

CAVENDISH SQUARE

HOSPITALITY AUTUMN / WINTER 2022/2023

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

Prices are valid during Autumn/Winter 2022/2023

If you or your guests have any allergies 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 three theatres) to accommodate events of all sizes: from intimate functions 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.







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-meup 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, açaí, 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.

FOOD



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



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We only use British-harvested rapeseed oil in cooking



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



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



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 frozen prawns are Marine Stewardship Council-certified





DRINK



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



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



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k for the charities and communities we operate in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus - at a great price - so it gets eaten instead of wasted













Our nominated charities Hotel School and Beyond Food help 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 in ways that benefit the environment, we create better experiences for our customers and the community

REFRESHMENTS AND BREAKS

PRICES PER PERSON

Novus tea, extract coffee, whole fresh fruit £4.10 Novus tea, extract coffee, biscuit selection £3.90 Novus tea, extract coffee, mini pastries £5.90 Novus tea, extract coffee, cake £6.25 Still or sparkling water (1L) £3.30 Infused flavoured water (1L) £5.50 Harrogate bottled water (0.7L) £4.00 Fruit smoothies (0.2L) £3.50 Orange, apple or cranberry juice (1L) £9.00 Fresh lemonade £9.00

Fresh pastries £4.00 (v)

Scones, clotted cream, preserves £4.50 (v) Blueberry or flowerpot muffins £3.75 (v) Home-made cake selection £3.50 (v) Freshly-baked brownies £3.75 (v) Banana bread £5.50 (v) 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 £6.75 (v)



HEALTHY SWAPS

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

Bircher muesli (v) Greek yoghurt, apple compote, toasted hazelnuts (v) Charentais melon and pineapple pot (ve) Fruit smoothie (ve) Cot and sultana muffin (ve) Coconut bread (ve)

Jubilee afternoon tea £19.00 per person Finger sandwiches: smoked salmon, dill creme fraîche / ham, mustard / cucumber, chive cream cheese (v); seasonal fruit macaroons, blossom honey mascarpone and Kentish blackberry tarts, scones, clotted cream, strawberry jam, a selection of Novus teas

Champagne tea £25.00 per person

A glass of Champagne, finger sandwiches: smoked salmon, dill crème fraiche / ham, mustard / cucumber, chive cream cheese (v); seasonal fruit macaroons, blossom honey mascarpone and Kentish blackberry tarts, scones, clotted cream, strawberry jam, a selection of Novus teas

S = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

BREAKFAST MENUS

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

Breakfast bagel £5.50 per person

With smoked bacon, Cumberland sausage or omelette, sauteed mushroom and baby spinach (v)

Brioche breakfast bap £5.50 per person With smoked bacon, Cumberland sausage or omelette, sauteed mushroom and baby spinach (v)

Vegan breakfast brioche £5.50 Grilled mushroom patty, baby spinach, tomato sauce

Simple continental breakfast £13.00 per person Fresh croissant, pain au chocolate, pain au raisins, fruit salad Novus tea, extract coffee and orange juice (v)

Deluxe breakfast £15.50 per person

Mini croissant, pain au chocolate, pain au raisins, fruit salad, yoghurt, granola Novus tea, extract coffee and orange juice (v)

Simple English breakfast £13.00 per person Smoked bacon / sausage / egg (v) bap Novus tea, extract coffee and orange juice

Healthy start £19.00 per person Power shots of strawberry and banana / blueberry and apple (v) Pineapple, Charentais melon, raspberry fruit platter (v) Pink rhubarb, jasmine apple, Greek yoghurt, muscovado rubble (v) Porridge with either blueberry compote, toasted hazelnuts or lavender honey (v) Novus tea, extract coffee and orange juice (v)



Full English breakfast £19.00 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

Vgan sausage, beans in tomato and herb sauce, hash brown, sauteed mushrooms, freshly baked bread, preserves, marmalade Novus tea, Extract coffee, orange juice



WORKING LUNCH – FINGER FOOD SELECTOR

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

Maximum of 30 guests £24.00 per person



Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.
 All prices are exclusive of VAT at prevailing rate

