



116
PALL MALL

Plan your Christmas party

Food, beverage & entertainment

2025

Canapés

Our canapés are bite-sized and beautifully crafted, making them perfect for Christmas pre-dinner drinks and receptions.

Prices per person | Minimum 20 guests



Plant based

Tapenade pinwheel, caramelised aubergine, ezme, toasted pine nuts
Chickpea fritter, nduja veganaise, pomegranate

Vegetarian

Jerusalem artichoke, lemon and thyme croustade
Salt baked heritage beets, whipped feta, toasted hazelnuts.

Fish

London Smoke & Cure smoked salmon blini, whipped. horseradish, pickled fennel
Dorset crab tartlet, saffron custard, chives, frisée

Meat

Karaage chicken, Tokyo BBQ sauce, furikake
Smoked pork and chestnut croquette, spiced cranberry

Puddings

Macarons (v)
Spiced treacle tart and rosewater cream (v)

(v) vegetarian (ve) vegan (gf) gluten free | 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. All prices are exclusive of VAT at prevailing rate.



Seated Christmas lunches & dinners

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Tea, coffee & mince pies are included | Minimum 20 guests

Select one starter, one main, and one dessert for the group; this menu will be served to everyone, except for guests with dietary requirements, for any clients that are not able to consume the chosen menu (due to a dietary) our chef will prepare appropriate alternatives

Wine pairing is available on request and charged per bottle, based on consumption | Chosen wine pairings must be ordered for the entire group



Starters

Caramelised aubergine, zhoug, coconut and coriander (ve)

Azumbre Verdejo, Rueda, Spain

Butter turnip, thyme, roast garlic soup, black truffle, roasted hazelnuts (v)

Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa

Rabbit And tarragon rillettes, maple cured bacon, pickled wild mushrooms, rhubarb and ginger chutney

Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France

London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber

Chablis Domaine Jean-Marc. Brocard, Burgundy, France

Mains

Grilled cauliflower steak, rose harissa, cous cous, smoked almonds, pomegranate dressing (ve)

Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France

Roast Norfolk turkey, duck fat potato fondant, Brussels sprouts, pigs in blankets, cranberries Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy

Roast Devon duck, pumpkin and sage tortelloni, purple sprouting broccoli Alice Vieira de Sousa Red Reserve, Douro, Portugal

Steamed Scottish salmon, laverbread colcannon, tarragon velouté, crisp leek Chablis Domaine Jean-Marc, Brocard, Burgundy, France

Puddings

Colombian dark chocolate delice, candied hazelnuts, malted crème anglaise

Vieira de Sousa, NV Tawny half bottle, Portugal NV

Classic John Searcys Christmas pudding, brandy custard Vieira de Sousa, Fine White, Portugal NV

St Ewes egg custard tart, burnt orange curd, hazelnut praline Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain

Blackcurrant poached pear, Searcys Champagne syllabub, madeleines Tokaji Szamorodni, Zsirai Winery, Hungary

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Premium options & extras

Enhance your Christmas celebration with our curated premium options, each crafted to add a touch of indulgence and make your day truly memorable.

A minimum of 50 guests applies | Pre-order required for 75% of contracted guest numbers

Wine pairing is available on request and charged per bottle, based on consumption | Chosen wine pairings must be ordered for the entire group



Starters

£6.50 supplement

Roast Orkney scallops, nduja, purple sprouting broccoli, Boston bean purée

Mâcon-Villages Reserve Vignerons des Terres Secretes, Burgundy, France

Carpaccio of Scottish roe deer, pickled wild mushrooms, turnip gel, tarragon

Luke's Pinot Noir, Balfour, Kent, England

Amuse Bouche

£6.00 supplement

Jerusalem artichoke velouté, sauté ceps, black truffle oil (ve)

Duck liver parfait, toasted brioche, green tomato chutney

Chicken consommé, girolles, tarragon

Mains

£9.00 supplement

Steamed halibut, crab and lobster tortelloni, bouillabaisse sauce, crisp leek

Chablis Domaine Jean-Marc. Brocard, Burgundy, France

Highland venison, caramelised chicory, butter baked potato terrine, elderberry jus

Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy

Lake district Farmers beef striploin, garlic creamed potatoes, wild mushrooms, truffle jus

Gérard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France

Palate cleanser

£5.50 supplement

Blackberry and elderflower sorbet, pink peppercorns

Campari and blood orange sorbet

Rhubarb sorbet, ginger, star anise

British cheese board

£13.50 supplement

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

Stations

Minimum preorder of 50% of the expected contracted guest numbers are required



London Smoke & Cure smoked salmon station

£27 + VAT per person

Experience hand-cured, smoked salmon at our live station, accompanied by fluffy blinis, smooth cream cheese, and zesty capers, all served by our dedicated staff.

