

SEARCYS 1847

Party and Bowl Food

Innovative and delicious, informal and stylish, our light dishes are designed to be eaten easily with a fork.

A little more substantial than canapés or as an excellent accompaniment to a canapé selection, our bowl food is freshly prepared, beautifully garnished and presented to your guests on trays.

Hot Meat

Thai red chicken curry with egg noodles

Venison sausages with creamed potato and ale gravy

Somerset lamb and rosemary hot pot

Boiled hock of Wiltshire ham with bubble and squeak
and mushroom sauce

Hot Fish

Pan fried seared salmon with chive mash and a vermouth jus

Cod and prawn fish pie with Cheddar dauphinois

Megrim sole goujons with handcut chips and tartare sauce

Cornish crab cakes with chilli cucumber salad

Hot Vegetarian

Wilted spinach and Bath soft cheese tortellini with plum tomato sauce
and toasted pine kernels

Shitake mushroom and leek risotto with garlic oil

Parsnip and green chilli curry with toasted coconut

Roast squash, wilted spinach and baby onions with basil pesto

Salads

Chicken Caesar salad

Sun blushed tomato and penne pasta
with Kalamata olive and tapenade drizzle

Roast vegetable cous cous with goat's cheese and harissa

Cornish smoked mackerel and avocado salad

Desserts

Olde English sherry trifle

Crushed meringues with Champagne soaked strawberries

Chocolate shot with orange wafers

Fresh fruit with mint syrup

Ice iced lemon parfait with caramel spears

Passion fruit brulée

Menus from £14.00 per person to include your choice of 4 dishes

Additional dishes @ £3.50 per dish



All prices are excluding VAT