



CAVENDISH SQUARE

BY SEARCYS

EVENTS MENU

SPRING AND SUMMER 2026

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.



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SUSTAINABILITY PLEDGES 2026

inclusion by design

ENLIGHT

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

HIDDEN disabilities

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

disability confident EMPLOYER

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

HENPICKED

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

sociability

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

MHFA England

We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent

ilm
RECOGNISED

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

ONLY A PAVEMENT AWAY

We are a 2025 'Only a Pavement Away' Top employer.

i belong
@SEARCYS
LONG SERVICE
AWARDS

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.

HOTEL SCHOOL

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

perkbox

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

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

Committed to only using Wild Farmed flour in all our onsite cookery.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

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, who are committed to farming in ways that improve 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 signature menus.

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

We only use British RSPCA-assured fresh milk.

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

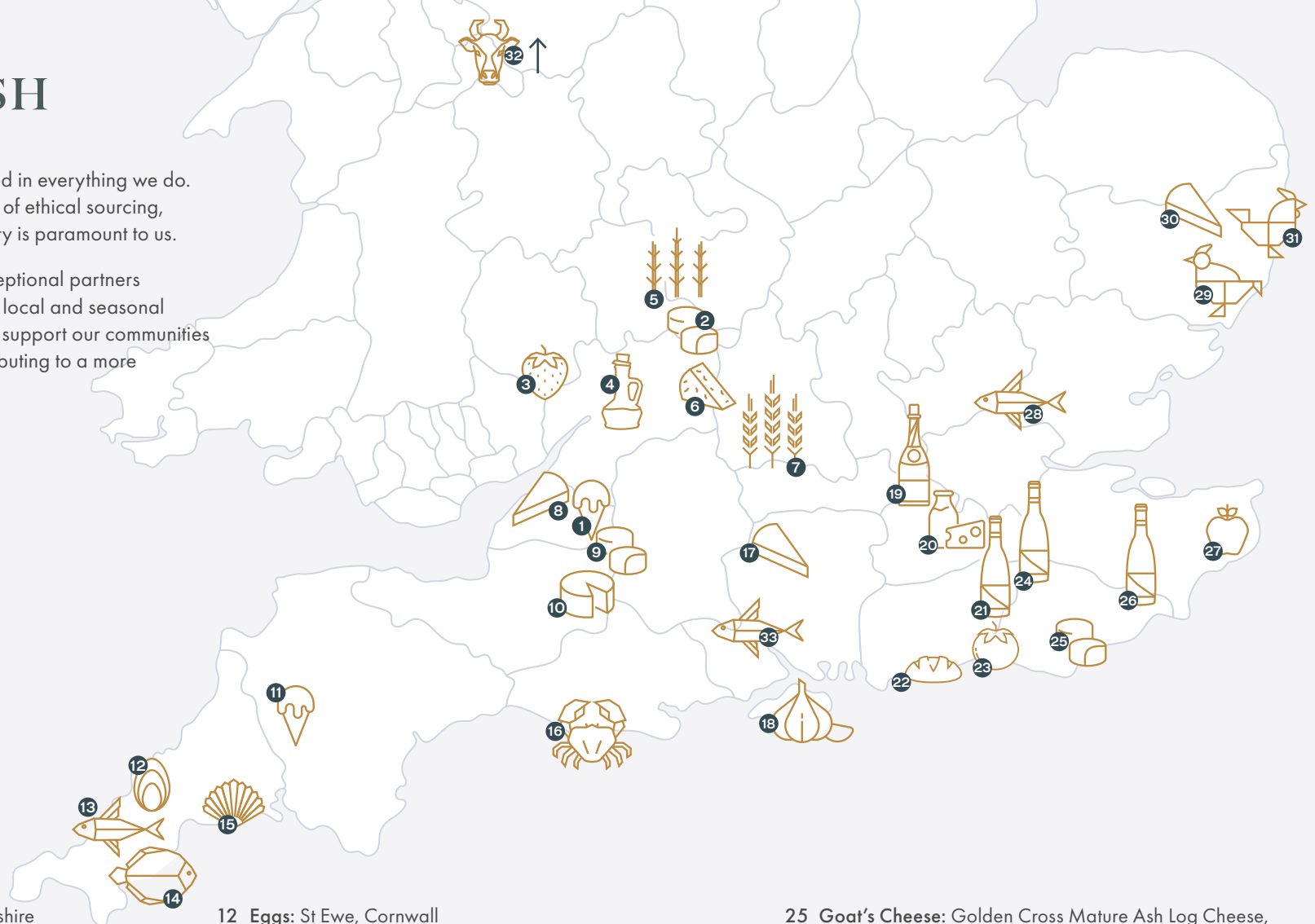
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon

