



GRAY'S
INN

AUTUMN WINTER 2026

— *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 integrated 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.

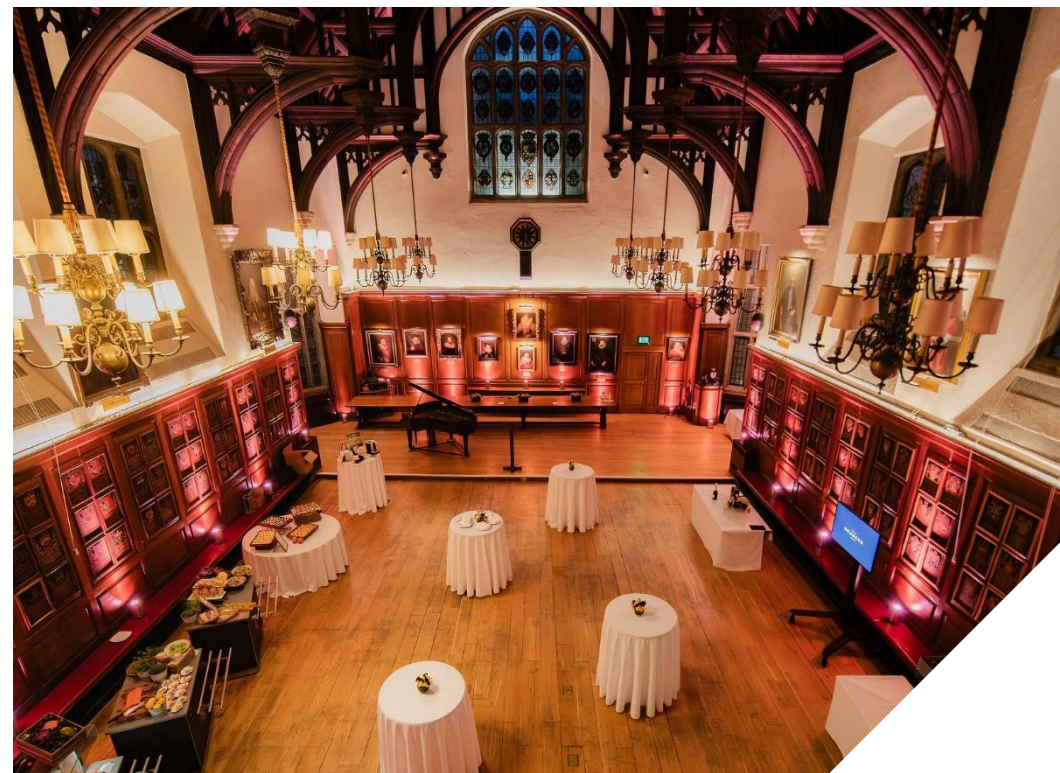
Gray's Inn is one of the four Inns of Court which have the exclusive right to call individuals to the Bar of England and Wales. For more than six hundred years, Gray's has been home to a community of extraordinary people.

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.



Refreshments and Breaks

Tea and coffee

Tea, coffee and biscuits

Tea, coffee and morning pastries

MORNING ARRIVALS AND BREAKS

Whole seasonal fresh fruit selection (ve)

Freshly baked morning pastries (v)

Mini muffin selection (v)

Fruit and seed granola bars (v)

AFTERNOON ARRIVALS AND BREAKS

House biscuits selection (v)

Vanilla shortbread biscuits (v)

Island Chocolate brownie (v)

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

Brandy-soaked fruit cake (v)

HEALTHY SWAPS

Bircher muesli (v)

Organic coconut yoghurt with poached seasonal fruit (ve)

Whole-wheat banana bread (v)

Cocoa, chia seed and date raw energy balls (ve)

Fruit smoothie shots (ve)

(v) vegetarian (ve) vegan

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Breakfast Menus

MORNING BAPS

Morning breakfast rolls on a soft bun – choose 2

- British dry cured back bacon
- Lake District Farmers Cumberland sausage
- Free-range scrambled eggs, spinach (v)
- Grilled portobello mushroom, spinach and tomato (ve)

GRAY'S INN BREAKFAST

Choose three items

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

HEALTHY FRUIT AND VEGETABLE JUICES

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

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

Selection of six sandwiches changed daily by the kitchen, served with artisan crisps and a seasonal fresh fruit bowl.