SANDWICHES

Vintage Cheddar ploughman's (v)

Chicken burritos wrap with sour cream and salsa (v)

Caprese ciabatta (v)

Hen's egg and chive mayonnaise (v)

Ham and coleslaw (v)

Chive cream cheese and ratatouille vegetables (v)

Smoked salmon, dill yogurt and rocket salad

Tuna Nicoise

Home smoked salmon, baby spinach and dill creme fraîche

Coronation chicken salad

Chicken salad with lemon yoghurt dressing

Pastrami, Swiss cheese, dill pickle and mustard mayonnaise

Roast beef, watercress salad and horseradish cream

Bacon, lettuce, tomato, glass ciabatta

Grilled vegetables, baba ganoush, baby spinach wrap (ve)

Smashed avocado, tomato, olives and s weetcorn (ve)

Onion bhaji wrap with red pepper yogurt and pickled carrot salad (ve)

FRESHLY MADE EACH DAY BY OUR SKILLED TEAM

FINGER FOOD SELECTOR

COLD

Tomato and tarragon tartlet (v). Soy, spring onion, ginger glazed chicken Tomato, artichoke and nocerella olive skewer (v) Vegetable pakora (v) Aubergine ripieni (ve). Charred broccoli with chermoula dip, toasted almonds (ve) Smoked salmon, dill and gherkin on seeded toast Artichoke, broad bean and red pepper bruschetta (ve) Provencal tartlet (ve) Spicy sweetcorn fritters, sweet chilli sauce (ve)

НОТ

Tandoori chicken skewers Halloumi and smoked bacon souvlaki Manchego croquettas Vintage cheddar tart, red onion chutney(v) Pizzette pesto (v) Merguez sausage skewer Chicken and herb crispy dumplings, roast pepper sauce Vegetable spring rolls (ve) Wild mushroom clafoutis (v) Chargrilled aubergine with chipotle vegan mayonnaise (ve) Agria potato wedge, Romesco pepper sauce (ve) Teriyaki courgette skewers, spring onion, chilli, and sesame (ve)

DESSERT

Vanilla mousse, pear Williams, muscovado rubble (v) Mandarin cremeux, marmalade, cocoa rubble(v) Fromage blanc, honey cake, marcona almonds (v) Brioche pudding, glace apple compote (v) Cherry and almond cake (v) Blackberry charlotte (ve)



SALADS

Ramen noodles, sweet chilli, coriander and spring onion (v)

Baby potato, fine bean and dill crème fraîche (v)

Honey roast sweet potato, feta and baby spinach salad (v) (ve)

Herb leaf salad (ve)

Caprese (v)

Salad Mediterreaneo

Orzo sunshine salad (ve)

Salad Olivier (v)

Salad gourmande (v)

Farfalle, spinach, broccoli pesto salad (ve)

Garden salad (ve)

Chermoula and green vegetable salad (ve)

Coleslaw (ve)

SUPPLEMENT OPTIONS:

ADDITIONAL SANDWICH £3.25 ADDITIONAL FINGER FOOD £3.50 ADDITIONAL SALAD £4.00 ADDITIONAL DESSERT £3.50 SELECT ONE OPTION FOR ALL GUESTS. MAXIMUM OF 50 GUESTS

JAPANESE BENTO £22.00 🏟

Shitake mushroom Ramen noodles (v) Edamame, carrot and pea shoot salad (ve) Ponzu sauce (ve) Honey and soy grilled chicken and green leaf, sencha and yuzu cream (v)

INDIAN £22.00

Tikka chicken and okra, Bombay aloo (ve) Chickpea, tomato and coriander salad (ve) Cucumber raita (v) Ginger cake (ve)

BRITISH PICNIC £23.00

Smoked salmon, pickled cucumber Potato and chive salad Tomato tart Monmouthshire cured ham Custard tart (V)

AUTUMN GARDEN £22.00

Grilled broccoli and duck egg (v) Rosemary marinated vegetables (ve) Artichoke and tomato crostini (v) Dill potato salad (ve) Confit salsify and red pepper compote (ve) Berries and crumble

VEGAN LUNCHBOX £22.00 🌒

Fregola pasta, roast pepper salad (ve) Avocado, sweetcorn, black bean tortilla (ve) Potato, mint and broad bean salad (v) Glace apple and vanilla mousse (ve)

VEGGIE £22.00 🌒

Tomato, mint, feta salad (ve) (v) Aubergine ripieni (ve) Super green and cashew nut salad (ve) Artichoke pesto (v) Fruit tart (v)

e Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.





