



CAVENDISH SQUARE

HOSPITALITY
SPRING / SUMMER 2020

All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes.

Prices are valid from 1st April 2020 – 30th September 2021

If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager.



THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT AT NO.11 CAVENDISH SQUARE

Welcome to a Grade II listed Georgian townhouse, with exceptional classic and modern spaces, fine dining prepared freshly on-site and complete 21st century multimedia facilities. One of London's most sought after outdoor spaces too - and all just moments from Oxford Circus.

We offer 20 varied rooms and spaces (including two theatres) to accommodate events of all sizes: from intimate functions of up to 200 people to large occasions for up to 300 people.

Our aim is to make every event an enjoyable experience from start to finish.

On behalf of everyone, we look forward to welcoming you to No.11 Cavendish Square and delivering the perfect event.

EST. 1847
SEARCYS
LONDON



No.11 Cavendish Square and Searcys



HEALTHY LIVING

We have created a number of healthier choices throughout our daytime event menus to help you maintain a healthy balanced lifestyle

Our talented Searcys chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well balanced healthy lifestyle.

HEALTHY SWAPS

Swap your biscuit breaks for something healthier at no extra charge

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.



OUR GREEN LEAF INDICATES HEALTHIER LIFESTYLE CHOICES WITHIN OUR DAYTIME EVENT MENUS



SUPERFOODS ARE SWEEPING THE NATION...

Our chefs keep up with the latest trends, look out for berries, açai, broccoli and other such ingredients featured in our dishes, they are rich in vitamins, minerals and antioxidants.

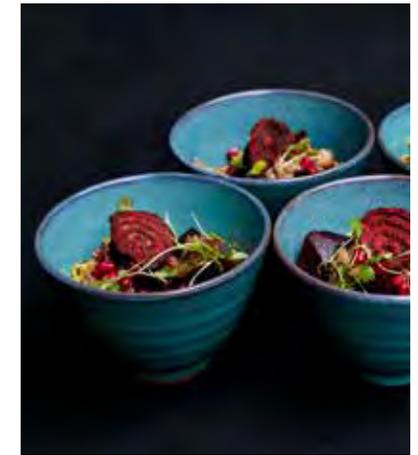
By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.



CHOOSE LOW-FAT DAIRY OPTIONS AS PART OF OUR HEALTHIER LIFESTYLE CHOICES



WE ONLY USE RAPESEED OIL IN OUR DISHES, ALONG WITH LEAN MEAT, CHICKEN AND FISH, WHICH ARE KNOWN TO PROVIDE NUMEROUS HEALTH BENEFITS



OUR GRAINS ARE HIGH IN FIBRE WITH SLOW RELEASING ENERGY TO KEEP YOU FULLER FOR LONGER

SUSTAINABILITY PLEDGES

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



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.

REFRESHMENTS AND BREAKS

PRICES PER PERSON

Novus tea, Extract coffee, whole fresh fruit £3.95

Novus tea, Extract coffee, biscuit selection £3.50

Novus tea, Extract coffee, mini pastries £5.50

Novus tea, Extract coffee, cake £6.00

Still or sparkling water (1L) £3.00

Infused flavoured water (1L) £5.50

Belu bottled water (0.7L) £4.00

Fruit smoothies (0.2L) £3.50

Orange, apple or cranberry juice (1L) £8.00

Fresh lemonade £8.00

Fresh pastries £3.50 (V) 🌱

Scones, clotted cream, preserves £4.15 (V)

Flowerpot muffins £3.50 (V)

Home-made cake selection £3.50 (V)

Freshly-baked brownies £3.50 (V) (GF)

British and French cheese, biscuit selection, chutney £8.95 (V)

Whole fruit £2.50 (V) 🌱

Sliced fresh fruit platter £4.50 (V) 🌱

Individual organic yoghurts £3.00 (V)

Spiced nuts, crisps, olives £4.50 (V)



HEALTHY SWAPS

Why not swap your biscuit breaks for something healthier at no extra charge?

Ginger, carrot and lemon power shot (VE) 🌱

Açaí, banana and berry pot (V) 🌱

Yoghurt and cranberry traybake (V) 🌱

Fruit and coconut flapjack (V) 🌱

Soya and chia seed yoghurt, mango compote (V) 🌱

Vegan bran apple muffin (VE) 🌱

Kombucha shots (VE) 🌱

Queen's afternoon tea £18.00 per person

Finger sandwiches; smoked salmon, lemon butter / ham, mustard / cucumber, cream cheese (V), seasonal fruit macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam, a selection of Novus teas

Champagne tea £23.00 per person

A glass of Champagne, finger sandwiches; smoked salmon, lemon butter / ham, mustard / cucumber, cream cheese (V), seasonal fruit macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam, a selection of Novus teas

BREAKFAST MENUS

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

Breakfast bagel £5.00 per person

With smoked bacon, Lincolnshire sausage or portabello mushroom and spinach (V)

Brioche breakfast bap £5.00 per person

With smoked bacon, Lincolnshire sausage or portabello mushroom and spinach (V)

Simple continental breakfast £12.50 per person

Fresh croissant, pain au chocolat, pain aux raisins, fruit salad
Novus tea, Extract coffee and orange juice (V)

Deluxe breakfast £15.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola
Novus tea, Extract coffee and orange juice (V)

Simple English breakfast £12.00 per person

Bacon / sausage / egg (V) bap
Novus tea, Extract coffee and orange juice

Healthy start £18.00 per person 🌱

Power shots of strawberry, banana and ginger / Raspberry and satsuma (V)
Goji berry fruit platter (V)
Yacon root muesli, natural yoghurt (V)
Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented honey (V)
Novus tea, Extract coffee and orange juice (V)



Full English breakfast £18.00 per person

Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown
Freshly baked bread, butter, preserves and marmalade
Novus tea, Extract coffee, orange juice

Vegan breakfast (VE) £18.00 per person 🌱

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans
Freshly-baked bread, preserves, marmalade
Novus tea, Extract coffee, orange juice



🌱 = Healthy lifestyle choice. (V) = vegetarian dishes.
All prices are exclusive of VAT at prevailing rate



BREAK MENUS

Morning break £7.00 per person
Yacon root muesli and natural yoghurt
Novus tea, Extract coffee

Fruit break £7.00 per person
Powershot of raspberry and satsuma
Soya and chia seed yoghurt, mango compote
Novus tea, Extract coffee

Afternoon break £8.50 per person
Freshly baked sultana scones served with Cornish clotted cream and Tiptree strawberry jam
Citrus and almond polenta cake
Gianduja chocolate brownie
Novus tea, Extract coffee

Healthy break £9.50 per person
Açaí, banana and berry pot
Vegan carrot cake
Elderflower and coconut flapjack
Pineapple kombucha
Novus tea, Extract coffee

Cream tea £12.00 per person
For 10 guests or more
Novus tea, Extract coffee
A tempting selection of afternoon-tea cakes
– please select three items.
Freshly baked sultana scones served with Cornish clotted cream and Tiptree strawberry jam
Citrus and almond polenta cake
Gianduja chocolate brownie
Baileys cream tart
Mini Victoria sponge
Jammy Dodgers
Seasonal fruit macaroons
Salted caramel and chocolate tart

