



SURVEYORS HOUSE

AT RICS WESTMINSTER

EVENT MENUS

AUTUMN AND WINTER MENUS

BY SEARCYS

REFRESHMENTS AND BREAKS

Prices per person, net prices

REFRESHMENT BREAKS

JING Tea, Extract coffee, whole fresh fruit	4.75
JING tea, Extract coffee, biscuit selection	4.50
JING tea, Extract coffee, mini pastries	6.75
JING tea, Extract coffee, cake	6.75
Still or sparkling water (1L)	3.30
Fruit smoothies (0.2L)	3.75
Fruit juice	2.75
Available: orange, apple, mango and pineapple	
Fresh lemonade	2.50

FOOD

Fresh pastries (v)	4.25
Scones, clotted cream, preserves (v)	4.75
Blueberry or flowerpot muffins (v)	4.25
Home-made cake selection (v)	5.50
Lemon cake (gf)	5.50
Whole fruit (v)	3.00
Sliced fresh fruit platter (v)	5.00
Individual organic yoghurts (v)	3.75
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	22.00
Finger sandwiches: smoked salmon and dill crème fraiche on rye, ham and mustard, cucumber and chive cream cheese (v)	
Salted caramel éclair	
Chocolate and pistachio marquise	
Scones, clotted cream, strawberry jam	
A selection of Novus teas	
Champagne tea	28.00
A glass of Champagne	
Finger sandwiches: smoked salmon and dill crème fraiche on rye, ham and mustard, cucumber and chive cream cheese (v)	
Salted caramel éclair	
Chocolate and pistachio marquise	
Scones, clotted cream, strawberry jam	
A selection of Novus teas	

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BREAKFAST MENUS

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

Breakfast brioche roll	5.75	Healthy starts	14.50
Lake District farms smoked bacon or Cumberland sausage		Kefir, mango compote, coconut (v)	
Vegetarian brioche roll	5.75	Turmeric, ginger and orange shot (df) (ve)	
Omelette with sautéed mushroom and baby spinach (v)		Banana and blueberry smoothie (v)	
Vegan breakfast roll	5.75	Sliced fresh fruit plate (ve) (df)	
Vegan Cumberland sausage, baby spinach, sautéed mushroom (df) (ve)		Greek yoghurt, blueberry compote and granola pot (v)	
Simple continental breakfast	14.50	Full English breakfast	20.00
Mini viennoiserie, fruit salad		Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown	
Novus tea, Extract coffee and fresh orange juice (v)		Freshly baked bread, butter, preserves and marmalade	
Deluxe breakfast	17.00	Novus tea, Extract coffee, orange juice	
Mini viennoiserie, fruit salad, yoghurt, berry and granola pots		Vegan breakfast	18.50
Jing tea, Extract coffee and fresh orange juice (v)		Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms	
Simple English breakfast	14.50	Freshly baked bread, preserves and marmalade	
Lake District farms smoked bacon and sausage, scrambled egg		Novus tea, Extract coffee, orange juice (df) (ve)	
Jing tea, Extract coffee and fresh orange juice			

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DAY PACKAGES

DAYTIME CLASSIC CATERING PACKAGE

47.75 per person

Includes:

On arrival: JING tea, Extract coffee and mini pastries

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

Working lunch: Chef's selection of three sandwiches and wraps (vegan/vegetarian, meat, fish), two finger food items, one salad and whole fruits

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

Still and sparkling water throughout the day

DAYTIME DELUXE CATERING PACKAGE

59.00 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 (vegan/vegetarian, meat, fish mains), two salads, sides and dessert

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

Still and sparkling water throughout the day

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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	3.75
Additional finger food	4.50
Additional salad	4.50
Additional dessert	4.50

FINGER FOOD SELECTOR

Cold

Coronation prawn roll
Sourdough toast, smoked salmon, apple and crème fraîche
Goat's cheese tart, mint and pea pesto (v)
South Indian coconut chicken, mint yoghurt, tamarind chutney
Ciabatta crostini, caponata, olive tapenade (ve) (df)
Smoked mackerel, watercress, mustard, brioche roll
Wholemeal toast, ham hock and tartar sauce
Miniature tart tonno with chopped tuna and capers
Guacamole, white bean, tortilla, piquillo pepper pot (ve)
Ricotta and grilled aubergine crostini with mint and fresh lemon zest (v)

