

41

PORTLAND
PLACE

AUTUMN WINTER MENU 2025-2026

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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inclusion by design

ENLIGHT

In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.

HIDDEN disabilities

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

disability confident
EMPLOYER

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

HENPICKED

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

sociability

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

nurturing & growing talent

ilm

RECOGNISED

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

i belong

SEARCYS
LONG SERVICE
AWARDS

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



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



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

HOTEL SCHOOL

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

progressive partnerships



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



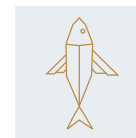
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



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



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



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.

isla.

We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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



Wherever possible we use porcelain crockery, glassware and metal cutlery.



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

SEARCYS

SEASONAL AUTUMN AND WINTER FRUIT AND VEG

We work with trusted farms who share our values of ethical sourcing, traceability, quality and transparency. By choosing local and seasonal produce for Searcys events, we support our communities and lower our carbon footprint—helping create a more sustainable future.



1 Fenland Celery

Ely, Cambridgeshire CB7 5TZ

2 Heritage Apples and Pears

Brogdale Collection, Brogdale Farm, Kent ME13 8XZ

3 Squashes

Whitegates Farm, Cambridgeshire PE15 0DP

4 Pumpkins

David Bowman Pumpkins, Lincolnshire PE12 6EW

5 Heritage Beetroots

F.G.Rook & Son, Bedfordshire SG18 9JQ

6 Heritage Carrots

Paget's Produce, Stills Farm, Wiltshire SN15 2HU

7 Kale, Cabbage and Greens

Molyneux Kale Co, Scarisbrick L40 8JL

8 Sprouts, Leeks and Broccoli

T H Clements, Lincolnshire PE22 0EJ

9 Jerusalem Artichokes

D&J Hayward Growers, Pinelands Farm, Wiltshire SP5 2BE

10 Garlic

The Garlic Farm (IOW) Ltd, Mersley Farm, Isle of Wight, PO36 0NR

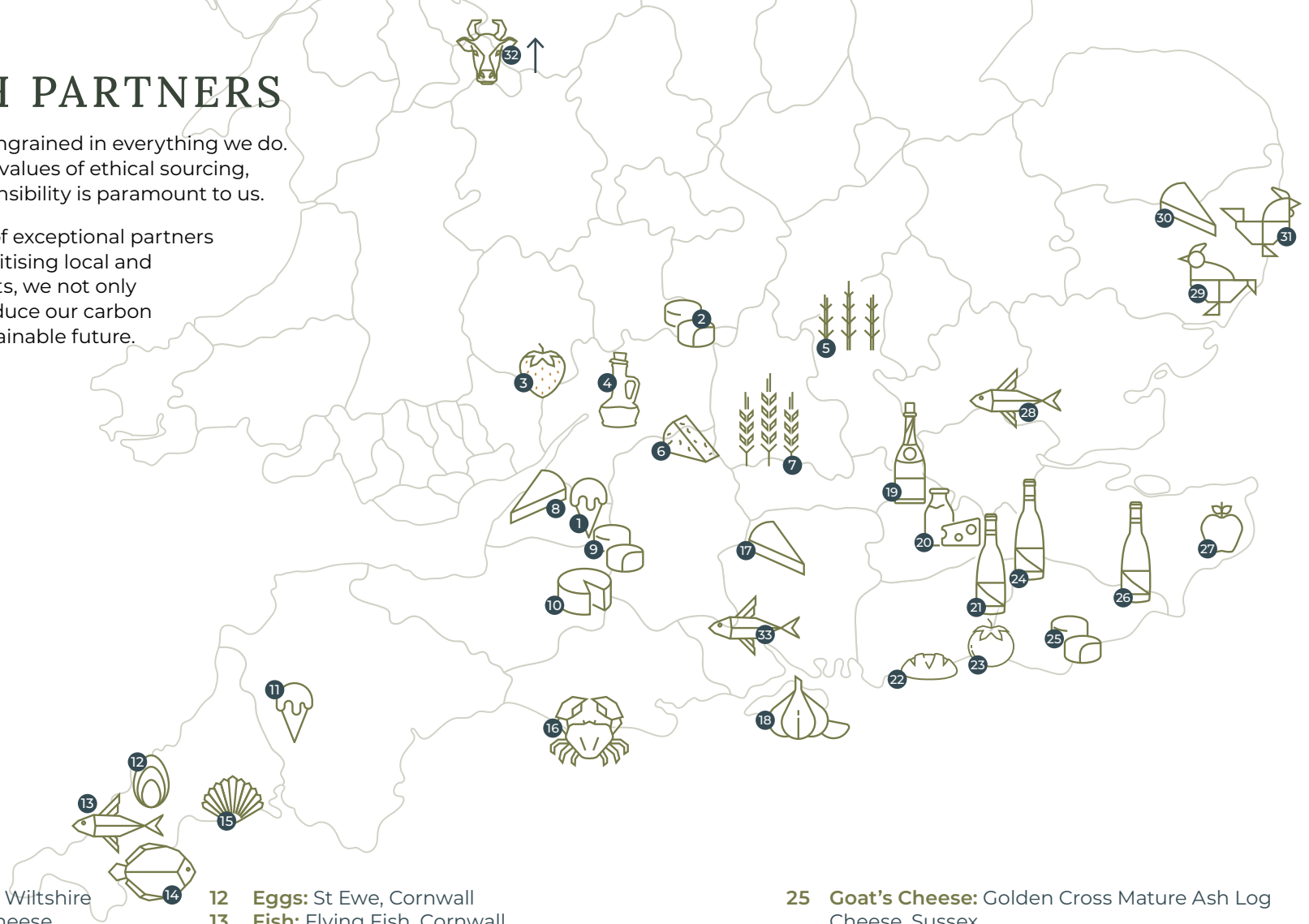
11 Heritage Potatoes

Morghew Park Estate, Kent, TN30 7LR

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, Moorhays Farm, Somerset
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon

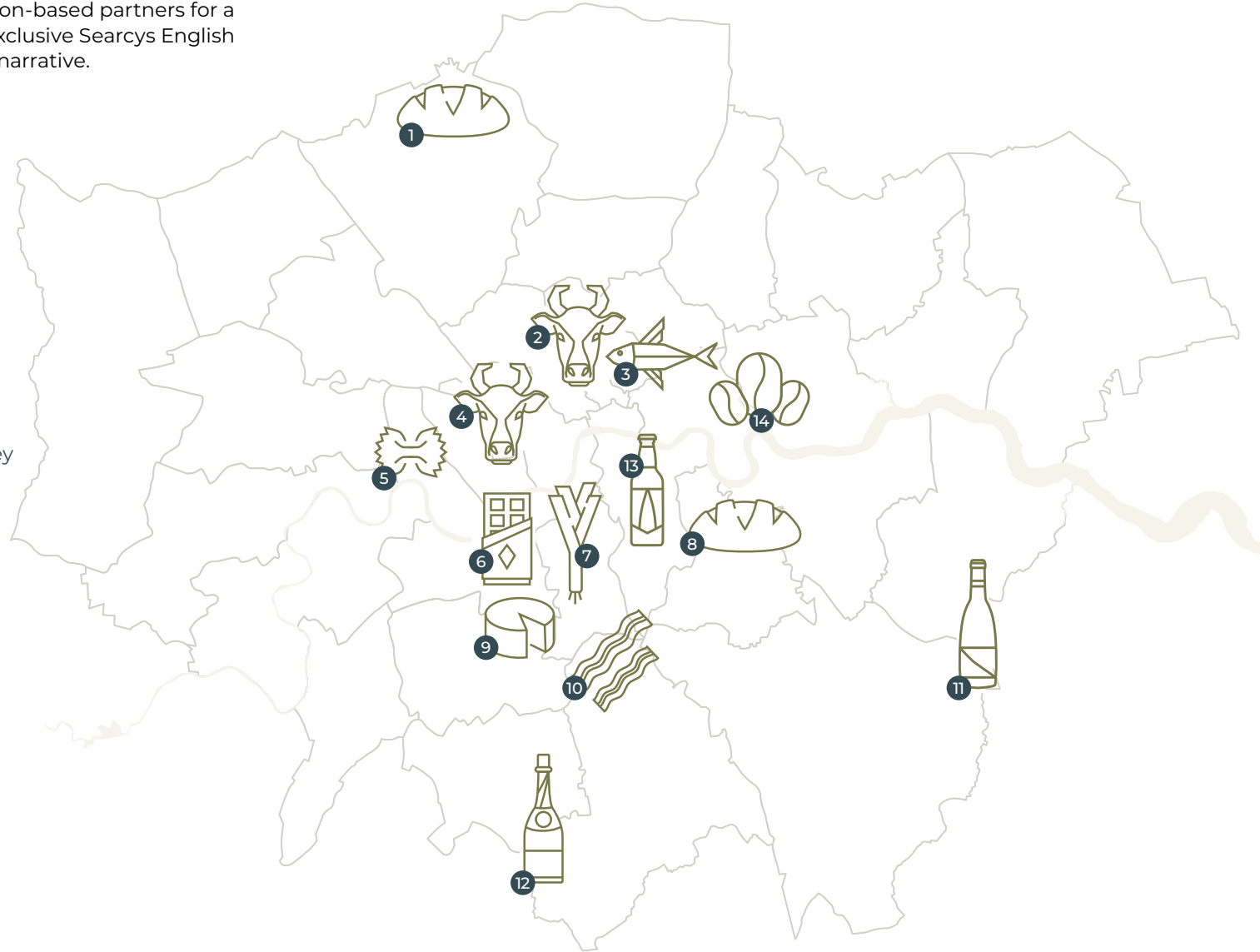
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling 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





REFRESHMENTS AND BREAKS

PRICES PER PERSON

Minimum 5 guests

Freshly brewed tea and coffee	£3.20
Freshly brewed tea and coffee, selection of artisan biscuits (v)	£4.40
Freshly brewed tea and coffee, mini pastries (v)	£7.00
Freshly brewed tea and coffee, mini cakes (v)	£8.00
Mini sweet or savoury muffins (v)	£6.50
Whole fresh fruit (ve)	£3.00
Sliced fresh fruit platter (serves 10) (ve) (gf)	£25.00

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier for **£1.50**

or

Add-on to a refreshment break for **£2.95**

Bircher muesli

Organic yoghurt with poached seasonal fruit compotes

Fruit flapjacks

Chia seed pudding, spinach, blueberries and London honey

Banana and cereal milk smoothie

(v) Vegetarian (ve) Vegan (gf) Gluten-free

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BREAKFAST

Continental breakfast

£15.00

Minimum five guests

Freshly baked morning viennoiserie with butter and preserves

Organic fruit yoghurts and granola

Seasonal fresh fruit salad

Freshly brewed tea and coffee

Fresh orange juice (v)

Breakfast baps

£11.00

Minimum five guests

Morning breakfast rolls on either fresh brioche or classic bagels

Please select 2 on the below

Smoked British bacon

Searcys London breakfast sausage

Free-range egg omelette, mushrooms, and spinach (v)

Grilled portobello mushroom spinach and tomato, bagel (ve)

Bowl brunch breakfast

3 bowls £22.50

Minimum of 10 guests

4 bowls £30.00

Cinnamon and cherry brioche toast, lime crème fraiche (v)