All prices are exclusive of VAT at prevailing rate

WORKING LUNCH

Selection of three sandwiches, two finger food items, one salad, one dessert and sliced fresh fruit

£18.25 per person

MAXIMUM OF 30 GUESTS

SANDWICHES

Grilled free-range chicken, crispy baby gem and parmesan mayonnaise in glass ciabatta

Moroccan vegetables, spinach and mint yoghurt in a beetroot wrap (V) 🌱

Somerset brie, fig jam and rocket in a mini pretzel roll (V)

Oak smoked Scottish salmon, cream cheese and watercress in beetroot bread

Ash goat's cheese, tomato, pesto and baby spinach in a nigella seed loaf (V)

Wiltshire ham, Keens cheddar and Branston pickle in a multi-seed loaf

Smoked Norfolk turkey, chipotle mayonnaise, charred broccoli in a spinach wrap

Tomato and Laverstock Farm mozzarella, rocket pesto in linseed ciabatta

Free-range eggs, red onion, rocket and salad cream in a Viennese baguette (V)

Salt beef, Emmental and grain mustard mayonnaise in linseed ciabatta

Poached Scottish salmon, cucumber, dill creme fraiche in a multi-seed baguette

Chicken fajita and Mediterranean vegetables, whipped avocado in a spinach wrap 🌱

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FINGER FOOD

HOT

Cajun Norfolk chicken slider, whipped avocado, brioche bun

Sticky hoisin and sesame beef skewers, spring onion mayonnaise

John Ross Junior smoked salmon fish cake, dill creme fraiche 🌱

Pea, mint and asparagus arancini, aioli (V)

Jalapeno macaroni and cheese, sweet corn mayonnaise (V)

Curried cauliflower and pea samosa, mint yoghurt (V)

COLD

Tuscan salad-sun ripened tomatoes, baby basil, red onions and baked focaccia croutons (V) 🌱

Garlic and rosemary marinated vegetables, saffron couscous (VE) 🌱

Caprese salad, basil croutons (V) 🌱

Flaked Wye trout, pickled cucumber, rocket and dill oil 🌱

Harissa prawn and courgette skewers 🌱

Smoked duck, Asian salad 🌱

DESSERT

Seasonal bramble and sherry trifle (V)

Mini Victoria sponge (V)

Lemon meringue tart (V)

Kentish strawberry pavlova (V)

Coconut and mango cheesecake (V)

SALADS

Garden salad, celery, radish, house dressing (VE) 🌱

Red slaw, pomegranate, sultana (V) 🌱

Grilled endive, radicchio, radish, blue cheese (V) 🌱

Quinoa, spinach, roasted squash, walnuts (VE) 🌱

Seasonal leaves, croutons, walnuts, avocado oil (V) 🌱

Greek salad, olives, feta (V) 🌱

New potato, leek and mustard mayonnaise (V) 🌱

Tabbouleh, parsley, lemon (V) 🌱

Artichoke, orzo pasta, peppers, chervil, rapeseed oil (V) 🌱

Chilli saffron pearl couscous, roasted Mediterranean vegetables (V) 🌱

Supplement options:

Additional sandwich £2.55

Additional finger food £3.25

Additional salad £3.50

Additional dessert £2.50



UPGRADE BOARDS AND PLATTERS
£8.95 PER PERSON

THE ENGLISH PLATTER

English chicken terrine, hand-raised pork pies, pork and port pate, roasted British meats, gherkins, pickled onions, homemade relish, crusty bread

THE ITALIAN BOARD

Prosciutto, salami, mortadella, sweet melon, bocconcini, olive tapenade, semi-dried tomatoes, rocket and parmesan, rosemary focaccia

THE MEZZE PLATTER

Rosemary-marinated artichoke hearts, dolmades, mixed olives, caramelised onion hummus, feta cheese, roast peppers, spinach, ciabatta (V) 🌱

BRITISH CHEESE BOARD

Eire Cashel blue, Somerset brie, Cornish Yarg, Godminster cheddar, grapes, apricot chutney, water biscuits (V)

OCEAN PLATTER

Smoked salmon, gravadlax, crab claws, pickled cockles, steamed mussels, prawns, horseradish creme fraiche, lemon wedges, caper berries, soda bread

ADD FINGER FOOD £3.25 per person per finger food item

BENTO BOXES

£18.00 PER PERSON

SELECT ONE OPTION FOR ALL GUESTS.
MAXIMUM OF 30 GUESTS

JAPANESE

Tamarind marinated king prawns with chilli, coriander and crispy seaweed 🌱

Vegetable sukiyaki salad with tofu (VE) 🌱

Selection of sushi with soy sauce, ginger and wasabi 🌱

Teriyaki sliced chicken breast on toasted sesame seed, pak choi and glass noodles 🌱

Maki garden rolls, wasabi mayonnaise (V)

ENGLISH PLOUGHMAN'S

Selection of Neal's yard cheeses with chutney and red grapes (V)

Honey coated gammon with piccalilli

Home made chicken Scotch eggs

Pickled onions, gherkins and marinated artichokes (V)

English vegetable and Swiss chard salad (V)

COUNTRY PICNIC

Confit salmon, crushed new potato with chives and basil cress

Seared beef fillet, wild rocket, shaved parmesan and aged balsamic

Wild rocket, buffalo mozzarella, vine tomatoes, olive oil and basil cress (V)

Pan roasted corn fed chicken bois boudran, green bean and tomato salad 🌱

Beetroot, feta and coriander cress salad (V) 🌱

LONDON METROPOLITAN

Smoked duck breast, Asian kimchi salad

Parma ham, rocket, bocconcini mozzarella, aged balsamic and basil

Smoked salmon, blini and herb creme fraiche

Quinoa, spinach and roasted squash salad (VE) 🌱

Vegetable antipasti with olives (VE) 🌱

CHARCUTERIE

Seared tuna, pickled carrot ribbons 🌱

Corn fed chicken Caesar salad

Gorgonzola, toasted walnuts, grilled plum and baby spinach (V)

Charcuterie meat, with cornichons

Mixed salad with low calorie vinaigrette (VE) 🌱

VEGETARIAN

Grilled halloumi, wild rocket, roast red pepper, vine tomatoes, olive oil and basil cress (V) 🌱

