



STATIONERS'
HALL

EVENT MENUS

SPRING SUMMER 2026

EST · 1847

SEARCYS

LONDON



nourish

FUEL YOUR BODY,
NOURISH THE EARTH

'Nourish' has been developed by our nutritionist and chef team. It is designed to offer maximum nutritional benefit whilst minimizing environmental impact.

The 'Nourish' range incorporates ingredients that support the brain, immunity and the gut, whilst helping to produce energy and improve concentration.

All recipes in the Nourish range have a low - moderate CO₂ footprint, measured using our Nutritics system.

THE RANGE FEATURES

A wholefoods-based approach, which means it has less processed ingredients and lower CO₂

Well balanced menus and dishes that contain a good quality 'complete' protein with beneficial fats, wholefood carbs and high plant content.

More healthy fats found in oily fish, nuts, seeds, avocado, olives, certain grains and leafy veg.

More wholegrains that provide essential fiber and supports gut health and essential energy boosting nutrients.

More fruit + veg supporting energy levels and engagement.

Reduced animal protein and increased plant protein supporting concentration and minimizing CO₂.

Sugar from natural sources - our cakes and bakes are made with sugar only from natural sources, such as dates and bananas and have added 'nutrition' benefitting ingredients, such as seeds, grains, nuts, fruits, vegetables, and powders such as Acai and Spirulina. Our breakfasts incorporate lower sugar options such as birchers and chia's.

FINE DINING VEGAN/ VEGETARIAN MENU

STARTER

Beetroot carpaccio, cashew ricotta and citrus gel
Roasted fennel, orange segments, black olive dust
Chilled English pea, panna cotta, sourdough bread,
mint herb oil

King oyster "scallops", cauliflower purée,
asparagus tips

Summer vegetable tartare, diced bell peppers,
courgette, tomatoes, and avocado

Bar marked asparagus spears, lemon sabayon

Wye Valley asparagus, pea panna cotta, ricotta,
gremolata (v)

Nutbourne heritage tomato, whipped feta, black
olive crumb, basil (ve)

MAIN

Smoked carrot Wellington, carrot top pesto, confit
salsify and fennel, red wine jus

Pumpkin and sage tortellini, roast wild garlic, split
rock chive and lentil cream sauce, heritage tomato
crisp

Salt-baked celeriac, truffle jus, grilled chicory, wild
mushroom mosaic

Roasted beets, watercress velouté, basil gnocchi,
taro crisp

Charred cauliflower steak, romesco sauce, crispy
chickpeas, microgreens

DESSERT

Wild fruit berry tart, passion fruit custard with wild
berries, caramelised walnuts, lemon sorbet

Summer berry fool, vegan meringues, Chantilly
semifreddo cream, macerated berries

Pear crumble, braised nashi pear crumble, ginger
and lemon broth, lime sorbet

Banana and coconut and vanilla panna cotta,
textures of pistachio

Vegan chocolate and hazelnut tart, raspberries and
strawberries

Note where it states cream sauce, we are using a
plant-based cream. All flour used in these dishes is
gluten-free.



(v) Vegetarian (ve) Vegan

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.



FINE DINING

STARTERS

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, watercress

Cornish mackerel, dill and potato salad, roasted heritage beetroot, horseradish cream

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, wild farmed sourdough

Rose veal tonnato, baby gem, caper berry, anchovies

Burrata panna cotta, tomato and basil oil, green olive bread crostini

Textures of beetroots, vegan feta cheese, soya toasted seeds, dressed rocket leaves

Shredded duck salad, orange rocket leaf, cucumber, sesame seed dressing

Chicken and truffle herb terrine, pickled radish salad, bouche noir crisp

Terrine of pork hock, apple and fennel salsa, ciabatta croustade

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FINE DINING

MAIN

MEAT

Salt Marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus

Ox cheek and spinach pithivier, smoked bacon and potato pave, charred tenderstem broccoli, Beaujolais wine jus

Spring saddle of lamb, venison bon bon, confit salsify, chantenay carrots, pomme puree, redcurrant jus

Miso steak sirloin steak, confit sweet potato, sautéed green beans, rum and cola jus*

Suffolk pork belly, smoked gammon and pea pastry pie with pickled red cabbage, grain mustard mash, asparagus

FISH

Harissa crusted trout, roasted summer beets, whipped feta, green beans, citrus oil

Cornish hake, Cornish new potatoes, tenderstem broccoli, chive beurre blanc

Lemon peppered cod, caper and gherkin mid potatoes, spring greens, tempura green lip mussel, burnt lemon butter sauce

Sesame seed crusted salmon, chive mash, grilled asparagus, confit tomato, lemon hollandaise

GAME & POULTRY

Suffolk chicken breast, peas and bacon, champ potato, chicken velouté

Duck breast, wilted watercress, butternut squash mousse, spinach, Grand Marnier jus

Cornfed chicken, spring onion mash, confit leeks, wild mushroom fricassee

Stuffed guineafowl leg, smoked pancetta mousseline, confit artichoke, sauté turnips, long beans, white wine jus



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FINE DINING

COLD DESSERTS

Summer pudding, Summer berry pudding, whipped Chantilly cream

Coconut cake, coconut yoghurt, pineapple and chilli (ve)

Classic lemon tart, raspberry ripple whipped mascarpone (v)

Summer Pimm's trifle, brandy snap shards

Hereford strawberry pavlova, elderflower, Chantilly, strawberry gel

Tonka bean panna cotta, poached Lincolnshire rhubarb

Gooseberry and rhubarb frangipane tart, vegan ice cream

Baked vanilla cheesecake, raspberries, white chocolate, yoghurt

Summer berry millie feullie, mascarpone cream, strawberry sorbet

Pineapple tarte tatin, pink peppercorn caramel, mango sorbet

Bitter chocolate marquise, poached apricots, brown butter ice cream

Lemon and Biscoff cheesecake, raspberry purée

Kiwi and white chocolate mousse, spun sugar, pistachio clove shards

HOT DESSERTS

Sticky toffee pudding, clotted cream ice cream, caramel sauce

Walnut and Island chocolate fondant, mint chocolate soil, cherry ice cream

Bakewell tart, rhubarb almond tart, sherry gel and almond tuille

Nectarine and cinnamon tart, rum clotted cream

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