

41

PORTLAND
PLACE

AUTUMN AND WINTER MENUS 2024/25

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 newly appointed 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, Irmantas Udra 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

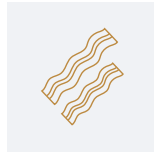
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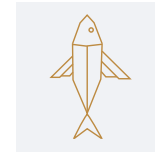
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



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



We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably 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 dishes are featured top of the menus in all our venues. They make 25% of all menus.



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.



We only use British-harvested rapeseed oil for its low carbon footprint.



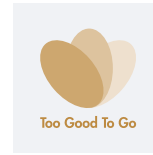
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



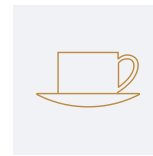
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



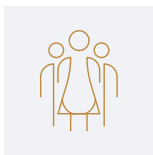
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



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.

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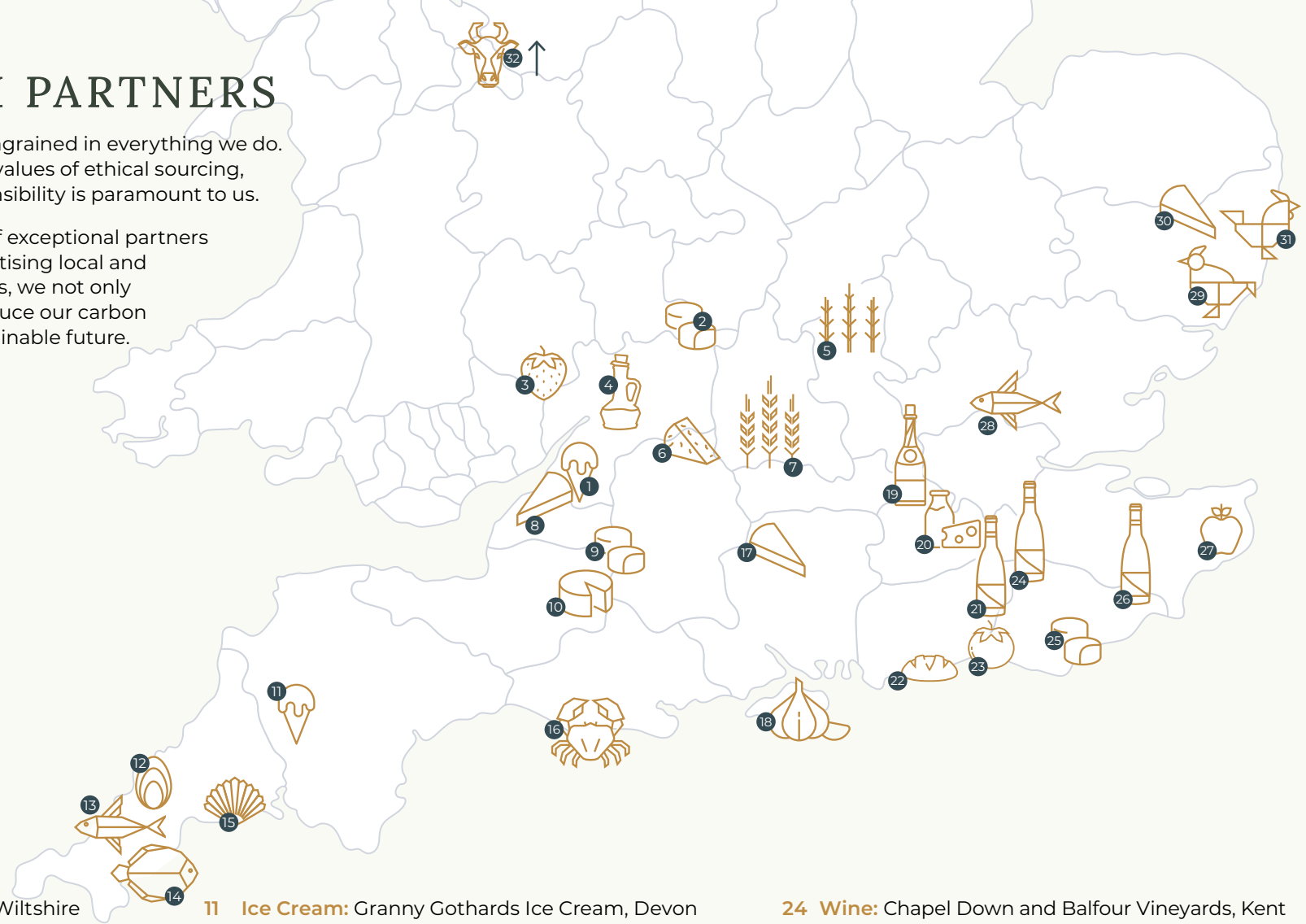
Tour de Searcys