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 ± 54.00 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) $\pm 18.00~per\,person$

British cheese selection, quince jelly, biscuits, artisan breads

Flatbread crisps, chorizo, salted almonds, olives, red pepper and white bean dips

Set a state of the state of



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



FINGER FOOD MENU

CHOSE 5 ITEMS FROM THE SELECTION BELOW: £29 PER PERSON ADDITIONAL ITEMS BELOW AT £3.50 EACH

Minimum of 20 guests

COLD

Tomato and tarragon tartlet (v).

Soy, spring onion, ginger glazed chicken

Tomato, artichoke and nocellera olive skewer (v)

Vegetable pakora (ve)

Aubergine ripieni (ve).

Charred broccoli with chermoula dip, toasted almonds (ve)

Smoked salmon, dill and gherkin on seeded toast

Ratatouille and mascarpone bruschetta (ve)

Provencal tartlet (ve)

Spicy sweetcorn fritters, sweet chilli sauce (ve)

НОТ

Tandoori chicken skewers Halloumi and smoked bacon souvlaki Manchego croquettas

Vintage Cheddar tart, red onion chutney(v)

Pizzette pesto (v)

Merguez sausage skewer

Chicken and herb crispy dumplings, roast pepper sauce

Vegetable spring rolls (ve)

Wild mushroom clafoutis(v)

Chargrilled aubergine with chipotle vegan mayonnaise (ve)

Agria potato wedge, Romesco pepper sauce (ve)

Teriyaki courgette skewer, spring onion, chilli, sesame (ve) OUR CHEFS USE LOCALLY SOURCED, SUSTAINABLE INGREDIENTS



DESSERT

Vanilla mousse, muscovado rubble (v)

Mandarin cremeux, marmalade, cocoa rubble (v)

Fromage blanc, honey cake, marcona almonds (v)

Cherry and almond cake

Brioche pudding, glace apple compote (v)

Blackberry charlotte (v) (ve)

I Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.



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 £35.00 per person Choose one buffet option and one pudding or fresh fruit salad Add an additional main dish – £7.50 per person

MENU 1 | ITALIAN

Lamb brasato parmesano Salmon 'agrodolce' Wild mushroom and mascarpone lasagne (v) Fine bean, peas, courgette, herb potatoes (ve) Giardiniera (ve) San Marzano tomato, olive and rocket salad (v) Focaccia (v)

MENU 2 | ENGLISH

Braised beef, winter vegetables Seared cod, pea, mint and leek cream Golden beetroot, goat's cheese, courgette tart, toasted hazelnuts (v) Herb crushed potatoes (ve) Garden salad (ve) Fine bean, baby tomato and rocket (ve) Bread selection (v)

MENU 3 | VEGAN 🇳

Hungarian vegetable goulash (ve)

Greek pastitsio (ve)

Pizza veduja spice, roasted peppers and mozzarella (ve)

Rosemary potatoes (ve)

Green vegetable and pea shoot salad, mint and coriander dressing (ve)

Panzanella salad (ve)

Rustic bread (ve)

Set a state of the state of

MENU 4 | INDIAN

Spiced chicken, mango masala, gunpowder potatoes Charred tandoori cod fillet, lemon and coriander Cauliflower, potato and spinach biriyani (ve) Tarka daal (v) (ve) Tomato, cucumber, and red onion salad (ve) Asian coleslaw (ve) Indian bread (v)

MENU 5 | FRENCH

Tarragon chicken, peas à la francaise Hake piperade, tomatoes, capers, parsley Vegetable gratin (v) Lyonnaise potato (ve) Herb leaf salad (ve) Salad 'Olivier' (v) Baguette (v)

