41 PORTLAND PLACE

AUTUMN AND WINTER MENUS 2026/27

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 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, Yanna Stoeva 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







SUSTAINABILITY PLEDGES 2026

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.



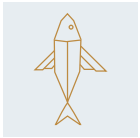
We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

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.



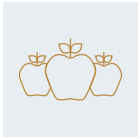
We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



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



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



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual 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 champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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



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



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



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



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



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 CO_2 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.

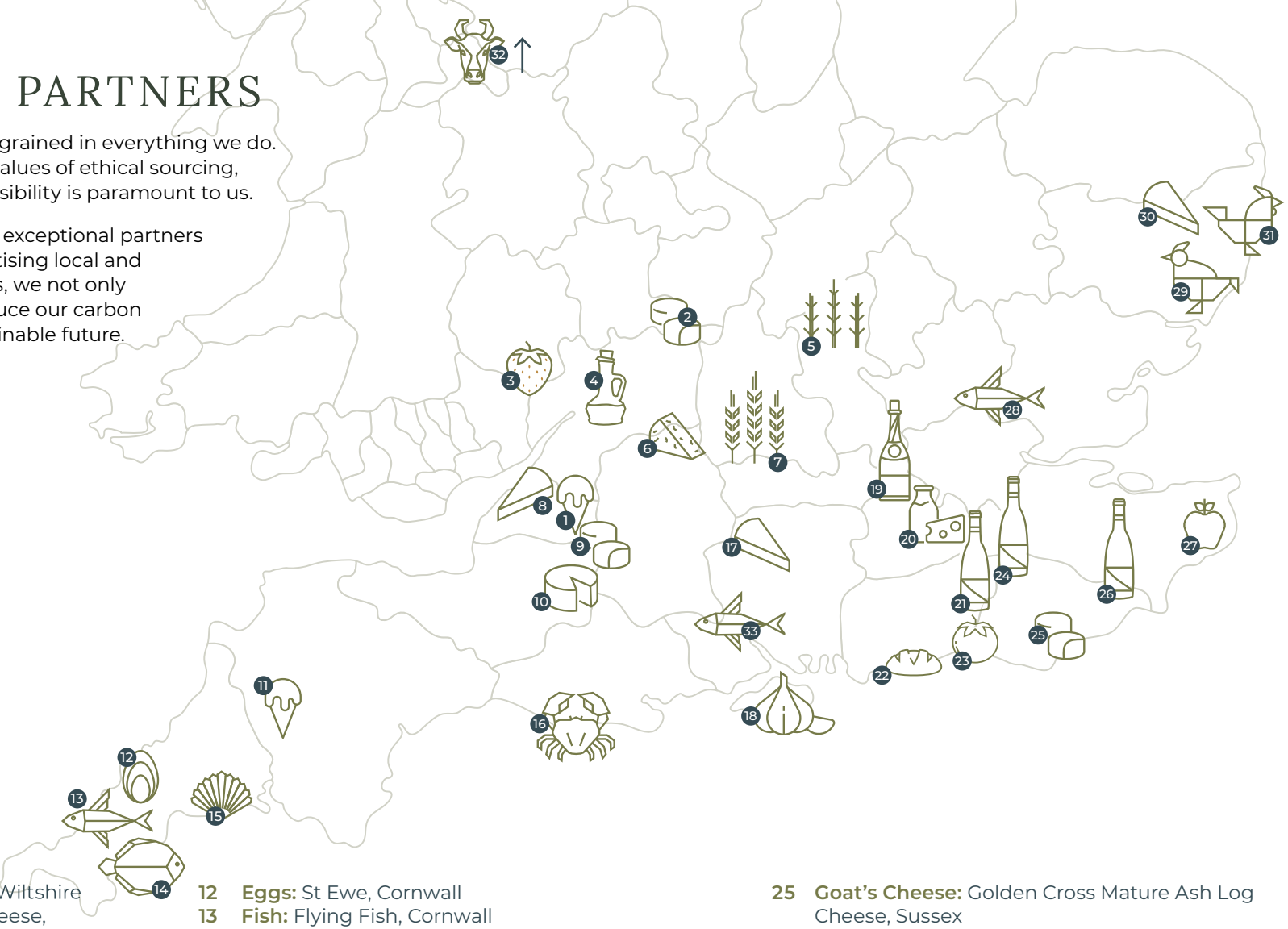


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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
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**
Whole seasonal fresh fruit selection (ve) (gf)	**£3.00**
House classic cookie selection (v)	**£6.50**
Muffin selection (v)	**£6.50**
Classic tea cake loafs (v)	**£6.50**

HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge? Add-on to a refreshment break for **£2.95**

Dark chocolate, nut and date cake (v)

Wholegrain banana berry breakfast loaf (v)

Smoky chickpea, hummus and spinach pot (v)

Wholewheat, berry and seed muffins (v)

(v) Vegetarian (ve) Vegan

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BREAKFAST MENUS

BREAKFAST BAPS

£11.00

Minimum ten guests

Morning breakfast rolls either fresh brioche or classic bagels

Lake District Farmers dry cured smoked bacon

Lake District Farmers breakfast sausage

Portobello mushroom and spinach (ve)

CONTINENTAL BREAKFAST

£15.00

Minimum ten guests

Selection of mini Danishes and croissants (v)

Greek yoghurt and blueberry compote (v)

