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

CHRISTMAS MENUS 2026

BY SEARCYS



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PORTLAND
PLACE

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FESTIVE CANAPÉS

6 canapés	£22
8 canapés	£27
Additional canapé	£3.75

SAVOURY

Turkey and sage croquette, cranberry, bread sauce

Pigs in blankets, maple and mustard

Onion and parsnip bhaji, spiced apple, coriander (ve, gf)

Truffled cauliflower and chestnut tartlet (ve)

London Smoke & Cure salmon, potato rosti, horseradish (gf)

Salt baked heritage beets, whipped feta, toasted hazelnuts
(v, gf, can be made vegan)

SWEET

Spiced apple cider gelee, cinnamon sugar (ve, gf)

Dark chocolate and orange marmalade macaron (v, gf)

Stollen French toast, spiced plum (v)

(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.





FESTIVE BOWL FOOD

4 bowl food	£30
5 bowl food	£35.50
Extra bowl	£5.50

HOT

Norfolk turkey, sprouts and chestnuts, fondant potato, pigs in blankets (gf) Roasted Cornish cod, Savoy cabbage, mash, fennel reduction (gf)
Spelt risotto, wild mushrooms, chestnuts (ve)

COLD

Duck, chicory and clementine, hazelnuts (gf)
Hot smoked chalk stream trout, beetroots, horseradish cream and dill (gf)
Roast celeriac, pear, pickled walnut, mustard, winter leaves (ve, gf)

DESSERT

Mince pie, brandy Chantilly (v)
Apple and calvados, brown butter oat crumble, vanilla custard (ve, gf)
Black forest - dark chocolate, kirsch cherry, vanilla (v)

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FESTIVE FINE DINING

Three-course £64.00

STARTERS

Gressingham duck and pistachio terrine,
spiced plum chutney, chicory, wild farmed sourdough

London cured smoked salmon, clementine, horseradish, rye

Salt baked heritage beets, whipped goats curd,
blood orange, toasted hazelnuts.

MAIN COURSE

Norfolk turkey, Searcy's stuffing, pigs in blankets, cranberry jus,
(cauliflower cheese, sprouts and chestnuts, Vichy carrots,
roast parsnips, duck fat potatoes).

Roast cole, potato and seaweed pave, charred leek,
mussels, Searcy's champagne beurre blanc

Roast Delicata squash, pressed potato, chestnut,
cavolo nero, sage jus (ve,gf)

DESSERT

Classic John Searcys Christmas pudding, brandy custard.

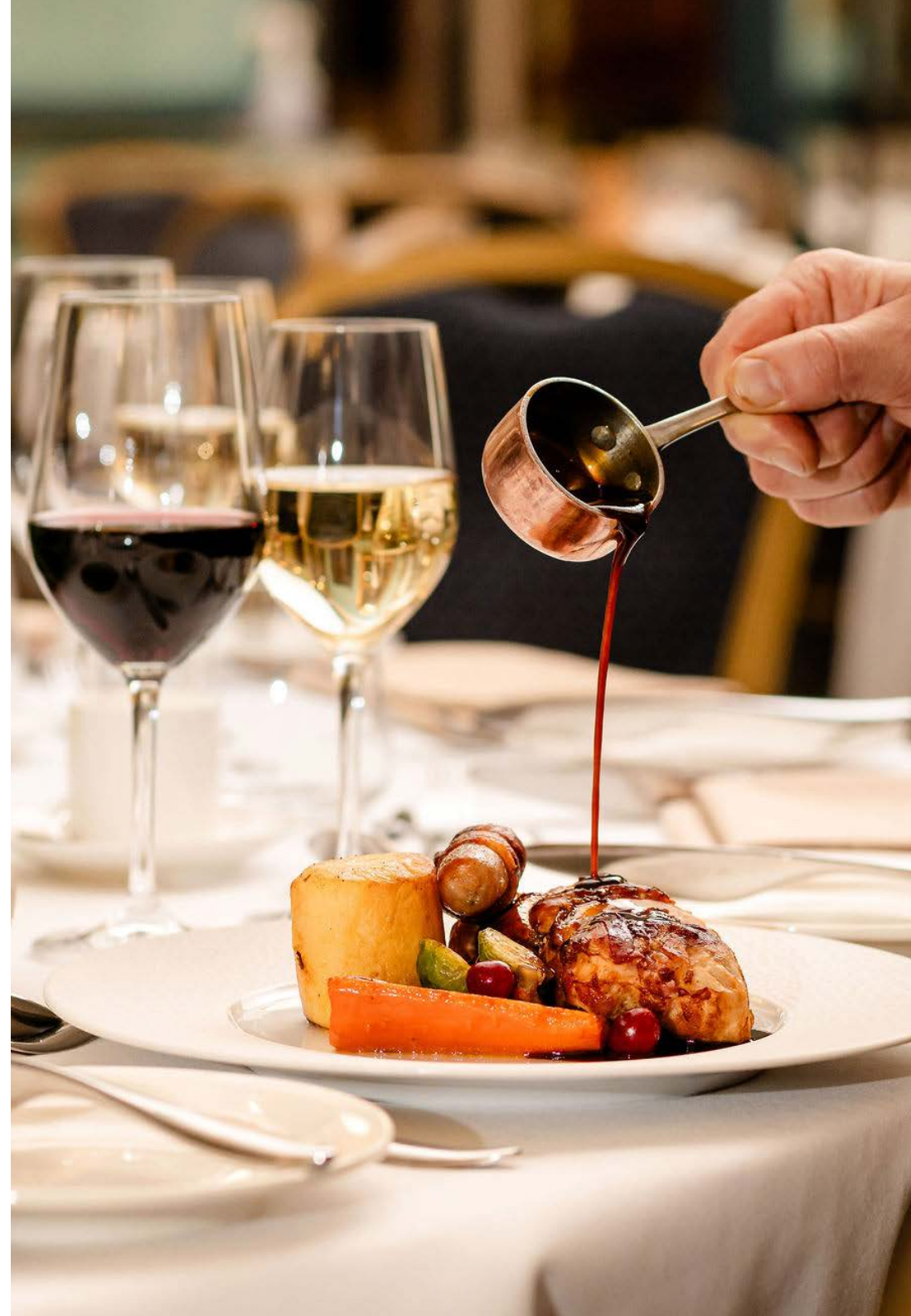
Clementine and cranberry pavlova, vanilla, pistachio

Sticky toffee and Searcys rum pudding.

Tea, coffee and mini mince pies

(v) Vegetarian (ve) Vegan

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inclusion by design



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



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



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



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



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

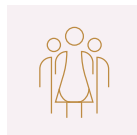
nurturing & growing talent



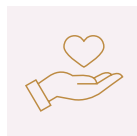
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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.



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.



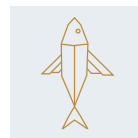
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



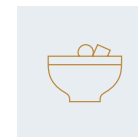
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

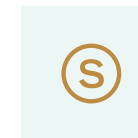


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.



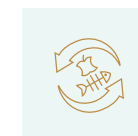
We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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.

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