

41

P O R T L A N D  
P L A C E

SPRING SUMMER MENU 2025

BY SEARCYS

# WELCOME TO 41 PORTLAND PLACE

A beautiful boutique venue in the heart of Marylebone. Our Grade II\* listed Georgian Townhouse is Home to the Academy of Medical Sciences.

Its' Georgian architecture boasts with many period features and combines elegance with sophisticated technology to host a wide variety of events for up to 250 attendees.

41 Portland Place hospitality is operated by newly appointed Searcys, a renowned restaurateur and events caterer, which will see the oversee the delivery of your event from the initial enquiry to the seamless operation on the day.

Our menus are crafted by Executive Head Chef, Irmantas Udra to deliver wholesome and nutritious food that keep your guests fuelled and focused throughout the day whilst at the same time looking

after our planet. We take our sustainability pledges seriously and have also increased the variety of plant-based offers throughout the menu.

At 41 Portland Place, we ensure our clients enjoy the best in technology, comfort and hospitality.

On behalf of the entire team, we look forward to welcoming you at our venue, where we are dedicated to delivering an outstanding experience.

## 41 Portland Place team

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We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



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



We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably 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 dishes are featured top of the menus in all our venues. They make 25% of all menus.



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.



We only use British-harvested rapeseed oil for its low carbon footprint.



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.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



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.

