



30 Pavilion Road is operated by Searcys, a privately owned catering company which was founded in 1847 by John Searcy. Searcys vision and strength is built on a consistent delivery of cutting edge food and drink service through a contemporary fresh approach. We are committed to locally sourced, seasonally produced, sustainable ingredients. 30 Pavilion Road offers a range of menus from canapés and informal bowl food for cocktail receptions to bespoke 5 course meals for extra special occasions. Our dedicated events team will be available to assist you with every step of planning your event from choosing your menu to arranging a car service for your guests at the end of the night.

30 Pavilion Road Sample Menu

Pick just a few bites to accompany a glass of Champagne before dinner or a more substantial amount to satisfy appetite during a cocktail reception...

Cold canapés

Mini bagel with Mascarpone cheese & smoked salmon tartar
Seared red snapper, Thai vegetables on aromatic bread
Spiced crab with sweet red peppers on rosti
Filo croute with prawns, lime & ginger
Mini bagel with smoked chicken mousse & grapes
Duck parfait with rhubarb on toasted briôche
Quail egg Niçoise with black olive tapenade & anchovy
Stilton mousse, pecan, fig chutney on blinis (v)
Smoked Applewood Cheddar cheese with cranberry chutney (v)
Roasted Mediterranean vegetables with spinach tortilla (v)
Grilled artichoke with Porcini mousse on Parmesan shortbread (v)

Hot canapés

Seared queen scallops with black pudding
Tempura battered monkfish fillet, lemongrass & parsley dip
Prawn satay with coconut & lime dip
Seared foie gras on toasted briôche, red onion marmalade
Roast beef, Yorkshire pudding & horseradish
Pancetta & sage rarebit
Thai coconut chicken skewers with peanut & coconut dip
Lamb tikka skewers with cucumber raita
Hoisin duck spring rolls with plum dipping sauce
Beef teriyaki skewers with char siu sauce
Brie de Meaux wrapped in pancetta with apple & cider chutney (v)
Filo pastry cup with tarragon & wild mushroom ragout (v)

Lunch/Dinner menu

Please choose one starter, one main and one dessert for the whole party. We would be delighted to add intermediate courses or cheese platters, please contact us for a quote...

Starters

Picked dressed Cornish crab with heritage tomatoes, dill mayonnaise, caper berries, purple & green cresses

Foie gras & smoked eel terrine, breakfast radish, marinated golden sultanas & green apple dressing

Confit & smoked salmon, baby spinach salad, clam & Jerusalem artichoke vinaigrette

Poached Scottish langoustine with summer baby vegetables, tomato & basil consommé

Thinly sliced smoked duck with pickled endives with blood oranges, honey & sherry vinegar dressing

Carpaccio of Angus beef, Thai grass, wild rocket, green basil cress, semi dried cherry plum tomatoes, shaved Pecorino nero, reduced balsamic, truffle oil

Main courses

Pave of stone bass with potato galette, charred asparagus, crab and mango salsa, minted pea butter sauce

Slow roasted breast of Gressingham duck, braised Belgian endive, savoury orange tart, braised fondant potato

Confit & roasted Gloucester old spot pork belly, celeriac & apple mash with devils on horseback, sage crisps, young leeks & Chantenay carrots

Tournedos of corn-fed chicken filled with spinach & asparagus mousseline wrapped in Italian cured ham, parsley buttered young vegetables, apple fondant

Confit & roasted guinea fowl, celeriac gratin, tarragon buttered young leeks & carrots, black pudding and caramelised apples, cider cream jus

Slow roasted loin of lamb, artichoke purée, Parmesan gnocchi, morels persillade, baby leeks and Chantenay carrots, truffle jus

Desserts

Coconut pannacotta with exotic fruit soup & ginger biscuit

Roasted nectarines with Amaretto sabayon & raspberry parfait

Warm pistachio & raspberry tart with raspberry & lavender sorbet

Classic summer pudding with clotted cream ice cream & berry coulis

Lemon Bavarois with red berries, crème fraîche and elderflower sorbet

This menu is applicable from 1st April until 30th September 2011

30 Pavilion Road Sample Wine List

Champagne

Jacque Cartier Brut - House Champagne

The bouquet, which contains fragrances of white flowers, fresh fruit compote and brioche, gives the wine elegance and finesse. On the palate, the aromas evoke hints of vanilla, white-fleshed fruits and gingerbread.

Sparkling Wines

Balfour Brut Rosé

Prize winning English sparkling wine from our very own Kent countryside

Prosecco Valdobbiadene Brut Jeio Bisol

This non-vintage wine is in many ways quintessential Prosecco. Brilliant straw yellow and an extremely fine, vivacious mousse. Full of lively, crisp apple and sherbet fruit

Simonnet-Febvre Crément de Bourgogne Blanc Brut

Delicious creamy blend of the champagne grape varieties of chardonnay and pinot noir. Made in exactly the same way as champagne and an excellent alternative

White Wines

Maas Valle Sauvignon Chenin, Western Cape

A pale green colour. Tropical fruit and herbaceous flavours on the nose with a crisp fresh palate.

