



SUPPORTERS  
HOUSE

PRIVATE DINING MENUS

EST. 1847

SEARCYS

LONDON

# PRIVATE DINING

## MENU CURATED BY GIORGIO LOCATELLI

*Minimum number 7 | maximum number 40 (restaurant)*

**Supporters House private dining: Three courses £65 per person**

*Please select one dish per course*

*Includes a Sicilian olive sourdough, olive oil on arrival*

### STARTERS

Burrata cheese, pumpkin, thyme, toasted hazelnut (v)

Sliced Parma ham, chestnut, pear, aged balsamic vinegar

Marinated anchovies, salsa verde, puntarella salad

### MAINS

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

Pumpkin tortelloni, Parmesan cheese, sage, amaretto crumble (v)

Pan-fried stone bass, parsnip purée, roasted leeks, lemon beurre blanc, chives

Ribeye steak, celeriac, black cabbage, beef jus

### DESSERTS

Tiramisù (v)

Raspberry sorbet, fresh mixed berries (ve)

Three cheeses, onion chutney, marinated figs, crackers (v)

(v) vegetarian (ve) vegan

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.



# PRIVATE DINING

## MENU CURATED BY GIORGIO LOCATELLI

*Minimum number 7 | maximum number 40 (restaurant)*

**Supporters House private dining: Four courses £75 per person**

*Please select one dish per course*

*Includes a Sicilian olive sourdough, olive oil on arrival*

### ANTIPASTI

Burrata, pumpkin, thyme, toasted hazelnut (v)

Sliced Parma ham, chestnut, pear, aged balsamic vinegar

Marinated anchovies, salsa verde, puntarella salad

### PRIMI

Pumpkin tortelloni, Parmesan cheese, sage, amaretto crumble (v)

Trofie, tiger prawns, garlic, chilli, cherry tomato, basil, pistachio

Twisted short pasta, Bolognese ragout, Parmigiano Reggiano cheese

### SECONDI

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

Pan-fried stone bass, parsnip purée, roasted leeks, lemon beurre blanc, chives

Ribeye steak, celeriac, black cabbage, beef jus

### DESSERTS

Tiramisù (v)

Raspberry sorbet, fresh mixed berries (ve)

Three cheeses, onion chutney, marinated figs, crackers (v)

(v) vegetarian (ve) vegan

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.



# PRIVATE DINING

## MENU CURATED BY GIORGIO LOCATELLI

*Minimum number 7 | maximum number 40 (restaurant)*

**Supporters House private dining: Four courses £95 per person**

*Please select one dish per course*

*Includes a Sicilian olive sourdough, olive oil on arrival*

### ANTIPASTI

Seared king scallop, celeriac purée, beurre blanc, Exmoor caviar

Beef tartare, shallot, caper, confit egg yolk

Heritage beetroot tartelette, black garlic, almond cream cheese (ve)

### PRIMI

Winter black truffle risotto, 36 month Parmesan cheese (v)

### SECONDI

Cornish monkfish, spinach, rocket, walnut and caper sauce

Lake District beef fillet, 28 day aged fillet, mashed potato, mixed mushroom

Cauliflower steak, chickpea sauce, soya ricotta, almond and parsley pesto (ve)

### DESSERTS

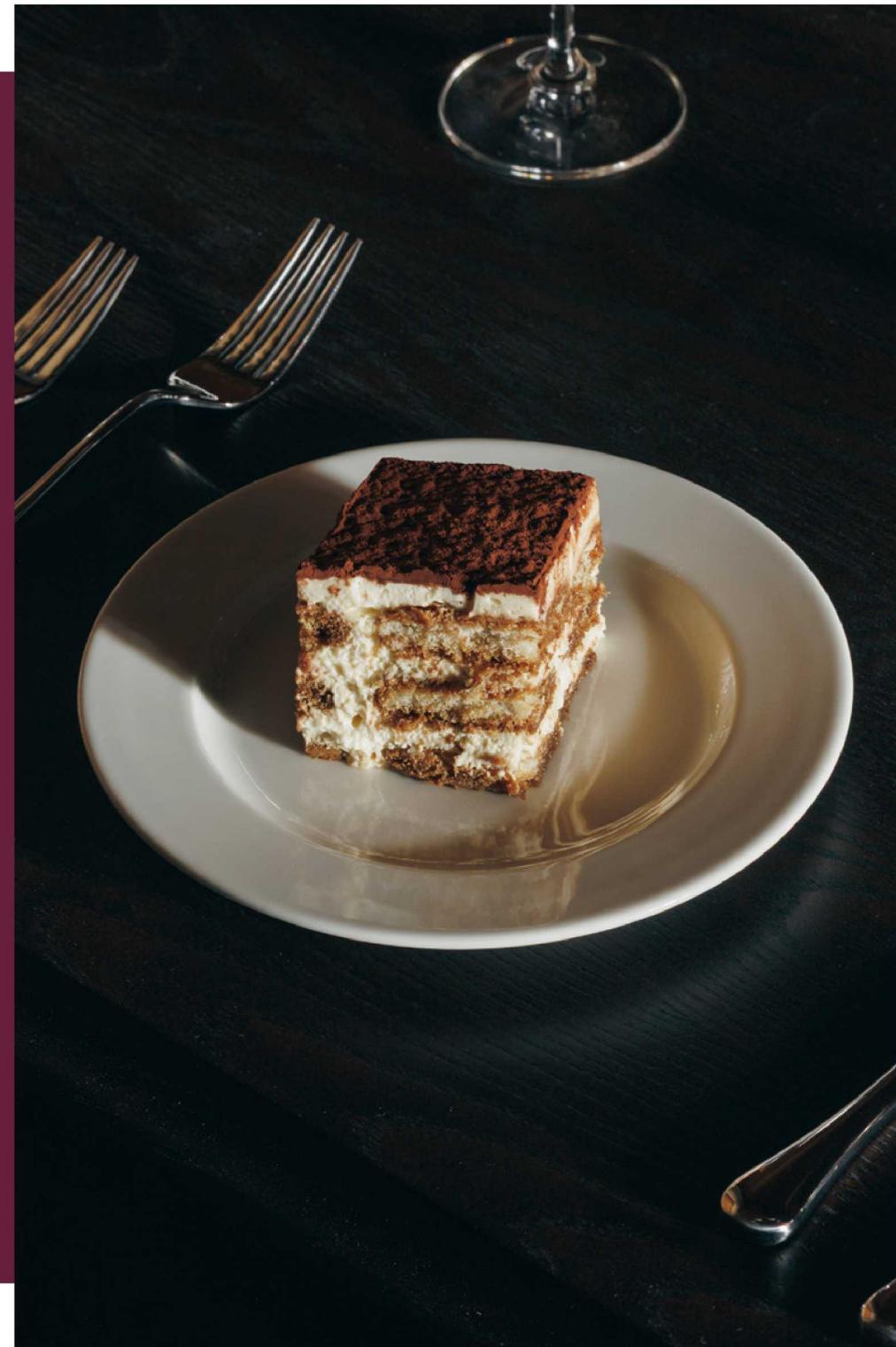
Tiramisù (v)

Olive oil chocolate mousse, hazelnut crumble, fresh berry (ve)

Three cheeses, onion chutney, marinated figs, crackers (v)

(v) vegetarian (ve) vegan

All prices are exclusive of VAT. Please inform us of any allergies or dietary preferences prior to the event.



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