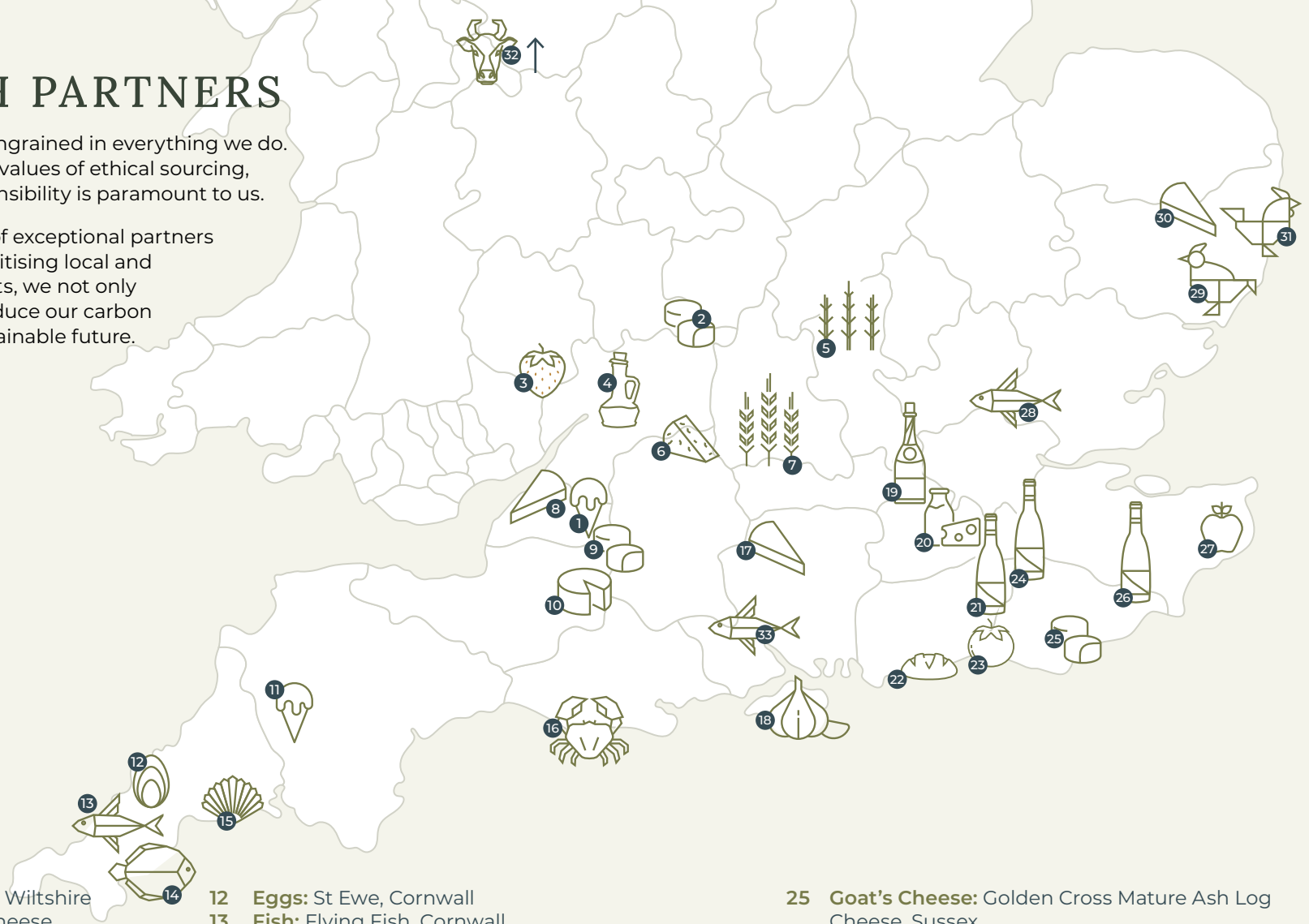
### Tour de Searcys

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 <b>Ice Cream:</b> Marshfield Ice Cream, Wiltshire                     | 12 <b>Eggs:</b> St Ewe, Cornwall                            | 25 <b>Goat's Cheese:</b> Golden Cross Mature Ash Log Cheese, Sussex               |
| 2 <b>Goat's Cheese:</b> Ashlynn Goat's Cheese, Worcestershire           | 13 <b>Fish:</b> Flying Fish, Cornwall                       | 26 <b>Wine:</b> Gusbourne Vineyard, Kent  |
| 3 <b>Strawberries:</b> Windmill Hill, Herefordshire                     | 14 <b>Brill:</b> Newlyn, Cornwall                           | 27 <b>Apples:</b> Kent  |
| 4 <b>Rapeseed Oil:</b> Cotswolds  | 15 <b>Scallops:</b> Cornwall                                | 28 <b>Fish:</b> Marr Fish, Essex  |
| 5 <b>Samphire:</b> Mudwalls Farm, Warwickshire                          | 16 <b>Shellfish:</b> Portland Shellfish, Dorset             | 29 <b>Guinea fowl:</b> Suffolk  |
| 6 <b>Blue Cheese:</b> Oxford Blue Cheese, Burford, Oxfordshire          | 17 <b>Soft Cheese:</b> Tunworth Soft Cheese, Hampshire      | 30 <b>Soft Cheese:</b> Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk |
| 7 <b>Flour:</b> Wildfarmed  | 18 <b>Garlic:</b> Isle of Wight, Hampshire                  | 31 <b>Chicken:</b> Crown Farm, Suffolk  |
| 8 <b>Soft Cheese:</b> Bath Soft Cheese, Somerset                        | 19 <b>Searcys English Sparkling Wine:</b> Guildford, Surrey | 32 <b>Meat:</b> Lake District Farmers   |
| 9 <b>Goat's Cheese:</b> Driftwood Goat's Cheese, Bagborough, Somerset   | 20 <b>Dairy:</b> West Horsley Dairy, Surrey                 | 33 <b>Trout:</b> ChalkStream Foods, Romsey  |
| 10 <b>Cheddar Cheese:</b> Keens Cheddar Cheese, Moorhays Farm, Somerset | 21 <b>Wine:</b> Albourne Estate, Sussex                     |   |
| 11 <b>Ice Cream:</b> Granny Gothards Ice Cream, Devon                   | 22 <b>Bakery:</b> Piglets Pantry, Sussex                    |   |
|   | 23 <b>Heritage Tomatoes:</b> Nutbourne Nurseries, Sussex    |   |
|   | 24 <b>Wine:</b> Chapel Down and Balfour Vineyards, Kent     |   |

# 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





# REFRESHMENTS AND BREAKS

## NESPRESSO COFFEE PACKAGES

Freshly brewed tea and coffee	£3.20
Freshly brewed tea and coffee, selection of artisan biscuits (v)	£7.00
Freshly brewed tea and coffee, mini cakes (v)	£8.00
Mini sweet or savoury muffins (v)	£6.50
Whole fresh fruit (v)	£3.00
Fresh fruit skewers (v)	£3.50