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

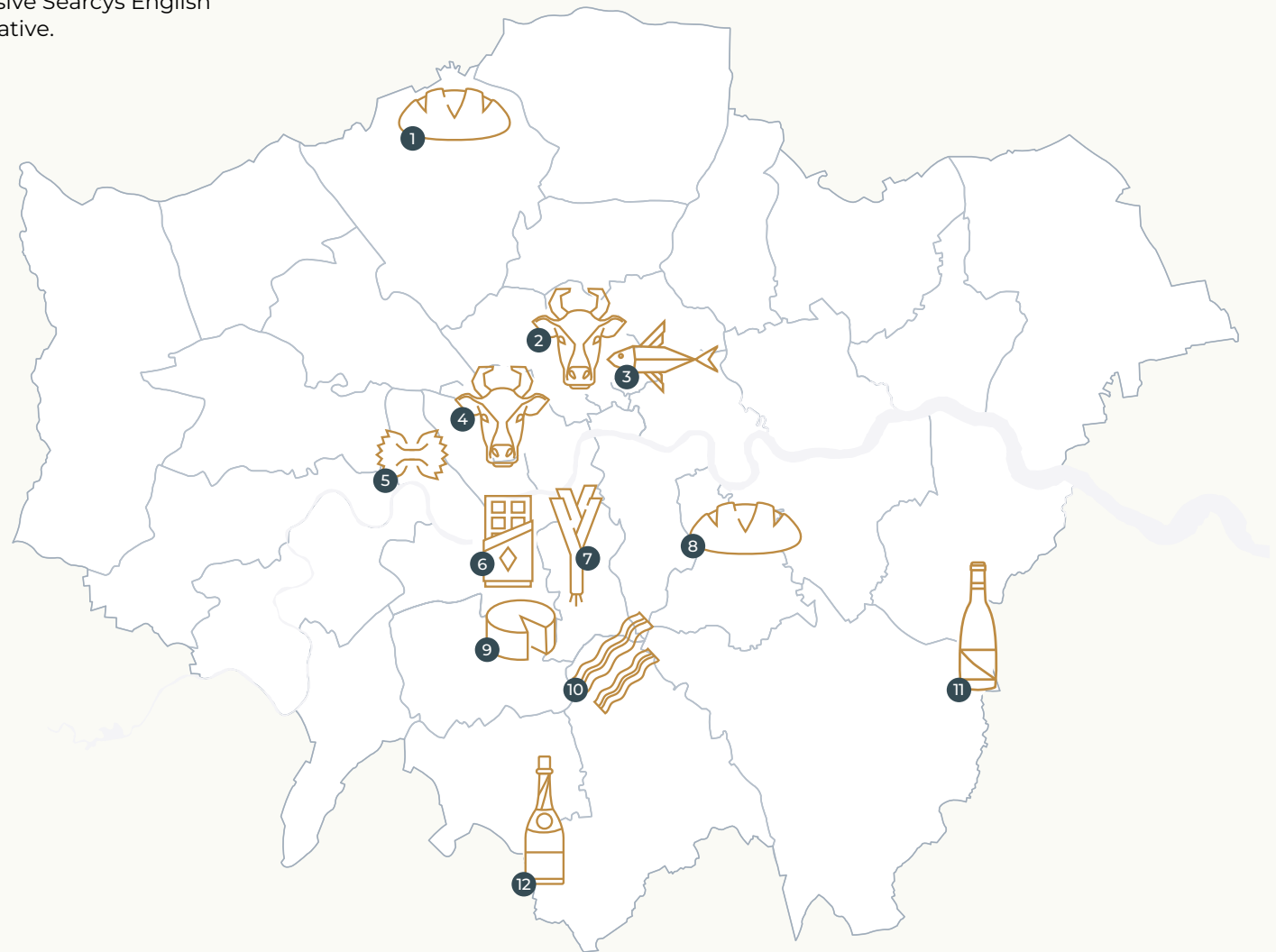
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** 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 **Guineafowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