Fruit salad (ve)

Freshly brewed tea and coffee

Fresh orange juice (ve)

VEGAN BREAKFAST ALTERNATIVES

Coconut yoghurt with seasonal fruit compote and chia seeds

Grilled cherry tomatoes, butter bean hummus, sourdough

Healthy fruit and vegetable juices/ smoothies

Fresh fruit skewers

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WORKING LUNCH

OPTION 1

£24.00

Minimum ten guests

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

Why not add?

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

SANDWICHES

Vegan Ploughman's (VE)

Grilled chicken and crispy baby gem Caesar wrap

Mozzarella and tomato wild farmed ciabatta(V)

Free range egg, mayonnaise and spinach (v)

Prawn, lemon mayonnaise and avocado

Emmental cheese, red cabbage and sliced gherkins with New Yorker style sauce on malted bread

Tuna Mediterranean wrap

London smoke and cure hot smoked salmon, lemon and dill cream cheese, capers

Coronation chickpeas salad on malted bread (VE)

Classic BLT

Applewood smoked Cheddar, ham hock and free range mayonnaise on malted bread



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WORKING LUNCH

OPTION 2 £31.50

Minimum 10 guests

Selection of three rounds of sandwiches with crisps and filtered water

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

Why not add? Choose one salad for the group. £3.50 per person.

FINGER FOOD

Meat

Searcy's sausage rolls, mustard pickles

Slow cooked beef and red wine croquettes, fresh tomato and pepper relish

Yakitori chicken skewers, dipping sauce

Fish

Smoked haddock and Chive fishcakes, lemon aioli

Smoked paprika prawn skewers, yoghurt dip (GF)

Salmon teriyaki skewers, spring onion ponzu (GF)

Vegetarian/Vegan

Oxford blue and cranberry tartlets

Wild mushroom and truffle arancini

Potato and thyme fritters, lemon coconut yoghurt dip (VE)

Vegetable samosas, mango chutney (VE)

Dessert

Ginger and pineapple cake

Wheat free brownie

Pastel de nata

Mini vegan cheesecake

SALADS

Roasted beetroot, orange, goats cheese (GF)
With candied walnuts, rocket and orange vinaigrette

Roasted squash and puy lentil salad (VG, GF)
with cranberries, pumpkin seeds and maple-mustard dressing

Winter slaw with apple and kohlrabi
Parsley and cider vinaigrette

Heritage carrot, freekeh and feta (GF)
With mint, pistachios and cumin-lemon dressing

