

A photograph of a restaurant table setting. In the foreground, two wine glasses are prominently displayed. Behind them, more glasses and silverware are visible on a white tablecloth. A large, vibrant bouquet of pink and red roses serves as the centerpiece. The background is softly blurred, showing a candle and other table elements. The entire image is overlaid with a decorative pattern of thin white lines forming overlapping circles and ovals.

SURVEYORS HOUSE

AT RICS WESTMINSTER

SPRING/ SUMMER MENUS 2024

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.

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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

105.00 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

PREMIUM DDR

We offer a premium DDR package at the President's Dining Room on the 5th floor at 98.00 per guest

President's Dining Room hire from 08:30 to 17:00

AV equipment

Continental breakfast

Choice on mid-morning snack

Premium DDR grazing lunch

Choice of mid-afternoon snack

Unlimited Nespresso coffee, JING Tea, flavoured water

Minimum numbers apply



ADD-ONS


BREAKFAST/ MID-MORNING BREAKS

Smoothie	3.50
Breakfast bap	6.00
Fresh Homemade lemonade	6.50
Artisan cookie selection	2.50

LUNCH

Additional salad / side	5.00
Additional finger food	5.00
Additional pudding	6.00
Dessert canapé	4.00

AFTERNOON BREAK

Homemade cake selection	6.00
Flowerpot muffin selection	3.50
Afternoon cream tea	6.50
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	

Add-on at the end of a meeting (within the last hour of the booking)

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 house wine per person

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

Hot Fork buffet lunch

Afternoon break JING Tea, Searcys coffee and cakes

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 house wine per person

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.





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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  Searcys signature

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BREAKFAST

MORNING BAPS

6.50

Portobello mushroom, tomato, spinach (ve)

Smoked British bacon

Cumberland sausage

CONTINENTAL BREAKFAST

14.00

Freshly baked selection of pastries,
unsalted butter, preserves (v)

Organic fruit yoghurt, granola (v)

Seasonal fresh fruit salad (v)

CLASSIC ENGLISH BREAKFAST

22.00

Smoked British bacon, Cumberland sausage, scrambled free-range
egg, grilled mushroom and tomato, hash brown, freshly baked bread,
unsalted butter, preserves

VEGAN ENGLISH BREAKFAST (ve)

22.00

Vegan sausage, seitan rashers, butter beans in tomato and herb sauce,
grilled Portobello mushroom and tomato, hash brown, fresh baked
bread, preserves

Minimum numbers apply

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FINGER FOOD

27.00 PER GUEST

Please select 3 items from the menu below (including 1 vegetarian/vegan).

They will be served with a seasonal green salad. Dietary requirements will be accommodated chef's choice.

HOT

Halloumi and corn fritter, avocado dip (v)

Beetroot falafel, hummus, tahini (ve)

Onion bhaji, mango and onion seed chutney (ve) (gf)

Smoked haddock arancini, pea and crème fraîche, herb dip

Teriyaki chicken and vegetable skewer, sesame, tamari soy (gf)

Lamb kofta, smoked paprika, mint yoghurt (gf)

Hereford burger, grilled onion, Monterey Jack slider

COLD

Roast heritage carrots, baby spinach, chilli and tomato jam (ve)

Roast cauliflower, spelt, red pepper hummus salad, herb (ve) (gf)

Stilton and pear tart (v)

Somerset brie, spiced tomato chutney, scone (v)

London Cured smoked salmon, lemon and dill mayonnaise, seeded rye

Soy glazed tuna skewer, pickled daikon, sesame

Miso chicken, ponzu

Minimum numbers apply

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FORK BUFFET

43.50 PER GUEST

Please choose 1 of these menus, named after recognised British surveyors who helped develop the British landscape. Dietary requirements will be accommodated chef's choice.

