



**SURVEYORS
HOUSE**

AT RICS WESTMINSTER

EVENT MENUS

SPRING AND SUMMER MENUS

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.



REFRESHMENTS AND BREAKS

Prices per person, net prices

REFRESHMENT BREAKS

JING Tea, Extract coffee, whole fresh fruit	4.50
JING tea, Extract coffee, biscuit selection	4.25
JING tea, Extract coffee, mini pastries	6.40
JING tea, Extract coffee, cake	6.50
Still or sparkling water (1L)	3.30
Fruit smoothies (0.2L)	3.50
Fruit juice	2.50
Available: orange, apple, mango and pineapple	
Fresh lemonade	2.50

FOOD

Fresh pastries (v)	4.00
Scones, clotted cream, preserves (v)	4.50
Blueberry or flowerpot muffins (v)	3.95
Home-made cake selection (v)	5.25
Lemon cake (gf)	5.25
Whole fruit (v)	2.75
Sliced fresh fruit platter (v)	4.75
Individual organic yoghurts (v)	3.50
Spiced nuts, crisps, olives (v)	6.95

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge or add one to your breaks for just £1.25 per person?

- Raspberry and lime shot (v)
- Fruit salad (ve)
- Fruit and berry smoothie (ve)
- Blackcurrant crumble (gf) (ve)
- Lemon cake (gf)

AFTERNOON TEA

Jubilee afternoon tea	21.00
Finger sandwiches: smoked salmon and dill crème fraiche, ham and mustard, cucumber and chive cream cheese (v)	
Hazelnut and vanilla swan	
Chocolate and pistachio marquise	
Scones, clotted cream, strawberry jam	
A selection of JING teas	
Champagne tea	28.00
A glass of Champagne	
Finger sandwiches: smoked salmon and dill crème fraiche, ham and mustard, cucumber and chive cream cheese (v)	
Hazelnut and vanilla swan	
Chocolate and pistachio marquise	
Scones, clotted cream, strawberry jam	
A selection of JING teas	

(v) vegetarian (ve) vegan (gf) gluten-free (df) dairy-free (nf) nut-free (ave) available as vegan (agf) available as gluten-free

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.



BREAKFAST MENUS

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

Breakfast brioche roll	5.50	Healthy starts	14.00
With Lake District farms smoked bacon <i>or</i> Cumberland sausage		Overnight oats with a banana puree and crunchy granola	
Vegetarian brioche roll	5.50	Turmeric, ginger and orange shot (df)	
Omelette with sautéed mushroom and baby spinach (v)		Banana and blueberry smoothie (v)	
Vegan breakfast roll	5.50	Sliced fresh fruit plate (v) (df)	
Vegan Cumberland sausage, baby spinach, sautéed mushroom (df) (ve)		Greek yoghurt, blueberry compote and granola pot (v)	
Simple continental breakfast	14.00	Full English breakfast	19.50
Mini viennoiserie, fruit salad		Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown	
Jing tea, Extract coffee and fresh orange juice (v)		Freshly baked bread, butter, preserves and marmalade	
Deluxe breakfast	16.50	Jing tea, Extract coffee, orange juice	
Mini viennoiserie, fruit salad, yoghurt, berry and granola pots		Vegan breakfast	18.00
Jing tea, Extract coffee and fresh orange juice (v)		Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms	
Simple English breakfast	14.00	Freshly baked bread, preserves and marmalade	
Lake District farms smoked bacon and sausage, scrambled egg		Jing tea, Extract coffee, orange juice (df) (ve)	
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WORKING LUNCH – FINGER FOOD SELECTOR

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 whole fruits.

Chef's choice minimises food wastage as well as being cost-effective for you.

27.50 per person
Minimum 10 guests

If you prefer to make your selection from the menu, there is a supplement charge of £2.25 per guest.