Hot

Merguez chicken skewer
Meatballs marinara
Tandoori paneer skewer, tamarind chutney (v)
Teriyaki salmon skewers
Halloumi and tomato skewer, wild oregano and tomato fondue (v)
Miniature tart Alsace
Cauliflower cheese fritters (v)
Salmon and pancetta parcel with honey mustard mayo
Mini sausages, glazed with Korean BBQ sauce and toasted sesame
Maroc olive, halloumi and chickpea fritter (v)

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SALADS

Salad gourmand (df) (nf)

New potato with dill crème fraîche (v) (nf)

Salad Mediterraneo (nf) (df)

Roast pepper caprese (nf)

Radicchio, 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 pea shoot salad with goma sesame dressing (ve) (df)

Ancient grain tabbouleh (ve) (df) (nf)

DESSERTS

Madeleine (v)

Cherry and almond cake (v)

Salted caramel éclair (v)

Lemon crème brûlée (v)

Carrot cake (v)

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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.

£38.50 per person
Minimum 20 guests

Choose one buffet option and one pudding

Add an additional main dish: £8.50 per person

Menu 1 | Portofino

Beef brasato with San Marzano tomatoes and white beans (gf)

Fillet of cod, caper and tomato sauce, finocchio, crisp anchovies (gf)

Chestnut mushroom and mascarpone lasagne (v)

Tuscan roast potatoes (ve)

Salad Mediterraneo (ve)

Panzanella (v) (df)

Menu 2 | British Isles

Chicken, leek and barley hot pot

Fillet of cod, vegetable, kale and crème fraîche chowder (gf)

Wild mushroom and puy lentil pie, toasted pumpkin seed, sesame and stilton crumble (v)

Charlotte potatoes with olive oil (ve)

Cos lettuce, fine bean, Parmesan salad with croutons (v)

Cucumber and herb leaf salad (ve) (df)

Menu 3 | Vegan

Wild mushroom ragu with trofie pasta and rosemary picada (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)

Buckwheat and red rice tabbouleh (ve)

Heritage tomato, coriander and pomegranate salad with dukkah spice (ve)

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HOT AND COLD FORK BUFFET MENU

Menu 4 | Riviera

Cassoulet de poulet

Filet du saumon, lentille du puy, sauce champignon

Tarte gruyere, poireaux et noisettes (v)

Pommes de terre sautées (ve)

Salade niçoise aux artichauts (ve)

Salad herb fines (v) (ve)

Menu 5 | Morocco

Baharat chicken with chickpeas and padron peppers (gf)

Sea bream with sumac spice, sun dried tomatoes, saffron sauce (gf) (df)

Chargrilled halloumi, giant couscous, tagine sauce (v)

Dukkha spiced potatoes (d/f)

Bulgar wheat and red rice tabbouleh (ve) (df)

Fattoush salad (ve) (df)

Menu 6 | Aegean

Lamb and grilled aubergine stifado (d/f)

Hake marinated in Greek oil and wild oregano, sun dried tomatoes and florina peppers (d/f)

Vegetable and mountain lentil pastitsio (v)

Potato fine bean and pickled pepper salad (ve)

Feta and kalamata olive salad (v)

Tzatziki, hummus, baba ghanoush (v)

Puddings

Blackberry compote, muscavado rubble, vanilla cream (ve) (agf)

Black Forest, cherries, Venezuela 72% chocolate, genoise sponge (v)

Blueberry and cranberry cheesecake (v)

Caramel, Braeburn apple, rhubarb (v)

Lemon brulée (v)



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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 £31.00 per person

12 canapés at £35.50 per person

Additional £4.00 per person

Minimum of 20 guests

Cold canapés

Iberico pork terrine, char sui mayo, pickled radish (df)

Shiitake mushroom sushi roll with alfalfa sprouts (df)

Pressed chicken, chicken mayonnaise, Waldorf salad (df)

Coronation lobster millefeuille (v)

Seared salmon, teriyaki, truffle mayonnaise (df)

Donut glazed with porcini mushroom and truffle (v)

Tart Niçoise

Goat's cheese bonbon with dukkha spice (v)

Smoked trout rilette, soda bread, pickled cucumber, seaweed jelly

Morecambe Bay prawn cocktail tart, cedro lemon gremolata

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

Salmon and cucumber sushi roll with alfalfa sprouts

Hot canapés

Iberico pork skewer, char siu sauce (df)

Souvlaki style chicken skewer with tzatziki

Slow braised ox cheek croquette with horseradish and crispy shallot (df)

Cauliflower and 'Shorrocks Bomb' cheese fritters, red pepper sauce (v)