MENU 6 | JAPANESE 🏟

Chicken donburi with shitake Salmon teriyaki, pickled cucumber Japanese vegetable curry (v) Steamed rice (ve) Broccoli, sesame, pea shoot salad, honey and soy dressing (ve)



MENU 7 | HEALTHY 🌒

Chicken roasted with middle eastern spices, tagine sauce, grilled vegetables, Iranian couscous

Roasted cod fillet with rosemary and lemon, kale, borlotti beans, San Marzano tomatoes

Dukkah spiced vegetables, chargrilled halloumi, roasted tomato sauce (v)

Chermoula potato salad (ve)

Chickpea tabbouleh salad (ve)

Bread selection (v)

PUDDINGS

Gingerbread, apricot, praline cream (v) Tiramisu (v) Pear praline and elderflower crumble (v) Brioche pudding, cherry compote (v) Blackberry charlotte (v) (ve)





CANAPES

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

Minimum of 30 guests

6 canapés

£22.00 per person 8 canapés £28.00 per person

COLD

Seared beef tataki

Tomato macaroon, Sussex Slipcote cheese, chervil (v)

Scorched Loch Duart salmon, teriyaki glaze, truffle mayonnaise

Foie gras and hazelnut donut

King prawn, tobiko cucumber roll

Teeter goat's cheese, mint and broad bean pesto (v)

Artichoke (ve)

Lobster and fennel scone

Porcini mushroom clafoutis (v)

Duck egg mousse, Royal Oscietra caviar, vol au vent

Prawn and lobster cornetto

San Marzano tomato, crab, fennel

Truffle gourgeres, Roscoff onion chutney Vegetable pakora, curry spice yoghurt (ve) Indian Bombay skewer (ve)

SMALL AND DELICATE WITH BIG FLAVOURS

12 canapés £32.50 per person Additional £2.75 per person

НОТ

Beef ribeye skewers 'teriyaki' Chicken tarragon 'pie' Hibachi style grilled chicken Charred salmon and cucumber, dill, fennel pollen Chicken tikka naan Montgomery Cheddar croquettes XO king prawn, crispy seaweed Ratatouille tartlet (v)

DESSERT CANAPE

Jasmine doughnut Cointreau pâté de fruit (ve) Black forest cornetto (v) Raspberry and salted caramel cube (v) Choc ice (frozen) (v) Chocolate and orange truffle (v)

= Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.
 All prices are exclusive of VAT at prevailing rate

BOWL FOOD

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapéstyle service.

Minimum of 30 guests

4 bowls £28.00 per person
5 bowls £31.00 per person
6 bowls £33.00 per person
3 canapés and 3 bowls £35.00 per person
Extra bowls £5.25 per bowl
Extra canapés £2.75 per canapé

CHOOSE CANAPES FROM OUR SEASONAL MENU





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

Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.
 All prices are exclusive of VAT at prevailing rate

COLD

Corned beef heritage potato salad, mustard sauce, pickled onion

Burrata, carrot cream, broad beans, toasted hazelnuts (v)

Pea and leek vichyssoise, ham hock, old Winchester crumble

Buffalo mozzarella, fine bean, hazelnut, dried tomato (v)

Artichoke, wild garlic pesto, old Winchester rubble (v)

Scorched salmon, salad Olivier, duck egg mousse

Smoked Cornish mackerel, pickled vegetables, mackerel mayonnaise

Chermoula vegetable salad, smoked aubergine, pomegranate Aleppo pepper crisps (ve)

Pumpkin cream, Sussex Slipcote cheese, rosemary crumbs, beetroot, mint (v)

Ramen noodle salad with shitake mushrooms, spring onions, edamame beans, toasted cashew nuts (ve)

НОТ

Braised bavette, shimenji, shitake, chestnut mushrooms, soy beef sauce

Salmon and cucumber teriyaki

Yakitori chicken cooked hibachi style

Chicken barbacoa, pico de gallo, avocado, padron peppers

Indian grilled vegetables, tandoori sauce, tarka daal (ve)