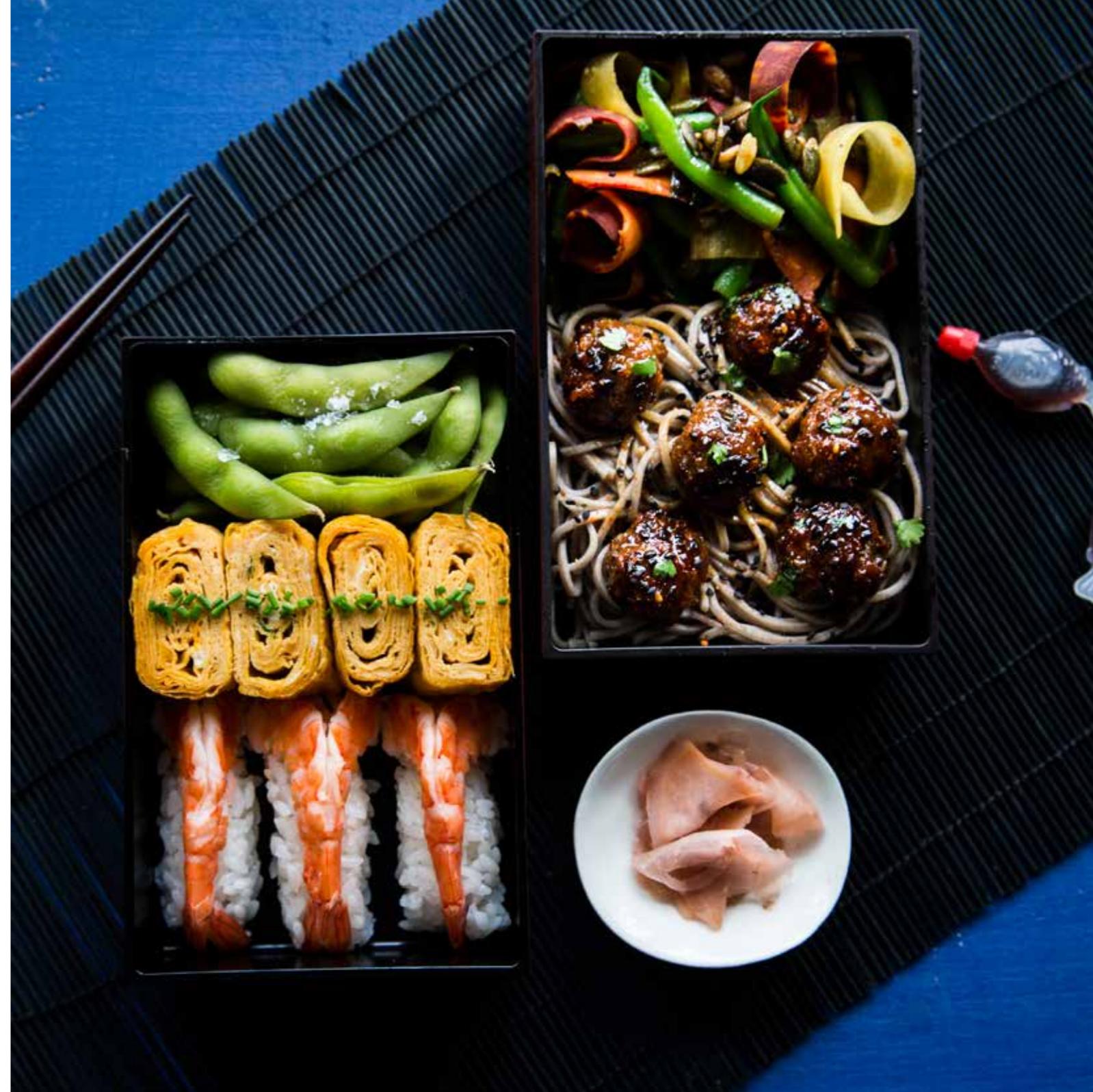
Kale and pumpkin salad (VE) 🌱

Quinoa, spinach and roasted squash salad (VE) 🌱

Wild mushroom with ricotta wrapped in herb pancake (V) 🌱

Soused vegetable salad (VE) 🌱

All prices are exclusive of VAT at prevailing rate



FINGER FOOD BUFFET MENU

Choose 5 items from the selection below

£26 per person

Additional items below at £3.25 each

HOT

Cajun Norfolk chicken slider, whipped avocado, brioche bun

Sticky hoisin and sesame beef skewers, spring onion mayonnaise

Chicken katsu, curry sauce

John Ross Junior smoked salmon fish cake, dill creme fraiche

Honey and soy-glazed salmon, sriracha 🌱

Pea, mint and asparagus arancini, aioli (V)

Basil-crusted mozzarella, spiced vine tomato sauce (V)

Chilli, pumpkin and goat's cheese ciabatta pizza (V)

Jalapeno macaroni and cheese, sweet corn mayonnaise (V)

Curried cauliflower and pea samosa, mint yoghurt (V)

COLD

Tuscan salad-sun ripened tomatoes, baby basil, red onions and baked focaccia croutons (V) 🌱

Greek salad - cos, Kalamata olives, feta, red onion, cherry tomatoes (V) 🌱

Garlic and rosemary marinated vegetables, saffron couscous (VE) 🌱

Caprese salad, basil croutons (V) 🌱

Tomato and feta tart, red onion marmalade (V) 🌱

Flaked Wye trout, pickled cucumber, rocket and dill oil 🌱

South Coast mackerel, heritage potato, green beans, horseradish dressing 🌱

Harissa prawn and courgette skewers 🌱

Suffolk ham tart, pea and mint puree 🌱

Smoked duck, Asian salad 🌱

DESSERT

Seasonal bramble and sherry trifle (V)

Mini Victoria sponge (V)

Lemon meringue tart (V)

Kentish strawberry pavlova (V)

Coconut and mango cheesecake (V)

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ALL-DAY GRAZING AND REFRESHMENTS

£39 per person including working lunch.

Maximum of 40 guests

ALL-DAY (8AM-5PM)

Novus tea, Extract coffee, British red tractor milk available

Artisan biscuits, seasonal fresh fruit, still or sparkling water (V)

At key break points the station will be enhanced with the following:

ARRIVAL

Morning pastries

Almond croissant / pain aux raisins / pain au chocolat / madeleines (V)

Yoghurt pots

Natural / fruit compotes / granola / blossom honey (V) 🌱

Chilled juices

Orange / apple / cranberry / grapefruit (V) 🌱

ELEVENSES

Flowerpot muffins

Oat / berry / chocolate

TRAYBAKES

Flapjack / granola bar / brownie / blondie

ENERGY SHOTS

Cucumber, spinach and ginger (VE) / carrot, orange and lime (VE) / banana, peanut butter and oat smoothie (V) 🌱



LUNCH

Working lunch

AFTERNOON BREAK

Mini puddings

Lemon posset with raspberries / gateau opera / praline eclairs / seasonal fruit tarts (V)

Individual cakes

Victoria sandwich / coffee and walnut / lemon drizzle (V)

Scones

Buttermilk fruit and plain scones, clotted cream, preserve and citrus curds (V)



DAY PACKAGES

Our menus and optional upgrades have been exclusively designed by our Executive Head Chef.

We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges. Minimum of 40 guests.