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



REFRESHMENTS AND BREAKS

NEMI TEAS AND EXTRACT COFFEE

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
Mini sweet or savoury muffins (v)	£6.50
Whole fresh fruit (v)	£3.00
Fresh fruit skewers (v)	£3.50

(v) Vegetarian (ve) Vegan

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BREAKFAST

Continental breakfast

from £11.00

Minimum five guests

Croissant, pain au chocolat, pain aux raisins

Seasonal fruit salad

Freshly brewed tea and coffee

Fresh orange juice (v)

Breakfast baps

2 for £8.50 or 3 for £11.95

Minimum five guests

Cured bacon and tomato ketchup

Cumberland sausage and classic HP

Portobello mushroom, spinach and mushroom

Full English breakfast

from £16.00

Minimum 10 guests

Served buffet style but can be served plated

Free-range scrambled eggs (v)

Black pudding, streaky bacon,

Cumberland sausage, spiced beans, mushrooms,

tomatoes and hash brown (v)

Freshly baked bread, butter, preserves and marmalade (v)

Freshly brewed tea and coffee

Fresh orange juice (v)

Vegan breakfast (ve)

from £16.00

Minimum five guests

Served buffet style but can be served plated

Chia seeds, maple syrup, seasonal fruit, coconut yoghurt (ve)

Grilled plant-based sausage, avocado, sourdough and Jerusalem artichoke butter (ve)

Open plant-based bacon, tomato and feta cheese bagel (ve)

Fresh fruit skewers (ve)

Fresh orange juice (ve)

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WORKING LUNCHES

WORKING LUNCH OPTION 1

£22.00 per person

Minimum five guests

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

SAMPLE SANDWICHES

Rare roasted beef, caramelised red onion, horseradish and rocket

Chicken Caesar wrap

Chapel & Swan smoked salmon, cucumber and lemon cream cheese

Searcys classic prawn mayo, granary loaf

Spiced falafel and hummus wrap (v)

Vegan ploughman's salad baguette (ve)

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WORKING LUNCHES

WORKING LUNCH OPTION 2

£29.50 per person

Minimum five guests

Selection of three rounds of sandwiches with crisps and filtered water

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

SALADS

Butternut squash, kale, blushed tomato and roasted fennel, tahini dressing (ve)

Roasted and spiced heritage carrot, green goddess dip, toasted seeds (ve)

Five grain tabbouleh with tomatoes, feta, pomegranate, toasted almond (v)

FINGER FOOD

PLANT-BASED

Quesadilla with roasted squash, crispy black cabbage and spiced smoked applewood (ve)

Tamarin roasted tofu, mirin pickled cucumber, baked sushi cups (ve)

Wild mushroom and smoked applewood pasties (ve)

Grilled vegetable skewers and roasted pepper hummus (ve)

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VEGETARIAN

Pumpkin and barrel aged feta arancini, seeded crust (v)

