



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 5.50

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

Breakfast brioche 5.50

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

Vegan breakfast brioche 5.50

Portobello mushroom, baby spinach, tomato compote

Simple continental breakfast 14.00

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 (v)

Simple English breakfast 14.00

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

Healthy starts 14.00

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 JING tea, NOTES coffee, orange juice

Vegan breakfast (ve) 18.00

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

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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

HOT

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

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
<i>Minimum numbers apply</i>	

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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

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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

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 (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 (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)

HOT

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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HOT

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

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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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