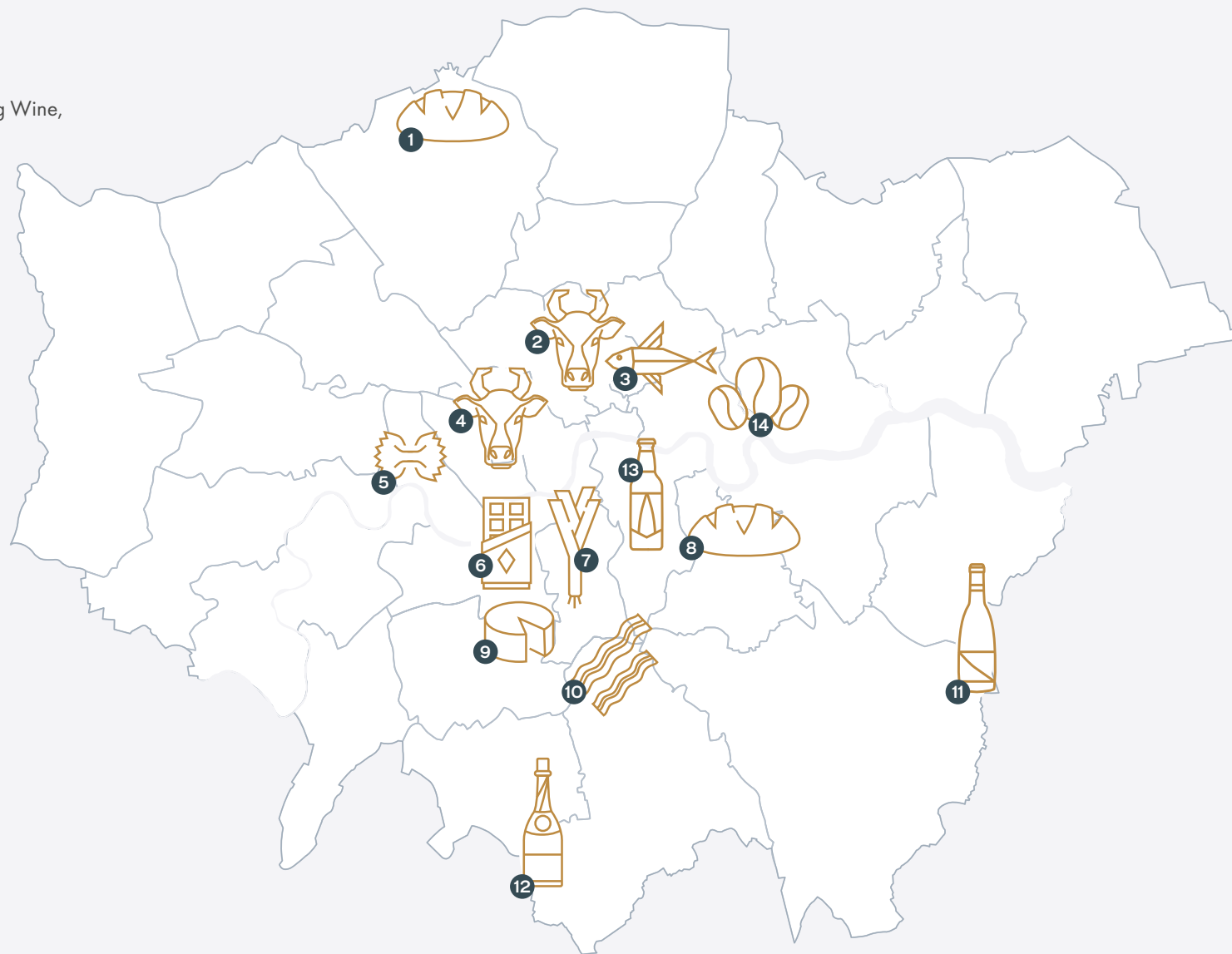
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers
- 33 **Trout:** ChalkStream Foods, Romsey

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters





ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

We have created an Ultra Processed Food (UPF) traffic light system designed to inform our customers. Ultra-processed foods (UPFs) have been linked to more than 30 different health problems, including heart disease, cancer and anxiety. In the UK, over half the calories in people's diets come from ultra-processed foods, and they are becoming increasingly common around the world. Most recently, a study has found that people who eat lots of UPFs may be at greater risk of dying early.

WHAT IS ULTRA-PROCESSED FOOD?

There is no single definition of ultra-processed foods, but in general they contain ingredients not used in home cooking. Many are chemicals, colourings and sweeteners used to improve the food's appearance, taste or texture.

HOW ARE ULTRA-PROCESSED FOODS DIFFERENT FROM PROCESSED FOODS?

To help people identify different types of food, a system dividing them into four groups is often used. These are

- Unprocessed and minimally processed foods
- Processed ingredients
- Processed foods
- Ultra-processed foods

Processed foods are a combination of whole foods – such as fruits, vegetables, nuts and eggs – and processed culinary ingredients. For example, bread made from wheat flour, water, salt and yeast is a processed food.

However, if emulsifiers, colourings or preservatives were added, the bread would be ultra-processed.

IS EATING ULTRA-PROCESSED FOOD BAD FOR YOU?

There is no definitive evidence about the health impact of eating ultra-processed food; however, there is growing evidence they are linked to poor health outcomes and even early death. A recent study examined data on diets and mortality in eight countries, including the UK. The report found 14% of early deaths in the UK could be 'attributable to ultra-processed food intake'.

In addition, a 2024 study in the British Medical Journal – based on information from 9.9 million people worldwide – linked UPFs to:

1. A higher risk of death from cardiovascular illnesses (such as heart attack and stroke)
2. Obesity
3. Type 2 diabetes
4. Sleep problems
5. Anxiety and depression

However, studies have been unable to prove if it's the processing of food that causes illnesses or simply the fact that most of them are high in fat, sugar and salt. This is a known cause of weight gain, type 2 diabetes, heart disease, and some cancers.

REFRESHMENTS AND BREAKS

PRICES PER GUEST

ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

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DRINKS

JING Tea, Notes coffee, whole fresh fruit ●	£5.15
JING tea, Notes coffee, biscuit selection ●	£4.85
JING tea, Notes coffee, mini pastries ●	£6.75
JING tea, Notes coffee, cake ●	£6.75
Still or sparkling water (1L) ●	£3.40
Fruit smoothie shots (0.2L) ●	£3.80
Orange juice or apple juice (1L) ●	£10.40
Fresh lemonade (1L) ●	£10.30

FOOD

Whole seasonal fresh fruit selection (PB) (MWG) ●	£2.95
Sliced seasonal fresh fruit (PB) (MWG) ●	£4.95
Freshly baked morning pastries (V) ●	£4.35
Flowerpot muffin selection (V) ●	£4.35
Signature bread pudding, orange marmalade (V) ●	£4.90

AFTERNOON ARRIVALS / BREAKS

House classic cookie selection (V) ●	£5.70
Searcys signature nettle biscuit (V) ●	£5.70
Searcys signature brownie (V) ●	£5.70
Poached seasonal apple and pear, Otties yoghurt, London honey (V) ●	£5.70
Classic tea loafs with whipped salted butter (V) ●	£5.70

HEALTHY SWAPS



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

PLEASE SELECT ONE OPTION

- Banana cake (MWG) ●
- Bircher muesli (V) (PB) ●
- Organic yoghurt with poached seasonal fruit compote (V) (MWG) ●
- Chai seed pudding, blueberries, and London honey (V) ●
- Fruit flapjacks (V) (MWG) ●

(V) VEGETARIAN (PB) PLANT-BASED (APB) AVAILABLE PLANT-BASED, CAN BE ADAPTED AT THE TIME OF BOOKING
(MWG) MADE WITHOUT GLUTEN (AWG) AVAILABLE WITHOUT GLUTEN, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.
Please speak to the team if you wish to explore alternative bespoke menus.