Charred brussels sprouts, kale and parmesan (GF)
With Pecans and lemon dressing

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HOT FORK BUFFET

Minimum 10 guests

£39.00 per guest | £7.50 additional main

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

MAINS

Meat

Herb roasted chicken supreme with leek and mustard cream

Beef Bourguignon with baby onions, mushrooms and carrots

Shepherds pie topped with sweet potatoes

Served with winter greens

Fish

Herb and lemon crusted coley (GF)
Braised leeks and kale

Hot smoked trout (GF)
Horseradish crème fraiche, Watercress

Roast cod loin (GF)
Buttered spinach, parsley sauce

Vegetarian/ Vegan

Caramelised onion and blue cheese tart (V)
Rocket, aged balsamic glaze

Mushroom tortelloni, with sage cream (V)

Braised butterbeans and cavolo nero (VE, GF)
Rosemary roasted root vegetables, salsa verde

SIDES

Dauphinoise potatoes with thyme (GF)

Rosemary and garlic roasted baby potatoes (VE, GF)

Green beans with shallots (VE, GF)

Buttered heritage carrots, onions and lemon thyme (GF)

Wild mushroom pearl barley (VE)

Roasted root vegetables with thyme and garlc (VE, GF)

SALADS

Roasted beetroot, orange, goats cheese (GF)
With candied walnuts, rocket and orange vinaigrette

Roasted squash and puy lentil salad (VE, GF)
with cranberries, pumpkin seeds and maple-mustard dressing

Winter slaw with apple and kohlrabi, parsley and cider vinaigrette (VE, GF)

Heritage carrot, freekeh and feta (GF)
With mint, pistachios and cumin-lemon dressing

Charred brussels sprouts, kale and parmesan (GF)
with pecans and lemon dressing

DESSERTS

All desserts served at a 2-3 bites sized portions

Apple and blackberry crumble verrines

Gingerbread cheesecake pots

Pear and almond frangipane tart

Chocolate orange ganache

Passion fruit and mango delice



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CANAPÉS

Minimum 15 guests

6 canapés	**£24.00**
8 canapés	**£32.00**

VEGAN / VEGETARIAN

Gorgonzola cheese gougères, roast pear, winter truffle (v)

Curried potato fondant, fresh mango “chutney”, preserved lemon emulsion (VE, GF)

Jerusalem artichoke tartare, seeded cracker (VE)

Heritage beetroot macaroon, goat’s curd, candied walnuts, thyme (v)

Wild mushroom arancini, cep ketchup, pecorino (v)

MEAT / FISH

Smoked Chalk Stream trout rillette, soda bread sable, pickled cucumber, seaweed jelly

Devon crab roastie, brown crab mayonnaise, lemon zest (gf)

Slow-braised ox cheek croquette, horseradish cream, crispy shallots

Game terrine on toasted brioche, spiced plum chutney

Kentish cider braised pork belly, burnt celeriac, compressed apple, crispy sage

Chicken Kiev, roast garlic aioli, chive

DESSERT

Spiced pear gelee

Black forest choux bun

Mont blanc tartlet

Dark chocolate and orange macaroon

SELECTION OF THREE NIBBLES

£6.90 per person

Herb and garlic marinated olives

Vegetable crisps

Wasabi peas

Luxury truffle and pecorino nut mix

Cheese twists

Sea salt potato crisps

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BOWL FOOD

Minimum 15 guests

4–bowls	**£30.00**
6–bowls	**£42.00**
Extra bowl	**£5.50**

HOT

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

Wild mushroom spelt risotto, winter black truffle and pickled girolles(ve)

Pan fried potato gnocchi, roasted butternut squash, oxford blue, brown butter and sage (GF)

Slow cooked beef feather blade, truffle polenta, winter greens

Monkfish cassoulet, bouillabaisse white bean stew, saffron emulsion (gf)

Wild mushroom spelt risotto, parmesan, winter black truffle and pickled girolles (v)

COLD

Pink radicchio, ajoblanco, blood orange, pomegranate and dill (ve)

