



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.





## 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.

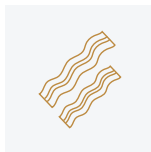
We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and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

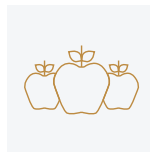




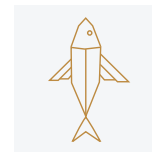
We only source British beef, pork and chicken.



All our bacon is British-reared.



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



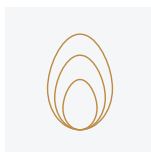
We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



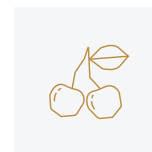
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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, Ollo 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.



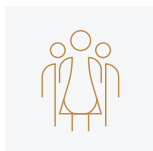
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



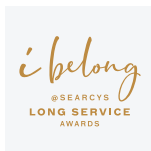
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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

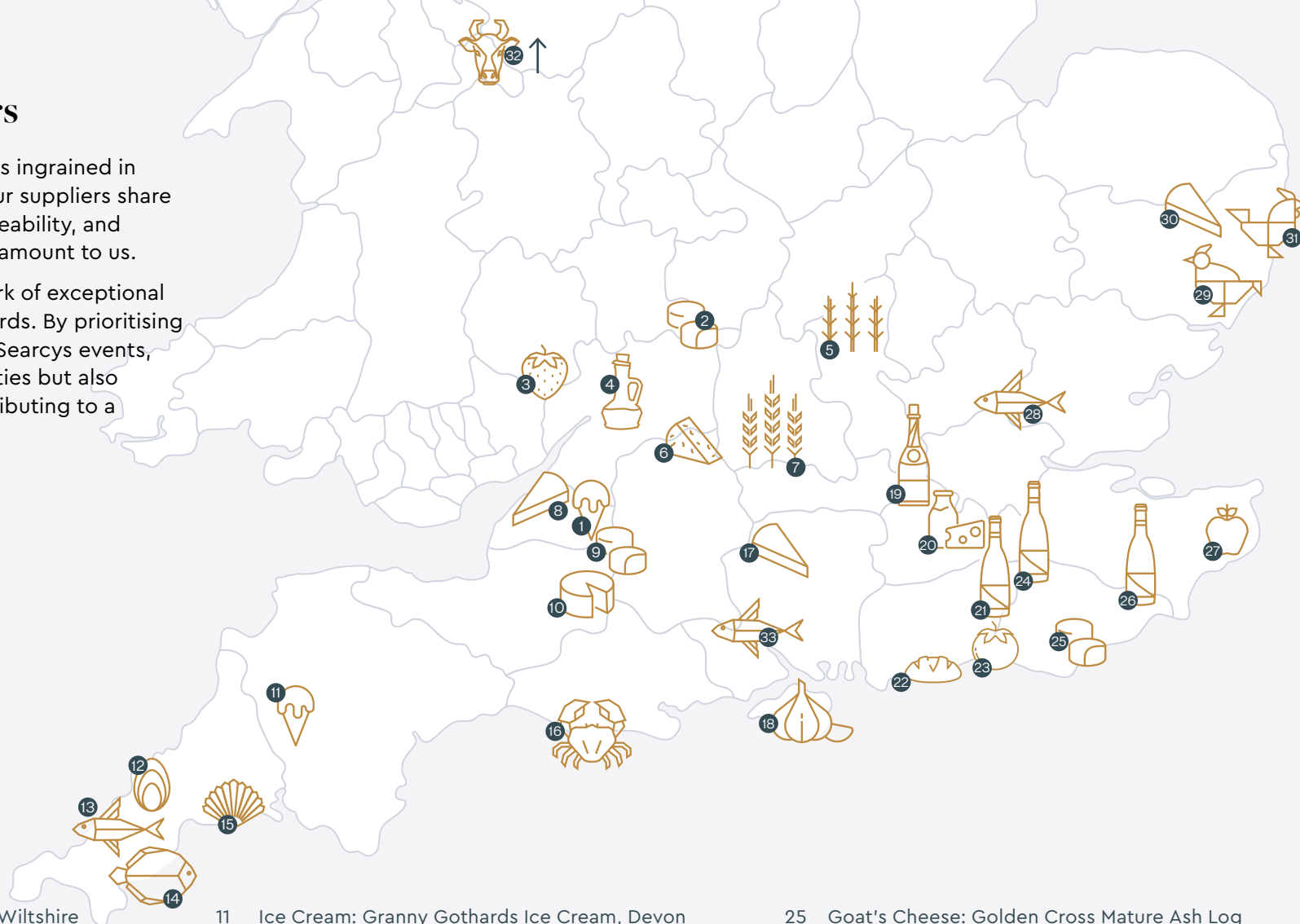
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



