



116  
PALL MALL

The  
Secret Garden  
at 116 Pall Mall

SUMMER 2024



# Join us for the ultimate summer party experience at the award-winning 116 Pall Mall.

Step into 116 Pall Mall's Secret Garden for your 2024 summer event! Our Terrace will be dressed with a welcoming floral arch, festoon lighting and overflowing flower boxes creating the perfect summer atmosphere.

With summer cocktails and delicious food, your guests can enjoy a summer celebration in the heart of London. Your menus and wine lists will be created and delivered by award-winning caterers Searcys, one of London's oldest caterers that last year celebrated its 175th anniversary. When the temperature drops, step into our grand Carlton Room overlooking the garden.

Our summer packages are just an indication of what we can offer – if you're looking for something different, speak to the team and we can create something bespoke for you.

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All prices are in Sterling and are excluding VAT.

**We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.**

We would love to tell you what's in our food to assist you with your choice.  
020 3814 7592 | [info@116pallmall.com](mailto:info@116pallmall.com) | [116pallmall.com](http://116pallmall.com)



# Secret Garden Reception Package

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## Your package includes

Exclusive hire of Carlton Room and Terrace from 6pm until 11pm

Summer cocktail on arrival

Three hours of unlimited drinks (house wine, beer, soft drinks)

Three canapes and three bowl foods from our summer menu

Secret garden theming

Security/cloakroom



# Secret Garden Food Station Package

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## Your package includes

Exclusive hire of Carlton Room and Terrace from 6pm until 11pm

Summer cocktail on arrival

Three hours of unlimited drinks (house wine, beer, soft drinks)

Three bowl foods and two food stations from our summer menu

Secret garden theming

Security/cloakroom

# Canapés

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## Vegan

Chickpea panisse, wild garlic, capers (ve)

Spring onion bonda, coconut yoghurt raita, lime pickle puree (ve)

Baked aubergine, mint, pomegranate (ve)

Heritage tomato ceviche, charcoal cup (ve)

## Vegetarian

Pea, broad bean, fennel, dill arancini, smoked tomato aioli (v)

Asparagus, truffled duck egg, hollandaise tartlet (v)

Kimchi pickled quail's eggs, ssamjang mayo (v)

## Fish

Dorset crab tartlet, brown crab mayonnaise, fresh peas, pea powder

Swedish prawn skagen, salmon caviar on rye toast

Gin and tonic cured salmon, rhubarb, star anise purée, pickled cucumber

## Meat

Lebanese lamb, tahini yoghurt, honey, sesame, flatbread

Karaage fried chicken, Tokyo barbecue sauce, spring onion, pickled chilli

Rioja poached chorizo, manchego, saffron aioli

Pork, apple and black pudding sausage roll, piccalilli ketchup

## Dessert

English strawberry tartare cone, pepper cream, lemon balm (v)

Rhubarb and elderflower custard tart (v)

S'mores, gram cracker tartlet (v)

Chocolate and raspberry cup, cocoa nib crumble (ve)

Macarons (v)





# Bowl food

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## Vegan

Tamari oyster mushroom, sesame, choi salad, mung sprouts, coriander cress (ve)

Gazpacho, compressed cucumber, sherry vinegar gel, crisp sourdough (ve)

## Vegetarian

Heritage tomatoes, burrata, sunflower seed pesto, Belazu olives spinach, ricotta (v)

Poached Norfolk asparagus, pea puree, soft-boiled quail egg, pickled shallot (v)

## Fish

Sesame-crusted salmon, pickled daikon, sticky coconut rice, chilli jam

Crispy cod cheeks, pea purée, skinny nori fries

Chalk farm trout tikka, black lentil dhal, poppadum crumb, coriander salsa

## Meat

Suffolk chicken Kiev, leeks, spinach ketchup, garlic oil

Lamb keema, potato bondas, coconut yoghurt, crushed poppadum's

## Dessert

Lemon posset, macerated raspberries, anise shortbread

Hazelnut affogato, espresso coffee, griottines cherry, London honey

Whipped ginger cheesecake, blueberries, toasted oats, pistachio crumb

English strawberry and elderflower mess, toasted almonds, lemon balm



Healthy lifestyle choice (v) vegetarian (ve) vegan | Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements.

# Food stations

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## Bonda station

Classic South Indian street food of spiced masala potatoes, fried in chickpea batter, finished with Indian classic roadside dishes to include:

Spiced potato bondas, coriander, chickpeas (ve)

Black lentil dahl (ve)

Lamb keema

Slow-cooked butter chicken

Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

## Ham carving station

Our chef will hand carve a premium quality air-dried ham served with:

A selection of London Smoke & Cure finest local cured meats

Artisan British cheeses

Sausage rolls

A selection of chutneys, pickles and crackers

## Middle Eastern mezze stall

Kleftiko lamb shoulder, lemon tahini

Imam bayıldı

Kale and spinach falafel

Jewelled couscous

Tomato and cucumber salad

Baba ghanoush, muhammara

Houmous, tzatziki, flatbread

## Classic burger stall

Aberdeen Angus beef patty

Brioche burger buns

Aged cheddar

Crispy bacon

Red onion pickles, gem lettuce, plum tomatoes

Mustard, mayonnaise, ketchup

Southern chilli fries

## Build your own broken mess stall

Broken meringues

Vanilla cream

English strawberries, blueberries, raspberries, passionfruit

Summer fruit, elderflower coulis

Lemon and ginger curd

Freeze-dried crunchy sour cherry crumbs

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# Take your event to the next level

Bring your summer party theme to life with our exciting add-ons. You can mix & match the below options and add them to our set packages for the ultimate summer event.

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## Food

Add summer nibbles on arrival with your welcome drinks | £7.50 pp

Build your own broken mess stall | £15.00 pp

Individual Marshfield Farm ice cream pots | £5.00 pp

Cheese station | £15.00 pp

## Drinks

Upgrade to a four-hour drinks package | £7.50 pp

Upgrade the first hour of your drinks package to include Pimm's | £5.00 pp

Upgrade your cocktail on arrival to a one-hour cocktail reception | £15.00 pp

Add house spirits to your three hours unlimited drinks package | £15.00 pp

## DJ system

Add a DJ and dancefloor | from £1,000







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