Hot smoked trout, pickled cucumber, dill crème fraiche, rye crumb

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

Dressed Devon crab, brown crab mayonnaise, compressed apple, dill oil

Pressed ham hock, celeriac remoulade, parsley and mustard vinaigrette

DESSERT

Chocolate delice, sour cherry compote, cocoa crumble(v)

Notes coffee and hazelnuts tiramisu

Brown butter pannacotta, poached fig, honey walnut praline

Chestnut mousse, blackcurrant compote, vanilla, meringue (gf, ve)

SLIDERS

Slow cooked pork belly, BBQ sauce, spring onions, bao bun

Buttermilk chicken, red cabbage slaw, jalapeno peppers, glazed bun

Charred beef cheeseburger, pickles, smoked tomato relish, sesame bun

Roasted portobello mushroom, oxford blue cheese, summer truffle relish, brioche bun

Hickory smoked plant based hot dog, pickles, mustard, ketchup, crispy shallots

Crispy frickle, Reuben dressing, vegan cheddar, sauerkraut, bagel

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PRIVATE DINING

Minimum ten guests

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients. Served with tea, coffee and Petit fours (Selection of chocolates, macarons and pate de fruit)

Please confirm one starter, one main course, and one dessert for the group.

Two-course **£54.00** Three-course **£64.00**

STARTERS

Roasted delica pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire blue cheese (v, gf)

Burnt shallots, celeriac cream, verjus pickled raisins (ve, gf)

Beetroot terrine, whipped horseradish, apple balsamic (ve, gf)

Ham hock and parsley terrine, celeriac, pickled mustard seeds, Wild Farmed sourdough

Pickled herring, potato and gherkin salad, dill crème fraiche and brioche roll

MAINS

Celeriac and wild mushroom Wellington, braised cavolo nero, parsnip purée, red wine shallot jus (ve)

Salt baked celeriac, apple cider braised chicory, pear puree, walnut crumb (ve)

Jerusalem artichoke hazelnut and truffle risotto (ve) (gf)

Cornish Hake, Salsify, citrus and radicchio

Braised Lake District beef feather blade, mash potato, sandy carrots, pickled turnip, red wine sauce

Suffolk chicken breast, Pomme puree, shiitake, bacon and chestnut, café au lait sauce (gf)



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PRIVATE DINING

DESSERTS

Sourdough treacle tart, vanilla crème fraiche, candied orange (v)

Searcys Champagne - poached pear, vanilla mousseline, almond (v, gf)

Mont Blanc – Chestnut, blackcurrant, vanilla (v, gf)

Dark chocolate pave, blood orange, coco nibs (ve)

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers(£4 supplement)

PRIVATE DINING ADDITIONS

Pre-dinner canapés (3 choices)	**£12.00**
British cheese course Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers	**£10.00**

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WINE

SPARKING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy (11% ABV)	£37.00
Gratien & Meyer Cuvée Flamme, Cremant de Loire Blanc, France (12% ABV)	£40.00
Searcys Classic Cuvée Brut, Surrey, England, 2016 (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)	£29.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy (13% ABV, vegan)	£30.00
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa (12% ABV)	£32.00
Picpoul de Pinet,Deux Bars, Cave de l'Ormarine, Languedoc, France (12.5% ABV)	£36.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France (13% ABV)	£38.00 £41.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria (11.5% ABV, vegan, organic)	£42.00
Chapel Down Bacchus, Kent, England (12% ABV)	£54.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France (12.5% ABV, vegan)	

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WINE

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy (13.5% ABV)	**£29.00**
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy (12.5% ABV)	**£30.00**
Andes Soul Malbec Argento, Mendoza, Argentina (13.5% ABV, vegan)	**£31.00**
Chateau Freneraie Bordeaux Superieur, Chateau Freneraie (14.5% ABV, vegan)	**£34.00**
Gérard Bertrand Naturalys Pinot Noir, Organic, France (14% ABV, vegan)	**£38.00**
Conde De Valdermar Crianza, Rioja, Spain (13.5 ABV, vegan)	**£40.00**
Saint-Amour, Mommessin Les Grandes Mises Burgundy, France (15% ABV, vegan)	**£44.00**
Château Cissac, Haut-Médoc, Bordeaux, France (13% ABV)	**£55.00**