## Local 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

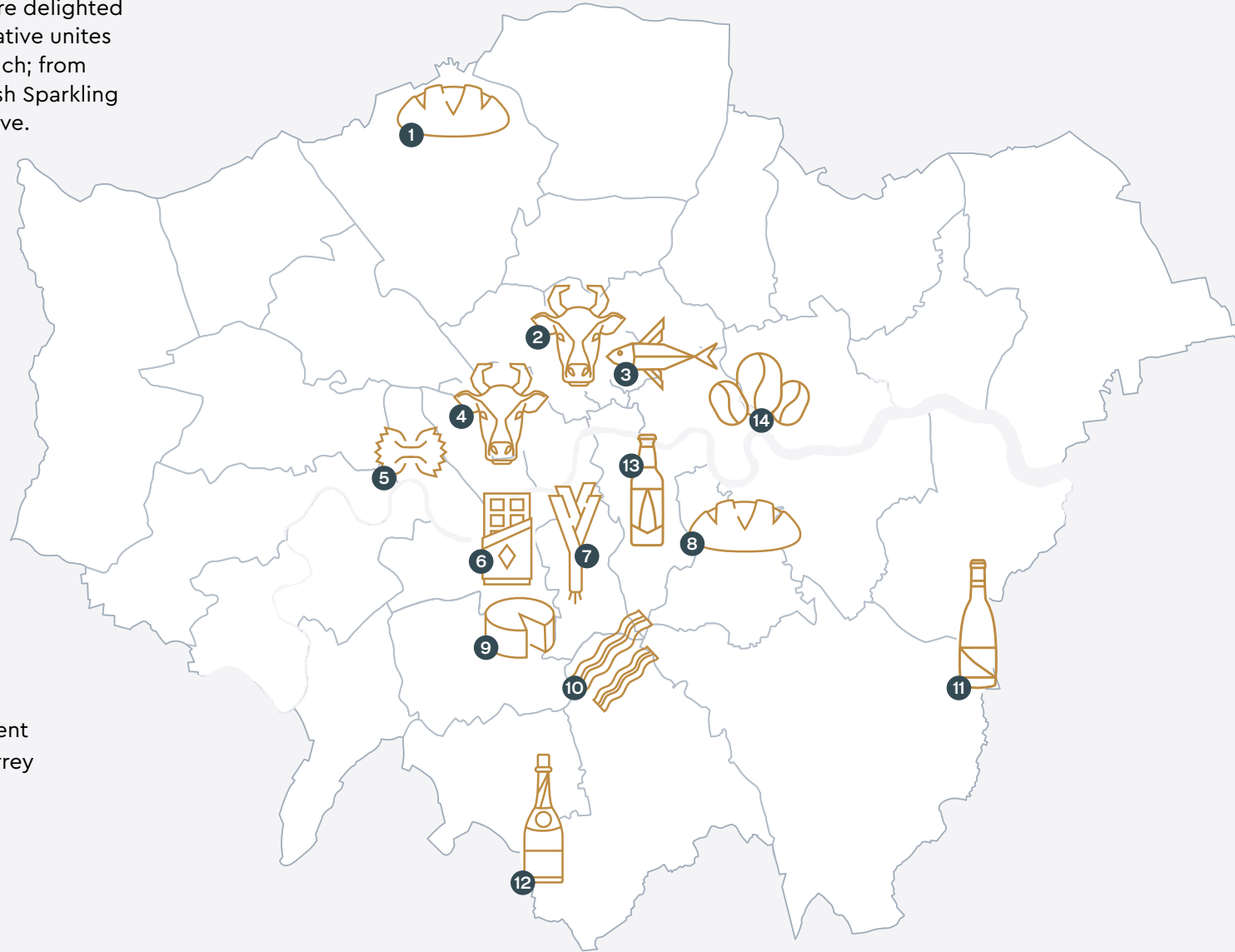
- 11 Ice Cream: Granny Gothards Ice Cream, Devon
- 12 Eggs: St Ewe, Cornwall
- 13 Fish: Flying Fish, Cornwall
- 14 Brill: Newlyn, Cornwall
- 15 Scallops: Cornwall
- 16 Shellfish: Portland Shellfish, Dorset
- 17 Soft Cheese: Tunworth Soft Cheese, Hampshire
- 18 Garlic: Isle of Wight, Hampshire
- 19 Searcys 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 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

