



GRAY'S
INN

SPRING SUMMER *Event* MENUS



EVENTS IN THE *heart* OF LONDON

Steeped with history, this prestigious central London venue is home to nine incredible event spaces, boasting tradition and grandeur, with state-of-the-art AV facilities and expertly crafted food and drink. Tucked away next to Chancery Lane Tube Station, Gray's Inn is one of London's hidden treasures.

The Hall remains unchanged since the days of Queen Elizabeth I, a dramatic backdrop for awards, dinners and festive celebrations. The Walks, offer an unbeatable location for summer parties. Guests can soak up the sun in one of the largest privately owned gardens in London enjoying the highest of specifications in our custom-built marquee during June and July. Not forgetting, a collection of meeting spaces where beautifully designed spaces meet modern excellence, for your teams to meet, collaborate and inspire.

Gray's Inn is one of the four Inns of Court which have the exclusive right to call individuals to the Bar of England and Wales. For more than six hundred years, Gray's has been home to a community of extraordinary people.

As the smallest Inn, we have a distinctive, friendly and less formal culture, taking pride in everything we do. Welcoming an eclectic range of events to support the charitable endeavours of The Inn.

INTRODUCING SEARCYS

Searcys was founded in 1847 and has been at the heart of British hospitality for over 175 years. We are in some of the most magnificent locations across the UK; our history remains a constant source of inspiration today.

At the heart of everything we do lies our commitment to craftsmanship and continuous quality, using the very best of seasonal ingredients that marry our illustrious heritage and create indulgent moments to delight our guests at every Searcys event. Our menus are designed with a focus on food provenance, ensuring that each dish tells a story through its ingredients.



Canapés

Entertain and celebrate with bite-size creations that use ingredients at their seasonal best.

3 canapés 15.00 per guest
6 canapés 28.00 per guest
Additional canapé 4.75 per guest

MEAT

Cumbrian lamb and wild garlic Wellington, mint gel

Suffolk free range chicken terrine, quince aioli

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

London smoke & cured bresaola, whipped goat's cheese, blackcurrant gel

Duck and preserved cherry

Pork, apple and black pudding sausage roll, piccalilli ketchup

FISH

Salt and vinegar potato, Exmoor caviar, lemon

London cured smoked salmon, whipped horseradish, pickled cucumber

Smoked haddock, leek and chive tart

Atlantic prawn cocktail tart, lemon gel, bronze fennel

Salt cod croquette, rouille, seaweed tartare

Cured chalk stream trout, dill crème fraîche, pollen dust

VEGETARIAN

Blacksticks Blue, pickled onion, celery, cranberry crisp bread (v)

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

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

Black olive pin wheel, caponata, toasted pumpkin seed (ve)

Ticklemore cheese and beetroot tart (v)

DESSERT

Double chocolate cookie sandwich (v)

Searcys gin lemon meringue tart (v)

Whipped rhubarb cheesecake, oat crumb, rhubarb sherbert (v)

Islands chocolate, raspberry and sea salt fudge

Vanilla coconut tart, strawberries (VE)



(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

Bowl Food

Bowl food is a more substantial choice than canapés and is ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé-style service.

4 bowl food 32.00 per guest

Additional bowl 8.00 per guest

HOT

Cumbria lamb fillet, crispy sweetbreads, white bean puree, anchovies, herb salsa

Ham croque and Mayfield cheese croquette, Pease pudding, tomato, caper dressing

Cornish sardines baked in bread, smoked pea emulsion

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

Cauliflower korma, toasted seeds, puffed rice, mango bhaji (ve)

COLD

Grilled compressed cucumber, whipped English feta, toasted pumpkin seeds (v)

Smoked Suffolk chicken, bread ravioli, radish, parsley oil

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

Seared Hereford beef steak, pickled vegetable, rice noodles, lime, chilli dressing

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

DESSERT

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

Hereford strawberry pavlova, passion fruit, kiwi (v)

Pressed summer pudding, raspberries, vanilla cream (v)

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

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

SEARCYS CLASSICS

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions

Korean fried chicken, spring onion, chilli and lime

Toast beer battered Scottish pollock, crushed peas, capers, straw potatoes

London cured smoked salmon tartare, charred soda bread

Tikka spiced cauliflower, lentil dhal, coconut and cucumber yoghurt (ve)

Searcys gin trifle, pink peppercorn custard, tonka cream (v)

(v) vegetarian (ve) vegan

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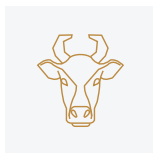
Sustainability

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.

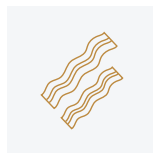
We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and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

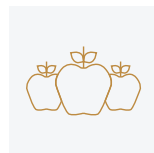




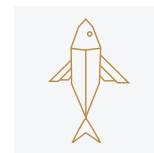
We only source British beef, pork and chicken.