Ibérico ham carving station

£27 + VAT per person

Our chef will hand-carve Iberico de bellota ham, presented alongside a selection of fine English cured meats, artisan British cheeses, and traditional sausage rolls. Accompanied by an array of chutneys, pickles, and crisp crackers.

Late night cheese station

£20 + VAT per person

This live station features a curated trio of British artisan cheeses, perfectly paired with quince jelly, fresh grapes, and crisp sourdough crackers—served with care by our dedicated team.

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Bowls & small plates

Bowl food is a more substantial choice and ideal for standing receptions and events.

Prices per person | Minimum 30 guests



Plant based

Jackfruit & coconut biryani, saffron and golden raisins

Vegetarian

Wild mushroom and chestnut tortelloni, aged Parmesan, black truffle

Saffron, gorgonzola and pumpkin arancini, walnut ketchup

Fish

Hot smoked haddock, Cullen skink, quail egg

Beetroot cured salmon, shaved fennel slaw

Meat

Venison and cranberry sausage, mustard mash, caramelised onion gravy, crispy onions

Slow roast turkey, Sangiovese and wild mushroom ragout, truffle gnocchi

Puddings

Mince pie, brandy cream

Whipped cheesecake, blackcurrant poached pear, ginger and cardamon crumble

Bitter chocolate and sea salt tart, toasted hazelnut praline

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Champagne & sparkling wine

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.



Champagne (750ml)

Searcys Selected Cuvée, Brut, Champagne, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£105.00
Searcys Selected Cuvée, Rosé Brut, Champagne, NV	£80.00
Laurent-Perrier Rosé, Brut, NV	£130.00
Ruinart, Blanc de Blancs, Champagne, NV	£150.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV	£149.00
Laurent-Perrier, Rosé, Brut, Champagne, NV	£280.00

Sparkling wine (750ml)

Bottega Millesimato Brut, Veneto, Italy	£38.50
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France	£42.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£55.00
Balfour Rosé, Brut, Kent, England	£80.00

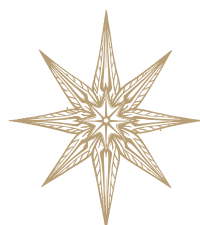
Non-alcoholic sparkling wine (750ml)

Bottega 0% White	£27.00
Wild Idol, Alcohol Free Sparkling White	£50.00

All prices are exclusive of VAT at prevailing rate.

Wine

Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.



White

Flor de Lisboa Branco, Portugal	£27.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.50
Crusan Colombard-Sauvignon Blanc, Côtes de Gascogne	£28.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	£29.00
Azumbre Verdejo, Rueda, Spain	£32.00
Gavi Ca'bianca, Piemonte, Italy	£36.00
Mâcon-Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£40.00
Wakefield Estate Chardonnay, Clare Valley, Australia	£44.00
Jean-Marc Chablis Domaine, Brocard, Burgundy, France	£54.00
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France	£73.00

Rosé

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£36.00
Chapel Down English Rosé, England	£45.00

Red

Tremito Nero d'Avola, Sicilia, DOC, Italy	£27.00
Good Natured Organic Shiraz, Spier, Western Cape	£29.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£34.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£38.00
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£40.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina	£42.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	£55.50
Luke's Pinot Noir, Balfour, Kent, England	£53.00
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France	£58.00
Gérard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France	£70.00

Dessert wine

Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml)	£38.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£48.00

Port

Vieira de Sousa, NV Tawny half bottle, Portugal NV (375ml)	£27.00
Dow's Late Bottled Vintage Port, Douro, Portugal	£50.00
Vieira de Sousa, Fine White, Portugal NV	£55.00

All prices are exclusive of VAT at prevailing rate.





Drinks list

Our drinks list has been carefully selected by Searcys' experts. If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.