Tea and coffee

Tea, coffee and biscuits

Tea, coffee and morning pastries

## MORNING BREAKS

Whole seasonal fresh fruit selection (ve)

Freshly baked morning pastries (v)

Mini muffin selection (v)

Signature bread pudding, orange marmalade (v)

## AFTERNOON BREAKS

Cinnamon shortbread biscuits (v)

Islands chocolate brownie (v)

Poached seasonal fruits, Greek yoghurt, wildflower honey pots (v)

Earl Grey tea loaf with whipped salted butter (v)

## HEALTHY SWAPS

Bircher muesli (v)

Organic coconut yoghurt with poached seasonal fruit (ve)

Fruit and seed granola bars (v)

Fruit smoothie shots (ve)

(v) vegetarian (ve) vegan

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# Breakfast Menus

## MORNING BAPS

*Morning breakfast rolls on either fresh brioche or classic bagels*

British back bacon  
Cumberland breakfast sausages  
Free-range scrambled eggs, spinach (v)  
Grilled Portobello mushroom, spinach and tomato (ve)

## BEVERAGE

- Filtered still/sparkling water
- Orange or apple juice

## CONTINENTAL BREAKFAST

(Buffet)

Freshly baked croissants and sourdough bread with butter and preserves (v)  
Platter of London smoked and cured Salmon, charcuterie, and British cheese  
Mini muffins (v)  
Greek yoghurt, fruit and granola (v)  
Seasonal fresh fruit platter (ve)

## HEALTHY FRUIT AND VEGETABLE JUICES

Choose 2 options

Organic oats, berries, yoghurt smoothie (v)  
Kale, apple, cucumber, lemon smoothie (ve)  
Banana, mango, coconut yoghurt smoothie (ve)  
Beetroot, apple, ginger and lime juice (ve)  
Carrot, orange, fresh turmeric juice (ve)

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Proudly serving Notes Coffee, our menus feature expertly roasted, ethically sourced beans for a rich and smooth cup, every time. Known for their dedication to quality and sustainability, Notes Coffee perfectly complements our commitment to exceptional British hospitality.

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## Sandwich Lunches

Chef's daily selection of six freshly cut sandwiches, served with artisan crisps, seasonal fresh fruit bowl, tea and coffee.

### SAMPLE SELECTION OF FILLINGS

Menu to be set based on dietary requirements

Vintage Cheddar ploughman's (v)  
Double egg and spinach (v)  
Mozzarella and basil focaccia (v)  
Coronation chickpeas (ve)  
Falafel and sweet potato wrap (ve)  
Hot smoked salmon and greens  
Tuna and cucumber  
Pastrami, pickles and Swiss cheese focaccia  
Sweet chilli chicken wrap  
Coronation chicken sandwich

Upgrade your sandwich lunch:

Add a finger food, per guest

Add a salad, per guest

Add dessert, per guest

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# Working Lunches

Served with tea and coffee

## FINGER FOODS

Choose three

### Warm

Macaroni cheese beignets, smoked paprika mayonnaise (v)

Caramelised onion and vintage Cheddar tart (v)

Cauliflower pakora, lime pickle mayonnaise (ve)

Sweet potato falafel, preserved lemon houmous, za-atar (ve)

Smoked haddock tarts, pea, caper emulsion

Chermoula salmon skewer, preserved lemon yoghurt

Chicken Tikka, coriander and mint chutney

Gray's Inn free-range pork sausage roll with mustard aioli

### Cold

Wild mushroom and tarragon, Rosary goat's cheese, olive oil tart (v)

Harissa spiced houmous, crispy chickpea, carrot sticks (ve)

Celeriac remoulade, Oxford blue cheese, pickled pear crostini (v)

Vegetable samosa, tamarind chutney (ve)