Honey roast streaky bacon, buttermilk pancakes, mushroom ketchup

Spinach, wild mushroom, and bacon toastie, semi-dried tomatoes

Strawberry and blueberry compote, coconut yoghurt, shaved coconut, toasted gluten-free oats (ve) (gf)

Healthy fruit and vegetable juices

Add-on to your breakfast menu for **£2.95 per item**

Strawberry and banana smoothie (ve)

Blueberry and apple juice (ve)

Almond butter, banana and acai smoothie (v)

Rhubarb, apple and yoghurt smoothie (ve)

Carrot, orange and turmeric juice (ve)

Oat porridge with seasonal fruit compote, toasted house granola or London honey (v)

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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, tea, coffee

SAMPLE SANDWICHES

Chipotle chicken wrap, sour cream and salad

Mozzarella, roasted red pepper, tapenade, and rocket (v) (gf)

Free-range egg, chive mayonnaise (v)

Hot smoked salmon, spinach, gherkin, dill creme fraiche

Vegan 'BLT' (Smokey aubergine 'bacon', lettuce, tomato) (ve)

WHY NOT ADD?

Choose one salad for the group **£3.50 per person**

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WORKING LUNCHES

WORKING LUNCH OPTION 2

£31.50 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps and filtered water, tea, coffee

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

SALADS

Ramen noodles, sweet chilli, coriander and spring onion (ve)

Orzo pasta, roasted cherry tomatoes, artichoke heart salad (ve)

Truffled potato salad, rock chives (v)

Inca tomatoes with basil, pink shallot and a smoked garlic dressing (ve) (gf)

Snake bean, broad bean and peas, toasted coconut, mint and lemon zest (ve) (gf)

Heritage beets, white balsamic, grapefruit, watercress and herbs (ve) (gf)

Honey roasted carrots, preserved lemon gremolata (v) (gf)

Grilled mixed peppers, feta yoghurt, zhoug, toasted pine nuts and spring onion (v) (gf)

FINGER FOOD

HOT

Sweet potato and cheddar empanadas with coriander salsa (v)

Satay chicken skewer, peanut sambal dip

Cornish cod and lemon fishcake, mushy pea and caper emulsion

Charred salmon skewer, chive, and watercress aioli

Wild mushroom, truffle and parmesan arancini (v)

Duck gyoza, plum sauce

Chargrilled sticky aubergine with chipotle vegan mayonnaise (ve)

Chickpea, chard and feta puffs, green harissa (v)

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WORKING LUNCHES

FINGER FOOD

COLD

English garden crudités, roasted garlic, and rapeseed oil mayonnaise (ve)

Searcys chicken Caesar salad

Atlantic prawn cocktail, Bloody Marie Rose sauce

Hot smoked salmon, fennel and celeriac salad, onion seeds

Provencal vegetable and tarragon cream cheese tart (v) (gf)

Greek souvlaki chicken, olive tapenade yoghurt

Charred tenderstem broccoli with chermoula dip (ve) (gf)

Courgette pakora, lime pickle vegan mayonnaise (ve) (gf)

Wild mushroom and tarragon toasts (ve)

DESSERT

Bourbon vanilla cremeux, muscovado granola, pickled blueberries (v)

Orange and olive oil polenta cake (ve) (gf)

Lime cheesecake tart, pomegranate, toasted coconut (v)

Mini doughnut, strawberry curd, strawberry tea, popping candy (v)

Searcys chocolate brownie, peanut curd, banana (v)

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FORK BUFFET

MINIMUM 10 GUESTS

Choose two main options, two sides and one salad and one dessert, a selection of fresh breads and rolls with salted butter

£39.00 per guest

£7.50 additional main

HOT

MEAT

Griddled free-range chicken (gf)

Wild mushroom and sage fricassee and a light Madeira jus

Spiced lamb casserole (gf)

Puy lentils, smoked pancetta and redcurrants

Suffolk chicken tandoori masala (gf)

Infused with coconut, lime leaf and birds eye chillies, mascarpone cream

FISH

Baked salmon fillet (gf)