*per guest, includes tea and coffee
(minimum 15 guests)*

SAMPLE SELECTION OF FILLINGS

Vintage Cheddar Ploughman's (v)

Double egg and spinach (v)

Plant-based New York deli sandwich (ve)

Coronation chickpeas (ve)

Rainbow falafel wrap (ve)

Hot smoked trout sandwich

Tuna and cucumber

Chicken and bacon baguette

Chicken Caesar wrap

Ham hock and smoked cheddar 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

*per guest, includes tea and coffee
(minimum 15 guests)*

FINGER FOODS

Choose three finger foods per guest

Warm

Macaroni cheese beignets, smoked paprika mayonnaise (v)

Caramelised onion and cheddar tart (v)

Onion bhajis, mango and coriander (ve)

Sweet pea and mint falafel, coconut tzatziki (v)

London Smoke and Cure salmon tarts, pea emulsion, crispy capers

Chermoula salmon skewer, preserved lemon yoghurt

Chicken tikka, coriander and mint chutney

Cumberland sausage roll with onion jam

Cold

Celeriac, tarragon and goats' cheese tart (v)

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

Beetroot, Oxford Blue cheese and balsamic onion crostini (v)

Roasted butternut squash frittata, salsa verde (v)

Atlantic prawn cocktail jars, bloody Marie Rose sauce

Smoked Chalk-Stream trout, cream cheese, water cress, rye bread

Chicken Caesar salad with anchovies

Confit Sladesdown duck, fig chutney and blue cheese crostini

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Working Lunches

*per guest, includes tea and coffee
(minimum 15 guests)*

SALADS

Choose two salad per guest

Roast mushroom, confit garlic, lemon & herb black pearl barley salad (ve)

Beetroot, spinach and goats' cheese

Caesar salad with sourdough croutons (v)

Leek and potato salad with a mustard vinaigrette(v)

Roast heritage carrot & lentil salad with toasted seeds and a tahini dressing (ve)

Celeriac, red cabbage, apple and onion seed slaw with a horseradish dressing (ve)

Charred leek, kale and white bean salad with coconut yoghurt dressing (ve)

Spiced squash, chickpea and chard salad with an orange dressing (ve)

Roast parsnip, carrot, mung bean sprouts and buckwheat salad with apple dressing (ve)

DESSERTS

Add a dessert per guest

Dorset apple cake, whipped cream (v)

Dark chocolate brownie, coffee cream (v)

Lemon and ginger flapjack (v)

Carrot cakes with cinnamon cream (ve)

Coconut and lime panna cotta, blueberry compote (ve)

Sherry trifle (v)

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Fork Buffet

*Choose between five options; per guest, includes tea and coffee
(minimum 30 guests)*

HOT OPTIONS

Menu 1

Moroccan spiced Lamb
With butternut squash, prunes, and pomegranate

Chermoula Sea bass
Chickpea puree, charred cabbage, orange

Mushroom, Jerusalem artichoke and spelt risotto
With English pecorino cheese (v)

Sides

Cous cous and quinoa with soft herbs (ve)

Roasted carrots and parsnips (ve)

Celeriac, red cabbage, apple and onion seed slaw with a horseradish dressing (ve)

Dessert

Lemon and coconut pudding (v)

Menu 2

Pressed British beef brisket
With roast root vegetable and charred onion

Seared gilthead bream
With roasted cauliflower, golden raisins, sunflower seeds and herb salsa

Beetroot and lentil pie
With grated celeriac and potato topping (ve)

Sides

Thyme roasted potatoes (ve)

Steamed winter greens (ve)

Beetroot, spinach and goats' cheese
Caesar salad with sourdough croutons (v)

Dessert

Gooseberry and blackcurrant crumble (v)

Menu 3

Butter chicken
With masala sauce and crispy onions

Herb crusted plaice
With braised white beans and smoked paprika butter

Sri Lankan delicata pumpkin and chickpea curry
With coriander oil (v)

Sides

Brown basmati rice (ve)

Steamed broccoli

Spiced parsnip, chickpea and chard salad
with an orange dressing (ve)

Dessert

Baked cheesecake

With fruit compote (v)

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Fork Buffet

Choose between five options; per guest, includes tea and coffee
(minimum 30 guests)

HOT OPTIONS

Menu 4

Chargrilled Aleppo chilli chicken
With cumin roasted beetroot, and whipped labneh

Tandoori Chalk-Stream trout
Tarka dhal, coriander and mint yoghurt

Chinese braised aubergines
With chilli tofu, spring onions and bok choy (ve)

Sides

Three grain rice (ve)
Roasted cauliflower, Romanesco and kale (ve)
Roast parsnip, carrot, mung bean sprouts
and buckwheat salad with apple dressing (ve)

Dessert

Chocolate & orange pudding
With hot chocolate sauce (v)