Atlantic prawn cocktail jars, bloody Marie Rose sauce

London smoked and cured salmon, cream cheese, blini, caviar

Searcys chicken Caesar salad with anchovies

Suffolk farm salami crostini, burrata, black olive, chilli jam

## SALADS

Choose two

Rice noodles, shredded vegetables, lime, coriander, spring onion and sesame seeds (ve)

Roasted squash, chickpea, harissa, apricot, couscous salad (ve)

Potato salad, wholegrain mustard mayonnaise, dill pickles, rock chives (ve)

Pickled beetroot, broad bean, buckwheat salad, pomegranate dressing (ve)

Cannellini beans, kale, pesto, parsley, pumpkin seed (ve)

Maple roasted carrots, spinach, mint, coriander, feta (v)

Winter vegetable slaw, horseradish, lime mayonnaise (ve)

## DESSERTS

Choose one

Dorset apple cake, whipped cream (v)

Searcys chocolate brownie, raspberry gel (v)

Wildflower honey flapjack (v)

Carrot cake with cinnamon cream (ve)

Coconut panna cotta, mango and pineapple compote (ve)

Autumn fruit Eaton mess (v)

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# Fork Buffet

Choose between five menu options.

Served with tea and coffee

## HOT OPTIONS

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### Menu 1

Slow-cooked lamb tagine with dates, chickpeas and coriander dressing

Chermoula-marinated salmon, sautéed chard, buttermilk sauce

Roast cauliflower, celeriac and lentil tagine, lemon harissa coconut yoghurt (ve)

### Sides

Warm North African couscous with fresh herbs (ve)  
Pickled beetroot and red cabbage slaw, dill, sunflower seeds (ve)  
Cumin roasted heritage carrots (ve)

### Dessert

Island chocolate brownie, chocolate crèmeux, pear (v)

### Menu 2

Griddled Suffolk chicken, wild mushroom fricassée, caramelised shallots, crispy sage oil

Herb and lemon crusted Pollock, fish velouté, fried capers

Pan-fried potato gnocchi, kale, squash, pesto, toasted pumpkin seeds (v)

### Sides

Herb-roasted potatoes  
Roasted cauliflower and lentil salad, orange dressing (ve)  
Winter greens with wholegrain mustard and herb oil (ve)

### Dessert

Passion fruit tart, Italian meringue, mango coulis (v)

### Menu 3

Tikka chicken thighs, makhani sauce, laccha onions, spicy pickled cucumber

Pan-fried cod, braised white beans, sun-dried tomatoes and chilli oil

Winter vegetable bhajis in a tangy yoghurt sauce, chickpea masala and toasted spices (ve)

### Sides

Quinoa and basmati pilaf (ve)  
Maple roasted root vegetables, spinach and pearl barley salad, pomegranate seeds (ve)  
Steamed seasonal broccoli (ve)

### Dessert

Whipped cheesecake with blueberry compote (ve)



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# Fork Buffet

Choose between five menu options.

Served with tea and coffee

## HOT OPTIONS

### Menu 4

Braised beef with chestnut mushrooms and baby onions

Roasted Chalk Stream Trout, black kale, seaweed and lemon butter sauce

Celeriac, smoked tofu and spinach wellington, piquillo pepper sauce (ve)

### Sides

Mashed potatoes with chive butter (v)  
Heritage beetroot, baby chard and red onion salad, goat's cheese dressing, pumpkin seeds (v)  
Herb roasted parsnips, swede and carrots (ve)

### Dessert

Gooseberry and apple oat crumble, custard (V)

### Menu 5

Slow-cooked lamb shoulder Lancashire hotpot with rosemary gravy

Roasted hake, creamed leeks, peas and caper gremolata

Wild mushroom pelt risotto, roasted celeriac, leek oil, sheep's cheese (v)

### Sides

Thyme-roasted Parmentier potatoes (ve)  
Broccoli, sweet potato and spinach salad, toasted seeds, apple dressing (ve)  
Steamed Savoy cabbage (ve)

### Dessert

Sticky ginger pudding, pouring cream (v)

Upgrade your for buffet lunch:

