charred cod fillet, confit ratte potatoes, shimeji, cabbage, celeriac cream, dill pickled apple

Chargrilled vegetables, trofie, wild garlic (ve) Sea bream, shellfish sauce, confit leeks, oyster mushrooms, pea purée

## **PUDDINGS**

Madagascan chocolate and Seville orange delice Sussex Slipcote cheesecake, elderberry, sunflower Diplomat pudding, cherry compote, vanilla crème Custard tart, Champagne rhubarb, glace apple Rum baba, crème Chantilly, caramel Salted caramel, Williams pear, nutmeg twigs

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