Menu 5

Lamb and root vegetable stew
With rosemary, garlic and redcurrant

Pan-fried Scottish salmon
With sautéed chard, chive and lemon velouté

Tuscan bean and cavolo nero stew
With a pumpkin seed gremolata (ve)

Sides

Mashed potatoes (v)
Pan-fried Savoy cabbage with red onions (ve)
Roast heritage carrot & lentil salad
With seeds and a tahini dressing (ve)

Dessert

Earl grey panna cotta
With shortbread (v)

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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

Japanese chicken, sweet soy glaze, toasted sesame seeds

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

Iberico pork belly, orange chilli glaze, pickled pear, onion seeds

Game terrine on toasted brioche, spiced plum chutney

Fish

London Smoke and Cure salmon tart, celeriac puree, caviar

Devon crab rosti, brown crab mayonnaise, lemon zest

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

Seared tuna, wasabi mayonnaise, seaweed, puffed wild rice

Plant Based

Fried polenta, pumpkin chilli jam, crushed seeds (ve)

Spiced lentil fritter, tamarind yoghurt, coconut (ve)

Wild mushroom spelt arancini, cep ketchup, English pecorino (v)

Heritagebeetroottart, goat's curd, seeds, thyme(v)

Dessert

Salted caramel profiteroles(v)

Passionfruit and peach meringue tart(v)

Chocolate & cherry flowerpot (v)

Plant-based brownie, coffee panna cotta (ve)



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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

5 bowl food

Additional bowl

Hot

Slow-roasted Cobb chicken, champ mash, leeks, savoy cabbage, black garlic jus

Pulled lamb shoulder, chilli roasted squash, crisp chickpeas, yoghurt, pumpkin seed dukkah

Lobster ravioli, lobster bisque, lemon, tomato, tarragon salsa

Monkfish cassoulet, bouillabaisse white bean stew, saffron emulsion

Mapo aubergine, sticky rice, edamame beans, sesame & chilli dressing (ve)

Cauliflower tikka masala, brown basmati, crisp shallots, green chutney (ve)

Charred broccoli, feta, sweet potato puree, buckwheat, tahini, crisp skins (v)

Wild mushroom spelt risotto, English pecorino, winter truffle and pickled mushroom (v)

Cold

Pressed ham hock, celeriac remoulade, parsley and mustard vinaigrette

Poached Cobb chicken, celeriac, radish, rice noodles, sesame chilli dressing

King prawns, bitter greens, brown shrimp dressing, compressed apple, dill oil

Hot smoked Chalk-Stream trout, new potatoes, horseradish mayonnaise, watercress

Green cannellini bean hummus, miso roasted beetroot, pickled shallots, seed crumble (ve)

BBQ carrot salad, whipped tofu, puffed wild rice, black garlic dressing (v)

Jerusalem artichokes, burrata, winter greens, artichoke crisps, truffle dressing (v)

Salt baked heritage beets, whipped Barkham Blue, horseradish, watercress

Desserts

Plant-based brownie, mocha mousse (ve)

Black cherry and coconut Bakewell, cherry ice cream (v)

Spiced apple and ginger crumble, custard (v)

Chocolate cremosa, brown sugar meringues, kumquats (v)

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Fine Dining Plated

Includes tea, coffee and petit fours

A choice of one dish from each course is required for the whole party. This is not a choice menu; additional supplement charges will apply.

STARTERS

Roasted delicata pumpkin, pumpkin velouté, sage oil, pumpkin seeds, Yorkshire Blue cheese (v)

Salt baked beetroot, Superstaccia, orange, chicory, seed granola, herb oil (ve)

London Smoke & Cure salmon, salmon mousse, horseradish, pickled kohlrabi

Pickled herring, potato and gherkin salad, dill crème fraîche and brioche

Pressed game and pork terrine, quince mustard, apple, chicory salad

Sladestown duck rillettes, figs, lambs' lettuce, mustard dressing, seeded cracker

MAINS

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

Smoked cheddar and cauliflower cake, braised lentils, pickled cabbage, cauliflower cream, chilli butter (v)

Cornish hake, Jerusalem artichoke, confit shallots, Pitchfork Cheddar cheese sabayon

Gilthead bream, cauliflower puree, crab croquette, savoy cabbage, crab bisque

Roast chicken, mushroom mousse, leek rosti, pumpkin puree, greens, sage infused sauce

English lamb rump, pressed shoulder, potato terrine, celeriac puree, kale and roast garlic jus

Braised Lake District beef feather blade, mash potato, sandy carrots, pickled turnip, red wine sauce – *supplement £6 per person*

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Fine Dining Plated

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DESSERT

Black forest chocolate delice, brandied cherries, cherry ice cream (v)

Classic custard tart, seasonal fruit compote (v)

Orange and clementine trifle(v)

Yuzu parfait, toasted coconut, chocolate Breton (v)

Mandarin mousse, carrot cake, sesame brittle, cranberry gel (ve)

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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.



inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

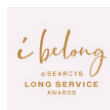
nurturing & growing talent



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



We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.