[ALAN] GILLETT MENU

Potato gnocchi, grilled artichoke, roast pepper, lovage pesto, Parmesan (v)

Roast pepper, courgette, aubergine cous-cous, raisin, pine nut (ve)

Steamed broccoli, peas, green beans, lemon and shallot vinaigrette (ve) (gf)

Seasonal green salad (ve) (gf)

Roast fillet of Atlantic salmon, sautéed new potatoes, kale, herb butter sauce (gf)

Confit duck leg with haricot bean cassoulet, lardon, heritage tomato, wilted spring greens

[JOHN] PHILIPS MENU

Green Thai vegetable, smoked tofu curry (ve) (gf)

Rosemary roast Jersey Royal potato, artichoke (ve) (gf)

Grilled radicchio, curly kale, orange, hazelnut salad (ve) (gf)

Seasonal garden salad (ve)

Fillet of Cornish cod, braised lentil, sundried tomato vinaigrette (gf)

Roast Cumbrian lamb, saffron giant couscous, fig, preserved lemon, crushed pistachio, lamb gravy

Minimum numbers apply

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BRITISH GRAZING STATION

PREMIUM DDR PACKAGE ONLY IN PRESIDENT'S DINING ROOM

Halloumi, carrot and orange salad (v) (gf)

Spiced cauliflower, fennel, bulgur wheat salad (ve)

Rocket, roast onion salad (ve) (gf)

Smoked trout, creamed horseradish (gf)

Shropshire chicken and smoked bacon terrine (gf)

Mushroom and St Ewe Scotch egg

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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

6 canapes 28.00

Additional canapé 4.00

VEGETARIAN/PLANT BASED

Pomme soufflé, black truffle (v) (gf)

English pea, Homemade ricotta croustade (v)

Cornish Yarg cheese ball, dill pickle ketchup (v)

Ticklemore cheese and beetroot tart (v)

King oyster scallop, pea pureé, fresh pea (ve) (gf)

Red pepper pin wheel, caponata, pine nut (ve)

Spelt arancini, lovage emulsion (ve)

Chickpea panisse, wild garlic, caper (ve) (gf)

FISH AND SEAFOOD

Salt and vinegar potato, Exmoor caviar, lemon

Sesame prawn toast, keta roe and miso mayonnaise

Chapel and Swan smoked salmon and cucumber macaroon

Dorset crab and kombu tart, Kalamansi gel

MEAT AND POULTRY

Pork, apple and black pudding sausage roll

Herdwick lamb, sorrel, sea rosemary

Chicken Caesar croquette

Pressed duck terrine, radish, morello cherry

PUDDING

Double chocolate cookie sandwich (v)

Almond amoretti (v)

Rhubarb and elderflower custard tart (v)

Strawberry geleé, verbena sugar (v)

Early Grey choux, bergamot gel (v)

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BOWL FOOD

4 bowls 29.50


5 bowls 32.50

COLD

Gazpacho, compressed cucumber, sherry vinegar gel, crisp sourdough (ve)

Beets, BLT, pressed beet jelly, smoked soya, iceberg confit tomato, parsley oil (v) (gf)

Pea mousse, broad beans, charred courgette (v) (gf)

Searcys smoked salmon tartare, charred soda bread 

Searcys gin and tonic marinated halibut, avocado, tomberry, brioche crumb

Grilled gem, sourdough crouton, poached Suffolk chicken, black garlic dressing (gf)

Pressed Aylesbury duck terrine, burnt orange ketchup, pickled radish (gf)

HOT

Grilled marinated tofu, sushi rice cake, pickled ginger, wasabi dressing (ve)


Thai aubergine curry, steamed lemon and lime rice (ve) (gf)

Rosary ash goat's cheese and basil ravioli, basil courgette linguini, confit tomato (v)

Potato pave, dill cream, pickled mustard (v) (gf)

Chalk Stream trout tikka, black lentil dhal, poppadom crumb, coriander salsa

Toast beer battered pollock, crush peas, capers, straw potato

Searcys signature sausage, mustard mash, caramelised onion gravy, onion crisp 

Suffolk chicken Kiev, leek, spinach ketchup, garlic oil



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BOWL FOOD

PUDDING

Pineapple fool, liquorice gel, pomegranate, toasted coconut (v)

Summer berry pudding (v) (gf)

Searcys gin trifle, poached Lincolnshire rhubarb, vanilla custard (v)

Lemon posset, ginger crumb (v)

Roast maple glazed pineapple, coconut yoghurt, pomegranate and coconut (ve) (gf)

Whipped Oxford Blue, poached pear, port gel, pumpernickel crumb (v)

Truffle Cornish brie, pickled grape (v)

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FORMAL DINING

65.00 PER GUEST


Please select 1 starter, 1 main, 1 pudding for everyone. Dietary requirements (including vegan and vegetarian) will be catered for separately, chef's choice.