Sweet potato cream, slow roast cherry vine tomatoes

Pan-fried fillet of bream (gf)

Seaweed tartare

Lemon poached sea trout (gf)

Courgette ribbons, quail's egg, parsley and shallot dressing

VEGETARIAN AND PLANT-BASED

Chana masala (ve) (gf)

Toasted chickpeas and cumin scented yoghurt

Leek and Roquefort gnocchi (v) (gf)

Glazed with Gruyere cheese

Wildfarmed black truffle tortellini (v)

Lemon and chives

Warm winter couscous (ve)

Roast winter vegetables, chickpeas and spices

COLD

Burrata and heritage beet salad

Spring onions, watercress and pickled ginger

Smoked chicken rillette

Homemade crab apple and tarragon chutney with garlic shards

Honey glazed gammon

Country compotes and relishes

Searcys smoked salmon

Whipped horseradish, pickled cucumber

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FORK BUFFET

MINIMUM 10 GUESTS

SIDES

Creamed potato with chives
Grilled broccoli, chimichurri (ve)
Braised Basmati rice (ve)
Buttered heritage carrots, onions and lemon thyme
Steamed new potatoes with mint and parsley (ve)

SALADS

Orzo pasta, roasted cherry tomatoes, artichoke heart salad (ve)
Heritage beets, white balsamic, grapefruit, watercress and summer herbs (ve) (gf)
Honey roasted carrots, preserved lemon gremolata (v)
Grilled mixed peppers, feta yoghurt, Zhoag, toasted pine nuts and spring onion (v)

DESSERTS

Citrus lemon tart, cultured yoghurt meringue, raspberry coulis (v)
Carrot cake, whipped cream cheese, candied walnuts (v)
Poached fruit salad, lemon grass syrup (ve) (gf)

PLANT-BASED FORK BUFFET

Wild mushroom and spinach lasagne, soya mozzarella, chopped chives (ve)
Cauliflower, onion and sage tart, rocket, aged rapeseed oil (ve)
Truffled potato salad, rock chives (ve)
Heritage beets, white balsamic, grapefruit, watercress and herbs (ve)
Vegan chocolate ganache, raspberries, toasted coconut (ve)

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CANAPÉS

MINIMUM 15 GUESTS

6 canapés £24

8 canapés £29

Additional canapé £4.00

VEGETARIAN AND PLANT-BASED

Mimolette cheese gougères, winter truffle (v)

Compressed mooli, clementine, ponzu (ve) (gf)

Wild mushroom arancini, truffle emulsion (v)

Heritage beetroot terrine, hazelnut cream (ve) (gf)

Jerusalem artichoke tartare, seeded cracker (ve) (gf)

BBQ jackfruit taco, avocado salsa (ve) (gf)

MEAT

Lake District nduja, crème fraîche, tomato croquette

Beef cheek and celeriac turnover, saffron mayonnaise

Partridge, wild mushroom presse, mushroom ketchup (gf)

FISH

Cured seabass, charred leek, chive crème fraîche (gf)

Smoked salmon, crab mousse roulade, kalamansi gel (gf)

Deville crab tartelette, brown crab emulsion, pink grapefruit

DESSERT

Pear drop gelee, sherbet sugar (ve) (gf)

Islands chocolate mocha tartlet, roasted hazelnuts (v)

Salted caramel, apple shortbread (v)

Spruce fudge (v) (gf)

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BOWL FOOD

MINIMUM 15 GUESTS

4 bowl food £30

5 bowl food £35.50

Extra bowl £5.50

HOT

Rabbit and tarragon Scotch egg, carrot ketchup

Cornish pollock and clam fish pie, quail's egg, lemon and chive mash

Cornish hake, Jerusalem artichoke puree, pickled cockles, seaweed tartare (gf)

Beetroot and Oxford Blue spelt arancini, burnt apple puree

Root vegetable rosti, wild mushroom stroganoff (ve) (gf)

