



30 PAVILION ROAD

BY SEARCYS



EVENT MENUS

SUMMER PACKAGE

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£98.00 PLUS VAT

(MINIMUM 60 GUESTS)

Exclusive use of 30 Pavilion Road from 6pm – midnight

Exclusive use of Roof Terrace from 6pm - 9.30pm for a capacity of 90 guests

1 Summer cocktail on arrival

A choice of 4 canapes and 2 bowl food

3 hour drinks package to include Searcys selected wine, bottled beer and soft drinks

CANAPES

Warm confit chicken ballotine, tarragon and lime gel

Slow-braised pork belly cubes, mango gel and mango crisps

Lamb skewers with garlic green crumb and pea dip

Crispy pig head cubes with raspberry coulis

Smoked paprika chicken bites with borlotti cream

Fried squid with black ink aioli

Saffron-marinated prawns with seaweed sauce

Crab and cod croquettes with tomato gazpacho

Mini crispy sea trout bites with butter and rosemary mayonnaise

Beetroot-cured salmon with avocado mousse

Crispy halloumi, carrots and ginger cream dip (v)

Goat's cheese tartlet with raisin and whisky compote (v)

Crispy polenta bites with gorgonzola fondue (v)

Roast beef, potato crisp and pickled shallot

Chicken liver mousse, rye bread and apricot caviar

Crackling with vanilla and lemon gel

Ham hock terrine with pistachio and bitter orange

Seared beef with mushroom textures

Crostini with chorizo jam and coriander cress

Mussels with tomato mousse on shells

Seared tuna, samphire and creme fraiche

Smoked salmon cubes, beetroot crumb, rice vinegar

Blini with sour cream, keta and caviar

Smoked haddock mousse, pomegranate and molasses gel

Pulled smoked mackerel on lemon crisp

Slow-cooked harissa aubergine crostini (v)

Goat's cheese mousse on a honeyed beetroot crisp (v)

Sesame crackers with hummus and mint jelly (v)

Celery and stilton cappuccino (v)

v - vegetarian

All prices listed are exclusive of VAT at 20%

We want everyone to be able to enjoy our menus, so please let us know if anyone in your party has any dietary requirements

BOWL FOOD

Thai beef, vermicelli rice noodles, chilli and lime dressing

Moroccan-spiced Welsh lamb shoulder, pomegranate couscous, mint yoghurt

Shredded confit duck leg, pickled oriental vegetables, plum sauce

Salt and pepper chicken, Asian slaw, hoi sin sauce

Saltimbocca chicken, cucumber and broad bean salsa verde

Seared tuna, Asian slaw, soy dressing

Poached salmon, warm dill potato salad, saffron mayonnaise

Beer-battered haddock, triple-cooked chips, pea puree

Cornish sea trout, charred gem, compressed cucumber, tomato fondue

Wheat and mint tabbouleh, sorrel, beetroot, smoked aubergine (v)

Panzanella salad, roast peppers, basil (v)

Pantalete pasta, roast artichokes, heritage tomatoes, rocket and feta (v)

Butternut squash, roast beetroot, celeriac remoulade (v)

Niçoise salad, artichoke, olives (v)

UPGRADE YOUR PACKAGE

DJ (placement in the venue only)	£700 ^{+VAT}
Extension to 1am (Thurs – Sat only)	£250 ^{+VAT}
Additional canapé	£3 ^{+VAT} (per piece)
Additional bowl food	£5.42 ^{+VAT} (per piece)
Replace cocktail with Veuve Clicquot Rich Rosé	£12 ^{+VAT} (per glass)

v - vegetarian

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