ROSÉ 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**

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LOW ALCOHOL AND ALCOHOL-FREE

WINE AND SPARKLING

Natureo, Muscat, de-alcoholised white wine, Spain, NV, 750ml (0.0% ABV)	**£22.50**
Natureo, Garnacha-Syrah, de-alcoholisedred wine, Spain, NV, 750ml (0.0% ABV)	**£22.50**
Bottega, Alcohol-Free Sparkling White, Italy, NV, 750ml (0.0% ABV)	**£25.50**
Bottega, Alcohol-Free Sparkling Rosato, Italy, NV, 750ml (0.0% ABV))	**£25.50**
Wild Idol Alcohol-Free Sparkling White, NV, 750ml (0.0% ABV)	**£52.00**
Wild Idol Alcohol-Free Sparkling Rosé, NV, 750ml (0.0% ABV)	**£52.00**

BEER

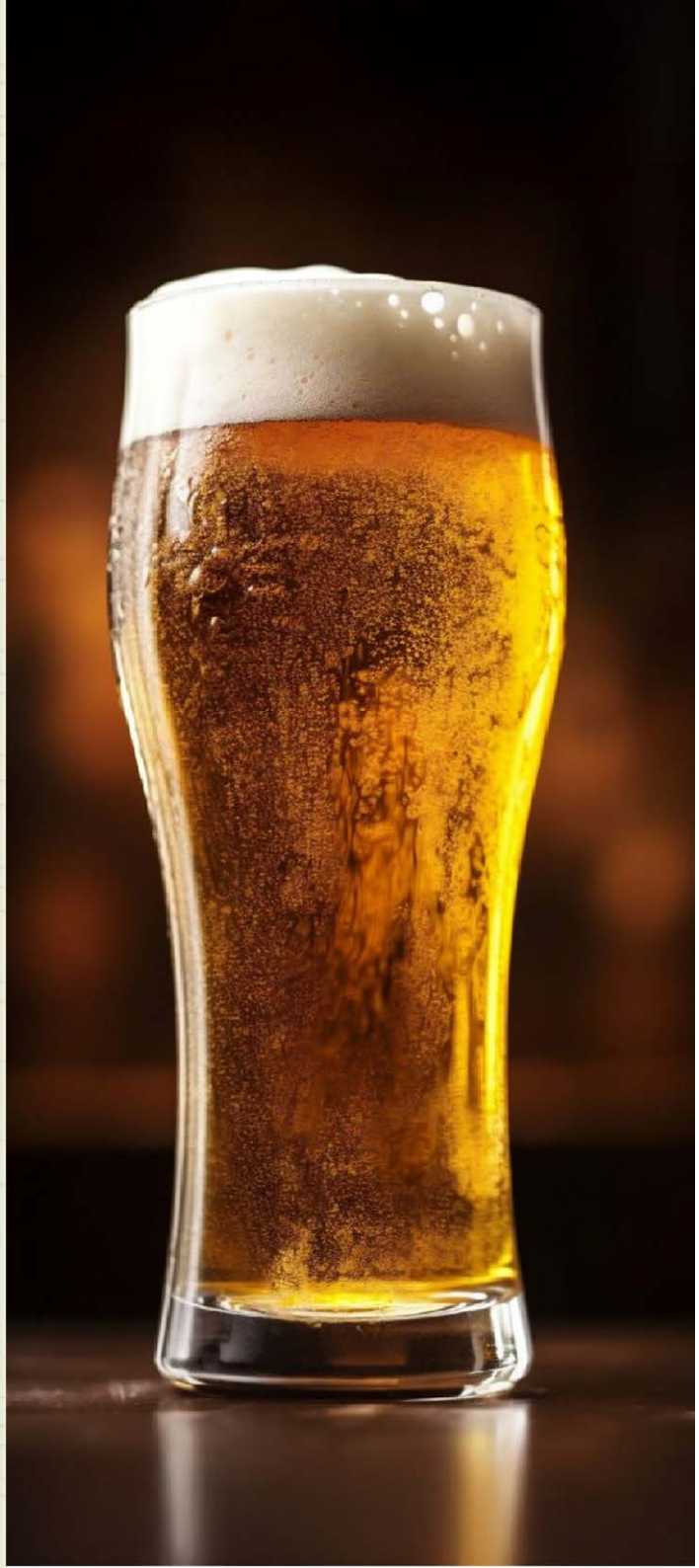
Peroni Nastro Azzurro, 330ml (0.0% ABV)	**£5.50**
Lucky Saint unfiltered lager 330ml (0.5% ABV)	**£5.50**
Small Beer Lager, 330ml (2.1% ABV)	**£5.75**
Small Beer Session Pale, 330ml (2.6% ABV)	**£5.75**