BREAKFAST MENUS

PRICES PER GUEST

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

All breakfast is served with selection of JING tea, Notes coffee and orange juice

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Morning baps

£9.10 each

Morning breakfast rolls on either fresh brioche or classic bagels. Made without gluten option available on request.

Smoked British bacon (MWG) ●

Searcys London breakfast sausage ●

Free-range egg omelette, mushrooms, and spinach (V) (MWG) ●

Grilled portobello mushroom spinach and tomato (PB) (MWG) ●

Breakfast/brunch bowls

£19.45

Please select three items. Gluten-free options available on request.

Cinnamon and blueberry brioche toast, lime crème fraîche (V) (AWG) ●

Coddled hen's egg, smoked salmon, and avocado ●

Honey-roast streaky bacon, buttermilk pancakes, mushroom ketchup ●

Spinach, wild mushroom and bacon toastie, semi-dried tomatoes ●

New potato and Mediterranean vegetable frittata with crispy onion (V) ●

Strawberry and blueberry compote, coconut yoghurt, shaved coconut, toasted oats (PB) ●

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BREAKFAST MENUS

PRICES PER GUEST

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

All breakfast is served with selection of JING tea, Notes coffee and orange juice

Continental breakfast £15.60

Freshly baked morning viennoiserie with butter and preserves (V) ●

Pancake with crushed avocado, chilli, and lime salsa ●

Organic fruit yoghurts and granola (V) ●

Seasonal fresh fruit salad (PB) (MWG) ●

Premium Continental breakfast £18.60

Freshly baked morning viennoiserie with butter and preserves (V) ●

Platter of Lake District salami, cured ham and British cheeses (MWG) ●

Organic fruit yoghurts and granola (V) ●

Seasonal fresh fruit platter with berry coulis and London honey (V) (MWG) ●

Classic English breakfast ● £21.30

Smoked British bacon

Searcys London breakfast sausage

Scrambled free-range eggs

Grilled mushroom and tomato

Hash brown

Freshly baked bread, butter and preserves

Vegan English breakfast ● £19.45

Vegan sausage

Seitan rashers

Butter beans in tomato and herb sauce

Grilled mushroom and tomato

Hash brown

Freshly baked bread, vegan butter, and preserves

Healthy fruit and vegetable juices (0.2L) ● £3.60

Strawberry and banana smoothie (V) (MWG)

Blueberry and apple juice (PB) (MWG)

Almond butter, banana and açai smoothie (V) (MWG)

Rhubarb, apple, and yoghurt smoothie (V) (MWG)

Carrot, orange and turmeric juice (PB) (MWG)

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WORKING LUNCH

PRICES PER GUEST

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THE CHEF'S DAILY SELECTION ●

Maximum 30 guests

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and sliced fruits. Options will be split between meat, fish, vegetarian/plant-based items. The chef's choice minimises food wastage and is also cost-effective for you.

Working Lunch **£28.40**

If you prefer to make your selection from the menu, there is a supplement charge of **£2.60 per guest**

SANDWICHES

- Moroccan vegetables, vegan feta, baby spinach (PB) ●
- Smashed avocado, tomato, olives, and sweetcorn (PB) ●
- Coronation carrot, pickled raisins (PB) ●
- Chive cream cheese and ratatouille vegetables (V) (APB) ●
- Vintage cheddar ploughman's (V) (APB) ●
- Mozzarella, roasted red pepper, basil, and rocket (V) ●
- Free-range egg mayonnaise, watercress (V) ●
- Hot smoked salmon, spinach, gherkin, dill crème fraîche ●
- Smoked salmon, dill, and lemon cream cheese ●
- Free-range turkey club ●
- Chipotle chicken, sour cream, and salad ●
- Coronation chicken salad ●
- Roast chicken, avocado, rocket salad ●
- 'BLT' bacon, lettuce, tomato ●
- Baked gammon, whole grain mustard mayonnaise, salad ●

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WORKING LUNCH

PRICES PER GUEST

SALADS

Choose two salads

Heritage tomato, bocconcini and basil, pine nuts (V) (MWG) ●

Courgette, chilli, lemon, extra virgin olive oil, sunflower seeds (PB) (MWG) ●

Mixed bean and grilled corn salad, lime and coriander dressing (PB) (MWG) ●

Orzo, sun-blushed tomato, black olives, basil and Parmesan (V) ●

Watermelon and smashed cucumber salad, feta, spring onions and mint (V) (MWG) ●

Tahini-lemon quinoa, kohlrabi, spinach, puffed rice (PB) (MWG) ●

Ramen noodle salad, fermented Chinese leaf, sesame (PB) ●

Carrot and radish salad, honey and Chardonnay vinegar dressing (V) (MWG) ●

Heritage beetroot, orange and fennel, smoked white balsamic (PB) (MWG) ●

Truffle potato salad, spring onions and cornichons (PB) (MWG) ●

DESSERTS

Choose one dessert

Chocolate and espresso delice (MWG) ●

Honey-poached apricots, crème fraîche

Mille-feuille, diplomate cream (V) ●

Summer pudding, Chantilly cream (V) ●

Strawberries and cream (V) (MWG) ●

Tonka panna cotta, strawberry jelly, black pepper tuile

Peach Melba, toasted almonds (V) (MWG) ●

Key lime pie (V) ●

Seasonal fruit tarts (V) ●

Profiteroles, dark chocolate sauce (V) ●

Sticky banana pudding (PB) (MWG) ●

Cinnamon cream cheese frosting

Pistachio cake (PB) (MWG) ●

Raspberries, coconut yoghurt and shaved coconut

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GRAZING MENU

From 20 to 40 cover

ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

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- Unprocessed and minimally processed foods
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GRAZING MENU

Chef's selection of the best local seasonal produce in three finger food items, two salads, bread, and one dessert. Options will be split between meat, fish, vegetarian/plant-based items. The chef's choice minimises food wastage and is also cost-effective for you.