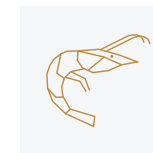
All our bacon is British-reared.



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



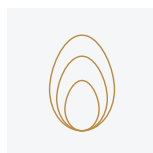
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



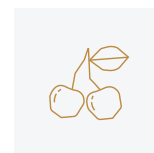
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



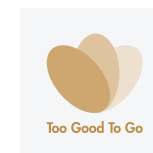
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



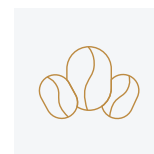
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



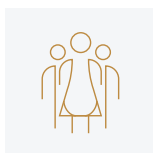
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



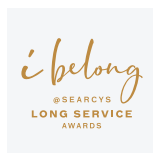
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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.



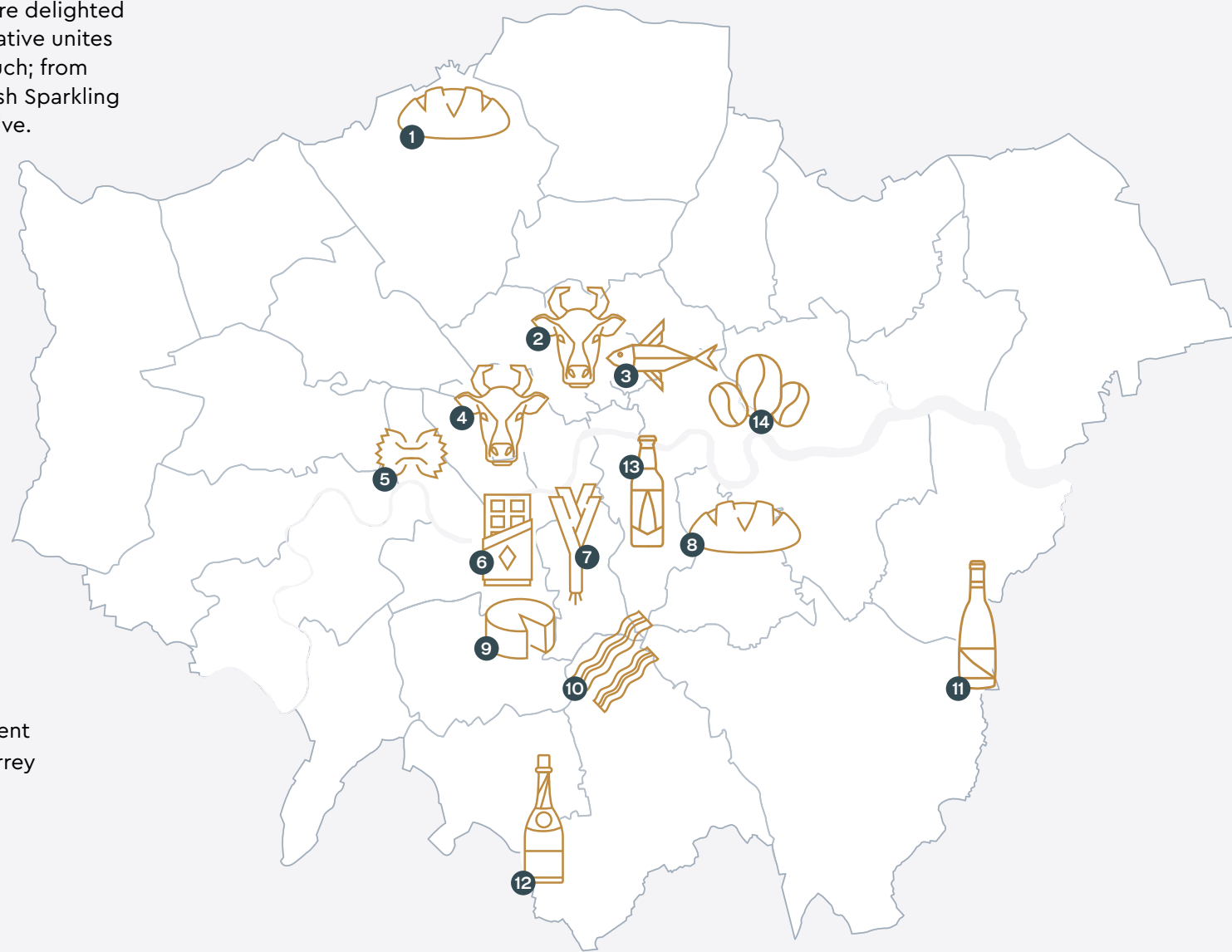
Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

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 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





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*Make it Special.
Make it Searcys.*

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