



CAVENDISH SQUARE

HOSPITALITY
SPRING / SUMMER 2022

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

Prices are valid during Spring/Summer 2022

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 30 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





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.

FOOD



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



We only use British-harvested rapeseed oil in cooking



We only use British-milled flour



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



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



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



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



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



Too Good To Go

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 £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

Harrogate 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)

Blueberry or flowerpot muffins £3.50 (v)

Home-made cake selection £3.50 (v)

Freshly-baked brownies £3.50 (v) (gf)

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 £4.50 (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 skewer (ve) 🌱

Fruit and vegetable smoothie (ve) 🌱

Oat and sultana muffin (ve) 🌱

Coconut bread (ve) 🌱

Jubilee 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 blackberry 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 blackberry 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, Cumberland sausage or omelette, sauteed mushroom and baby spinach (v)

Brioche breakfast bap £5.00 per person

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

Vegan breakfast brioche £5.00

Grilled mushroom patty, baby spinach, tomato sauce

Simple continental breakfast £12.50 per person

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

Deluxe breakfast £15.00 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 £12.00 per person

Smoked bacon / sausage / egg (v) bap
Novus tea, extract coffee and orange juice

Healthy start £18.00 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 £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 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
£19.25 per person



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

SANDWICHES

Vintage cheddar ploughman's (v)

Chipotle chicken wrap, sour cream salad leaves

Mozzarella, red pepper tapenade and rocket, glass ciabatta (v)

Hen's egg, chive mayonnaise (v)

Egg mayonnaise, gammon ham

Chive cream cheese and ratatouille vegetables (v)

Smoked salmon, Cajun spice roast peppers, sour cream

Tuna mediterraneo, sliced olives, red onion, parsley and lemon

Home smoked salmon, baby spinach, dill creme fraiche

Coronation chicken salad

Roast chicken, avocado, rocket salad

Pastrami, swiss cheese, dill pickle and pickled cabbage

Roast beef, watercress salad, horseradish cream

Bacon, lettuce, tomato, glass ciabatta

Moroccan vegetables, vegan feta, baby spinach, spinach wrap (ve)

Avocado, tomato, olives and sweetcorn (ve)

Chipotle grilled vegetables, roast pepper sauce, vegan cream cheese, salad leaves (ve)

FRESHLY MADE EACH DAY BY
OUR SKILLED TEAM

FINGER FOOD SELECTOR

COLD

Provençal vegetable and tarragon cream cheese tart (v).

Greek souvlaki chicken 🌱

Chipotle chicken brioche bun

Charred tenderstem broccoli with chermoula dip (ve) 🌱

Mozzarella, tomato and olive skewer

Smoked salmon Veneziana crostini

Roast pepper and grilled vegetable bruschetta (ve) 🌱

Courgette pakora (ve)

Wild mushroom and tarragon toasts (ve)

Monmouthshire cured ham and artichoke plum tomato

HOT

Tikka chicken skewers, mint raita 🌱

Albondigas (meatballs) with tomato sauce

Croquettes de jamon

Caramelized onion and vintage cheddar tart (v)

Pizzette marguerita(v)

Vegetable spring rolls (ve)

Butternut squash and sage clafoutis, comte fondue (v)

Chargrilled aubergine with chipotle vegan mayonnaise (ve)

Northumberland Ramos potato, pont neuf cocktail sauce (ve)

DESSERT

Vanilla mousse, muscovado rubble (v)

Madagascan chocolate and raspberry truffle (v)

Apple and cinnamon upside down cake (v)

Baba rum (v)

Berry compote, berry mousse (ve)



SALADS

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

Baby potato and chive vinaigrette (ve) 🌱

Grilled vegetable and crumbled feta (v) 🌱

Herb leaf salad (ve)

Caprese (v)

Orzo sunshine salad (ve)

Giardiniera (herb marinated vegetable salad) (ve) 🌱

Salad gourmande (v)

Fregola sarda, roast courgette, pesto salad (ve) 🌱

Garden salad (ve) 🌱

Chermoula (middle eastern) potato salad (ve) 🌱

Chipotle coleslaw (ve)

SUPPLEMENT OPTIONS:

ADDITIONAL SANDWICH £2.55

ADDITIONAL FINGER FOOD £3.25

ADDITIONAL SALAD £3.50

ADDITIONAL DESSERT £2.50

BENTO BOXES

SELECT ONE OPTION FOR ALL GUESTS.
MAXIMUM OF 50 GUESTS

JAPANESE BENTO £20.00 🌱

Chilli Ramen noodle (v)
Edamame, carrot and pea shoot salad (ve)
Ponzu sauce (ve)
Honey and soy grilled chicken and green leaf,
Sencha tea set cream (v)