DAYTIME CATERING PACKAGE £48.00 per person

INCLUDES:

- On arrival - Novus tea, Extract coffee and mini pastries
- Mid-morning - Novus tea, Extract coffee and biscuit selection
- Two course buffet lunch
- Mid-afternoon - Novus tea, Extract coffee and cake
- Still and sparkling water throughout the day
- Whole fruit basket

WRAP-UP CHEESE BITES, ONE HOUR DRINKS PACKAGE (WINE, BEER AND SOFT DRINKS) £18.00 per person

Whipped Colsten Basset Stilton, walnut bread, apple chutney, spiced nuts and olives

EXPERIENCE THE BEST IN BRITISH HOSPITALITY

BRITISH GRAZING STATION £25.00 per person
Maximum of 50 guests

Searcys smoked salmon verrine, dill creme fraiche, Irish soda bread

Coronation chicken terrine, onion chutney

Keen's cheddar and heritage tomato tart (V)

Curly endive, watercress and red chicory salad, sherry vinegar dressing (V) 🌱

Charred broccoli, asparagus, air-dried tomatoes, rocket, crispy shallots (V) 🌱

Dorset raspberry tart (V)

BRITISH PICNIC STATION £25.00 per person
Maximum of 50 guests

Breaded Peterhead cod, tartare sauce, multi-wheat bread

Free-range egg mayonnaise, mustard cress, sourdough rolls (V)

Mini scotch egg, home-made brown sauce

Vegetable and Croxton Manor mature cheddar pasties (V)

Grilled courgette, broad bean, kohlrabi and tender leaf spinach salad, burnt lemon dressing (V)

Kentish berry Eton mess (V)





OUR CHEFS USE LOCALLY SOURCED, SUSTAINABLE INGREDIENTS



OUR SIGNATURE SMOKED SALMON IS CAUGHT AND SMOKED AT A FAMILY-RUN SMOKEHOUSE ON THE EDGE OF ABERDEEN HARBOUR



HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

Minimum of 30 guests

HOT AND COLD BUFFET MENUS

£30.00 per person |

Choose one buffet option and one pudding and fresh fruit salad

Add an addition main dish - £35.00 per person



MENU 1

Rosemary marinated Welsh lamb shoulder, preserved lemons

Poached sea trout, carrot ribbons, quail's egg, parsley and scallion dressing

Baked aubergine, ricotta, zucchini and orzo pasta (V)

Steamed Anya potatoes, hazelnut, maple (V)

Spring greens (V)

Greek salad (V)

Panzanella salad (V)

MENU 2

Chilli and lime marinated free-range chicken, spiced cauliflower

Malaysian cod, ginger, chilli, coconut and coriander

Chan Masala, toasted chickpeas, cumin scented yoghurt (V)

Steamed jasmine rice (V)

Charred broccoli and cauliflower (V)

Vegetable slaw, pumpkin seeds, wholegrain mustard (V)

Radish, zucchini, carrot and red onion salad, mustard vinaigrette (V)



MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (VE)

Heritage tomato and beet bake (VE)

Roast aubergine and coconut curry (VE)

Braised wild rice (VE)

Steamed Borlotti beans (VE)

Spinach, heritage carrots, red onion, toasted pumpkin and sunflower seed salad (VE)

Curly endive, radicchio, broad bean, cucumber and cherry tomato salad (VE)

MENU 4 | BRITISH

Bavette steak, watercress, horseradish sauce

Poached salmon, parsley potatoes and hollandaise

Cherry tomato, caramelised red onion and Neal's yard cheddar quiche (V)

Butter heritage carrots (V)

Sea salt, garlic and rosemary new potatoes (V)

Green apple and red slaw (VE)

Garden salad, radish, house dressing (VE)

MENU 5 | HEALTHY

Grilled Norfolk chicken, roasted parsnip, spinach emulsion

Harissa spiced seabass, wilted rocket, caper, shallot and Heritage tomato dressing

Roast sweet potato falafel, charred red pepper and basil sauce (V)

Crushed potatoes, parsley oil (V)

Seasonal greens (V)

Beetroot salad and savoury granola (V)

Spiced farro, air-dried tomatoes and mint salad (V)

Beetroot ciabatta (V)

PUDDINGS

Salted caramel and hazelnut tart (V)

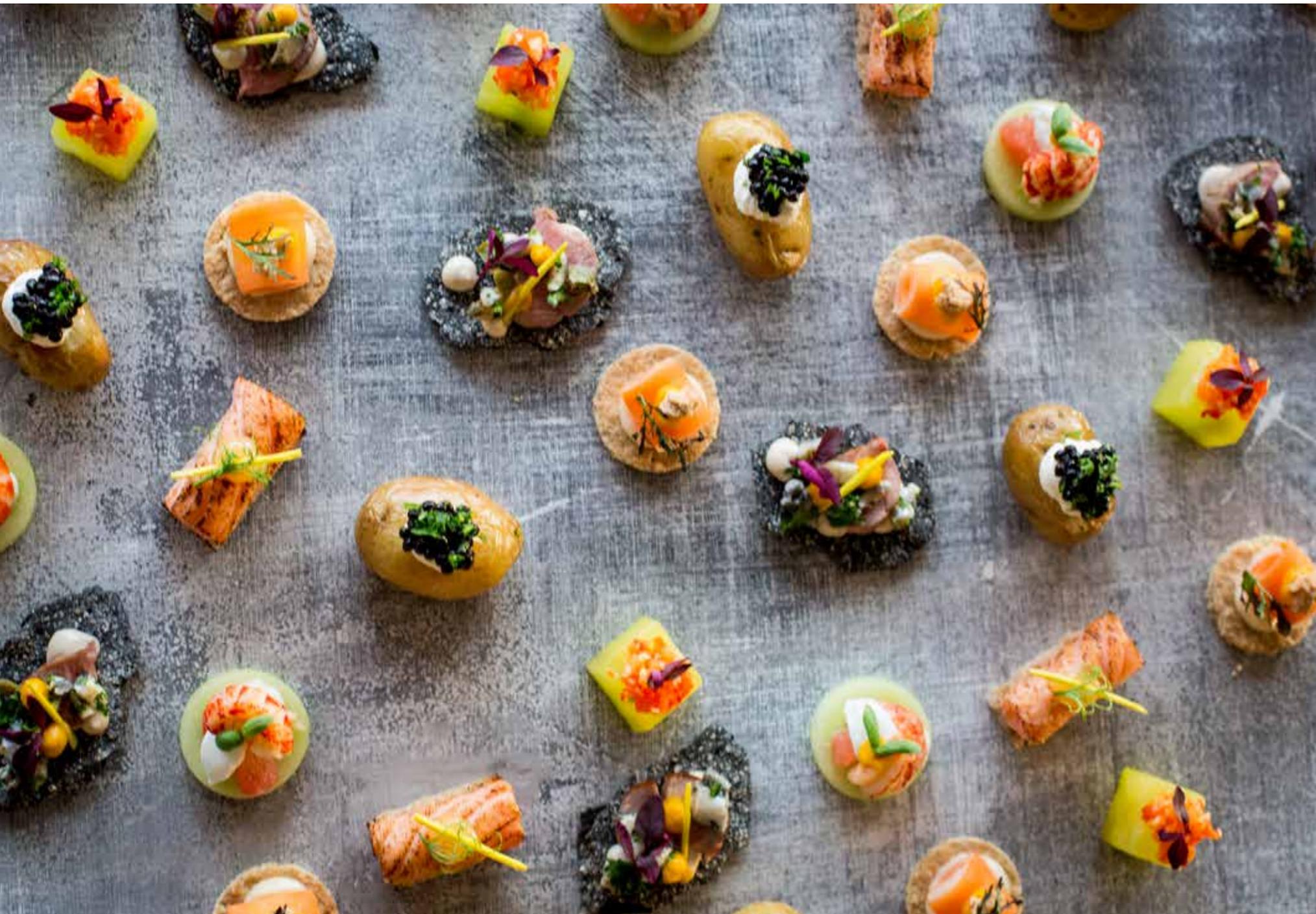
Summer pudding, candied orange, clotted cream