SOFT DRINKS

	£3.25
Coke (139 kcal)	**£3.25**
Diet coke (1 kcal)	**£3.25**
Fanta (65 kcal)	**£3.25**
Fever Tree Sicilian lemonade (96 kcal)	**£3.25**
Fever Tree tonic water (60 kcal)	**£9.00**
Jugs of elderflower	**£10.25**
Pressed juices (1 liter) (orange/apple)	**£3.50**
Still or sparkling water, 750ml	

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BEER AND CIDER

BEER

Peroni Nastro Azzurro, 330ml (5.0% ABV)	**£5.75**
Asahi, premium, Lager/Pilsner, 330ml, (5.0% ABV)	**£5.75**
Freedom Lager, 330ml (4.6% ABV)	**£5.75**
Meantime, Pale Ale, 330ml (4.3% ABV)	**£5.75**

CIDER

Magners, 330ml (4.5% ABV)	**£5.75**
Aspall Draught Suffolk Cyder, 330ml (5.5% ABV)	**£6.75**

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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

Smoky Negroni
Mezcal, Campari, Sweet Vermouth, Angostura Orange Bitter (£2 supplement)

Blood Orange Campari Spritz
Campari, Prosecco, Blood Orange Soda

Spiced Apple Gin Fizz
Gin, Apple Juice, Lemon Juice, Cinnamon Syrup, Soda, Angostura Orange Bitters

Cranberry Mule
Vodka, Cranberry Juice, Fresh Lime Juice, Ginger Beer

Spiced Dark 'N' Stormy
Dark Rum, Fresh Lime Juice, Cinnamon Syrup, Ginger Beer

MOCKTAILS BY THE GLASS

Mocktail £8.00

Winter Blossom Spritz
Everleaf Moutain, Lemon Juice, Apricot Syrup, Soda

Apple & Cinnamon Fizz
Apple Juice, lemon Juice, Cinnamon syrup, Soda

Cranberry Ginger Mule
Cranberry Juice, Fresh Lime Juice, Ginger Beer

Blood Orange Spritz
Everleaf Forest, Blood Orange Soda, Sparkling Wine 0%, Soda

Spiced Pear & Ginger Fizz
Everleaf Forest, Monin Pear Syrup, Fresh Lemon Juice, Ginger Beer

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid until 30th September 2026.





DRINKS PACKAGES

HOUSE WINES, BEERS AND SOFT DRINKS

One hour	**£18.50**
Two hours	**£28.00**
Three hours*	**£36.50**

HOUSE PROSECCO, WINES, BEERS AND SOFT DRINKS

One hour	**£24.00**
Two hours	**£34.00**
Three hours*	**£42.00**

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

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

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid until 30th September 2026.

OUR EVENTS TEAM ARE ALWAYS HAPPY TO HELP

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BY SEARCYS