Agustinos Sauvignon Blanc, Bio Bio

Elegant and delicate tropical fruit aromas (think passion fruit, banana and white melon) mingled with honey, citrus fruit and a hint of grassiness. Refreshing, you can't help but have another glass.

Vivanco Rioja Blanco Viura / Malvasia

This refreshingly dry white Rioja will impress your guests served as a reception wine, but is also perfect with seafood, cheeses or white meats.

Pinot Grigio Dolomiti IGT Lageder

A top notch Pinot Grigio. Quite pronounced and expressive aroma with flowery and somewhat spicy notes. Rich flavoured in the mouth, with a slight smokiness at the back and a good, fresh finish.

Sancerre Le Manoir Andre Neveu

Pale green/gold. Herbaceous, citrus nose with a hint of apple. Fuller and richer on the palate than the nose would suggest. Almost a tropical fruit flavour with a zingy minerality and freshness

Rey Viejo Blanco, La Mancha

It has a delicate and floral nose with some subtle peachy fruit. The palate is bright, fresh and clean with some pleasant zesty acidity on the finish

Viognier de l'Hospitalet IGP d'Oc

Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints

Knappstein Hand Picked Riesling

Lifted lemons & limes with delicate floral aromas. On the palate it displays intense citrus fruits, and the persistent flavour is balanced by a refreshing mineral

Vintage

NV France

2005 England

NV Italy

NV France

2009 South Africa

2009 Chile

2009 Spain

2008 Italy

2008 Loire

N.V. Spain

2009 French Regional

2008 Australia

Les Combes Ventoux Blanc <i>Pale gold colour with green hints. Nose of white flowers & aniseed hints. The palate fresh & sharp but well balanced with some richness.</i>	2008	Rhône
Pouilly Fume Petit Fume Michel Redde <i>Classic elegant Loire Sauvignon from this top quality family owned Domaine</i>	2008	France
Chablis Terroirs de Chablis Patrick Piuze <i>Vibrant, mineral-driven aromas of chalk, white peach and mint. Stony and refreshing, with very good cut to the flavours of powdered stone and mint. Finishes lively and dry, with classic Chablis minerality</i>	2008	Burgundy
Meursault Louis La Tour <i>Rich buttery aromas with mouth filling fruit finishing with great length and elegance</i>	2007	France
<u>Red Wine</u>		
Rey Viejo Tinto, La Mancha <i>Classic Spanish red made of Garnacha, Tempranillo and Merlot, bursting with juicy fresh red berries and soft velvety tannins. It is light and refreshing with a lovely violet edge to the finish.</i>	N.V.	Spain
La Croix Rouge, Vin de Pay's de L'Herault <i>Carignan is a relatively low yielding fruit and has the characteristic of hedgerow fruit and racy acidity. The Merlot adds some plumpness and a sweet fruit finish.</i>	2009	French Regional
Fleurie Millesime Cave de Fleurie <i>A striking and vivid red colour, with several punnets worth of red berry fruit on the nose and palate. Soft and fresh with light, ripe tannins and crisp acidity it is a benchmark Bojo</i>	2008	Burgundy
El Muro Tinto Tempranillo/Garnacha (D.O Carinena) <i>This is the sort of wine Spain excels at: vibrant with crunchy ripe fruits, soft rounded tannins and just a twist of pepper on the finish</i>	2009	Spain
Maas Vallei Pinotage Shiraz, Western Cape <i>A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins and ripe, dark, fruit with hints of vanilla. The aftertaste is long, fruity and very elegant</i>	2009	South Africa
Riva Leone Barbera, Piemonte <i>Dark berry fruits with a core of fine tannins and the typical Barbera acidity that makes these wines so perfect to accompany big hearty autumn meals – perfect with any pasta dish, pheasant and game</i>	2007	Italy
Chateau Lezongars Premieres Cotes de Bordeaux <i>Round and ripe red fruits on the palate, a plump style, with good mid palate structure. Appealing and intense, still on the way up</i>	2005	Bordeaux
Solarena Barrel-Aged Tempranillo <i>Solarena is ripe in character with spiced raspberry aromas. The enticing brambly fruit on the palate gives way to rounded, velvety, vanilla flavours, while the subtle oak adds extra richness, structure and intensity of flavour</i>	2008	Spain
Thesaurum Corvina/Cabernet Sauvignon, Veneto <i>Perfumed almost floral nose with cherries, violets and cassis. The palate is fresh and bright with deep black olive and blackberry flavours and subtle peppery spice</i>	2006	Italy