Celeriac and lentils with radish, cucumber and dill salad (ve) (gf)

COLD

Cotswold venison tartare, pickled mushroom, beets, shaved truffle (gf)

Grilled radicchio with orange and hazelnuts (ve) (gf)

Cumin spiced cauliflower, sweet potatoes, chilli and coriander lentils, coconut yoghurt (ve) (gf)

Cornish crab, brown crab mayo, brioche crumb

Cornish lobster taco, guacsalsa, lime caviar (gf)

DESSERT

Searcys gin bread pudding, pink grapefruit curd (v)

Vanilla panna cotta, salted caramel, almond praline (ve) (gf)

Searcys 'Blackwall Estate Datterra' tiramisu (v)

Granny Smith fool, sponge fingers, pomegranate (v)

Winter pear and frangipane tart (v)



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PRIVATE DINING

MINIMUM 20 GUESTS

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Two-course £54.00

Three-course £64.00

STARTERS

Salt baked heritage carrots, pine nut and barley crumb, roast garlic aioli (ve)

Burrata, Jerusalem artichoke, truffle salsa (v) (gf)

Searcys gin and beetroot cured sea trout, blood orange, coriander (gf)

Smoked duck, celeriac and apple remoulade, burnt onions,

Wildfarmed sourdough

Rabbit and tarragon rillettes, maple cured bacon, pickled wild mushrooms, rhubarb and ginger chutney (gf)

MAIN

Pumpkin cannelloni, puffed wild rice, truffle and sage (ve)

Jerusalem artichoke and cep risotto, winter chicory salad (ve) (gf)

Fricassee of chicken, oyster, girolles, glazed leeks and pomme puree (gf)

Cornish rock bass, celeriac puree, maitake mushroom, sunflower seed granola (gf)

Short rib of beef bourguignonne, confit onion, mash, Portobello mushroom (gf)

Highland venison, caramelised chicory, boulangère potato, elderberry jus

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PRIVATE DINING

DESSERT

Date and rose water panna cotta, pomegranate, toasted pistachios (ve) (gf)

Caramelised banana dulce leche, whipped lime crème fraîche, pastry crumble (v)

Islands chocolate pot, chocolate brownie, blood orange (v)

St Ewe's egg custard tart, burnt orange curd, hazelnut praline (v)

Espresso brulée, wildflower honey, walnut biscotti (v)

Selection of British cheeses **(£3 supplement)**

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

PRIVATE DINING ADDITIONS

Pre-dinner canapés (3 choices) **£14.00**

Chef's choice canapés **£12.00**

British cheese course **£10.00**

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

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WINE

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV) **£35.00**

Searcys Classic Cuvée Brut, Surrey, England (12.5% ABV) **£54.00**

CHAMPAGNE

Searcys Selected Cuvée, Brut, Champagne (available as a magnum) (12.5% ABV) **£75.00**

Searcys Selected Cuvée, Rosé Brut (12.5% ABV) **£80.00**

Drappier, Carte d'Or, Brut, Champagne (12% ABV) **£80.00**

Lanson, Père & Fils, Brut, Champagne (12.5% ABV) **£90.00**

Veuve Clicquot, Yellow Label, Brut, Champagne (12% ABV) **£105.00**

WHITE WINE

Flor de Lisboa Branco, Portugal (13% ABV) **£28.00**

Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy (13% ABV, vegan) **£29.00**

Marsanne-Vermentino, Joie de Vigne Pays d'Oc, France (13% ABV) **£30.00**

Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France (13% ABV, vegan) **£36.00**

Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France (13% ABV) **£38.00**

Pecorino, Vellodoro, Umani Ronchi, Terre di Chieti, Abruzzo, Italy (12.5% ABV, vegan) **£40.00**