Blossom honey mascarpone and plum tart

Creamed rice pudding, baked pineapple, chilli

Berry Eton mess, jelly, cream

White chocolate cremeaux, pickled redcurrants



CANAPES

Entertain and celebrate with bite size creations that use ingredients at their seasonal best

Minimum of 30 guests

6 canapes
£20.00
per person

8 canapes
£25.00
per person

12 canapes
£30.50
per person

Additional
£2.75
per person

HOT

Duck and ginger croquette, plum sauce

Smoked haddock and parsley fish cake, tartar sauce

Bubble and squeak, wholegrain mustard (V)

Hereford beef Scotch egg, tarragon mayonnaise

Smoked Norfolk chicken, parsley and chorizo arancini, mushroom ketchup

Pulled Lancashire lamb shoulder, coriander polenta, harissa

Tempura prawns, lemon and Szechuan dip

Sun-dried tomato and basil fritter, saffron mayonnaise (V)

Free-range chicken ballotine, pear jelly

PUDDINGS

Chocolate and caramel tart, peanut brittle (V)

Lychee and lime truffle (V)

Date cake, preserved plum and clotted cream (V)

Rhubarb tart, rhubarb gel (V)

Glazed lemon, lime tart (V)

SMALL AND DELICATE WITH BIG FLAVOURS

COLD

Smoked ham hock, whipped Norbury Blue, pickled carrot

Scottish salmon ceviche, whipped avocado

Soy and sesame tuna, yuzu infused mooli

Kentish carrot muffin, Somerset brie mousse (V)

Salted Peterhead cod taco, pickled daikon

Grilled summer vegetables, whipped Ragstone bruschetta (V)

Wye trout, potato blini, watercress mayonnaise

Dorset crab, kohlrabi and Avruga caviar

Beetroot macaroon, Ragstone goat's cheese (V)

Seasonal fruit macaroons (V)

Passion fruit curd and chocolate cone (V)

Lemon meringue lollipops (V)

Rocky road tiffin (V)

Inside out chocolate dipped strawberries (V)

All prices are exclusive of VAT at prevailing rate

BOWL FOOD

Bowl food is a more substantial choice than canapes and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canape style service.

Minimum of 30 guests

4 bowls £26.50 per guest

5 bowls £29.50 per guest

6 bowls £31.50 per guest

3 canapes and 3 bowls £30.00 per guest

Extra bowls £5.25 per bowl

Extra canapes £2.75 per canape

CHOOSE CANAPES FROM OUR SEASONAL MENU



IT'S NOT JUST
REMARKABLE FOOD,
IT'S A SENSATIONAL
EXPERIENCE

All prices are exclusive of VAT at prevailing rate

HOT

Salt and pepper free-range chicken, Asian slaw, hoisin sauce 🌱

Asparagus, summer beans, pearl barley, rocket, Sussex Charmer (V) 🌱

Spiced Peterhead cod, curried sweet potato, wilted spinach

Lancashire lamb shoulder, spinach and potatoes, port wine jus

Braised Hereford beef brisket, scallion mash, mustard jus

Sumac spiced Scottish salmon, coriander couscous, lime relish

Fish and chips, tartar sauce, vinegar powder

Penne pasta, olive crumb, sun blush tomatoes, capers, basil, wilted rocket (V)

Tempura broccoli and corn, herb bulgur lentils, saffron sauce (VE)

Black beans, butternut squash, garlic, purple kale, chilli dressing (VE)



COLD

Thai-marinated Hereford beef salad, rice noodles, spring onion and ginger dressing 🌱

Panzanella salad, roast peppers, sourdough, basil (V)

Charred Loch Duart salmon, dill potato salad, saffron mayonnaise 🌱

Smoked chicken Caesar salad, quail's egg, confit garlic 🌱

Smoked duck, orange infused red slaw, hoi sin dressing

Szechuan Hereford beef, spring onion and noodle salad, sriracha mayonnaise

Charred mackerel, mustard dressing, potato and shallot salad

Heritage tomatoes, spinach, baby bocconcini, pine nuts, parsley vinaigrette (V)

Smoked aubergine, cauliflower and pomegranate salad, flat bread crisps (V)

Charred broccoli salad, parsley hummus, harissa pine nuts (V)



PUDDINGS

Pina colada trifle (V)

Vanilla infused berries, mint creme fraiche (V) 🌱

Kentish strawberry Eton mess (V)

Chocolate tart, mint mascarpone (V)

Coconut and mango cheesecake (V)

Black forest cheesecake (V)

Dark chocolate and hazelnut trifle (V)

Spice panna cotta, orange compote (V)

Pistachio and chocolate profiteroles (V)

Almond and date pudding, salted caramel sauce (V)

PRIVATE DINING

Our menus are designed by our Executive Head Chef, who updates them monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards and Orangery Rooms are perfect for large as well as more intimate dinners
Minimum of 10 guests

3 courses plus coffee and petits fours (Monday - Friday)
£70.00 per person

A choice of one dish from each course is required for the whole party



STARTERS

Crab cocktail, apple tubers, calcot onions, brown crab cracker

Cured sea trout, apple blossom, dill cream, cucumber 🌿

Salt baked heritage carrots, truffle ricotta, pecan granola, carrot top oil (V)

Sweetcorn parfait, roast corn granola, coriander quinoa cracker (V)

Chicken liver parfait, pickles, brioche, whiskey marmalade

Duck ham terrine, apple, gooseberry, puffed buckwheat

Textures of heritage beetroot, whipped ricotta, lemon thyme vinaigrette (V)

Heritage tomatoes, pink shallots and black olive, mozzarella parfait (V)

Searcys smoked salmon, horseradish cream cheese, pickled cucumber

Smoked mackerel, fermented beetroot, dill emulsion, fennel 🌿

Beef bressola onion cream, heritage radishes, broad beans, mustard leaf

Coronation chicken pave, spiced pineapple, golden raisins, salted brittle, coriander

ALL OF OUR DISHES ARE
BEAUTIFULLY CRAFTED FOR YOU

All prices are exclusive of VAT at prevailing rate

MAINS

Aged beef loin, Norfolk asparagus, roast shallot, potato terrine, bone marrow sauce

Grilled Anglesey sea bass, confit fennel, crushed Jersey Royals, broad bean salsa

Wiltshire pork belly, honey glazed bok choy, pickled daikon, sand carrot

Steamed sole paupiette, crab tortellini, fennel, grape and parsley cream sauce

Ricotta courgette flower, grilled polenta, broad beans, burnt tomato sauce (V)

Sea trout, celeriac puree, artichoke barigoule, grilled asparagus, radish

Roast truffle Creedy Carver chicken, buttered Anya potatoes, baked onions, tarragon sauce

Confit cod loin, pickled alliums, broad bean sauce vierge, nasturtium

Seared beef, truffle polenta chips, forest mushroom and marmite butter, bearnaise sauce

Poached gnocchi, sweet corn veloute, wild mushrooms, asparagus, peas, parmesan (V)

Allium goat's cheese, charred leeks, parmesan, onion, truffle sauce, fresh goat's curd (V)



We have a range of private dining menus available and can cater to any occasion from intimate dining in our President and Treasurers Rooms to sumptuous gala dinners with reception drinks served in our Orangery or our Courtyard Garden.