£32.00 per guest

If you prefer to make your selection from the menu, there is a supplement charge of **£2.95 per guest**

FINGER FOOD

Choose three finger food items

HOT

Crispy baby artichoke, sun-blushed tomato, pine nuts (PB) (MWG) ●

Sweet potato falafel, preserved lemon tahini (PB) ●

Garden pea, broad bean and truffle tart, whipped goat's cheese (V) (MWG) ●

Cep mushroom arancini, tarragon mayo (V) ●

Carrot and paneer fritter, lime pickle (V) (MWG) ●

Salt cod croquette, chilli and coriander ●

Grilled salmon, chermoula, crispy shallots (MWG) ●

Black garlic chicken, hot honey (spicy) (MWG) ●

COLD

Rainbow radishes and baby carrots, hummus, sumac (PB) (MWG) ●

Chickpea panisse, caponata, basil (PB) (MWG) ●

Caprese skewers, tomato, bocconcini, basil, balsamic glaze (V) (APB) (MWG) ●

St Ewe's devilled egg, smoked paprika, crispy shallots (V) (MWG) ●

Atlantic prawn cocktail, Bloody Mary dressing (MWG) ●

Smoked salmon rillettes, cucumber, keta, dill (MWG) ●

Searcys chicken Caesar salad, anchovy, parmesan (MWG) ●

Prosciutto, Somerset Brie, red pepper, tapenade (MWG) ●

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GRAZING MENU

From 20 to 40 cover

SALADS

Choose two salads

Heritage tomato, bocconcini and basil, pine nuts (V) (MWG) ●

Courgette, chilli, lemon, extra virgin olive oil, sunflower seeds (PB) (MWG) ●

Mixed bean and grilled corn salad, lime and coriander dressing (PB) (MWG) ●

Orzo, sun-blushed tomato, black olives, basil and Parmesan (V) ●

Watermelon and smashed cucumber salad, feta, spring onions and mint (V) (MWG) ●

Tahini-lemon quinoa, kohlrabi, spinach, puffed rice (PB) (MWG) ●

Ramen noodle salad, fermented Chinese leaf, sesame (PB) ●

Carrot and radish salad, honey and Chardonnay vinegar dressing (V) (MWG) ●

Heritage beetroot, orange and fennel, smoked white balsamic (PB) (MWG) ●

Truffle potato salad, spring onions and cornichons (PB) (MWG) ●

DESSERTS

Choose one dessert

Chocolate and espresso delice (MWG) ●

Honey-poached apricots, crème fraîche

Mille-feuille, diplomate cream (V) ●

Summer pudding, Chantilly cream (V) ●

Strawberries and cream (V) (MWG) ●

Tonka panna cotta, strawberry jelly, black pepper tuile

Peach Melba, toasted almonds (V) (MWG) ●

Key lime pie (V) ●

Seasonal fruit tarts (V) ●

Profiteroles, dark chocolate sauce (V) ●

Sticky banana pudding (PB) (MWG) ●

Cinnamon cream cheese frosting

Pistachio cake (PB) (MWG) ●

Raspberries, coconut yoghurt and shaved coconut

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FINGER FOOD

CHOOSE FROM THE SELECTION BELOW

Minimum 20 guests

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-

For five items

£33.95

Part of the 'Working Lunch' offer – please choose two items. Made without gluten options available on request.

HOT

- Crispy baby artichoke, sun-blushed tomato, pine nuts (PB) (MWG) ●
- Sweet potato falafel, preserved lemon tahini (PB) ●
- Garden pea, broad bean and truffle tart, whipped goat's cheese (V) (MWG) ●
- Cep mushroom arancini, tarragon mayo (V) ●
- Carrot and paneer fritter, lime pickle (V) (MWG) ●
- Salt cod croquette, chilli and coriander ●
- Grilled salmon, chermoula, crispy shallots (MWG) ●
- Black garlic chicken, hot honey (spicy) (MWG) ●

COLD

- Rainbow radishes and baby carrots, hummus, sumac (PB) (MWG) ●
- Chickpea panisse, caponata, basil (PB) (MWG) ●
- Caprese skewers, tomato, bocconcini, basil, balsamic glaze (V) (APB) (MWG) ●
- St Ewe's devilled egg, smoked paprika, crispy shallots (V) (MWG) ●
- Atlantic prawn cocktail, Bloody Mary dressing (MWG) ●
- Smoked salmon rillettes, cucumber, keta, dill (MWG) ●
- Searcys chicken Caesar salad, anchovy, parmesan (MWG) ●
- Prosciutto, Somerset Brie, red pepper, tapenade (MWG) ●

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DAY PACKAGES

Our Executive Head Chef has exclusively designed our menus and optional upgrades. We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

To make it easier to recognise different types of foods, a traffic light system is used. It divides foods into four distinct groups, each representing a different level of processing.

- Unprocessed and minimally processed foods
 - Processed ingredients
 - Processed foods
 - Ultra-processed foods
-

DAYTIME CATERING PACKAGE

£64.90 per guest

Minimum of 40 guests.