Supplement options

Additional sandwich	3.65
Additional finger food	4.25
Additional salad	4.25
Additional dessert	3.95

FINGER FOOD SELECTOR

Plant-based options

Wild rice biryani, charred onions, Bombay cauliflower and potato, spinach (ve)

Greek pastitsio (ve)

Moussaka (ve)

Wild mushroom ragu, orecchiette, rosemary picada (ve)

Chipotle chilli beans, charred vegetables, piquillo peppers, crumbled queso fresco (gf) (ve)

Middle Eastern spiced vegetables, fregola sarda, roast pepper sauce, minted feta (ve)

Cold

Smoked salmon rilette, beetroot toast

Goat's cheese tart, mint and pea pesto (v)

Tikka chicken, mint yoghurt (nf)

Ciabatta crostini, caponata, black olive tapenade (ve) (df) (nf)

Smoked ham hock brioche sliders, cucumber relish

Bombay potato, mango chutney (ve) (agf) (df) (nf)

Guacamole, white bean, tortilla, piquillo pepper pot (ve) (agf) (nf)

Wild mushroom and tarragon-filled miniature croissant (v)

Hot

Yakitori chicken (df) (nf)

Tikka paneer skewer, tamarind chutney (v) (df) (nf)

Teriyaki salmon and pickled cucumber skewers (nf)

Chorizo picante and cave-aged goat's cheese skewer (nf)

Artichoke and roast vegetable crostini (nf) (df)

Halloumi and tomato skewer, wild oregano and tomato fondue (nf)

Mini pizza Veneziana

Mushroom, tarragon and sesame seed sausage roll (v)

Pont neuf potatoes, truffle mayo (ve) (gf) (nf) (df)

Vegetable pakora, mango chutney (ve) (nf) (df)

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Additional salad	4.25
Additional dessert	3.95

DESSERT

Cherry and almond cake, cherry compote
Apple crumble cake
Brioche pudding, blueberry compote
Mini madeleines, vanilla cream
Black forest gateau, griottine cherry

SALADS

Salad gourmand (df) (nf)
New potato with dill crème fraiche (v) (nf)
Salad Mediterraneo (nf) (df)
Roast pepper caprese (nf)
Raddiccio, fine bean, walnut salad, crumbled blue cheese and aged balsamic (v) (nf)
Orzo sunshine salad (v) (nf) (df)
Garden salad (ve) (df) (nf)
Mixed bean, rocket, sundried tomato (ve) (df) (nf)
Japanese vegetable and peashoot salad with goma sesame dressing (ve) (df)
Ancient grain tabbouleh (ve) (df) (nf)

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DAY PACKAGES

DAYTIME CLASSIC CATERING PACKAGE

45.00 per person

Includes:

On arrival: Jing tea, Extract coffee and mini pastries

Mid-morning: Jing tea, Extract coffee

Working lunch: Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and whole fruits

Mid-afternoon: JING tea, Extract coffee and biscuit selection

Still and sparkling water throughout the day

DAYTIME DELUXE CATERING PACKAGE

56.00 per person

Includes:

On arrival: Jing tea, Extract coffee and mini pastries

Mid-morning: Jing tea, Extract coffee and biscuit selection

Hot and cold fork buffet menu: set menus including mains (meat, fish, vegetarian), 2 salads, sides and dessert

Mid-afternoon: JING tea, Extract coffee and afternoon mini cakes

Still and sparkling water throughout the day



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HOT AND COLD FORK BUFFET MENU

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

£37.00 per person
Minimum 20 guests

Choose one buffet option and one pudding

Add an additional main dish: £8.25 per person

Menu 1 | Nourish menu

Spring chicken and butterbean casserole

Black quinoa, roast red onion and sprouting broccoli, poached sea trout

Greens, grains and eggs, gochujang dressing (v)

Herbed barley (ve)

Roast squash, feta, pumpkin seed and rocket (v)

Beetroot, carrot, blood orange and coriander salad (ve)

Bitter leaf salad, shaved fennel and watercress (ve)

Searcys carrot cake

Menu 2 | Vegan

Orecchiette with wild mushroom ragu (ve) (nf) (df)

Moroccan vegetables roasted with onion seeds, giant couscous, roast pepper sauce, minted feta (ve)

Bombay potato, cauliflower, okra, mango masala, pilau rice (ve) (nf) (df)

Rosemary potatoes (ve) (df) (nf)

Buckwheat and red rice tabbouleh (df) (nf)

Heritage tomato, coriander and pomegranate salad with toasted cashew nuts (ve) (df)

Rustic bread (ve) (df)

Menu 3 | Mediterranean

Braised beef and smoked mozzarella lasagne (nf)

Salmon Veneziano, romesco sauce, peperonata (gf) (df) (nf)