Charred cod fillet, black paella, saffron sauce

Smoked bacon and halloumi souvlaki

Moroccan vegetable, tagine sauce, dill yoghurt, flat bread (ve)

Japanese barbecued aubergine and broccoli, ginger mayo, sticky rice (ve)

Orecchiette with wild mushroom ragu and rosemary picada (v)



PUDDINGS

Sussex Slipcote cheesecake, blueberries, choc chip, jasmine (v)

Madagascan chocolate, cherries, smoked salt, Madagascan sugar (v)

Gingerbread, rum and raisin cream, (v)

Black forest cornetto (v)

Pear praline and elderflower crumble (V)

Brioche pudding, plums, custard (V)

Cherry compote, hazelnut croquant, hazelnut mousse (ve)

PRIVATE DINING

Our menus are designed by our Executive Head Chef, 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 20 guests

3 courses plus coffee and petits fours (Monday – Friday) £55.00 per person

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



S = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

All prices are exclusive of VAT at prevailing rate

STARTERS

Pressed poussin, garden vegetables, pepper sauce, fennel

Crab tomato, shellfish mayonnaise, leek straw, caviar

Pea and leek vichyssoise, ham hock, old Winchester, celeriac, artichoke

Porcini mushroom pâté, peas mousse, preserved beetroot, brioche crouton, black truffle (v)

Potted mackerel, scorched mackerel, mackerel mayonnaise

Red pepper bavarois, jalapeno chutney, charred padron peppers, courgette (v)

Seared salmon 'feather', piccalilli vegetables, duck egg mousse, borage, nasturtium

Sheep's curd cheese, hazelnuts, beetroot, pickled mushrooms, twigs (v)

Charred cauliflower, Espelette pepper compote, ratatouille, courgette crisps (ve)

ALL OF OUR DISHES ARE BEAUTIFULLY CRAFTED FOR YOU

MAINS

Lamb rump and ragout, pea, mint, shallot cream, pumpkin, lamb glace

Free range chicken with Bacchus, celeriac noisette, braised root vegetable and puy lentil stew, winter savoury

Bavette of beef, shimeji, shitake, chestnut mushrooms, soy Madeira sauce, parmesan potato cream

Lake District lamb scrag, pepper and saffron stew, agria potato, courgette

Morocco inspired sea bass, tagine sauce, aubergine ripieni, black rice

Smoked cod fillet, cavalo nero, agria potato marquise, sorrel butter sauce

Berkshire pork shoulder, plums, winter greens and charred fennel, Ximenez sherry

Courgette Veneziana, pepper and saffron stew (ve)

Artichoke and Roscoff onion tatin, mushroom ragout (v)

PUDDINGS

Madagascan chocolate, preserved cherries, cocotine, cocoa rubble (v)

Pain d'epice, crème noisette, pedro Ximenez, cremeux, sultanas (v)

Brioche pudding, plums, duck egg custard, borage flowers (v)

Fruits of the forest (v)

Rum and raisin delice, mandarin sorbet (v)

Preserved pear tree, nutmeg custard, (v)

Glace apple, hazelnut cake, marigold, cider, crème noisette (v) (ve)

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.



A PERFECT SETTING FOR YOUR SPECIAL DINING OCCASION

PRIVATE DINING MENU UPGRADE OPTIONS

Four pre-dinner canapés per person (please see canapé menu) Only available with our formal dining menus £14.00 per person

AMUSE BOUCHE £5.00 per person

XO king prawns Jerusalem artichoke, mint, broad beans (v) Smoked salmon, sweetcorn, celery

PALATE CLEANSER £4.50 per person

Lemon verbena Vodka and aromatics Sicilian lemon

BRITISH CHEESE BOARD £8.50 per person NESPRESSO COFFEE BAR £5.00 per person PRE-DINNER CANAPÉS MINIMUM OF 4 £14.00 per person

Set a state of the state of



THE SPARKLING EXPERIENCE

Indulge in the finest fizz that Britain has to offer

125ml tasting glass of each £25.00 per person

SELECTION OF SPARKLING

Greyfriars, Brut, NV Drappier Champagne Carte d'or, Brut, NV



0 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.