PACKAGE INCLUDES:

On arrival: JING tea, Notes Coffee Roasters, and homemade flapjack ●

Mid-morning: JING tea, Notes Coffee Roasters, biscuit selection ●

Two-course buffet lunch

Mid-afternoon: JING tea, Notes Coffee Roasters, and cake ●

Still and sparkling water throughout the day ●

Whole fruit bowl throughout the day ●

(V) VEGETARIAN (PB) PLANT-BASED (MWG) MADE WITHOUT GLUTEN
(APB) AVAILABLE PLANT-BASED, CAN BE ADAPTED AT THE TIME OF BOOKING
(AWG) AVAILABLE WITHOUT GLUTEN, CAN BE ADAPTED AT THE TIME OF BOOKING

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TWO-COURSE BUFFET MENU

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

Minimum 30 guests

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Standing fork buffet £40.50

Offering allocation in price is: Two main options, one main vegetarian/ plant-based option (at 30% of final numbers), one side, two salads and one dessert.

Selection of fresh breads and rolls with butter

An additional main dish £8.60

Premium Buffet Lunch £10 supplement

Rump of English lamb with wild mushroom and truffle borlotti beans

Fillet of halibut, samphire and sea herb salad with pomegranate dressing

Leak and blue cheese cannelloni in a rich cheese sauce (V)

SALADS

Heritage beetroot and quinoa with smoked white balsamic vinegar dressing (V)

Roasted squash, endive, rocket, burrata and toasted pumpkin seeds (V)

Choose one dessert

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Minimum 30 guests

MAINS

Choose three main choices of which at least one is vegetarian/ plant-based

VEGETARIAN/PLANT-BASED

Roasted fennel, chickpea and cherry tomato stew

(PB) (MWG) ●

Preserved lemon

Chickpea and okra rogan josh curry (PB) (MWG) ●

Lime coconut yoghurt

Aubergine, green olive and butter bean cassoulet (PB) ●

Sweet potato falafel (PB) (MWG) ●

Red peppers, fava beans, hummus, crispy chickpeas

Squash and green bean bake (PB) ●

Freekeh, coconut and lemon

Cauliflower, Romanesco and caramelised onion

mac and cheese (V) (APB) ●

Lentil, mushroom and artichoke shepherd's pie (V)

(MWG) ●

Cheddar and rosemary sweet potato

Mediterranean vegetable lasagne (V) ●

Buffalo mozzarella

Garden pea, broad bean and truffle tart (V) ●

Goat's cheese, pea shoot salad

Asparagus and ricotta cannelloni (V) ●

Wild mushroom cream

FISH

Poached fillet of plaice (MWG) ●

Peas à la Française – peas, gem lettuce, white wine sauce

Chalk Stream trout (MWG) ●

Stir-fried pak choi, baby corn, lemongrass and ginger

Smoked haddock and salmon fish pie (MWG) ●

Lobster bisque, fennel and dill mash

Fillet of gilt-head bream (MWG) ●

Courgette ribbons, basil and pine nuts

Prawn and crayfish Thai green curry (MWG) ●

Spiced tomato salmon and seafood stew ●

Garlic croutons

Baked Atlantic cod (MWG) ●

Crushed minted peas, batter scraps, tartare sauce and lemon

MEAT

Grilled chicken (MWG) ●

Pink Fir potatoes, creamy leeks, chicken sauce

Roast free-range chicken (MWG) ●

Butter bean and mushroom fricassee, lemon and tarragon

Lamb tagine ●

Pearl couscous, apricot

Beef stroganoff (MWG) ●

Wholegrain mustard, cream, cornichons

Slow-cooked beef ragù, spinach and ricotta tortellini ●

Basil

Hoisin duck ●

Asian slaw, spring onion, sesame

Chermoula pork belly (MWG) ●

Chickpeas, roasted red pepper sauce, crispy skin

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TWO-COURSE BUFFET MENU

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Minimum 30 guests

COLD ITEMS

Crisp chargrilled Mediterranean vegetable tart, oregano, smoked aubergine and hummus (V) ●

Hot-smoked salmon, beetroot and fennel salad, dill crème fraîche (MWG) ●

Lemon-poached Chalk Stream trout, samphire salad, seaweed tartare (MWG) ●

Seared loin of tuna, salad Niçoise (MWG) ●

Peppered pastrami, sauerkraut, cornichons, crisp rye bread, mustard dressing ●

Honey-glazed gammon, country compotes and relishes (MWG) ●

Miso-roast chicken, kimchi and noodle salad ●

SIDES

Choose one side

Cajun roast sweet potato wedges, sour cream and chives (V) (MWG) ●

Grilled broccoli, chimichurri dressing (PB) (MWG) ●

Steamed jasmine rice (PB) (MWG) ●

Borlotti and cannellini beans, rosemary and red pepper sauce (PB) (MWG) ●

New potatoes, caramelised red onions, crispy shallots (PB) (MWG) ●

Toasted spelt and fennel salad, pomegranate (PB) (MWG) ●

Sautéed hispi cabbage, mushrooms and shallots (PB) (MWG) ●

Roast butternut squash, miso, sesame and coriander (PB) ●

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TWO-COURSE BUFFET MENU

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Minimum 30 guests

SALADS

Choose two salads

Heritage tomato, bocconcini and basil, pine nuts (V) (MWG) ●

Courgette, chilli, lemon, extra virgin olive oil, sunflower seeds (PB) (MWG) ●

Mixed bean and grilled corn salad, lime and coriander dressing (PB) (MWG) ●

Orzo, sun-blushed tomato, black olives, basil and Parmesan (V) ●

Watermelon and smashed cucumber salad, feta, spring onions and mint (V) (MWG) ●

Tahini-lemon quinoa, kohlrabi, spinach, puffed rice (PB) (MWG) ●

Ramen noodle salad, fermented Chinese leaf, sesame (PB) ●

Carrot and radish salad, honey and Chardonnay vinegar dressing (V) (MWG) ●

Heritage beetroot, orange and fennel, smoked white balsamic (PB) (MWG) ●

Truffle potato salad, spring onions and cornichons (PB) (MWG) ●

DESSERTS

Choose one dessert

Chocolate and espresso delice (MWG) ●

Honey-poached apricots, crème fraîche

Mille-feuille, diplomate cream (V) ●

Summer pudding, Chantilly cream (V) ●

Strawberries and cream (V) (MWG) ●

Tonka panna cotta, strawberry jelly, black pepper tuile

Peach Melba, toasted almonds (V) (MWG) ●

Key lime pie (V) ●

Seasonal fruit tarts (V) ●

Profiteroles, dark chocolate sauce (V) ●

Sticky banana pudding (PB) (MWG) ●

Cinnamon cream cheese frosting

Pistachio cake (PB) (MWG) ●

Raspberries, coconut yoghurt and shaved coconut

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FOOD STATIONS

Offered after 6pm only

Each food station is complemented by chefs who are available for live interactions, enhancing both the experience and engagement.