Beers & ciders (330ml) | £5.75

- Nastro Azzurro Peroni Lager
- Toast Lager
- Toast Pale Ale
- Toast IPA
- Aspalls Draught Cyder

Low alcohol beers

- Peroni 0%
- Big Drop Pale Ale 0%

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1,440 + VAT
Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £720 + VAT
Equates to 125 2/3 pints (380ml)

Beers available are Guinness, Camden Pale Ale and/or Stella Artois Unfiltered

All prices are exclusive of VAT at prevailing rate.

All spirits (50ml)

- House spirits from £7.00
- Premium spirits from £9.00

Soft drinks

- 1L £8.50
- Jugs of raspberry and lemon cordial
- Jugs of elderflower and mint spritz
- Selection of fruit juices (1L) £8.00
- 200ml £3.00
- Coke
- Diet Coke
- Fever Tree Premium Lemonade
- Fever Tree Italian White Grape and Apricot soda
- Fever Tree Ginger Ale
- 330ml £5.00
- Organic ChariTea Green Tea, Lemon & Honey
- Organic ChariTea Red Tea Rooibos & Passion Fruit
- LA Brewery Kombucha Citrus Hops
- LA Brewery Kombucha Tropical Ginger

Unlimited drinks packages



PACKAGE	1 HR	2 HRS	3 HRS	4 HRS
House package Selection of house wines, beers and soft drinks	£18.00	£30.00	£39.50	£48.00
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£24.50	£35.00	£44.00	£53.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£40.00	£57.00	£75.00	£89.00

All prices are exclusive of VAT at prevailing rate.



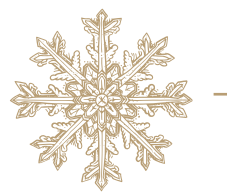


Events cocktails

Raise a glass to the occasion with handcrafted cocktails, vibrant flavours, and festive flair designed to make every celebration memorable.

Minimum preorder of 50% of the expected contracted guest numbers are required

Max two cocktails | One non-alcoholic cocktail can be selected



Cocktails
£11.25 per cocktail

Nash Royal
Tanqueray Blackcurrant Royal,
vanilla & blackberry purée,
Prosecco

The Duke
Chase Vodka, tea & spice,
apple & quince, lemon, soda

Burton's Orchard
Bulleit Bourbon, pear purée,
ginger beer, lime

Non-alcoholic cocktails
£11.25 per cocktail

Nash Grace
Seedlip Spice, vanilla &
blackberry purée, Non-
alcoholic Prosecco

The Retired Duke
Seedlip Grove, tea & spice,
apple & quince, lemon

Burton's Garden
Pentyre Coastal, Botivo
Non-Alcoholic, pear purée,
ginger beer, lime

Mulled wine per person
£7 per person

All prices are exclusive of VAT at prevailing rate.

Entertainment

Our preferred entertainment partner has curated a selection of top-tier performers for your enjoyment. Choose your favourite style of entertainment, and they'll take care of the rest—matching your choice to the best available talent based on schedule and availability.

Christmas Package - £750+VAT



Welcoming Strolling Act - Magician

From 1 x 45 minutes up to 3 x 45 minute sets over three hours

From card sharks to mind readers and street magicians to pickpockets, we have a range of fantastic performers perfect for corporate events and product launches.

Welcome Strolling Act - Caricaturist (digital or pencil)

From 1 x 45 minutes up to 3 x 45 minute sets over three hours

We work with the finest and most popular caricaturists in the country, who are able to produce fast, fun and fantastically entertaining on-the-spot caricatures.

Music Entrance Act - Acoustic Guitarist

From 1 x 45 minute sets up to 3 x 45 minute sets over three hours

Our talented and elegant guitarists are all graduates from London's top music academies. They are a great addition to any event.

Music Entrance Act - Pianist

(piano provided for events taking place in the Carlton Room only)

From 1 x 45 minute sets up to 3 x 45 minute sets over three hours

Our experienced pianists have an extensive repertoire covering all genres, making them perfect for any event where you need to set the right ambience.