STARTERS

Heritage tomato and burrata, basil and pinenut pesto, tomato emulsion, basil crisp (v) (gf)

Leek terrine, parsley veil, nasturtium, smoked tomato dressing (ve) (gf)

Coronation chicken terrine, mango chutney gel, pickled shallot, compressed celery, poppadom cracker, golden raisin, lemon and coriander chutney

Searcys signature smoked salmon, horseradish, pickled cucumber (gf) 

Pressed confit duck and pistachio, duck liver parfait, toasted brioche, candied hazelnut, pickled shallot

MAINS

Caramelised cauliflower, roast basil gnocchi, beurre noisette, charred shallot, toasted pine nut, lemon (v) (gf)

Dukkha spiced butternut squash, red pepper, chickpea and apricot tagine, saffron and garlic couscous (ve)

Poached fillet of Cornish rock bass, celeriac puree, smoked bacon and red chicory, wilted spinach, red wine sauce (gf)

Confit free-range pork belly, pomme anna, carrot puree, apple gel, Madeira jus (gf)

Chicken and corn, Suffolk free-range chicken, chicken wing Kiev, mash, sweetcorn puree, chicken gravy, chervil oil

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FORMAL DINING

PUDDINGS

Island chocolate brownie, dark chocolate soil, raspberry gel, raspberry, raspberry sorbet (v)

Lemon and ginger posset, chantilly cream, salted oat crumb, raspberry, white chocolate (v)

Sticky toffee pudding, caramelised banana, peanut brittle, banana ice cream, blackberry (v)

Elderflower panna cotta, macerated strawberry, mint syrup, short bread (v)

Lemon tart, raspberry compote (v)




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

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SEARCYS SIGNATURE 5-COURSE

80.00 PER GUEST

STARTER

Searcys signature smoked salmon, horseradish cream, pickled cucumber (gf) 

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FISH

Searched loin of Cornish hake, samphire and spinach, pickled mussels, caviar beurre blanc (gf)

—

MEAT

Loin of Hereford beef, crisp potato rosti, Chalk Valley watercress, wilted spinach, black truffle butter (gf)

—

DESSERT

Lemon and ginger posset, chantilly cream, salted oat crumb, raspberry, white chocolate (v)

—

CHEESE

Cheese Artisan British cheese selection, crackers, celery, artisan chutney (v)

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WHITE WINE

Flor de Lisboa Branco, Portugal	28.00	Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	36.00
Dry wine with floral on both the nose and palate, which has lemon zest and peachy fruit		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	Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	36.00
A zesty aromatic white combining aromas and flavours of citrus fruit, pineapple and white flowers with a ripe, subtly textured palate and dry finish		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	Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	36.00
This Sicilian Pinot Grigio is light, delicately flavoured and refreshingly dry with hints of ripe apple		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	Pecorino, Vellodoro, Umani Ronchi, Terre di Chieti, Abruzzo, Italy	40.00
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		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	Sandstone Ridge, Albourne Estate, Sussex, England	45.00
Fresh, zesty notes of lime and lemon, alongside ripe pear and peach. Light, refreshing, but with good concentration		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	Chablis, Domaine Jean-Marc Brocard, Burgundy, France	52.00
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		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			

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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 minerally palate with delicate aromas of red summer fruits

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

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, Buckinghamshire, 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

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.

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.

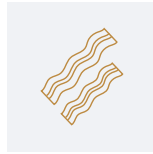
We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and 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.

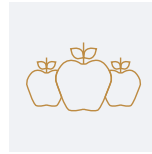




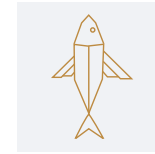
We only source British beef, pork and chicken.



All our bacon is British-reared.



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



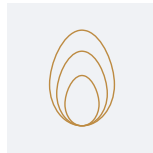
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



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.



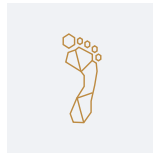
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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



In our recipes we champion British-harvested rapeseed oil.



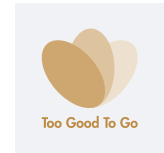
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



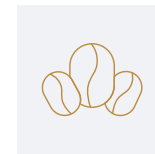
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



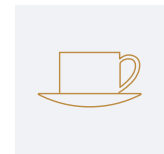
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



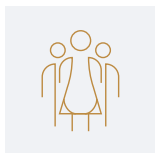
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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.