Minimum 100 guests

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FOOD STATIONS

Choose a minimum of 2 and a maximum of 4 food stations

You can also add 2 to 4 canapés for £4.55 per canapé

Two stations	£26 per guest
Three stations	£33 per guest
Four stations	£40 per guest

SEARCYS SMOKED SALMON ●

London cured smoked salmon, pickled cucumber, traditional garnish, seeded rye, carved to order

CHARCUTERIE ●

Lake District charcuterie, salami sticks, nduja, Wildfarmed borough sourdough, homemade pickles

CORN DOGS AND SLIDERS ●

Chicken corn dogs, lobster corn dogs, Hereford beef sliders, haloumi sliders in brioche buns, mustard, pickles, aioli, homemade vegetable ketchup, tomato, corn relish

ANTOJITOS (LITTLE CRAVINGS) ●

BBQ pulled pork taco, salt cod taco, BBQ jackfruit taco, grilled corn salad, smashed avocado, citrus sour cream, smoky cheddar, chipotle slaw

PICNIC IN THE PARK ●

Sausage rolls, scotch eggs, pork pie, potted chicken, potted salmon, pickled cucumber, pickled shallots, Wild farmed borough sourdough, heritage tomatoes

SUSHI HARBOUR (MWG) ●

California rolls, uramaki spiced tuna, nigiri, hosomaki seaweed rolls, pickled ginger, wasabi, mirin, tamari soy sauce

FISH AND CHIP SHOP ●

Beer battered cod, battered saveloy, tofish, chip shop chips, mushy peas, tartare sauce, curry sauce, pickled eggs, malt vinegar

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FOOD STATIONS

Offered after 6pm only

Each food station is complemented by chefs who are available for live interactions, enhancing both the experience and engagement.

Minimum 100 guests

GARDEN OF ENGLAND (V) (MWG) ●

Crown Prince pumpkin, grilled baby leeks, grilled tender stem, heritage carrot crudité, butter dipped radish, soybean in a pod, pesto, sauce gribiche, pickled walnut ketchup, Wildfarmed borough sourdough crisps.

TRADITIONAL SWEET SHOP (V) ●

Served in paper bags

Retro sweets in jars, cola cubes, cola bottles, rhubarb, and custard, flying saucers, drumsticks, bonbons, refreshers (sample menu).

THE CHOCOLATE FACTORY (V) ●

Islands chocolate fountains with milk chocolate, dark chocolate, or white chocolate. Oak Church Farm strawberries, marshmallows, honeycomb, vanilla fudge.

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AFTERNOON TEA

PRICES PER GUEST

Minimum 10 guests / Maximum 50 guests

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Afternoon tea ●

£21.85

Served with premium Jing tea collection or hand-roasted filter Notes coffee, fresh orange juice and water.

COCKTAIL SANDWICHES

Selection of three. GF options available on request

Roasted pepper, crumbled feta, oregano (PB) ●

Coronation carrot (PB) ●

Truffled egg mayonnaise (V) ●

Cucumber and crème fraîche (V) ●

Smoked salmon and chive cream cheese ●

Prawn bloody Mary ●

Coronation chicken ●

Hereford beef, horseradish, watercress ●

Ham and cream cheese ●

SWEET SELECTION ●

Served with homemade buttermilk scones, fruit and plain with West Country clotted cream and jam (V)

Selection of three:

Flavoured macaroons (V) ●

Victoria sponge (V) ●

Raspberry tartlets (V) ●

Chocolate brownie (V) ●

Salted caramel tart (V) ●

Rhubarb and custard pot (V) ●

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CANAPÉS

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

Minimum of 30 guests

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Six canapés	£26.95
Eight canapés	£33.55
Three canapés and three bowls	£39.45
Additional canapé	£4.55
Additional bowls	£6.95

COLD

Chickpea panisse, caponata, basil, crispy capers (PB) (MWG) ●

Breakfast radishes, vegan cream cheese, jerk seasoning (PB) (MWG) ●

Beetroot tartare, horseradish, tapioca (V) (APB) (MWG) ●

Courgette roulade, minted peas, pine nuts, whipped ricotta, preserved lemon (V) (MWG) ●

Confit duck rillettes, truffle mayo, sourdough ●

London smoked and cured salmon, dill crème fraîche, fennel pollen (MWG) ●

Loin of tuna, sesame, wasabi mayonnaise (MWG) ●

Smoked Chalk Stream trout mousse, chermoula, caviar ●



LONDON SMOKE & CURE IN STREATHAM

Searcys signature smoked salmon comes from a small London smokery, London Smoke & Cure, founded in 2015 by Ross Mitchell and soon joined by Jamie Beevor. Operating from a charming cobbled mews off Streatham High Road, in a former 1900s horse stable, their bespoke production unit focuses on smoking and curing food of real character.