Lancashire cheese puffs, truffled mushroom dip (v)

Plant-based bacon, caramelised onion and cave aged cheddar pasties (v)

Creamed corn bread, quail egg and spiced avocado (v)

MEAT

Slow roasted and pulled Suffolk chicken and swede éclairs

Crispy sweet soy marinated Hereford beef and oyster mushroom skewers

Free-range pork and apple seeded sausage rolls

Suffolk chicken and pistachio mousse cone

FISH

Seared sea bream, spinach and potato pancake, herb relish

Spiced ChalkStream trout and avocado salsa tacos

Hot smoked salmon and golden courgette tarts

Choux bun filled with classic prawn cocktail

DESSERT

Pear frangipane tart

Classic lemon cake

Toasted coconut and Islands Chocolate brownie

Marble banana and cocoa loaf





HOT FORK BUFFET

MINIMUM 10 GUESTS

£32.00 per guest

£30.00 for chef's choice menu

MENU 1

Red quinoa, rice, winter black Truffle, wild mushrooms, shaved Plant-based parmesan (ve)

Spiced cauliflower, roasted chickpea, pomegranate salad (ve)

Grilled courgette, sweet pea, baby spinach and toasted seed salad (v)

Braised Suffolk chicken thigh fillets with prunes and saffron

Tandoori spiced salmon, braised rice, curry cream

Spiced apple frangipane cake, cinnamon crumble (v)

MENU 2

Spiced potato, spinach, spring onion and coriander (ve)

Roasted aubergine, lovage pesto, edamame beans, rocket (ve)

Pressed mustard and honey glazed free-range pork belly, roasted Brussels sprout leaves and dried cranberries, cider vinegar onion, kale

Pan-fried seabass, roasted carrot, tomato and kale salad, orange dressing

Thai yellow coconut curry with squash and crispy tofu, black cabbage

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MENU 3

Roasted golden beetroot gnocchi with pea, plant-based bacon and tomato (ve)

Roasted fennel and orange quinoa salad (ve)

Grilled vegetable, roasted chickpea and beetroot dressing salad (ve)

Pumpkin, goat's cheese and fig tart with lemon thyme (v)

Suffolk chicken, pineapple and nduja bake

Banana bread and berry Eton mess (v)

BENTO BOX LUNCH

MINIMUM FIVE GUESTS

Why not select an all-in-one bento box for your lunch. Practical and stylish, select one menu for all guests.

£28.00 per guest

£26.00 for chef's choice menu

MENU 1 PLANT-BASED (VE)

Pumpkin pancakes, whipped chilli cheese, toasted seeds (ve)

Harissa roasted carrot and tofu salad, sesame hummus (ve)

Thai spiced falafel, grilled courgette and yoghurt dressing (ve)

Apple frangipane cake (ve)

MENU 2 CLASSIC PLOUGHMAN'S

Blue cheese and free-range pork sausage roll, seasonal chutney

Artisan British cheeses, seeded crackers (v)

Potato and crispy onion salad (v)

Roasted pineapple cake and Chantilly cream (v)

MENU 3 POKE BOWL

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (v)

Asian pickles, toasted peanuts, sriracha mayonnaise (v)

Coconut and passion fruit cake

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AFTERNOON TEA

MINIMUM FIVE GUESTS

AFTERNOON TEA

FROM £28.00

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

SAMPLE SANDWICHES

Wiltshire ham and mustard

Cucumber with mint cream cheese (v)

Chapel & Swan smoked salmon, lemon crème fraiche

Truffled Clarence Court egg mayonnaise, mustard cress (v)

Coronation chicken

SAMPLE CAKES

Banana cake, whipped mascarpone and berries

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream

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CANAPÉS

6 canapés £22 | Chef's choice £20

8 canapés £27 | Chef's choice £25

Additional canapé £3.75

PLANT-BASED

Citrus and avocado ceviche, matcha tea cracker (ve)