(v) Vegetarian (ve) Vegan

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# BREAKFAST

## Continental breakfast

from £12.00

Minimum five guests

Croissant, pain au chocolat, pain aux raisins

Seasonal fruit salad

Freshly brewed tea and coffee

Fresh orange juice (v)

## Breakfast baps

2 for £9.25 or 3 for £14.95

Minimum five guests

Cured bacon and tomato ketchup

Cumberland sausage and classic HP

Portobello mushroom, spinach and mushroom

## Full English breakfast

from £18.00

Minimum 10 guests

*Served buffet style but can be served plated*

Free-range scrambled eggs (v)

Black pudding, streaky bacon, Cumberland sausage, spiced beans, mushrooms, tomatoes and hash brown (v)

Freshly baked bread, butter, preserves and marmalade (v)

Freshly brewed tea and coffee

Fresh orange juice (v)

## Vegan breakfast (ve)

from £18.00

Minimum five guests

*Served buffet style but can be served plated*

Chia seeds, maple syrup, seasonal fruit, coconut yoghurt (ve)

Grilled plant-based sausage, avocado, sourdough and Jerusalem artichoke butter (ve)

Open plant-based bacon, tomato and feta cheese bagel (ve)

Fresh fruit skewers (ve)

Fresh orange juice (ve)

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# WORKING LUNCHES

## WORKING LUNCH OPTION 1

**£24.00 per person**

Minimum five guests

Selection of three rounds of sandwiches with crisps, a fresh fruit bowl and filtered water

## SAMPLE SANDWICHES

Rare roasted beef, caramelised red onion, horseradish and rocket

Chicken Caesar wrap

Chapel & Swan smoked salmon, cucumber and lemon cream cheese

Searcys classic prawn mayo, granary loaf

Spiced falafel and hummus wrap (v)

Vegan ploughman's salad baguette (ve)

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# WORKING LUNCHES

## WORKING LUNCH OPTION 2

**£29.50 per person**

Minimum five guests

Selection of three rounds of sandwiches with crisps and filtered water

Add one salad and three finger food items to your sandwich lunch

## SALADS

Curried cauliflower, almonds, raisins, baby spinach

Tabbouleh, toasted almonds, pomegranate seeds, rocket cress (v)

Black and white rice, roasted cumin, chickpeas, butternut squash, crispy onions (v)

Carrot, fennel, harissa and cured lemon

## FINGER FOOD

### VEGETARIAN / PLANT-BASED

Three cheese and caramelised onion tarts (v)

Cherkin tempura, nigella seeds and blue cheese (v)

Plant-based bacon, caramelised onion and cave-aged Cheddar pasties (v)

Creamed corn bread, quail egg and spiced avocado (v)

Thai falafels, sriracha mayonnaise (ve)

### MEAT

Korean chicken meatball, chilli yoghurt dip

Melon and prosciutto crostini with gorgonzola

Lamb kofta, cumin yoghurt and pomegranate

### FISH

Salt and thyme baked potatoes, smoked salmon, dill mayo

Green chilli marinated prawn and tomato skewers

Smoked mackerel, beetroot, horseradish on rye toast

### DESSERT

Pear frangipane tart

Classic lemon cake

Toasted coconut and Islands Chocolate brownie

Marble banana and cocoa loaf

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# HOT FORK BUFFET

## MINIMUM 10 GUESTS

£39.00 per guest  
£36.00 for chef's choice menu

### MENU 1

Creamy lemon garlic salmon piccata, steamed potatoes

Chicken meatballs with bocconcini, roasted tomato sauce, wilted spinach

Three cheese polenta, ratatouille, basil oil (v)

Tiramisu slice (v)

### MENU 2

Slow roast shoulder of spring lamb, harissa glaze, minted couscous

Moroccan fish and sweet pepper stew, chickpea dumplings

Aubergine and Quorn moussaka, spiced croutons (v)

Plum and almond cake (v)

### MENU 3

Grilled chicken, asparagus, spring greens, lemon and chive sauce

Smoked salmon and prawn fishcakes, slow roasted baby tomatoes

Roast broccoli and aged Cheddar tart, green salad (v)

Blueberry tartlet and whipped cream (v)

