



Supper Clubs

SEARCHYS
—events



In 2026, Searcys is doing things a little differently. There will be two distinct styles of evening: **The Chukka Club**, offering a more relaxed and informal experience, and **The Cavalier Club**, with a more structured approach. What unites them all is a focus on delicious, seasonal food.

Guests are welcomed from 18:30 for a drinks reception, with dinner served from 19:00. Relaxed yet refined, each supper club is designed as a shared experience—bringing people together over exceptional food, carefully chosen wines, and the unmistakable atmosphere of Windsor after hours.

DATES:

Steak Night 23rd April

Sherry 22nd May

Harbour Feast 5th June

An Evening with Laurent-Perrier 16th July

Asado 30th July

Paella 14th August

German 25th August

Malbec Blending 3rd September



23RD APRIL 2026

First Tournament Supper Club

£45

Flank steak on the Asado

Alongside

Coal-roasted lemon new potatoes, chimichuri

Wood-fired red peppers and Nutbourne tomato salad,
tomato and sherry dressing

Paprika and lemon orzo salad, feta, wild rocket

Served alongside a glass of Malbec

(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
manager. We are happy to cater for special requirements.



22ND MAY 2026

Sherry Night

£40

Sherry by Jidomecq Sharing Boards

Charcuterie

Bresaloa

Smoked 'Nduja

Fennel salami

Lonza

Award-winning London Smoke & Cure smoked salmon

Capers, St Ewe's egg, rye bread

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5TH JUNE 2026

Harbour Feast Picnic

£80

Live 'Éclade de Moules'

Blackened rainbow trout

Griddled soft shell crab with garlic butter

Chermoula king prawns

Artisanal baguette and campaillou

Corn succotash

Paired with

Picpoul de Pinet, Deux Bars,
Cave de l'Ormarine, Languedoc, France

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LA CUVÉE
CHAMPAGNE
Laurent-Perrier

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16TH JULY 2026

Laurent-Perrier in the Royal Box

£120

Paired alongside a Taste of the Windsor Estate

Reception Laurent-Perrier La Cuvée Brut

Foraged pine needle sourdough

Tutts clump cider

Windsor farm shop pork sausage and apple tortellini, dry cured smoked bacon and Tutts clump cider broth, fennel

Paired with Laurent-Perrier Ultra Brut

Windsor estate rabbit

Windsor estate wild rabbit loin stuffed with spring herb pesto, rabbit faggot glazed in apple juice, Jersey royal and fresh pea

Paired with Laurent-Perrier Blanc de Blancs Brut Nature

Windsor farms and Windsor and Eton brewery

Saddle of spring lamb with wild garlic, W&E beer and barley glaze lamb belly, Violette artichoke and gremolata

Paired with Laurent-Perrier Vintage

Windsor great park honey

Honey cake, macerated local strawberries, hung yoghurt whipped with elderflower

Paired with Laurent-Perrier Harmony Demi-Sec

Windsor farm shop cheeses

Flavour pairings

Paired with Laurent-Perrier Rosé

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30TH JULY 2026

Asado Night

£85

On the Asado

Lamb leg

Chicken spatchcock

Skirt steak

Alongside

Coal-roasted aubergine and red pepper, butterbean

Charred broccoli and garlic

Coal-fired ratte potatoes

Chimichurri

Fugazza

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14TH AUGUST 2026

Spanish Night

£60

Tapas for the Table

House-marinated Gordal olives in Guindllia chilli

Traditional Andalusia gazpacho, confit egg yolk

Fired padron peppers

Gambas al ajillo

Albondigas

Live cook paella

Afters

Burnt Basque cheesecake

Stewed summer berries

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25TH AUGUST 2026

German Sausage Night

£40

A night of homemade German style sausages, cooked over coals served on platters with an assortment of toppings and sides. Paired with a range of German wines and beer

Sausages

Bratwurst

Traditional Bratwurst is made from finely minced pork and a touch of veal or beef, seasoned with salt, white pepper, nutmeg, and marjoram. The result is a delicate, savoury flavour that works with almost any side.

Weisswurst

A traditional Bavarian, mild white sausage made from minced veal and pork back fat, seasoned with parsley, lemon, onion, and spices

Käsekrainer

This juicy, lightly smoked sausage is studded with pieces of real Emmental cheese that melt during cooking, creating a creamy interior and a crisp outer snap

Sides

Soft pretzels

Rye bread

Sauerkraut

Bratkartoffeln

Red cabbage slaw

Gherkins

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3RD SEPTEMBER 2026

The Art of Blending

Founded in 1902, Catena Zapata is the oldest Argentine family winery still in family hands and is known for its pioneering role in reinventing Malbec and have been voted number one in the world at the World's Best Vineyards 2023 award ceremony.

This tasting gives you the opportunity to taste the five different components of Malbec brought especially from Argentina, and then blending them. For each guest to create their unique cuvée. After that there's a blind tasting with voting and a winner takes a bottle of Catena Alta.

Welcome pour

Blanc de Parcela Reception Wine

Served with compressed melon, citrus, fresh herbs

Component Tasting | Build Your Blend

Guests taste individual varietal components before crafting their own final blend.

Malbec (Paraje Selection)

From rocky, calcareous soils at elevation.

Profile: Violet aromatics, black plum, fine chalky tannins.

Paired bite: beef tartare, smoked paprika, olive oil

Cabernet Sauvignon (Altamira Expression)

Structured and linear with mountain freshness.

Profile: Blackcurrant, graphite, firm backbone.

Paired bite: charred pepper, anchovy, crispy shallot

Ancellotta (Supporting Component)

Adds depth of color and mid-palate richness.

Profile: Dark berries, subtle spice, round texture.

Paired Bite: Pressed shortrib, soy and pepper glaze, tapenade

3RD SEPTEMBER 2026

The Blending Experience

Guests create their personal blend
(guided by proportion suggestions)

60–80% Malbec for elegance and floral lift

10–30% Cabernet Sauvignon for structure

5–15% Ancellotta for depth and richness

Each blend is tasted, adjusted, and finalised.

Chef's Pairing Course

Wood-fired pichania, chimichurri, roasted Andean potatoes

Designed to complement your personalised blend.

Sweet Finish

dark chocolate, malbec reduction, sea salt

A tribute to high-altitude intensity and purity of fruit.

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GUARDS
POLO CLUB

SEARCYS
—events