Jazz Duo

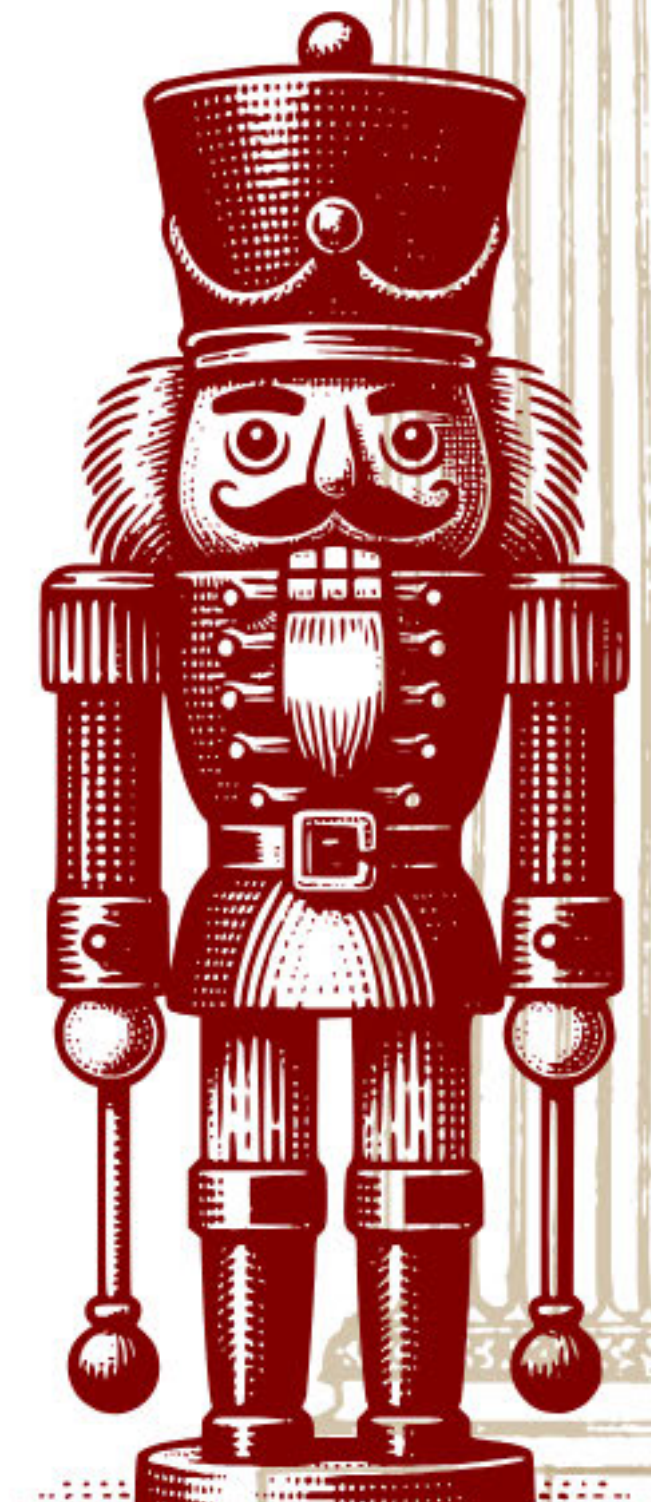
From 1 x 45 minute sets up to 3 x 45 minute sets over three hours one

Our Jazz ensemble are made up of some of London's top musicians, playing classics from The Great American Songbook.

Photographer

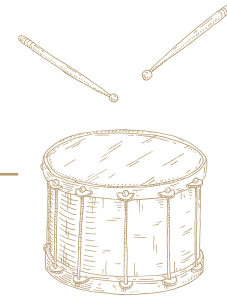
From one hour up to three hours

Our event photographers are highly professional and have been working in the industry for years.



Festive extras

Add a touch of personalisation for your Christmas party, with branded poseur tables, bars and festive uplighting, all to make your event that extra bit memorable.



Branding

Minimum of two weeks' notice | £635 + VAT Make your event truly your own by incorporating your company logo or theme.

Includes:

4 x magnetic bar panels
10 x poseur table toppers (500mm diameter - featuring a cloth border beneath the Perspex for a flawless, secure fit)
Delivery

Room Uplighter

£30 + VAT per uplighter (minimum of 4 required)

Create the perfect ambience with subtle lighting. Our uplighters add warmth and depth, transforming your space into a truly enchanting setting.

Includes:

4 x uplighters
Delivery

Festive Dressing

Add a touch of elegance to your tables with our luxurious linens in classic seasonal shades.