Crispy tacos, plant-based chorizo, corn and avocado salsa (ve)

Creamed corn mealie bread, whipped feta and pomegranate molasses foam (ve)

Jerusalem artichoke lemon and thyme croustade (ve)

VEGETARIAN

Smoked Godminster cheddar rarebit, pickled walnut ketchup (v)

Cornish Yarg cheese ball, dill pickle ketchup (v)

Roasted mushroom tart, red wine and cream reduction (v)

Ash tapioca crisp, glazed tofu and citrus (v)

MEAT

Smoked pork and chestnut croquette, spiced cranberry

Duck and preserved cherry

Classic steak and chips, smoked bearnaise

Crispy Suffolk chicken, roasted pineapple BBQ dip

FISH

Salt and vinegar potato, Exmoor caviar, lemon

Chilli tiger prawns, avocado and puffed black rice

Green apple pancake, London Cured salmon and whipped cheese

Mackerel tartare, dill, puffed rice on toasted sourdough

DESSERT

Roasted spiced pumpkin and plant-based meringue pie tart (ve)

Warm Islands Chocolate and clementine bon bon

Spiced apple cider gelée, cinnamon sugar

Mini macarons



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BOWL FOOD

4 bowl food £30 | Chef's choice £28.00

5 bowl food £35.50 | Chef's choice £33.00

Extra bowl £5.50

PLANT-BASED

Black truffle cauliflower cheese fritter, cauliflower puree, parsley oil (ve)

Tempeh tikka, onion bhaji, lentils, coconut cucumber yoghurt (ve)

Chicory and apple salad with roasted figs, croutons and maple dressing (ve)

Japanese style plant-based 'fish and chips' (ve)

VEGETARIAN

Whipped Oxford Blue, poached pear, port gel, pumpernickel crumb (v)

Filo pastry parcels stuffed with feta, lemongrass and fennel (v)

Oyster mushroom and macaroni cheese croquettes, tarragon cream sauce (v)

Herbed lentil slider, grilled halloumi and chilli jam (v)

MEAT

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

Korean fried chicken, spring onion, chilli and lime

Glazed pork belly, butternut and chestnut gnocchi, apple gravy

Bourbon smoked Gressingham duck, salt baked beetroot slaw and puffed buckwheat

FISH

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

Poached ChalkStream trout, potted shrimps, pickled cucumber

London Cured smoked salmon tartare, charred soda bread

Blackened sea bream, orzo risotto and green goddess mousse

DESSERT

Islands Chocolate orange flowerpot, kumquats

Toasted banana bread, lime mascarpone, berries and toasted nuts

Coconut cake with lime mousse

Pear and cranberry mousse, shortbread crumb

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PRIVATE DINING

Two-course £44.00

Three-course £60.00

STARTERS

Grilled dressed leeks

Pickled walnut mayo, apples, crispy shallot, garlic croutons (ve)

Caramelised Jerusalem artichoke soup

With caramelised pear and hazelnuts (ve)

Fig carpaccio

Marinated Somerset brie, roasted pecan crisp, pickled berries, honey dressing (v)

Sussex goat's cheese mousse

Heritage beetroot, Kentish apples, celery vinaigrette (v)

Bloody Mary Atlantic prawns

Seaweed tartare, semi-dried tomatoes, lemon crisp

Braised pig cheeks

Port wine reduction and celeriac remoulade

Red mullet

Arroz verde, tempura spinach, lemon puree

Chicken and black pudding terrine

With piccalilli and toasted seed cracker

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PRIVATE DINING

MAIN

Wild mushroom and tarragon Wellington

Roasted garlic mashed, savoy cabbage and marinated carrots, red wine jus (ve)

Winter savoy cabbage parcel

Creamed leeks and roasted salsify, lovage oil (ve)