Roast pepper, aubergine, orecchiette pasticcio (v) (nf)

Tuscan roast potatoes (ve) (df) (nf)

Salad Mediterraneo (ve) (nf) (df)

Heirloom tomato and pine nut salad with rosemary croutons (v) (df)

Ciabatta (v) (df)

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HOT AND COLD FORK BUFFET MENU

Menu 4 | British Isles

Chicken with summer herbs, garden peas, gem lettuce, baby onions (nf)

Roast fillet of cod, gremolata, wye valley leek and cider sauce (gf) (nf)

Broccoli and blue cheese tart, toasted almonds (v)

Thyme-roasted vegetables and greens (ve) (nf)

Heirloom tomato salad, sherry vinaigrette (nf) (df)

Herb leaf and celery salad (ve) (nf) (df)

Fresh bread (v) (df)

Menu 5 | Bistro menu

Grilled chicken with sauvignon blanc, tarragon chestnut mushrooms, cream sauce (nf)

Pan-seared sea bream, tomato and saffron sauce, confit fennel, sundried tomatoes (nf)

Broccoli, squash and caramelised red onion gratin, toasted pumpkin seeds

Sautéed potatoes Lyonnaise (ve) (nf)

Salad Olivier (nf)

Salad gourmand (v) (nf)

Rustic baguette (v) (df)

Menu 6 | Healthy

Thyme roast chicken, lentils Provençal, confit fennel and baby onions (agf) (nf)

Roast sea trout, toasted almonds, fennel, caper sauce (gf) (df) (nf)

Green vegetables, trofie, wild garlic, rosemary picada (df) (nf)

Sautéed potatoes, rosemary sea salt (nf) (df)

Super green and herb salad with chia, pumpkin and sesame (v) (df)

Orzo sunshine salad (v) (df) (nf)

Bread selection (v) (df)

Puddings

Glacé pear, vanilla mousse, muscovado rubble

Raspberry, joconde biscuit, elderflower cream

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

Caramel, braeburn apple, rhubarb

Blueberry fool (nf)

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CANAPÉS

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

6 canapés at £24.50 per person

8 canapés at £32.00 per person

10 canapés at £36.00 per person

Three canapés and three bowls at
£36.50 per person

Additional £4.00 per person

Minimum of 20 guests

Cold canapés

Ham hock mille-feuille, pumpkin jam, celery leaf

Sable biscuit, Shropshire blue, celery, pickled walnut

Pressed chicken terrine, smoked mayonnaise,
celery (nf)

Broad bean and wild garlic tart, halloumi flakes,
lemon balm (v)

Seared salmon, teriyaki, truffle mayonnaise

Truffle donut

Salmon and avocado roll, gochujang mayonnaise (gf)

Goat's cheese, pumpkin and sunflower bonbon with
a beetroot pickle

Smoked rainbow trout, leek, piccalilli tart

Shiitake mushroom inside-out rice roll (ve) (df)

Caponata and wild garlic tartlet, basil leaf (ve) (gf) (df)

Hot canapés

Chicken pie

Tandoori chicken (nf)

Teriyaki ribeye skewers (agf) (nf)

Cauliflower cheese fritters, red pepper sauce (v) (nf)

Charred cod skewer, marinated in coconut yoghurt
with lime pickle

Minced chicken skewer with padron pepper, Korean
BBQ sauce (df) (nf)

Beaufort cheese tart, roscoff onion pickle (ve)

Japanese vegetable fritter, ramen sauce (ve) (agf) (df)

Courgette pakora, tamarind chutney (ve) (df)

Smoked duck, cherry, potato basket (nf)

Dessert canapés

Rhubarb and custard tart

Crème caramel

Slipcote and hazelnut cheesecake

Mini rum baba

Chocolate, orange, caramel truffle (nf)

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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 canapé-style service.