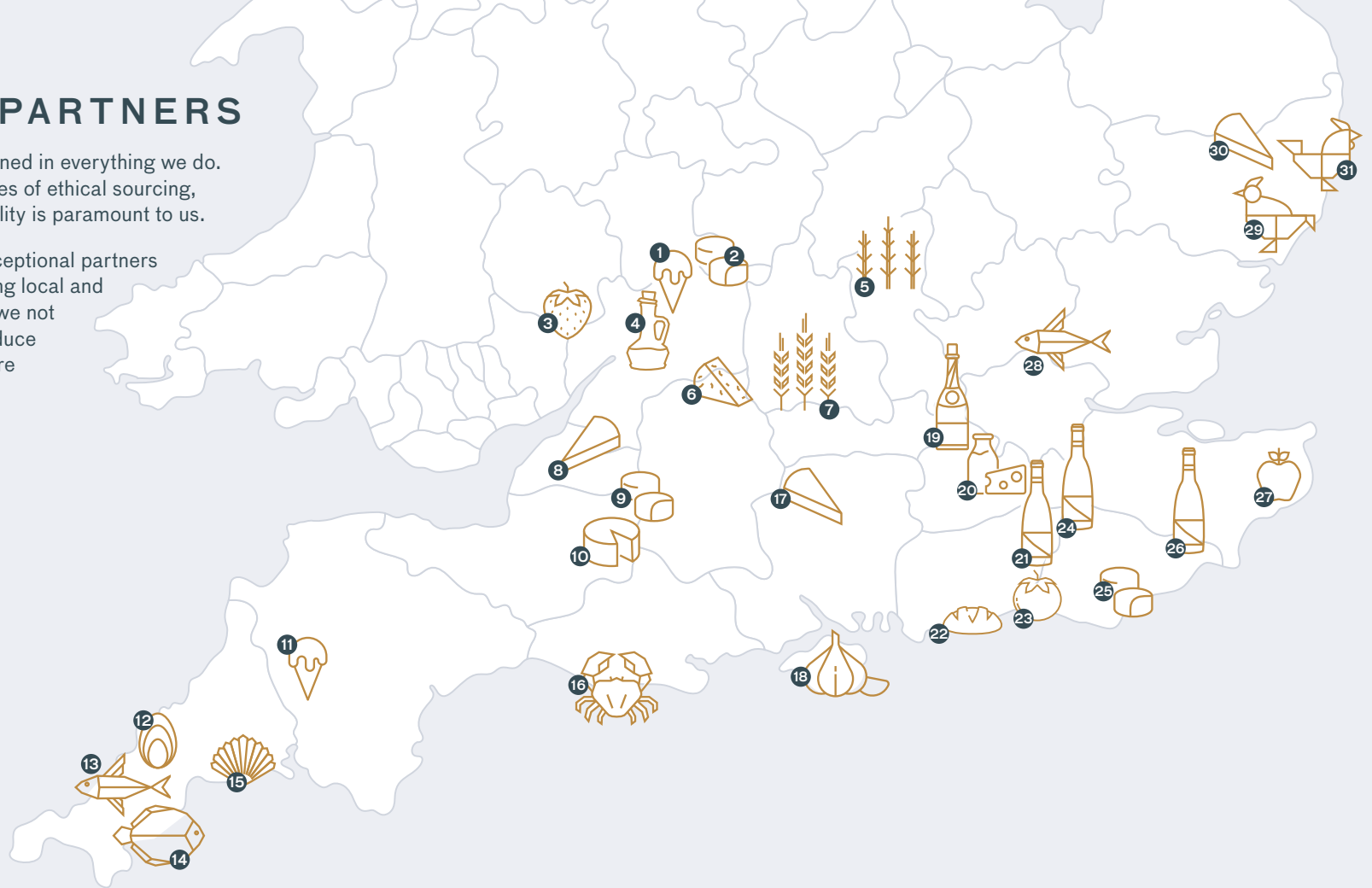
Tour de Searcys

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

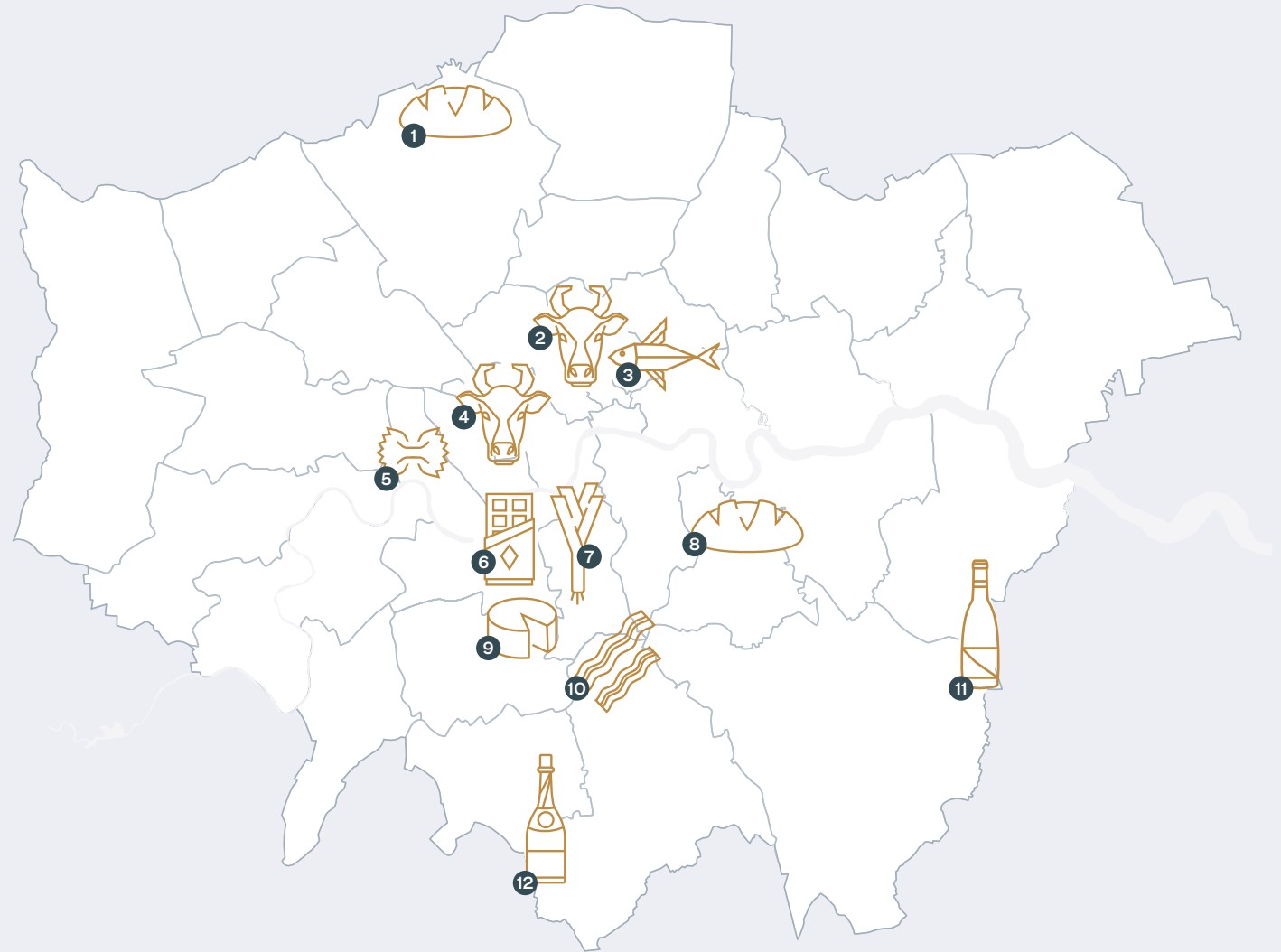
- 11 **Ice cream** Granny Gothards Ice cream, Devon
- 12 **Eggs** St Ewe, Cornwall
- 13 **Fish** Flying Fish, Cornwall
- 14 **Brill** Newlyn, Cornwall
- 15 **Scallops** Cornwall
- 16 **Shellfish** Portland Shellfish, Dorset
- 17 **Soft cheese** Tunworth Soft cheese, Hampshire
- 18 **Garlic** Isle of 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 **Guineafowl** Suffolk
- 30 **Soft cheese** Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken** Crown Farm, Suffolk

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





SURVEYORS HOUSE

AT RICS WESTMINSTER

surveyorshouse@searcys.co.uk

BY **SEARCYS**