Add finger food, per guest

Add a salad, per guest

Add dessert, per guest

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# Canapés

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

3 canapés  
6 canapés  
Additional canapé

## MEAT

London smoke and cure nduja, crème fraîche  
tomato croquette

Roasted chicken skin, Jerusalem artichoke, roast  
shallot tartlet

Braised beef rib, polenta, Spenwood cheese,  
parsley

Partridge, wild mushroom pressé, mushroom  
ketchup

## FISH

Cured seabass, charred leek, chive crème  
fraîche

Smoked salmon, crab mousse roulade,  
calamansi gel

Arbroath smokie, Arnold Bennet bonbon,  
hollandaise and chives

Cornish lobster bouillabaisse, seaweed tartare

## VEGETARIAN & PLANT BASED

Sparkenhoe cheese gougères, truffle dust (v)

Godminster cheddar cheese cracker (v)

Compressed mouli, clementine, ponzu (ve)

Heritage beetroot terrine, celeriac purée,  
pickled apple (ve)

## DESSERT

Pear drop gelée, Sherbert sugar

Islands chocolate mocha tartlet, whisky cream (v)

Salted caramel, apple shortbread (v)

Spruce fudge (v)

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# 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

Additional bowl

## HOT

Searcys game sausages, braised red cabbage, game chips

Rabbit and tarragon Scotch egg, carrot ketchup

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

Cornish hake, Jerusalem artichoke purée, pickled cockles, seaweed tartare

Beetroot & Oxford blue spelt arancini, burnt apple purée (v)

Root vegetable rosti, wild mushroom stroganoff (v)

## COLD

Cotswold venison carpaccio, pickled mushroom, beets, shaved truffle

Ham, egg and chips

Cornish crab, brown crab mayo, brioche crumb

Cornish lobster taco, guacsalsa, lime caviar

Roast Butternut squash, Burella, chard, chilli oil, granola (ve)

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

## DESSERT

Searcys gin bread pudding, pink grapefruit curd (v)

Honey, sesame, parsnip tart, tonka cream, toasted oat (v)

Granny Smith fool, sponge fingers, pomegranate (v)

Blackcurrant poached pear custard tart (v)

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# Fine Dining Plated

Please choose one starter, one main course, one dessert for all your guests.

This is not a choice menu per guest as additional supplement charges will apply.

Menu includes tea, coffee and petit fours.

## STARTERS

Salt-baked heritage carrots, sunflower seed and barley crumb, roast garlic aioli (ve)

Roasted heritage beetroot, burrela, toasted buckwheat, dill and pickled blackberries (ve)

Burrata, Jerusalem artichoke, truffle salsa (v)

Feta cheese custard, roasted cauliflower, fried capers, herb salad (v)

London smoked and cured salmon, Searcy's gin cucumber, beetroot purée, blood orange

Tuna, watercress emulsion, ale onions, Cornish potato, white radish

Smoked duck, celeriac and apple rémoulade, burnt onions, wild farmed sourdough

Rabbit and tarragon rillettes, maple cured bacon, pickled wild mushrooms, pear and ginger chutney

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# Fine Dining Plated

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Menu includes tea, coffee and petit fours.

## MAINS

Heritage carrot and lentil Wellington, hasselback potato, carrot purée, kale, mulled wine sauce (ve)

Miso, maple-glazed butternut squash, smoked beetroot, horseradish cream and herb oil (ve)

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

Jerusalem artichoke and cep risotto, winter chicory salad (v)

Roasted North Atlantic cod, saffron gnocchi, brown shrimps, vadouvan spiced onion purée

Cornish rock bass, celeriac purée, maitake mushroom, sunflower seed granola

Pan-roasted chicken breast, roast garlic mash, braised winter greens, red wine sauce

Short rib of beef bourguignon, confit onion, mash, portabello mushroom

Highland venison, caramelised chicory, boulangère potato, blackberry jus -  
*£12 supplement per person*

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## DESSERT

Coconut sago pudding, pineapple jam, mango sorbet, caramelised seeds (ve)

Caramelised banana, sticky date cake, whipped vanilla cream (ve)

Islands chocolate tart, chocolate ice cream, blood orange curd (v)

Jamaican ginger cake, poached pear, crème diplomat, roasted white chocolate (v)

St. Ewe's egg custard tart, burnt orange curd, sesame crisp (v)

Espresso brûlée, wildflower honey, pumpkin seed biscotti (v)

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Make it Searcys.*

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