Roasted pumpkin and feta gnocchi

Mushroom velouté, wild mushrooms (v)

Ravioli with Ticklemore goat's cheese and roasted swede

Chestnut foamed sauce (v)

Camden pale ale glazed Hereford short rib

Rosemary and garlic mash, glazed leeks, leek green aioli, pale ale reduction

Ballantine of Suffolk chicken

Fondant potato, heritage carrots, chicken crackling, pistachio and seed granola, chicken jus

Roast Cornish hake

Jerusalem artichoke, winter greens, orzo, thyme crème fraiche

Seabass fillet

Roasted cauliflower, tempura spinach, blood orange and olive oil sauce

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PRIVATE DINING

DESSERT

Poached pear

Searcys Champagne sauce, almond praline cream, almond crisp (ve)

Cinnamon and gingerbread cheesecake

Hazelnut praline, cocoa syrup (ve)

Islands Chocolate and pistachio tart

Orange and grapefruit salad (ve)

Classic lemon tart

Blackberry Chantilly, sweet tapioca

Apple tarte Tatin

Apple sorbet and parfait

Yorkshire custard tart

With poached plums, vanilla cream

Bananarama cake

Passion fruit whipped cheese, autumn berries, toasted walnuts

Artisan British and Irish cheese

Seeded crackers and seasonal chutney (£3.00 supplement)

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DRINKS PACKAGES

SOFT DRINKS AND FRUIT JUICES

One hour	£9.00
Two hours	£12.00
Three hours	£15.00
Four hours	£18.00
Five hours	£20.00

HOUSE WINES, BEERS AND SOFT DRINKS

One hour	£18.00
Two hours	£26.00
Three hours	£33.00
Four hours	£39.00
Five hours	£44.00

HOUSE PROSECCO, WINES, BEERS AND SOFT DRINKS

One hour	£22.00
Two hours	£30.00
Three hours	£37.00
Four hours	£43.00
Five hours	£48.00

HOUSE PROSECCO AND PIMM'S

One hour	£24.00
Two hours	£34.00
Three hours	£43.00
Four hours	£50.00
Five hours	£55.00

For Champagne packages a supplement of £15.00 would be added to the house prosecco, wines, beers and soft drinks package per hour.

COCKTAILS

A range of beverages to cover all of your event needs, including a range of low-no alcoholic beverages.

COCKTAILS PITCHER

Litre £35.00

Gin Fizz

Gin, ginger and elderflower, lime juice

Dark and Stormy

Rum, lime juice, ginger beer

Apple Crumber Spritz

Cloudy apple juice, lemon juice, tonic water, apple garnish

Aperol Spritz

Prosecco, Aperol, soda

Raspberry Gin Sour

Gin, raspberry, lemon juice

Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish and ice

MOCKTAIL PITCHER

Non-alcoholic mocktail litre £25.00

Rosemary and Grapefruit

Grapefruit juice, rosemary, sparkling water

Spice N Ginger

Seedlip spice 94, ginger ale

Sting of the Bee

Lemon and ginger, honey, lime juice

Pomegranate Fizz

Pomegranate juice, fresh orange juice, lime juice, sparkling water

Vibrate Fizz

Martini vibrate, lemon, lime juice, jasmine and peach

English Garden

Cucumber, basil, elderflower, cloudy apple juice





BEER AND CIDER

BEER

	Volume	ABV	Price
Peroni Nastro Azzurro	330 ml	5.0%	£5.60
Heineken, Lager	330 ml	5.0%	£5.60
Asahi, premium, Lager/Pilsner	330 ml	5.0%	£5.80
Birra Moretti, Lager	330 ml	4.6%	£6.00
London Pride	330 ml	4.5%	£6.30
Desperados, Lager	330 ml	5.9%	£6.50
Meantime, Pale Ale	330 ml	4.3%	£6.50