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



We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



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



Committed to only using Wild Farmed flour in all our onsite cookery.



We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



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, who are committed to farming in ways that improve 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 signature menus.



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



We only use British RSPCA-assured fresh milk.

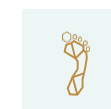


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO₂ footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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

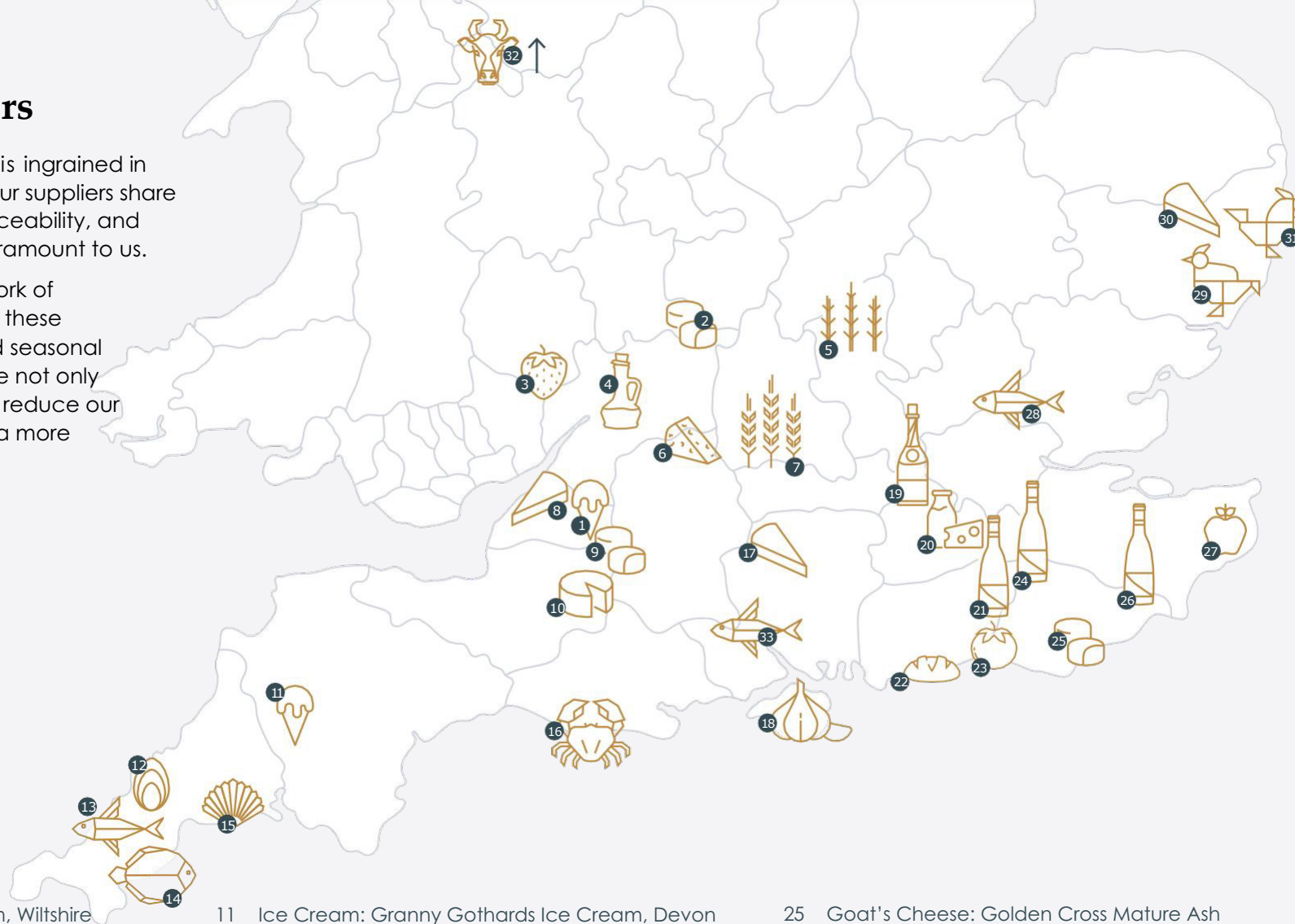


We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

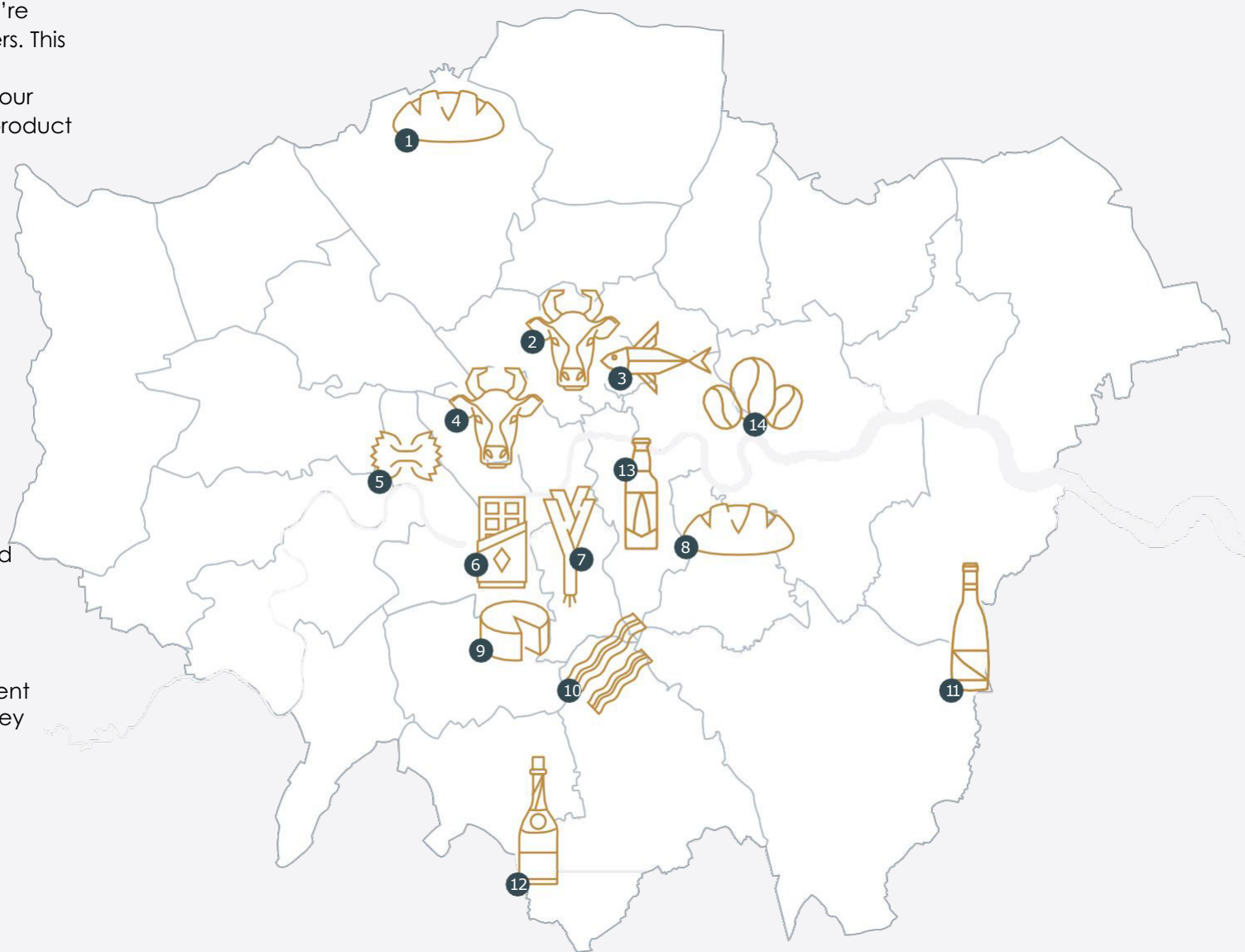
- 11 Ice Cream: Granny Gothards Ice Cream, Devon
- 12 Eggs: St Ewe, Cornwall
- 13 Fish: Flying Fish, Cornwall
- 14 Brill: Newlyn, Cornwall
- 15 Scallops: Cornwall
- 16 Shellfish: Portland Shellfish, Dorset
- 17 Soft Cheese: Tunworth Soft Cheese, Hampshire
- 18 Garlic: Isle of Wight, Hampshire
- 19 Searcys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





GRAY'S
INN

*Make it Special.
Make it Searcys.*

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