Round Tablecloths (132")

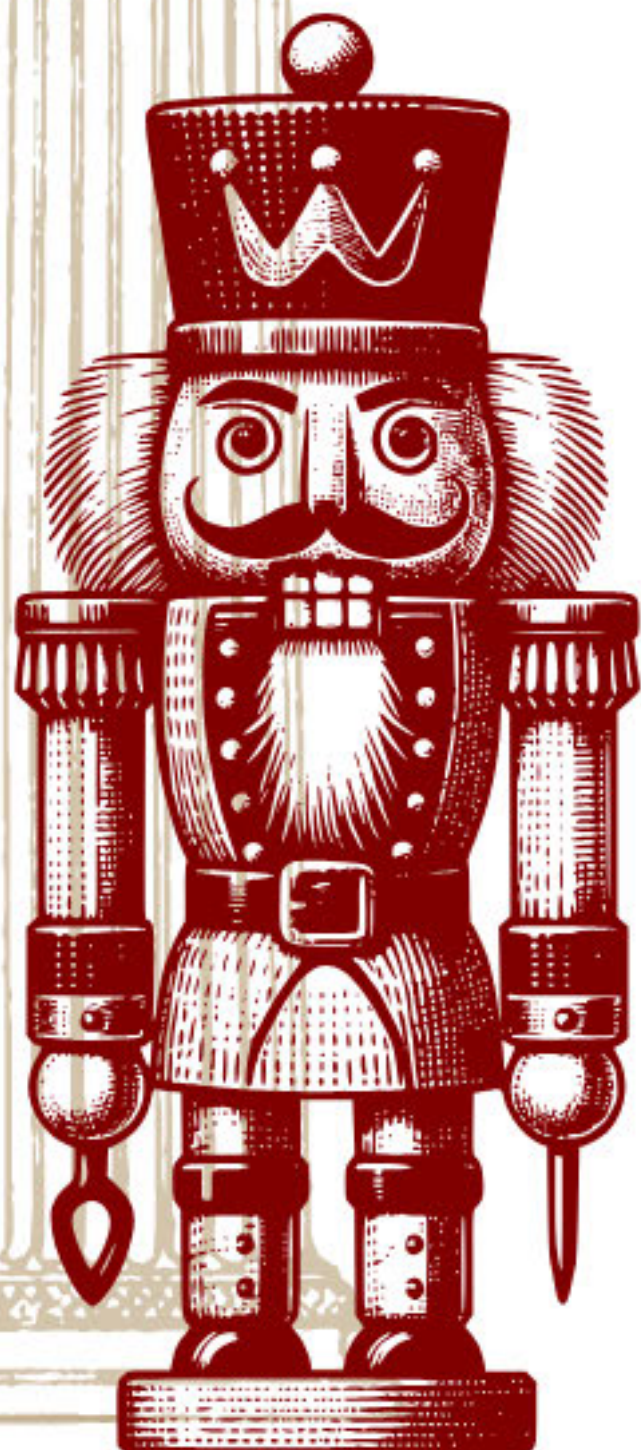
Gold, Green or Red: £29 + VAT each

Delivery/collection additional

Linen Napkins

Green or Red: £2 + VAT each

Delivery/collection additional



Searcys sustainability pledges 2025

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

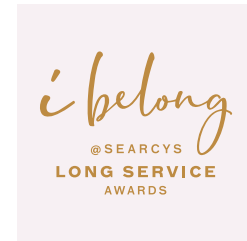


We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

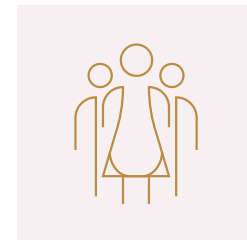
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



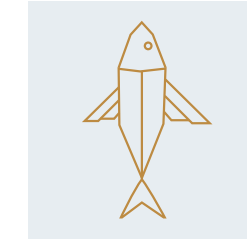
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



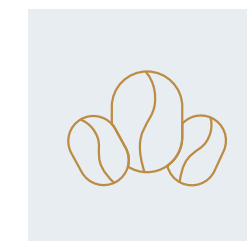
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



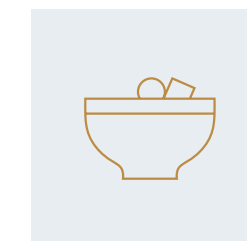
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

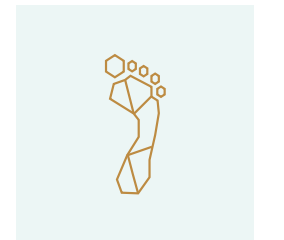
step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



116

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