INDIAN £22.00

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

BRITISH PICNIC £23.00

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

SUMMER GARDEN £22.00

Asparagus and duck egg (v)
Rosemary marinated heritage tomatoes (ve)
Artichoke pesto, bread croutons (v)
Ramos potato, truffle and tarragon salad (ve)
Confit salsify and red pepper compote (ve)
Berries and crumble

VEGAN LUNCHBOX £22.00 🌱

Giant couscous, courgette and mint salad (ve)
Avocado and roast pepper tart (ve)
Potato and wild garlic pesto salad (v)
Glace apple and vanilla mousse (ve)

VEGGIE £22.00 🌱

Tabbouleh salad (ve) (v)
Grilled Mediterranean vegetables (ve)
Super green salad (ve)
Lovage pesto (v)
Fruit tart (v)

🌱 = 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 £50.50 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

British cheese selection, quince jelly, biscuits, artisan breads

WRAP-UP BITES, ONE HOUR DRINKS PACKAGE
(WINE, BEER AND SOFT DRINKS) £22.00 per person

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



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





OUR CHEFS USE
LOCALLY SOURCED,
SUSTAINABLE
INGREDIENTS

FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW:

£26 PER PERSON

ADDITIONAL ITEMS BELOW AT £3.25 EACH

COLD

Provençal vegetable and tarragon
cream cheese tart (v)

Greek souvlaki chicken 🌱

Chipotle chicken brioche bun

Mozzarella, tomato and
olive skewer (v)

Scorched tenderstem broccoli,
chargrilled aubergine dip (ve) 🌱

Smoked salmon Veneziana crostini

Roast pepper and grilled vegetable
bruschetta (ve) 🌱

Courgette pakora (ve)

HOT

Tikka chicken skewers, mint raita 🌱

Albondigas (meatballs) with tomato
sauce

Croquettes de jamon

Caramelized onion and vintage
cheddar tart

Pizzette marguerita(v)

Butternut squash, sage and onion
clafoutis (v)

Vegetable spring rolls

Chargrilled aubergine with chipotle
vegan mayonnaise (ve)



DESSERT

Vanilla mousse, muscovado
rubble (v)

Madagascan chocolate and
raspberry truffle (v)

Apple and cinnamon upside down
cake (v)

Baba rum (v)

Berry compote, berry mousse (ve)

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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

£32.00 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

Braised beef and smoked mozzarella lasagne

Salmon Veneziana

Wild mushroom ragu, roast vegetables, gnocchi (ve)

Fine bean, peas, courgettes, herb potatoes (ve)

Giardiniera (ve)

San Marzano tomato and basil salad (v)

Farmhouse bread (v)

MENU 2 | BRITISH

Thyme roast chicken, garden vegetables, chicken sauce

Pan fried cod, heritage tomatoes, fine beans, baby spinach

Roast sweet potato, baby spinach and broccoli pie with vintage cheddar, crushed potato, tarragon sauce (v)

Rosemary potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

MENU 3 | VEGAN 🌱

Saffron paella, charred Padron peppers, alcon onion, romesco sauce

Chestnut mushroom, mountain lentil and vegetable 'cottage pie', bubble and squeak top

Feta, Kalamata olive and tomato 'Greek' pizza

White beans in a thyme tomato sauce

Garden salad (ve)

Panzanella salad (ve)

Rustic bread (ve)

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MENU 4 | INDIAN

Chicken tikka, gunpowder potatoes
Charred salmon, mango masala
Tandoori paneer, mango masala (v)
Kala jeera pilau rice (ve)
Tomato, cucumber and red onion salad (ve)
Asian coleslaw (ve)
Indian breads (v)

MENU 5 | FRENCH

Navarin of lamb
Fillet of hake Provencal
Butternut squash and sage clafoutis (v)
Pomme lyonnaise (ve)
Herb leaf salad (ve)
Salad gourmande (ve)
Bread selection

MENU 6 | JAPANESE 🌱

Chicken yakitori, green leaf, yakitori sauce
Salmon shichimi with 7 spice, ginger, spring onion
Ramen noodles, shiitake, edamame, snow peas, Japanese greens
Steamed rice (ve)
Japanese vegetable salad (ve)



MENU 7 | HEALTHY 🌱

Moroccan spiced chicken with sultanas and toasted almonds
Roast cod fillet, mountain lentils, pimienta, roast garlic, fennel
Chargrilled vegetables, crumbled queso fresco, chipotle chilli beans, sour cream (v)
Baby roast potatoes (ve)
Avocado, sweetcorn and black bean salad (ve)
Bread selection (v)