PUDDINGS

Rice pudding, Bramley apple, Arlette pastry, wood sorrel granita (V)

Champagne and strawberry mousse, black pepper meringue, thyme (V)

Manjari chocolate, popcorn ice-cream, peanut tuille, lime, yoghurt mousse (V)

Tiramisu pave, coffee granita (V)

Hazelnut daquiose, pineapple and banana salpicon (V)

White chocolate cremeaux, pickled blueberries, mint (V)

Earl Grey mousse, plum jam, almond and banana granola, Horlicks ice-cream (V)

Cypriot lemon tart, raspberries and creme fraiche (V)

Manjari chocolate ganache, black cherry jam, Amarena cherry sponge, black cherry ripple (V)

Tonka bean panna cotta, apple jelly, granola crumb, tonka bean syrup, apple sorbet (VE)

Coconut tart, blueberry macaroon, coconut sorbet, toffee sauce, honeycomb (V)

Summer pudding, candied orange, macerated berries, clotted cream (V)

A PERFECT SETTING FOR YOUR
SPECIAL DINING OCCASION

PRIVATE DINING MENU UPGRADE OPTIONS

Four pre-dinner canapes per person (please see canape menu)
Only available with our formal dining menus £12.00 per person

AMUSE BOUCHE £4.00 per person

Smoked tomato soup, basil and pine nut crumbed bocconcini mozzarella

Confit baby plum tomatoes and black-olive pastries

Vichyssoise with stilton arancini

Charred king oyster mushroom on brioche toast with soft-boiled egg and baby watercress

Beef consommé with ox cheek bon bon

Salt cod chowder

PALATE CLEANSER £3.50 per person

Blood orange

Gin and tonic

Pink champagne

Strawberry and basil

Elderflower

FISH COURSE £12.00 per person

Baked seabass, fragrant quinoa, caper sauce

Poached South Coast cod, clams, cockles, mussels and shellfish bisque

Scottish salmon, roast fennel rocket and burnt orange vinaigrette

BRITISH CHEESE BOARD £6.00 per person

NESPRESSO COFFEE BAR £5.00 per person

All prices are exclusive of VAT at prevailing rate





FOOD STATIONS

Marvel at the skills of our Searcys' chefs and enjoy the interactive live street-food inspired food stations. Minimum of 50 guests.

1 station £35.00 per person
2 stations £54.00 per person

PLEASE CHOOSE 1 DESSERT FROM SWEET CORNER

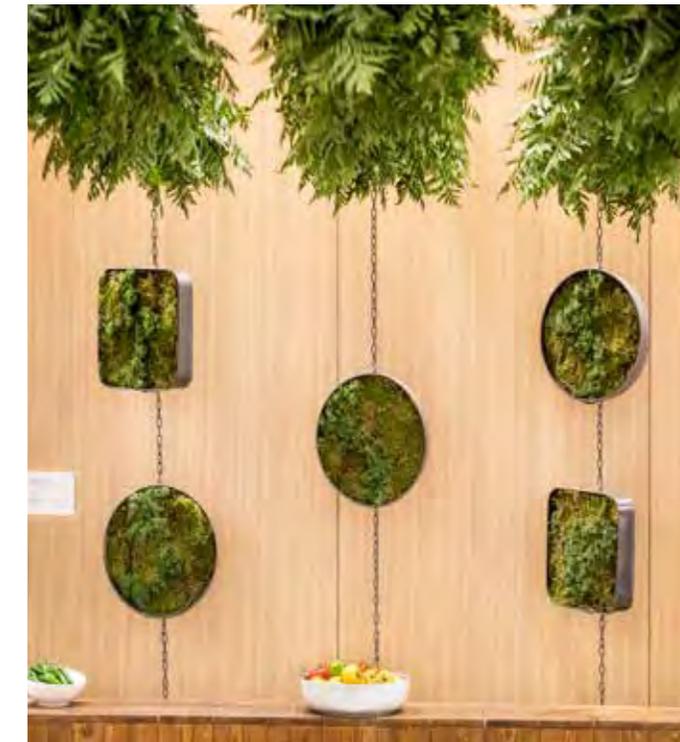
ASIAN FUSION STATION

- Hoisin duck hirata bun 🌱
- Chicken katsu curry
- Dahl makhani (V) 🌱
- Sushi rolls (V) 🌱

INDIAN LIVE WRAP BAR

- Tandoori chicken
- Lamb tikka
- Paneer, spinach and chickpea balti (V)
- All served in a warm wrap, rolled to order with a choice of sauces, chutneys and salads

All prices are exclusive of VAT at prevailing rate





AFRICAN FOOD STATION

- Chicken pastilla
- Spiced plantain jollof (V)
- Bunny chow
- Merguez chakchouka

EUROPEAN FOOD STATION

- Prawn cocktail
- Coronation chicken
- Gravadlax and rollmops 🌱
- Poached gnocchi (V)



AUSTRALASIA FOOD STATION

- Mini kiwi slider
- New Zealand confit lamb
- Palusami
- Australian style BBQ shrimp

NORTH AMERICAN FOOD STATION

- Poutine
- Pork pibil taco
- Sweet potato and feta taquitos (V)
- Jerk chicken

SOUTH AMERICA FOOD STATION

- Coxinha
- Picanha churrasco swords
- Ceviche 🌱
- Arepas (V)



SWEET CORNER

- Mochi ice-cream (V)
- Miso ice-cream (V)
- Black sesame pudding (V)
- Ginger and lime creme brulee (V)
- Coconut-crusted pineapple, lychee compote (V)

CHOCOLATE TABLE

- 70% Columbian chocolate cremeaux (V)
- 28% Ecuadorian white chocolate panna cotta laced with baileys (V)
- Guatemala caramac, feuilletine and shortbread soil (V)
- Chocolate spheres filled with salted caramel nuggets (V)
- Chili poached pineapple tranche (V) 🌱
- White chocolate peanut (V)



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THE ORANGERY AND COURTYARD GARDEN PACKAGE

Embrace the exclusivity of our Courtyard Garden from 6pm til midnight for the perfect summer party celebration.

On arrival, we will welcome you with a drinks reception, followed by three hours of unlimited wine, beer and soft drinks. We will also be serving up summer inspired cocktails for those wishing to embrace our chefs creative summer flair.