Four bowls at £29.50 per person

Five bowls at £32.50 per person

Six bowls at £34.50 per person

Three canapés and three bowls at £36.50 per person

Extra bowls at £6.00 per bowl

Minimum of 20 guests

Cold

Pressed chicken terrine, walnut remoulade, celery shoots (nf)

Sussex goat's cheese, beetroot, heirloom tomato, hazelnut, wildflowers

Chargrilled vegetables, white beans, red pepper romesco, sunflower (ve) (gf) (nf)

Porcini mushroom set cream, pickled mushrooms, vegetable crisps, (nf)

Charred celeriac salad, black lava salt, pistachio nuts, sultanas, sorrel

Red pepper, parmesan and ratatouille savoury trifle (nf)

Bombay potatoes and cauliflower, crushed chickpea, tomato coriander salad, tamarind chutney, (ave) (v) (agf) (nf)

Rainbow trout mi-cuit, leek and potato chutney, sour cream, nasturtium (gf) (nf)

Hot

Yakitori chicken with miso mayonnaise, Japanese fried rice (nf)

Slow-cooked Iberico pork, mountain lentils, pumpkin cream, Ximenez sherry sauce (nf)

Braised lamb shoulder, vadouvan spice, okra, pumpkin masala (nf)

Grilled Lake District lamb rump, Korean BBQ sauce, enoki mushroom, sesame and vegetable salad (df)

Charred cod, marinated in coconut yogurt, mango masala, pilau (agf)

Trofie pasta, wild mushroom ragu, rosemary picada (ve) (nf) (df)

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

Black truffle cauliflower cheese gratin, cauliflower cream, leek oil (ve) (nf)

Smoked haddock and leek croquette, smoked tartar sauce, pea shoots (gf) (nf)

Puddings

Vanilla cheesecake, gooseberry jam, beaume de venise

Black forest, cherries, Madagascar chocolate, genoise sponge

Salted caramel, braeburn apple, rhubarb

Brioche pudding, cherry compote

Crème brulee, blackberry and elderflower

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PRIVATE DINING

Our menus are designed by our Executive Head Chef, who updates them seasonally using only the freshest seasonal ingredients.

Minimum of 20 guests, including tea, coffee and petits fours (Monday–Friday) £70 per person

A choice of one dish from each course is required for the whole party. Allergies, intolerances and dietary requirements will be catered for with a suitable Chef's choice alternative. Multiple menu choices available on request, subject to availability and supplement. A table plan must be sent at least 3 working days prior to the event.

Starter

Carrot cream, buffalo mozzarella, toasted Indian spices, Bombay potato tuile

Hen-of-the-woods, porcini mushroom panna cotta, vegetable crisps, mushroom pickle (v) (nf)

Goat's cheese mousse, candied walnuts, HP sauce, celeriac remoulade

Guineafowl terrine, leek and wildflower nest, potato chutney, smoked chicken mayonnaise (nf)

Chargrilled vegetables, potato tuille, white bean puree, leek oil, mint and broad bean pesto

Smoked duck breast, pine nuts, sultanas, capers, sherry vinegar dressing (df)

Carpaccio of salt-baked celeriac, smoked mayonnaise, sorrel, pistachio, sultanas (df)

Dill-cured salmon, pickled beetroot, salmon mayonnaise, cucumber, bronze fennel (nf)

Main

Braised fillet of cod, oyster mushrooms, girolles, dill apples, kelp butter sauce (nf)

Lake District lamb, vadouvan spice, crushed chickpeas, pumpkin masala

Iberico pork, pumpkin, pickled turnip, Pedro Ximenez sherry sauce, pumpkin puree

Chicken supreme, smoked ham hock, braised mountain lentils, hispi cabbage, XO brandy sauce

Blow-torched vegetables, green trofie, parsnip crisps, wild garlic sauce (df) (nf)

Buckwheat pilau, Bombay cauliflower and vegetables, mango masala, crispy chickpea

Loin of Jersey beef, wild mushroom and braised beef ragout, roscoff onion, charred cabbage (nf) (supplement £5)

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Puddings

Caramelised brioche pudding, cherry compote, salted custard

Sussex Slipcote cheesecake, pumpkin, gingerbread, pumpkin tuile

Rhubarb, fermented glazed apple, Jersey cream (v) (nf)

Smoked Madagascan chocolate cremeux, orange, caramel delice

Salted caramel, glace pear, twigs, wildflowers, Poire Williams (gf) (nf)

Glace fruit trifle (nf)

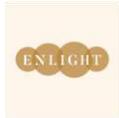
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SUSTAINABILITY PLEDGES 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We are a 2025 'Only a Pavement Away' Top employer.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.



10 graduates from Hotel School are currently working in our business.