PUDDINGS

Lemon and jasmine mousse(v)
Custard tart (v)
Baba rum(v)
Tiramisu (v)
Pink rhubarb, glace apple and muscovado rubble (v)
Brioche pudding, cherry compote (v)
Berry compote, berry mousse (ve)



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

COLD

Seared beef parmigiano
Ham hock and piccalilli
Duck egg mousse, Iberico chorizo,
Scorched Loch Duart salmon, teriyaki glaze, truffle mayonnaise
Truffle donuts (v)
Cured salmon, avocado, coriander seed, Aleppo pepper 🌿
Artichoke, roast pepper, broad bean crostini (v) 🌿
Aubergine ripieni (ve) 🌿
Buffalo mozzarella, tomato fondue, rosemary picada (v)
Foie gras and white chocolate truffle
Smoked mackerel, plum sauce
Courgette pakora, curry spice yogurt (ve)

HOT

Chargrilled British wagyu beef skewers
Chicken 'pie'
Indian skewer (Bombay potato, tandoori aubergine) (ve)
Yakitori chicken, hibachi style
Boudin noir tartine, apple, roscoff onion
Lamb shawarma, tandoori masala
Iberico ham and manchego croquettas
XO king prawn, crispy seaweed
Grilled asparagus tips, white truffle and porcini dip (ve)
Beaufort cheese gorgere (v)

PUDDINGS

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

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

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 like a canape style service.

Minimum of 30 guests

4 bowls £26.50 per person

5 bowls £29.50 per person

6 bowls £31.50 per person

3 canapes and 3 bowls £30.00 per person

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

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

COLD

Burrata, carrot cream, broad beans, toasted hazelnuts

Ham hock, piccalilli sauce, Wye valley asparagus

Beaufort cheese fondue, asparagus, broccoli, brioche (v)

Confit chicken, artichoke, wild garlic pesto, parmesan biscuit

Scorched salmon, Russian salad, dill

Smoked Cornish mackerel, pickled vegetables, mackerel mayonnaise

Teeter goat's cheese, mint, asparagus, red pepper compote (v)

Chargrilled aubergine, Baharat spice, smoked aubergine, pickled cabbage, pomegranate (ve) 🌱

Fregola sarda, courgette, tomato fondue, rosemary picada (ve) 🌱

Ramen noodles, nameko mushrooms, charred spring onion, crispy cabbage (ve) 🌱

HOT

Smoked bavette, cauliflower, Shorrocks bomb, beer sauce

Scorched cod fillet, nameko mushrooms, Japanese greens, truffle stock 🌱

Yakitori chicken, hibachi style

Crispy duck Chinese style, cherry compote, anise sauce

Cauliflower 3 ways, smoked, crispy, cream (v)

XO king prawn, crispy seaweed

Cumbrian lamb, kleftiko style, pitta crisp, pickled cabbage, chilli tomato sauce

Moroccan vegetable tagine (ve) 🌱

Japanese barbecued aubergine and broccoli, steamed rice (ve) 🌱

Orecchiette with wild mushroom ragu and wild garlic pesto (v)



PUDDINGS

Raspberries, vanilla cheesecake, chocolate biscuit (v)

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

Apple upside down, jasmine bubbles (v)

Black forest cornetto (v)

Baba rum (v)

Beaume de Venise syllabub, berry compote, frangipane (v)

Brioche pudding, Poire Williams preserved pears (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)
£70.00 per person

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



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STARTERS

Pressed-corn fed chicken, pumpkin cream, Moroccan spice, pine nut and sultana feuille de brick

Crab, tomato, shellfish mayonnaise, leek straw, caviar

Smoked Laverstock buffalo mozzarella, broad bean pesto, ratatouille

Crispy Peking duck with cherry compote, pea shoots 🌱

Wild mushroom pate, pea mousse, preserved beetroot, brioche crouton, black truffle (v)

Smoked mackerel rilette, beetroot, mackerel mayonnaise, pickled radish, cucumber

Seared Loch Duart salmon, piccalilli vegetables, duck egg mousse, borage nasturtium

Teeter goat's cheese, toasted brioche, artichoke, pickled vegetables (v)

Scorched, hickory smoked cauliflower, Beaufort cheese, asparagus polonaise (v)

Vegetable spring roll, plum sauce, Asian coleslaw, shiso leaf (ve)

ALL OF OUR DISHES ARE
BEAUTIFULLY CRAFTED FOR YOU

MAINS

Rump of Cumbrian lamb, vadouvan seasoning, hispi cabbage, lamb croustis, carrot cream

Iberico pork, presa, cheek, morcilla, roscoff onion, hazelnuts, Madeira

Free range chicken, chapel down bacchus , tumbleweed, summer vegetables

Smoked bavette, beef sauce, asparagus, cauliflower cream, chargrilled cauliflower

Sea bass fillet, ratatouille vegetables, Jerusalem artichoke, tomato fondue, fennel sauce.