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# AFTERNOON TEA

## MINIMUM FIVE GUESTS

### AFTERNOON TEA

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

FROM £28.00

### SAMPLE SANDWICHES

Wiltshire ham and mustard

Cucumber with mint cream cheese (v)

Chapel & Swan smoked salmon, lemon crème fraîche

Truffled Clarence Court egg mayonnaise, mustard cress (v)

Coronation chicken

### SAMPLE CAKES

Banana cake, whipped mascarpone and berries

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream

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# CANAPÉS

6 canapés £24 | Chef's choice £22

8 canapés £29 | Chef's choice £25

Additional canapé £3.95

## PLANT-BASED

Citrus and avocado ceviche, matcha tea cracker (ve)

Crispy tacos, plant-based chorizo, corn and avocado salsa (ve)

Creamed corn mealie bread, whipped feta and pomegranate molasses foam (ve)

Jerusalem artichoke lemon and thyme croustade (ve)

## VEGETARIAN

Black olive pinwheel, caponata, pinenuts (ve)

Salt baked Jersey royals, wild garlic and chives (v)

Wye Valley asparagus, summer truffle, pea cress (ve)

Ploughman's sourdough toastie (v)

## MEAT

Cumbrian lamb and wild garlic Wellington

Suffolk free-range chicken terrine, quince aioli

Free-range pork belly, crushed peas, apple salsa, crackling crumb

Hereford steak tartare, St Ewes egg

## FISH

Atlantic prawn cocktail tart, lemon gel, bronze fennel

Salt cod croquette, rouille, seaweed tartare

Cured Chalk Stream trout, dill crème fraîche, pollen dust

Smoked haddock, leek and chive tart

## DESSERT

Hereford strawberry gelée

Searcys Gin lemon meringue tart (v)

Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb (v)

Islands Chocolate, raspberry and sea salt fudge

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# BOWL FOOD

4 bowl food £30 | Chef's choice £28.00

5 bowl food £35.50 | Chef's choice £33.00

Extra bowl £5.50

## PLANT-BASED

Cauliflower korma, smoked almond puffed rice, mango bhaji (ve)

Tempeh tikka, onion bhaji, lentils, coconut cucumber yoghurt (ve)

Chicory and apple salad with roasted figs, croutons and maple dressing (ve)

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce (ve)

## VEGETARIAN

Wye Valley asparagus, English feta buckwheat, arancini, carrot and lemongrass ketchup (v)

Oyster mushroom and macaroni cheese croquettes, tarragon cream sauce (v)

Herbed lentil slider, grilled halloumi, chilli jam (v)

## MEAT

Cumbria lamb Wellington, sweetbreads, white bean puree, basil oil

Searcys smoked ham croque monsieur, vine tomatoes, capers

Hereford beef carpaccio, celeriac remoulade, quail's egg, beef crackling, marmite butter

## FISH

Line-caught tuna spring roll, shitake mushroom, whipped avocado

London Cured smoked salmon tartare, charred soda bread

Cornish sardines baked in bread, smoked pea emulsion

## DESSERT

Vanilla sponge, gooseberry jelly, tonka cream, elderflower (v)

Hereford strawberry pavlova, passion fruit, kiwi (v)

Summer pudding roulade, raspberries, vanilla cream (v)

St Clement's bread pudding, honey jelly, lemon curd (v)

Orange canelé, Searcys Rum and cherry gel, toasted coconut (v)

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# TERRACE DINING

## BARBECUE

£45.00

Add some fresh air into your day, relax and enjoy our garden with our delicious BBQ menu

### PLEASE CHOOSE FOUR ITEMS FROM THE GRILL

*Served with brioche and sesame buns, gherkins, tomato, iceberg lettuce and balsamic red onions*

House-made beef burger and crispy bacon

Simplicity plant-based, fermented vegetable burgers (ve)

Shawarma-spiced and grilled chicken skewers

Smoky BBQ prawn and aubergine skewers

Mustard and honey-glazed vegan Cumberland sausages (ve)

### SAUCES

Homemade ketchup, BBQ sauce, sweet mustard, chipotle sauce, smoked garlic aioli

### SALADS

Roasted tomato and charred broccoli salad (v)