Indulge in our street-food inspired stations, choose from the Classic BBQ or the BBQ Pit menu, followed by three desserts to settle your sweet tooth. We all love playing games in the summer, and have therefore included giant Jenga and giant Connect 4 to revive your competitive streak.

£94.00
PER PERSON

DELIGHT
UP TO
250
GUESTS

UPGRADE TO
BOTH THE CLASSIC BBQ AND
BBQ PIT STATIONS
FOR A SUPPLEMENT OF

£17.00
PER PERSON

*Minimum numbers of 80

All prices are exclusive of VAT at prevailing rate

BBQS

Get your gourmet on. Choose your barbeque menu and three puddings to cool yourself down!



CLASSIC BBQ COCKTAILS

Cloudy Berry Pimm's
Pimm's blackberry and
elderflower sundowner
Virgin cloudy apple and mint

BBQ STATION

Herefordshire burger, chunky tomato
relish, potato bun
Harissa and citrus Norfolk chicken
burger, avocado salsa, focaccia bun
Chilli, coriander and lemon-
marinated Yellow Fin tuna steaks
Smoked garlic portobello
mushroom, charred halloumi and
truffle mayo (V)
Chilli-salted King Edward wedges (V)
Charred sweetcorn (VE)
Mustard-dressed green salad (VE)

CLASSIC BBQ STATION ONLY
£39.00 PER PERSON

(Excludes drinks reception and
unlimited wine, beer and soft
drinks package.)

THE BBQ PIT COCKTAILS

Kentucky buck
Chucktown sunrise
Cucumber, lime and
elderflower cooler

BBQ STATION

Hickory-smoked Sussex pulled
pork belly
Peppered Hereford brisket and gravy
Chimichurri marinated cauliflower
steaks (VE)
Chipotle beans (V)
Loaded sweet potato fries (V)
Cobb salad (V)
Lime and coriander pasta salad (V)
Jalapeno cornbread (V)
Selection of buns and
BBQ sauces (V)

CHOOSE 3 PUDDINGS

Cherry brandy ice-pop (V)
Watermelon ice-pop (V)
Gin and lime sorbet (V)
Kentish strawberry sorbet (V)
Mint chocolate chip ice cream (V)
Raspberry ripple ice cream (V)
Dorset blueberry trifle (V)
Mango and passion
fruit cheesecake (V)



THE GIN EXPERIENCE

Indulge in the finest gins that Britain has to offer

Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals

£12.50 per person

SELECTION OF GINS

Sir Robin of Locksley

Plymouth Sloe

Hendricks

Half Hitch

Gins used within the experience are subject to availability

THE SPARKLING EXPERIENCE

Indulge in the finest fizz that Britain has to offer

1 tasting glass of each £24.00 per person,

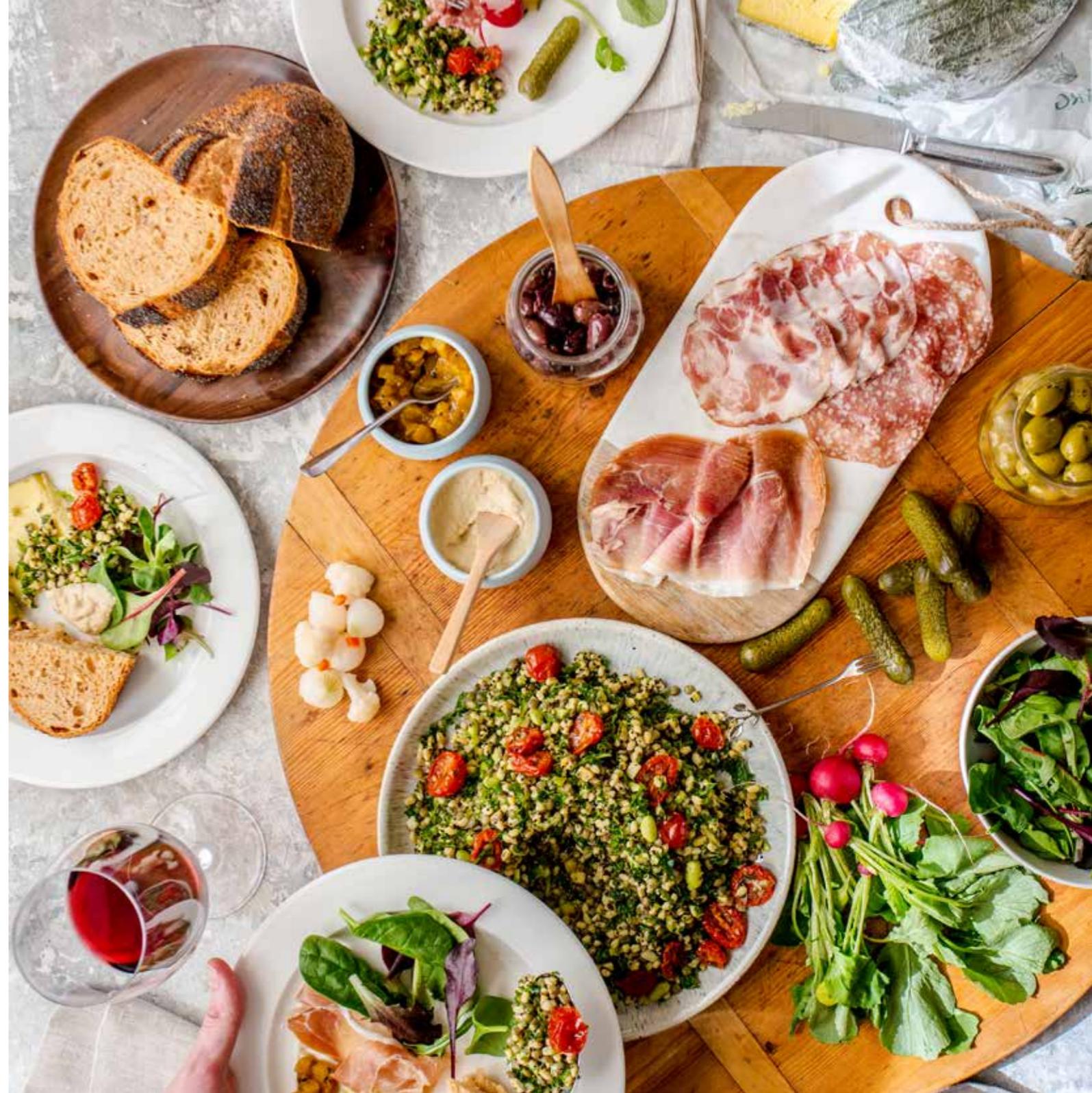
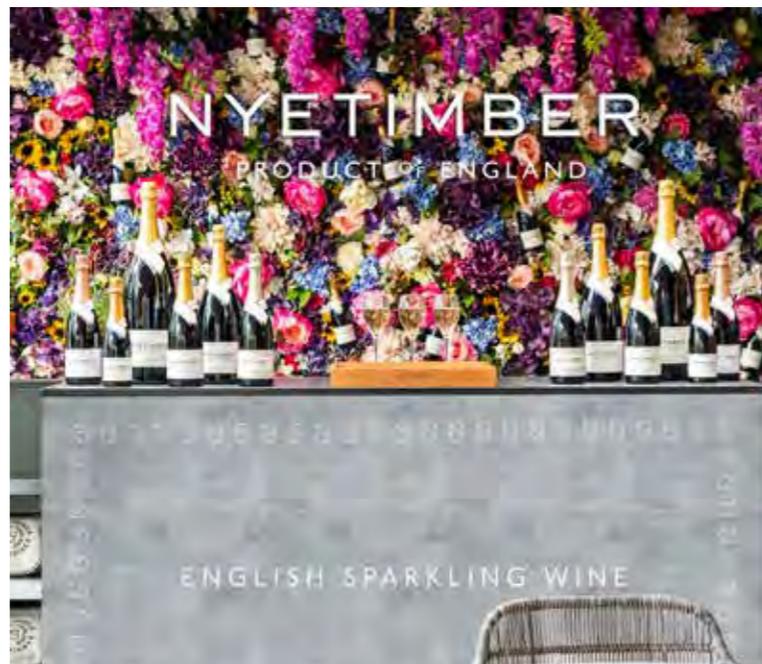
SELECTION OF SPARKLING

