

IRIS

BY SEARCYS

Group Bookings Menu

8-45 Guests – Individual pre-order

Canapés

3 options 6 bites per head £22.50 +VAT

4 options 8 bites per head £28.75+VAT

Hot

Fish 'n' chips / tartar sauce D/E/G

Chicken / Satay / peanut cream N

Lamb kofta / cumin / yogurt riata D

Creamed spinach / parmesan / Bouchée D/G/V

Crispy gnocchi / basil pesto D/G/N/V

Cold

Crab / avocado / tart G/D

Smoked salmon / curry butter / yogurt riata D/G

Chicken / Caesar / pancetta crumb E/G/D

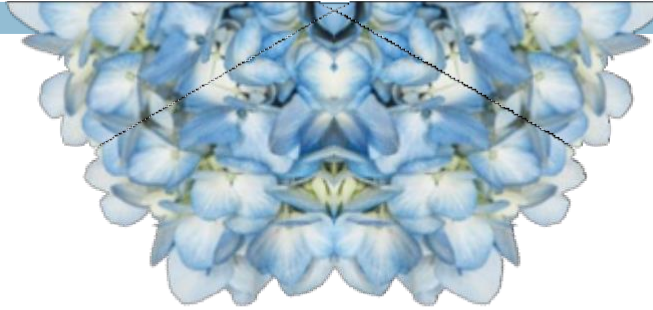
Feta / water melon / olive / mint D/V

Parmesan shortbread / Truffle cream cheese / shiso D/V/G

V = Vegetarian | G = Contains gluten | N = Contains nuts | D = Contains dairy produce
E = Contains egg | M = Mustard | S = Sulphites

Our food and drinks may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the Searcys team who will be pleased to discuss your needs with the Head Chef.

All caution has been taken to remove small bones or shells where appropriate but it is inevitable that some may still remain. Please be advised that all of our cheeses from Mons are unpasteurised. Please note our Spring/ Summer menus run from 1/04/18 - 30/09/18.



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Static Canapés

£5.95 + VAT per bowl

These are great to have on tables to share as part of your event.

Truffle & Pecorino / dry-roasted / nut mix N/V
Almonds / Cashews / Macadamias / pecans N/V
Espelette / dry-roasted / nut mix N/V
Almonds / Cashews / Macadamias / pecans
Chilli Mix N/V
Wasabi peas / soft corn / giant corn / rice crackers
Marinated Olives / peppers / onions / spices V
Green & purple olives / chilli / garlic / cumin

Platters

£30.00 + VAT per platter (2-4sharing)

Selection of cured meats, cold cuts & terrine, pickled onions, piccalilli, bread

Selection of British cheese, chutney, crackers, bread

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