Edamame bean, grilled sweetcorn and chicory salad (v)

Tamari spiced slaw (v)

Potato and padron pepper salad, green goddess dressing (v)

### DESSERT

Passion fruit and lime cheesecake (v)

Roasted pineapple and strawberry Eton mess (ve)

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# PRIVATE DINING

Two-course £46.00

Three-course £64.00

## STARTERS

Nutbourne heritage tomatoes

*Basil oil, burrata, pickled shallots (v)*

Lake District cured ham

*Fennel and carrot remoulade*

Wye Valley asparagus

*Summer truffle sabayon (v)*

Cornish crab

*Dill, caper and cured egg St Ewes egg tart*

Atlantic prawn cocktail

*Exmoor caviar*

Potted Suffolk chicken

*Pickled radish salad, toasted Wildfarmed sourdough*

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# PRIVATE DINING

## MAIN

Spelt risotto

*Roasted courgette, peas, broad beans, English Parmesan (v)*

Coronation cauliflower

*Lentil dhal, tomato, pickled golden raisin and coriander salad (ve)*

Chalk Stream trout

*Jersey royals, sea vegetables, seaweed tartare*

Cornish hake

*Creamed potatoes, Wye Valley asparagus, herb beurre blanc*

Salt Marsh lamb rump

*Pulled shoulder croquette, samphire, tomato caper and mint jus*

Suffolk chicken chasseur

*Spring greens, potato rosti, tomato and tarragon chicken jus*

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# PRIVATE DINING

## DESSERT

Coconut cake

*Coconut yoghurt, pineapple and chilli (ve)*

Classic lemon tart

*Raspberry ripple whipped mascarpone (v)*

Pimm's trifle

Summer berry pavlova (v)

Islands dark chocolate fondant

*Cherry compote (v)*

Tonka bean panna cotta

*Poached Lincolnshire rhubarb*

Artisan British and Irish cheese

*Seeded crackers and seasonal chutney (£3.00 supplement)*

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# DRINKS PACKAGES

## SOFT DRINKS AND FRUIT JUICES

One hour	£9.00
Two hours	£12.00
Three hours	£15.00
Four hours	£18.00
Five hours	£20.00

## HOUSE WINES, BEERS AND SOFT DRINKS

One hour	£18.00
Two hours	£26.00
Three hours	£35.00
Four hours	£42.00
Five hours	£50.00

## HOUSE PROSECCO, WINES, BEERS AND SOFT DRINKS

One hour	£22.00
Two hours	£34.00
Three hours	£39.00
Four hours	£48.00
Five hours	£55.00

## HOUSE PROSECCO AND PIMM'S

One hour	£24.00
Two hours	£34.00
Three hours	£43.00
Four hours	£50.00
Five hours	£55.00

For Champagne packages a supplement of £17.00 would be added to the house prosecco, wines, beers and soft drinks package per hour.

# COCKTAILS

A range of beverages to cover all of your event needs, including a range of low-no alcoholic beverages.

## COCKTAILS PITCHER

Litre £35.00

### Gin Fizz

Gin, ginger and elderflower, lime juice

### Dark and Stormy

Rum, lime juice, ginger beer

### Apple Crumber Spritz

Cloudy apple juice, lemon juice, tonic water, apple garnish

### Aperol Spritz

Prosecco, Aperol, soda

### Raspberry Gin Sour

Gin, raspberry, lemon juice

### Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

## MOCKTAIL PITCHER

Litre £25.00

### Passion Fruit Bliss

Wild Idol Rosé, passion fruit, vanilla, lemon, Lyre, pineapple

### Bellini Zero

Orange juice, peach juice, Wild Idol white

### Seaward Paloma

Pentire Seaward, agave, lime juice, grapefruit juice, soda

### Pentire Negroni

Pentire Adrift, Pentire Coastal, hibiscus tea

### Espresso NO Martini 14

Seedlip Spice 108, espresso, brown sugar syrup





## BEER AND CIDER

### BEER

	Volume	ABV	Price
Peroni Nastro Azzurro	330 ml	5.0%	£5.60
Heineken, Lager	330 ml	5.0%	£5.60
Asahi, premium, Lager/Pilsner	330 ml	5.0%	£5.80
Birra Moretti, Lager	330 ml	4.6%	£6.00
London Pride	330 ml	4.5%	£6.30
Desperados, Lager	330 ml	5.9%	£6.50
Meantime, Pale Ale	330 ml	4.3%	£6.50