Charred cod skewer, marinated in coconut yoghurt with lime pickle

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

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

Prawn and five-spice dumpling, yuzu teriyaki glaze

Halloumi, maroc olive and chickpea fritter (v)

Smoked duck with honey and dukkha spice, potato basket (nf)

Dessert canapés

Lemon brulée (v)

Salted caramel éclair (v)

Miniature rum baba (v)

Slipnote cheesecake and pistachio bonbon (v)

Chocolate and strawberry truffle (v)

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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 £30.50 per person

Five bowls at £33.50 per person

Six bowls at £35.50 per person

Three canapés and three bowls at
£37.50 per person

Extra bowls at £6.25 per bowl

Extra canapé at £4.00 per bowl

Minimum of 20 guests

Cold

Chicken gyros, fattoush salad, mint yoghurt, pitta chips

Pickled vegetables, whipped feta, dukkha spice, herb leaves (v)

Shawarma chickpea salad, chermoula potatoes, labneh, flatbread (ve) (gf)

Smoked mackerel niçoise, orzo, tomato fondue, kalamata olive crumbs (v)

Salt-baked heritage beets, Barkham blue, horseradish, watercress (v)

Crottin de Chèvre, quince chutney, Parmesan rubble, pickled radishes (v)

Chickpea fritter, tzatziki, Greek salad (v)

Smoked salmon, cucumber and galia melon salad, dill buttermilk

Hot

Japanese fried rice, golden enoki, vegetables and yuzu ponzu (ve)

Slow-cooked Iberico pork cheeks, mountain lentils, pumpkin cream, Ximenez sherry sauce

Pea, lamb and mint croquette, peas pudding

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

Japanese rice with smoked mackerel, furikake vegetables, Japanese mayo, alfalfa

Wild mushroom ragu, trofie pasta, rosemary picada (ve)

Maroc olive, halloumi and chickpea fritters, baba ganoush, red pepper sauce

Braised root vegetable and black barley crumble with stilton, pine nuts and sesame (v)

Rosemary wood smoked salmon chowder, gunpowder spice, Godminster vintage cheddar (gf)

Puddings

Blueberry and cranberry cheesecake (v)

Black Forest, cherries, Madagascan chocolate, genoise sponge (v)

Salted Caramel, Braeburn apple, rhubarb (v)

Glacé pear, brioche, beaume de Venise sabayon (v)

Lemon crème brûlée (v)

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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.

£75 per person

The same choice is required for the whole group.
Dietary requirements will be provided by the chef.

Including mineral water, tea, coffee and petit fours

The same choice is required for the whole group

Starter

Heritage carrots, rainbow radishes, whipped feta, dukkha spice, daikon crisp (v)

Tea smoked salmon, buttermilk, chervil and dill oil, green apple, sea aster (gf)

Pressed corned beef, Tokyo turnip, sauce gribiche, mustard leaf (gf)

Leek and agria potato tart, lobster, vichyssoise sauce, bottarga (supplement £5.00)

Chargrilled vegetables, acorn tuille, white bean purée, leek oil, mint and broad bean pesto (ve) (gf)

Pressed Iberico pork char siu, rainbow radishes, alfalfa (gf)

Smoked duck breast, pine nuts, sultanas, duck mayo, radish (df) (gf)

Roast delicata pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire blue

Main

Braised fillet of cod, orzo ratatouille, cavolo nero, Barolo, artichoke cream

Lake District lamb cassoulet, white beans, charred celeriac, carrot cream, espelette pepper (gf)

Sea bass fillet, coconut sauce, dhal, black rice, tamarind chutney (gf)

Iberico presa and chorizo, Ximenez sherry sauce, mountain lentils, Tokyo turnips (gf)

Corn-fed chicken supreme, leg, cabbage and black barley, root vegetable cream, calvados sauce

Blow torch vegetables, black barley, parsnip crisps, parsley oil, pumpkin cream (ve)

Loin of shorthorn beef, pressed cheek, confit onions, horseradish and celeriac cream, cabbage heart bordelaise sauce (supplement £10) (gf)

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Puddings

Baked custard tart, rhubarb compote, crab apple jelly (v)

Blackberry, fermented glace apple, granny smith, Jersey cream, buckler sorrel, acorn (v)

Black Forest delice, brandied cherries, crème Chantilly (v)

Cardamom mousse, gingerbread, bergamot, honeycomb (v)

Orange, frangipane and camomile cream diplomat (v)

Sussex Slipcote cheesecake, blackberry, pear Williams, caramelised oats (v)

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