Chapel Down Bacchus, Kent, England (12% ABV) **£42.00**

Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, vegan) **£54.00**





WINE

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV)	£28.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	£30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina (13% ABV, vegan)	£32.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy (13% ABV, vegan)	£35.00
Gérard Bertrand Naturalys Pinot Noir, Organic, France (14% ABV, vegan)	£38.00
Conde De Valdermar Crianza, Rioja, Spain (13.5 ABV, vegan)	£40.00
Cérvoles Colors Negre, Costers del Segre, Catalonia, Spain (15% ABV, vegan)	£46.00
Château Cissac, Haut-Médoc, Bordeaux, France (13% ABV)	£55.00

ROSE WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy (12% ABV, vegan)	£30.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France (12.5% ABV, vegan)	£35.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France (14% ABV, vegan) (375ml)	£40.00
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary(13.5% ABV, vegan) (500ml)	£45.00

LOW ALCOHOL AND ALCOHOL-FREE

BEER

Peroni Nastro Azzurro, 330ml (0.0% ABV)	£5.00
Small Beer Lager, 330ml (2.1% ABV)	£5.00
Small Beer Hazy IPA, 330ml (2.6% ABV)	£5.50

WINES AND SPARKLING

Natureo, Muscat, de-alcoholised white wine, Spain, NV, 750ml (0.0% ABV)	£22.50
Natureo, Garnacha-Syrah, de-alcoholised red wine, Spain, NV, 750ml (0.0% ABV)	£22.50
Bottega, Alcohol-Free Sparkling White, Italy, NV, 750ml (0.0% ABV)	£25.00
Bottega, Alcohol-Free Sparkling Rosato, Italy, NV, 750ml (0.0% ABV)	£25.00
Wild Life Botanicals Sparkling Nude, NV, 750ml (0.5% ABV)	£35.00
Wild Idol Alcohol-Free Sparkling White, NV, 750ml (0.0% ABV)	£55.00
Wild Idol Alcohol-Free Sparkling Rosé, NV, 750ml (0.0% ABV)	£55.00

SOFT DRINKS

Coke (139 kcal)	£3.00
Diet coke (1 kcal)	£3.00
Fanta (65 kcal)	£3.00
Fever Tree Sicilian lemonade (96 kcal)	£3.00
Fever Tree tonic water (60 kcal)	£3.00
Jugs of elderflower	£9.00
Still or sparkling water, 750ml	£4.00





DRINKS

BEER

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

CIDER

Magners, 330ml (4.5% ABV)	£5.00
Bulmers Original, 500ml (4.5% ABV)	£6.50
Cornish Orchard Gold Cider, 500ml (5.0% ABV)	£8.00

COCKTAILS

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

COCKTAILS BY THE GLASS

Cocktail £10.00

Gin Fizz

Gin, ginger and elderflower, lime juice

Dark and Stormy

Rum, lime juice, ginger beer

Aperol Spritz

Prosecco, Aperol, soda

Raspberry Gin Sour

Gin, raspberry, lemon juice

MOCKTAILS BY THE GLASS

Mocktail £8.00

Passion Fruit Bliss

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

Bellini Zero

Orange juice, peach juice, Wild Idol white

Winter Blossom Spritz

Everleaf Mountain, lemon juice, apricot Monin syrup, apricot and white grape soda

Espresso NO Martini 14

Seedlip Spice 108, espresso, brown sugar syrup





DRINKS PACKAGES

HOUSE WINES, BEERS AND SOFT DRINKS

1 hour	£18.50 per guest
2 hours	£28.00 per guest
3 hours*	£36.50 per guest

HOUSE PROSECCO, HOUSE WINES, BEERS AND SOFT DRINKS

1 hour	£24.00 per guest
2 hours	£34.00 per guest
3 hours*	£42.00 per guest

Add spirits unlimited spirits to a package for an extra £15.00 guest

*Please note that the 3 hour unlimited drinks packages are only available when ordered alongside substantial food.

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

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BY **SEARCYS**