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.

CHAMPAGNE AND SPARKLING WINE

Ca' del Console Prosecco, Italy, NV £32.00 Greyfriars Cuvée Brut, Surrey, England, NV £45.00 Searcys Selected Cuvée, Brut, France, NV £52.00 Greyfriars Rosé Reserve, Surrey, England, 2015 £55.00 Lanson, Black Label, Brut, France, NV £58.00 Searcys Selected Cuvée, Rosé, Brut, France, NV £69.00 Veuve Cliquot, Yellow Label, Brut, France, NV £69.00 Ruinart, Blanc de Blancs, France, NV £90.00

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019 £25.00 Pinto Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018 £25.50 Côtes de Gascogne, Maison Belenger, South West France, 2019 £25.50 Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia 2016 £29.00 Côtes Catalanes, Centenaire, Domain Lafage, Roussillion, France, 2019 £32.00 Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand, 2019 £33.50 Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020 £35.00 Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2020 £37.00 Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2019 £38.50 Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019 £43.00 Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2018 £45.00



ROSÉ WINE

Le Bosq Rose, Languedoc, France 2018 £25.00

Côtes de Provence, Mas Fleurey, Cuvée Selectionnee, Provence, France 2020 £29.00



RED WINE

Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018 ± 25.00

Merlot, Goleta, Central Valley, Chile 2020 £26.00

Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina, 2018 £28.00

Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019 £29.00

Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 2018 £32.00

Shiraz-Mourvedre-Viognier, The Huntsman, Journey's End Vineyards, Stellenbosch, South Africa, 2018 ± 33.50

Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016 £36.00

Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 2020 £37.50

Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018 £39.00

Montagne-Saint-Emilion, Chateau Montaiguillon, Bordeaux, France, 2016 ±42.00

St Joseph, Poivre et Sol, François Villard, Rhône, France, 2018 ± 46.00

FORTIFIED WINE

Dow's Fine Ruby Port £33.00 Graham's 10 Year Old Tawny Port £49.00

I Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

All prices are exclusive of VAT at prevailing rate

OUR WINES ARE CAREFULLY SELECTED BY OUR SEARCYS SOMMELIERS

BEER AND CIDERS

Peroni Nastro Azzuro, Budweiser Budvar (330ml) £5.25 Freedom Lager, Freedom Pale Ale (330ml) £5.25 Toast Lager, Toast Pale Ale £5.25 Redchurch Hoxton Stout (330ml) £5.25 Aspall Draught Suffolk Cider (330ml) £5.25

ALL SPIRITS (50ML)

House spirits from £6.50 Premium spirits from £8.50

SOFT DRINKS

Bottled soft drinks (330ml) £2.50 Jugs of elderflower £8.00 Jugs of fresh lemonade £9.00 Juices (1L) £9.00 Still or sparkling water (1L) £3.30



e Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.



COCKTAILS

Cocktail £9.00 A choice of 3 £25.00

The Fizz Vodka, St Germain liqueur, lime juice, soda water

Winter Floradora Gin, lime juice, gomme syrup, ginger beer

Negroni Gin, vermouth 30ml, Bitter vermouth

Cuatro Smash Rum, grapefruit juice, St Germain elderflower liqueur, lime juice, tonic water



Margarita Highball Silver tequila, triple sec, lime juice 60ml, lemonade

Pamola Tequila, grapefruit soda, grapefruit

Spicy Bramble Bramble gin, ginger ale, lemon

DRINKS PACKAGES 2022

	1 HR	2 HRS	3 HRS	4 HRS	5 HRS	6HRS
Unlimited house wine, house beer and soft drinks	£17.50	£29.50	£37.50	£42.50	£50.50	£54.50
Unlimited prosecco, house wine, house beer and soft drinks	£24.00	£31.00	£39.00	£44.00	£50.00	£56.00
To add house spirits to the packages above	£13.00	£16.00	£19.00	£21.00	£23.00	£25.00



e Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.



CAVENDISH SQUARE



SEARCYS