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CANAPÉS

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

Minimum of 30 guests

HOT

- Tofu and soybean tart, Chinese leaf, chilli and ginger (PB) (AWG) ●
- Baked baby potato, whipped vegan feta, spring onions (PB) (MWG) ●
- Heritage carrot and paneer fritter, lime pickle (V) (MWG) ●
- Baby artichoke, artichoke cream, quail's egg (V) (MWG) ●
- King prawn croquette, saffron aioli ●
- Crisp potato rösti, cod, tartare sauce (MWG) ●
- Cumbrian lamb shepherd's pie croquette, pickled carrot purée ●
- Lake District confit pork belly, spring peas and apple salsa (MWG) ●
- Chorizo sausage roll, red pepper rosemary relish ●

DESSERT

- Searcys champagne and Hereford strawberry gelée (PB) (MWG) ●
- Gooseberry and sesame meringue tart (AWG) ●
- Key lime pie ●
- Chocolate truffle, raspberry ●

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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 canapé style service.

Minimum of 30 guests

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Four bowls	£31.95
Six bowls	£38.95
Extra bowls	£6.95

COLD

Courgette carpaccio, basil pesto, lemon (PB) (MWG) ●

Nutbourne heritage tomatoes, panzanella salad (V) ●

Flame-smoked salmon, black garlic, cucumber, sesame, dashi dressing ●

Trout rillettes, fennel and capers salad, sourdough crisp ●

St Ewe's devilled egg, Lake District cured ham, pickled mustard seeds (MWG) ●

Chicken boudin, grilled gem lettuce, quail egg, anchovy, parmesan garlic dressing (MWG) ●



HAPPY EGGS – ST EWE'S

Every single egg comes from a happy free-ranging hen who has the freedom to forage and roam in clean, fresh air. You can taste the difference. Hens are amazing animals and have the ability to absorb essential nutrients at high rates through their food; they then deposit this goodness into their eggs and pass on vital health benefits to us.

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Minimum of 30 guests

HOT

Korean fried cauliflower, crunchy Asian cabbage slaw (PB) ●

Chalk Stream trout, grilled sweetcorn and roasted peppers (V) (MWG) ●

Gnocchi, caponata, feta and toasted pine nuts (V) (AWG) ●

Atlantic cod, crushed minted peas, beer-batter scraps (AWG) ●

Slow-cooked chipotle brisket, smashed kidney beans, avocado, salsa, tortilla ●

Spiced Merguez sausage, bulgur wheat salad, minted labneh, apricot ketchup ●

DESSERTS

Sticky banana pudding, cinnamon cream cheese frosting (PB) (MWG) ●

Summer pudding, Chantilly cream (V) ●

Strawberries and cream, black pepper tuile (V) (MWG) ●

Peach Melba, toasted almonds (V) (MWG) ●

Key lime pie (V) ●



CHALK STREAM FARM

Chalk Stream® trout are recognised as a sustainable choice, rated 'Best Choice' by the Marine Conservation Society and highlighted by the Sustainable Restaurant Association as one of the most responsible fish options for chefs. Raised in high-flow, spring-fed chalk stream water under strict welfare and environmental standards, they offer a low-impact alternative to salmon while protecting precious freshwater ecosystems.



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PRIVATE DINING

Our executive head chef designs and updates our menus monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards, and Orangery Rooms are perfect for large, intimate dinners.

Minimum 20 guests | Maximum 240 guests

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Three courses plus petit fours £67.00 per guest

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

STARTERS

Salt-baked purple carrot, pine nuts, wild rice, caraway, carrot dressing (PB) (MWG) ●

Nutbourne heritage tomato, burrata, black olive crumb, basil (V) (APB) (MWG) ●

Whipped goat's cheese, heritage beetroot, sorrel, tapioca (V) (MWG) ●

Wasabi Chalk Stream trout gravadlax, buttermilk, cucumber, radish, watercress (MWG) ●

Atlantic prawn cocktail, Exmoor caviar (MWG) ●

Duck confit terrine, hen of the wood mushroom, truffle aioli, sourdough (AWG) ●

Rose veal tonnato, baby gem, caper berry, anchovies ●



HERITAGE CARROTS – J.T. PAGET & SON

At Stills Farm, the Paget family have been producing vegetables for over 100 years. Based in the traditional market garden village of Bromham in Wiltshire, the sandy soils are ideal for growing their famous heritage carrots and early season vegetables.

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MAINS

Lentil dhal, cauliflower, spinach, onion bhaji, coconut yoghurt (PB) (MWG) ●

Primavera spelt risotto, broad beans, peas, asparagus, lemon ricotta, herb oil (V) ●

Cornish hake, Jersey Royals, sea vegetables, brown shrimps, lemon beurre blanc (MWG) ●

North Atlantic cod, wood-fired roasted peppers, barbecue sprouting broccoli, salsa verde (MWG) ●

Salt Marsh lamb rump, shepherd's pie croquette, ratatouille, mint jus ●

Suffolk chicken breast, peas and bacon, champ potato, chicken sauce (MWG) ●

Rosemary and thyme loin of pork, grilled baby artichoke, Parma ham tortellini, crispy skin, tomato basil jus ●



SEAFOOD – KINGFISHER BRIXHAM

Ideally located by the renowned Brixham fish market, Kingfisher Brixham has access to the freshest day-boat fish landed daily. Alongside Brixham, they source from Newlyn and Plymouth quays, bringing a wide variety of species to the table—from plaice, Dover sole, and turbot to monkfish, squid, and cuttlefish.



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DESSERTS

Summer pudding, summer berry pudding, whipped Chantilly cream (APB) ●

Sticky banana pudding, cinnamon cream cheese frosting (PB) (MWG) ●

Basque cheesecake, sour cherry compote (MWG) ●

Chocolate and espresso delice, honey-poached apricots, crème fraîche (MWG) ●

Yorkshire rhubarb, vanilla panna cotta (MWG) ●

Hereford strawberry pavlova, elderflower, Chantilly, strawberry gel (MWG) ●

Lemon tart, raspberries ●

MENUS ARE CRAFTED BY OUR EXPERT CHEF AND SERVED BY OUR HIGHLY TRAINED TEAM

Our Private Dining menu represents the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages, served in stunning spaces for groups of 20 up to 240 guests.