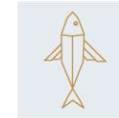


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



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



Committed to only using Wild Farmed flour in all our onsite cookery.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We only use British RSPCA-assured fresh milk.



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



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO2 footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

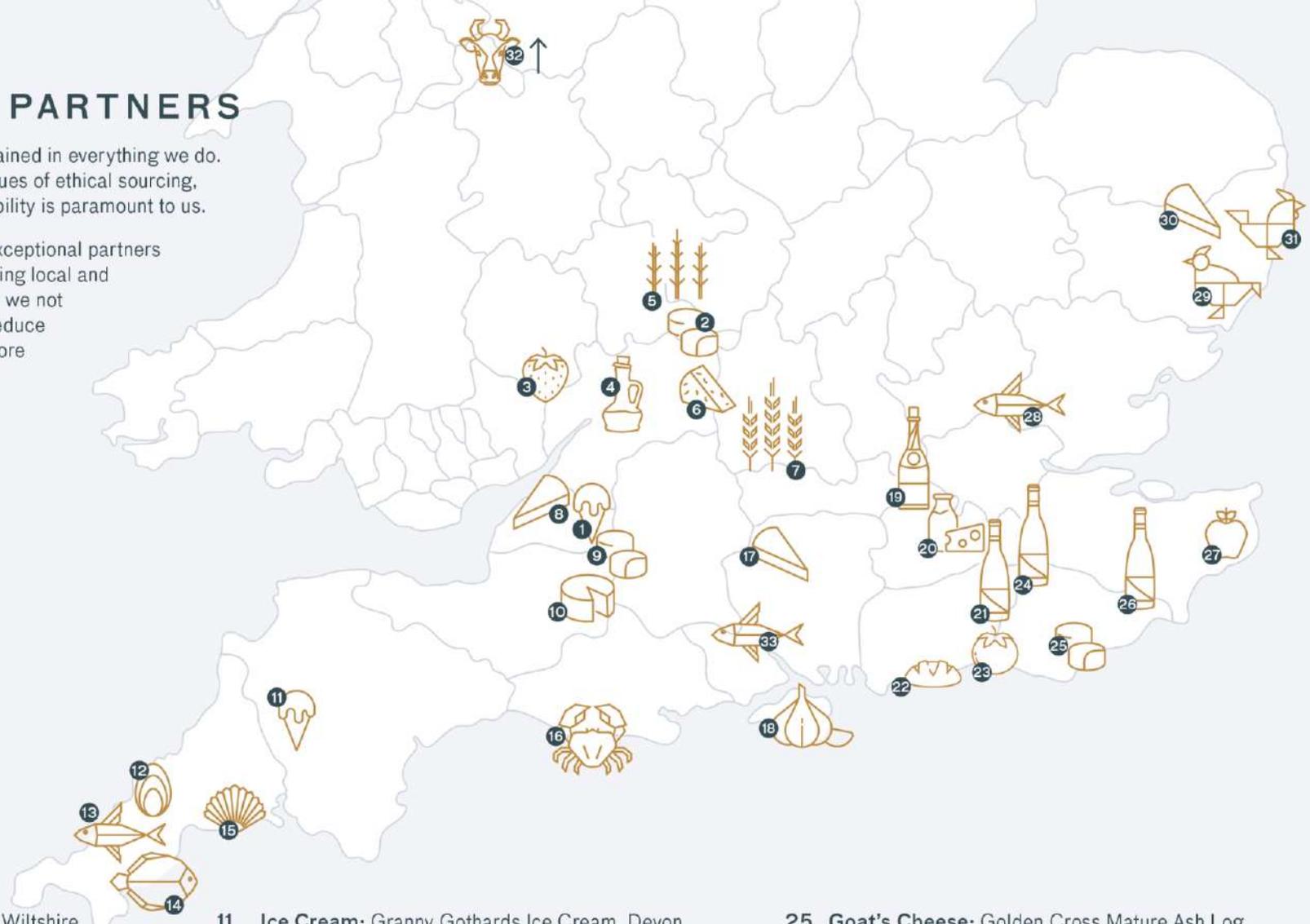


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

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*Make it Special.
Make it Searoy's.*

12 Great George Street
London SW1P 3AD

Telephone: 020 3911 6116
events@surveyorshouse.co.uk
surveyorshouse.co.uk