### CIDER

	Volume	ABV	Price
Magners	330 ml	4.5%	£5.00
Bulmers Original	500 ml	4.5%	£6.50
Cornish Orchard Gold Cider	500 ml	5.0%	£8.00

# LOW ALCOHOL AND ALCOHOL-FREE

## BEER

	Volume	ABV	Price
Peroni Nastro Azzurro	330 ml	0.0%	£5.00
Small Beer Lager	330 ml	2.1%	£5.00
Small Beer Hazy IPA	330 ml	2.6%	£5.50
Heineken Alcohol Free	330 ml	0.0%	£5.50

## WINES AND SPARKLING

	Volume	ABV	Price
Natureo Torres, Muscat, Spain, 2020	750ml	0.0%	£25.00
Natureo Torres, Syrah, Spain, 2020	750ml	0.0%	£25.00
Natureo Torres, Rosado, Spain, 2020	750ml	0.0%	£25.00
Wild Life Botanicals Sparkling Nude, NV	750 ml	0.5%	£40.00
Wild Life Botanicals Sparkling Blush, NV	750 ml	0.5%	£40.00
Wild Idol Alcohol-Free Sparkling White, NV	750ml	0.0%	£55.00
Wild Idol Alcohol-Free Sparkling Rosé, NV	750ml	0.0%	£55.00

## SPIRITS

	Volume	ABV	Price
Seedlip Grove 42, Alcohol Free	700 ml	0%	£60.00
Seedlip Spice 94, Alcohol Free	700 ml	0%	£60.00
Seedlip Garden 108	700 ml	0%	£60.00



# WINE

## SPARKING WINE

Prosecco Ca' del Console Botter, Veneto, Italy	£42.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£48.00
Greyfriars Rosé, English Sparkling, Surrey, England, 2015	£52.00

## CHAMPAGNE

Searcys Selected Cuvée, Brut, NV	£65.00
Searcys Selected Cuvée, Rosé Brut, NV	£70.00
Drappier, Carte d'Or, Brut, NV (carbon neutral)	£75.00
Lanson, Père & Fils, Brut, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, NV	£90.00
Palmer & Co, Blanc de Blancs, NV	£95.00

## WHITE WINE

Flor de Lisboa Branco, Portugal, NV	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2022	£27.00
Good Natured Organic Chenin Blanc, Spier, South Africa, 2022	£29.00
Azumbre Verdejo, Rueda, Spain, 2022	£32.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA, 2018	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£37.00
Vinabade Albarino, Rías Baixas, Galicia, Spain, 2021	£38.00
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2022	£40.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria	£45.00
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France, 2021	£50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022	£52.00
Kit's Coty Chardonnay, Chapel Down, Kent, England, 2018	£75.00

# WINE

## RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	£26.00
Good Natured Organic Shiraz, Spier, South Africa, 2022	£30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023	£31.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2022	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£33.00
Côtes du Rhône, Les Abeilles Rouge, J.L. Colombo, Rhône, France, 2020	£36.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£37.00
Conde De Valdermar Crianza, Rioja, Spain, 2019	£38.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2021	£44.00
Château Montaguillon, Montagne-Saint-Émilien, Bordeaux, France, 2019	£48.00
Luke's Pinot Noir, Balfour, Kent, England, 2022	£52.00
Château Cissac, Haut-Medoc, Bordeaux, France, 2018	£56.00

## ROSE WINE

Rosato Colline delle Rosé, Terre di Vita, Organic, Sicily, Italy, 2022	£29.00
Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£35.00
Sussex Rosé, Albourne Estate, Sussex, England	£55.00

## DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France, 2020 (375ml)	£39.00
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2019 (500ml)	£45.00

(v) Vegetarian (ve) Vegan

Foods described within this menu may contain nuts and other allergens, please inform our event planning team of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes. Prices are valid until 30th September 2025.



**OUR EVENTS TEAM ARE  
ALWAYS HAPPY TO HELP**

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BY **SEARCYS**