CIDER

	Volume	ABV	Price
Magners	330 ml	4.5%	£5.00
Bulmers Original	500 ml	4.5%	£6.50
Cornish Orchard Gold Cider	500 ml	5.0%	£8.00

LOW ALCOHOL AND ALCOHOL-FREE

BEER

	Volume	ABV	Price
Peroni Nastro Azzurro	330 ml	0.0%	£5.00
Small Beer Lager	330 ml	2.1%	£5.00
Small Beer Hazy IPA	330 ml	2.6%	£5.50
Heineken Alcohol Free	330 ml	0.0%	£5.50

WINES AND SPARKLING

	Volume	ABV	Price
Natureo Torres, Muscat, Spain, 2020	750ml	0.0%	£22.00
Natureo Torres, Syrah, Spain, 2020	750ml	0.0%	£22.00
Natureo Torres, Rosado, Spain, 2020	750ml	0.0%	£22.00
Wild Life Botanicals Sparkling Nude, NV	750 ml	0.5%	£35.00
Wild Life Botanicals Sparkling Blush, NV	750 ml	0.5%	£35.00
Wild Idol Alcohol-Free Sparkling White, NV	750ml	0.0%	£49.00
Wild Idol Alcohol-Free Sparkling Rose, NV	750ml	0.0%	£49.00

SPIRITS

	Volume	ABV	Price
Seedlip Grove 42, Alcohol Free	700 ml	0%	£60.00
Seedlip Spice 94, Alcohol Free	700 ml	0%	£60.00
Seedlip Garden 108	700 ml	0%	£60.00



WINE

SPARKING WINE

Prosecco Ca' del Console Botter, Veneto, Italy	£42.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£48.00
Greyfriars Rosé, English Sparkling, Surrey, England, 2015	£52.00

CHAMPAGNE

Searcys Selected Cuvée, Brut, NV	£65.00
Searcys Selected Cuvée, Rosé Brut, NV	£70.00
Drappier, Carte d'Or, Brut, NV (carbon neutral)	£75.00
Lanson, Père & Fils, Brut, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, NV	£90.00
Palmer & Co, Blanc de Blancs, NV	£95.00

WHITE WINE

Flor de Lisboa Branco, Portugal, NV	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2022	£27.00
Good Natured Organic Chenin Blanc, Spier, South Africa, 2022	£29.00
Azumbre Verdejo, Rueda, Spain, 2022	£32.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA, 2018	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2022	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£37.00
Vinabade Albarino, Rías Baixas, Galicia, Spain, 2021	£38.00
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2022	£40.00
Soellner Wogenrain Organic Grüner Veltliner, Wagram, Austria	£45.00
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France, 2021	£50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2022	£52.00
Kit's Coty Chardonnay, Chapel Down, Kent, England, 2018	£75.00

WINE

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	£26.00
Good Natured Organic Shiraz, Spier, South Africa, 2022	£30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023	£31.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2022	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£33.00
Côtes du Rhône, Les Abeilles Rouge, J.L. Colombo, Rhône, France, 2020	£36.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£37.00
Conde De Valdermar Crianza, Rioja, Spain, 2019	£38.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2021	£44.00
Château Montaguillon, Montagne-Saint-Émilion, Bordeaux, France, 2019	£48.00
Luke's Pinot Noir, Balfour, Kent, England, 2022	£52.00
Château Cissac, Haut-Medoc, Bordeaux, France, 2018	£56.00

ROSE WINE

Rosato Colline delle Rosé, Terre di Vita, Organic, Sicily, Italy, 2022	£29.00
Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£35.00
Sussex Rosé, Albourne Estate, Sussex, England	£55.00

DESSERT WINE

La Fleur d'Or, Sauternes, Bordeaux, France, 2020 (375ml)	£39.00
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2019 (500ml)	£45.00

(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. Prices are valid until 31st March 2025.



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PORTLAND
PLACE

41 Portland Place, W1B 1QH

BY SEARCYS