Cod fillet, hen of the woods, broad bean pistou, chicken butter sauce

Goosenaugh duck, butternut clafoutis, pumpkin cream, smoked celeriac, xemenez sauce

Sea trout, Morecombe bay shrimp, fennel, asparagus, Jersey Royals, shellfish sauce

Porcini mushroom pasticcio, garden vegetables, rosemary picada, white truffle cream (v)

Scottish Charolais beef fillet, smoked brisket, king oyster mushroom, fermented black bean sauce



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

Madagascan chocolate and raspberry milkshake (v)

Pear tart tartin, Beaume de Venise syllabub (v)

Pain perdu, Medjol dates, sultana jam, cinnamon stick (v)

Lemon verbena, cranberry, shortcake, flowers (v)

Fruits of the forest (v)

Almonds and apricot (v)

Preserved pear, poire Williams, nutmeg custard (v)

Blackberry ripple, Beaume de Venise syllabub, hazelnut frangipane

Glacé jasmine apple, champagne rhubarb, caramel, jasmine flowers (ve)

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

Foie gras and pickled apple (ve)

XO king prawns (v)

Jerusalem artichoke, jamon Iberico, broad beans

Smoked salmon, peas, mint

PALATE CLEANSER £3.50 per person

Lemon verbena

Vodka and aromatics

Pink champagne

Sicilian lemon

BRITISH CHEESE BOARD £7.50 per person

NESPRESSO COFFEE BAR £5.00 per person

PRE-DINNER CANAPES MINIMUM OF 4 £12.00 per person

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





THE SPARKLING EXPERIENCE

Indulge in the finest fizz that Britain has to offer

1 tasting glass of each £25.00 per person,

SELECTION OF SPARKLING

Greyfriars, Brut, NV

Furleigh Estate, Rosé, Brut, 2015

Drappier Champagne Carte d'or, Brut, NV







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 £30.00
- Greyfriars Cuvée Brut, Surrey, England, NV £45.00
- Searcys Selected Cuvee, Brut, France, NV £52.00
- Greyfriars Rose 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 Blanc, France, NV £90.00

WHITE WINE

- Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019 £23.00
- Pinto Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018 £24.00
- 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, Roussillon, 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 Rochi, 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 Rosé, Languedoc, France 2018 £24.00

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



RED WINE

Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018 £23.00

Merlot, Goleta, Central Valley, Chile 2020 £25.00

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 Montaignillon, Bordeaux, France, 2016 £42.00

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

DESSERT WINE

Chateau Calabre, Côtes de Montravel, France, 2015 (375ml) £23.00

Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2019 (375ml) £34.00

FORTIFIED WINE

Dow's Fine Ruby Port £33.00

Graham's 10 Year Old Tawny Port £49.00

OUR WINES
ARE CAREFULLY
SELECTED BY
OUR SEARCYS
SOMMELIERS

BEER AND CIDERS

Peroni Nastro Azzuro, Budweiser Budvar (330ml) £4.75

Freedom lager, Freedom Pale Ale (330ml) £4.75

Toast Lager, Toast Pale Ale £5.00

Aspall Draught Suffolk Cider (330ml) £4.75

ALL SPIRITS (50ML)

House spirits from £5.50

Premium spirits from £7.50

SOFT DRINKS

Bottled soft drinks (330ml) £2.25

Jug of elderflower £8.00

Jug of fresh lemonade £8.00

A selection of juices (1L) £9.00

Still or sparkling water (1L) £3.00





COCKTAILS

Cocktail £8.50

A choice of 3 £23.00

Pear and Rhubarb Blush

Vodka, pear puree, apple juice,
Franklin & Sons rhubarb tonic water
with hibiscus

Pink Sapphire

Gin, blueberry syrup, orange blossom
water, prosecco

Strawberry and Melon Spritzer

Strawberry flavoured tequila,
melonade liqueur, supasawa, agave
syrup, Franklin & Sons soda water



Cloudy Dark and Stormy

Dark rum, angostura, lime juice,
ginger beer

UNLIMITED DRINKS

PACKAGE	1 HR	1.5 HRS	2 HRS	2.5 HRS
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



CAVENDISH SQUARE



EST. 1847

SEARCYS

LONDON