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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 a member of our team, and we will do our best to source this for you.

CHAMPAGNE AND SPARKLING WINE

Bottega Zero Prosecco, Italy, 0% ABV	£25.50
Bottega Poeti Prosecco Brut, Veneto, Italy, NV, 11% ABV	£36.90
Cuvée Flamme Cremant de Loire Blanc NV, Gratien & Meyer, Loire, France NV, 12% ABV	£39.00
Searcys Classic Cuvée Brut, English Sparkling Wine, Surrey, England, NV, 12.5% ABV	£52.00
Searcys Selected Cuvée Brut, Champagne, NV, 12.5% ABV	£67.60
Searcys Selected Cuvée Rosé Brut, Champagne, NV, 12.5% ABV	£72.80
Père & Fils, Brut, Champagne, 12.5% ABV	£78.00
Palmer & Co Blanc de Blancs, Champagne, NV, 12% ABV	£78.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV, 12% ABV	£88.40

WHITE WINE

Côtes de Gascogne, Maison Belanger, Southwest, France, 11% ABV	£29.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 11% ABV	£30.00
Mâcon-Villages Réserve Vignerons des Terres Secrètes, Burgundy, France, 12.5% ABV	£37.50
Corralillo Riesling, Matetic, Casablanca, Chile, 13.5% ABV	£39.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 12.5% ABV	£39.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 12.5% ABV	£39.50
Alegoría Gran Reserva Chardonnay, Navarro Correas, Argentina, 13.5% ABV	£46.80
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex, England 11% ABV	£50.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France, 13.5% ABV	£54.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 12.5% ABV	£56.00

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 a member of our team, and we will do our best to source this for you.

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 12.5% ABV	£29.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Argentina 13% ABV	£31.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa, 13.5% ABV	£32.25
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 13% ABV	£34.85
Veramonte Organic Merlot, Casablanca Valley, Chile, 14.5% ABV	£35.85
Gérard Bertrand Héritage Pinot Noir, Occitanie, France 13.5% ABV	£39.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 13.5% ABV	£40.50
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 14% ABV	£41.50
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 12.5% ABV	£47.85
Montagne-Saint-Émilion, Château Montaguillon, Bordeaux, France, 14.5% ABV	£52.00
Saint Joseph, Poivre et Sel, François Villard, Rhône, France, 12.5% ABV	£70.75

ROSÉ WINE

La Source Réserve Rosé, Les Domaines Robert Vic, Pays d'Oc, France, 12.5% ABV	£30.50
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 12.5% ABV	£34.00
Gérard Bertrand Organic Gris Blanc Rosé, Occitanie, France, 13% ABV	£36.50
English Vines Rosé, Bolney Wine Estate, West Sussex, England 12% ABV	£50.00

BEER AND CIDERS

Heineken (330ml) 0% ABV	£5.75
Peroni Nastro Azzurro (330ml) 2.5% ABV	£5.95
Peroni Nastro Azzurro Gluten Free (330ml) 2.5% ABV	£5.95
Freedom lager (330ml) 4% ABV	£5.95
Freedom Pale Ale (330ml) 4% ABV	£5.95
Small Beer Lager (330ml) 2.1% ABV	£5.95
Small Beer Pale (330ml) 2.5% ABV	£5.95
Small Beer IPA (330ml) 2.3% ABV	£5.95

Small Beer are available in Kegs for £95
for 5 litres - pre-orders only

ALL SPIRITS (25ML)

House spirits	from £7.50
Premium spirits	from £9.50

SOFT DRINKS

Bottled soft drinks (330ml)	£3.25
Jug of elderflower (1L)	£8.35
Fresh lemonade (1L)	£10.30
Fresh orange or apple juices (1L)	£10.40
Still or sparkling water (1L)	£3.45

ALCOHOL-FREE WINES

Natureo Torres Muscat	£21.85
Natureo Torres Garnacha, Syrah	£21.85
Natureo Torres Cabernet Sauvignon, Rosé	£21.85

DRINKS LIST

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COCKTAILS WITH MIXERS

Cocktail £10.85

A choice of three £29.50

Blackberry Bramble

Bombay Sapphire gin, blackcurrant syrup, spiced syrup, lemon juice

Basil Margarita

Olmea Silver Tequila, Cointreau, Lime Juice, Basil

Floradora

Bombay Sapphire gin, lime, raspberry syrup, ginger beer

Pimm's

Pimm's No.1 Cup, lemonade, strawberries, cucumber, mint

Rum punch

White rum, Spiced dark rum, pineapple juice, orange juice, lime juice, grenadine

Sangria (available in white and red; sparkling for an additional £1.45)

Red wine, orange juice, lemonade, mint, orange slices

White wine, apple juice, lemonade, peach and apple slices

Sparkling wine, beefeater pink gin, lemonade, strawberry and blueberry

All prices are exclusive of VAT at prevailing rate.



DRINK PACKAGES

PRICES PER GUEST

	1 HOUR	2 HOURS	3 HOURS	EXTRA HOUR
Unlimited house wine, house beer, 0% beers and soft drinks	£21.40	£31.00	£35.00	£5.45
Unlimited prosecco, house wine, house beer, 0% alcohol prosecco, 0% beers and soft drinks	£27.00	£38.50	£45.00	£8.50
Unlimited English sparkling wine, house wine, house beer, 0% alcohol English sparkling wine, 0% beers and soft drinks	£47.50	£68.60	£79.00	£12.50
Unlimited Searcys Champagne, house wine, house beer, 0% alcohol English sparkling wine, 0% beers and soft drinks	£60.85	£88.00	£101.00	£14.60
To add house spirits to the package above	£8.85	£10.90	£13.00	£6.25

NIBBLES

£7.50 + VAT per person
(minimum of 20 guests)

CHOOSE 3 OPTIONS FROM THE SELECTION:

Tomato and paprika picos

Olives

Homemade cheese straws

Sea salt and balsamic snack mix





CAVENDISH SQUARE

BY SEARCYS