Greyfriars, Brut, NV

Furleigh Estate, Rose, Brut, 2015

Nyetimber, Classic Cuvee, Brut, NV

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.

SPARKLING WINE

- Ca' del Console Prosecco Extra Dry, Italy, NV £27.00
- Greyfriars Classic Cuvee, Brut, England, NV £42.00
- Furleigh Estate Blanc de Noirs, England, 2010 £58.00

CHAMPAGNE

- Searcys Selected Cuvee, Brut, NV £48.00
- Drappier Champagne Carte d'or, Brut, NV £56.00
- Lanson Pere et fils, Brut, NV £58.00
- Laurent-Perrier La Cuvee, Brut, NV £69.00
- Veuve Clicquot, Yellow Label, Brut, NV £69.00
- Ruinart, Blanc de Blancs, Brut, NV £90.00

WHITE WINE

- Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France, 2016 £22.00
- Pinot Grigio, Vinuva Organic, Italy, 2016 £24.00
- Cotes de Gascogne, Maison Belenger, France, 2016 £25.50
- Grave del Friuli Sauvignon Blanc, Borgo Tesis, Fantinel, Italy, 2017 £26.50
- Picpoul de Pinet, Beauvignac, Languedoc, France, 2017 £27.50
- Satellite Sauvignon Blanc, Marlborough, New Zealand, 2016 £32.50
- Gavi di Gavi, Enrico Serafino, Italy, 2016 £33.50
- Leiras, Albariño, Rías Baixas, Spain, 2016 £33.50
- Weitgasse Gruner-Veltliner, Mantlerhof, Austria, 2016 £37.00
- Sancerre, Domaine Cherrier, Loire, France, 2016 £39.00
- Chablis, J.M. Brocard, Burgundy, France, 2015 £42.00



ROSÉ WINE

- Le Bosq Rosé, South West France, 2016 £22.00
- Les vigneron de Saint-Tropez, Côtes de Provence, France, 2016 £27.50



RED WINE

- Merlot, Grandfort, vin de pays D' Oc, South west, France, 2017 £22.00
- La Troubadour, Carignan Grenache, Languedoc, France, 2016 £24.00
- Front Row, Shiraz/Mourvedre/Viognier, Swartland, South Africa, 2016 £25.00
- Villa dei Fiori Montepulciano d'Abruzzo, Tuscany, Italy, 2015 £25.00
- Portillo Malbec, Uco Valley, Mendoza, Argentina, 2017 £27.00
- Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône, France, 2015 £30.50
- Rioja Crianza, Conde de Valdemar, Spain, 2013 £35.00
- Chianti Superiore, Santa Cristina, Antinori, Italy, 2015 £35.00
- Hangin' Snakes, Langmeil, Shiraz/Viognier, Bergenland, Austria, 2015 £39.00
- Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France, 2015 £49.00

DESSERT WINE

- Juracon, Château Jolys, Cuvee Jean, France, 2015 (375ml) £22.00
- Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2016 (375ml) £34.00

FORTIFIED WINE

- Dow's Fine Ruby Port £33.00
- Sandeman 10 Year Old Tawny Port £47.50

OUR WINES ARE
CAREFULLY SELECTED
BY OUR SEARCYS'
SOMMELIER'S

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BEER AND CIDERS

LAGER

Freedom 4 lager, Estrella (330ml) £4.75

Big Drop Brewing Co. lager (low alc 0.5%) £5.00

ALE

Freedom pale ale (330ml) £5.00

Big Drop Brewing Co. pale ale (low alc 0.5%) £5.00

STOUT

Redchurch Hoxton (330ml) £5.00

CIDER

Aspalls Suffolk Draft Bottle (330ml) £4.75

ALL SPIRITS (50ML)

House spirits from £5.50

Premium spirits from £7.50

SOFT DRINKS

Bottled soft drinks (330ml) £2.00

Jugs of elderflower £8.00

Jugs of fresh lemonade £8.00

Juices (1L) £8.00

Still or sparkling water (1L) £3.00



COCKTAILS

Cocktail £8.50

A choice of 3 £23.00

Pimms

Gin-based served with summer fruits (£19.00 Jug)

British Gin Mojito

London dry gin, elderflower, lime and grapefruit bitters

Bellini

Cocchi Americano, Lillet blanc, white peach, roasted peach bitters with a dash of Prosecco

Cosmopolitan

Vacuum infused cranberry vodka, Cointreau and lime

Chucktown Sunrise

Bourbon, elderflower liqueur, lemon juice, simple syrup and ginger beer

Kentucky Buck

Bourbon, lemon juice, simple syrup, bitters and ginger beer

Oracion

Bacardi white rum, apple juice, lime juice and apricot jam and Prosecco

Baileys flat white Martini

A creamy classic cocktail with the perfect combination of vodka and espresso

NON-ALCOHOLIC COCKTAILS

Cucumber, Lime and Elderflower Cooler

A true refresher made of elderflower cordial, cucumber and lemon juice combined with soda water

Virgin Cloudy Apple Mint

Fresh apple juice infused with sugar syrup, fresh mint and lime juice

All prices are exclusive of VAT at prevailing rate



UNLIMITED DRINKS

PACKAGE	1 HR	1.5 HRS	2 HRS	2.5 HRS
Non alcoholic - Still and sparkling water and non alcoholic cocktails	£10.50	£12.00	£14.00	£15.00
House package – House wine, Freedom and juice	£15.00	£20.00	£25.00	£30.00
Pimm's – Pimm's, Freedom and juice	£13.00	£15.00	£17.50	£20.00
Prosecco – House Prosecco, Freedom and juice	£20.00	£24.00	£27.00	£30.00
Cocktail – Cocktail and matching non alcoholic cocktails, Freedom and juice	£20.00	£24.00	£27.00	£30.00
Champagne – House Champagne, Freedom and juice	£22.00	£25.00	£32.00	£37.50

All prices are exclusive of VAT at prevailing rate



CAVENDISH SQUARE



EST. 1847

SEARCYS

LONDON