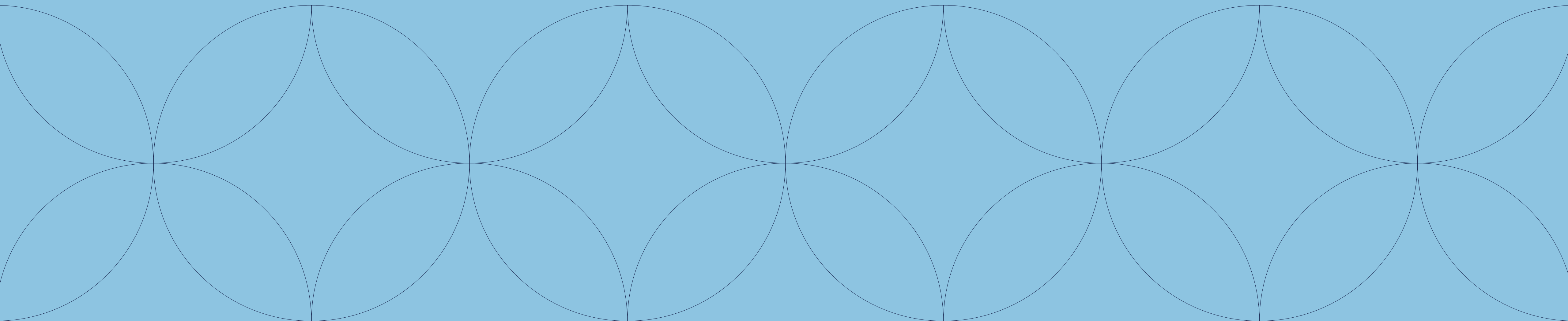


116
PALL MALL

Hospitality
Spring/Summer 2025
BY SEARCYS



Thank you for your interest in 116 Pall Mall

116 Pall Mall is located in the heart of London – our Georgian building is home to the Institute of Directors with Searcys providing exceptional service.

The building showcases period charm and unique heritage housing original 18th century paintings and grand chandeliers. All of our rooms are perfectly versatile for any style of event with an array of catering options from bowl foods and fork buffets to afternoon teas and food stations, 116 Pall Mall is perfect to suit all your catering needs.

Our co-working spaces are open every weekday to members and non-members with refreshments available and a seasonal menu on offer in our Brasserie.

On our top floors, we have our Business Centre that includes state of the art training and conference suites. Down on our lower ground floor, the exposed brick Champagne Bar is the perfect way to end your day, with a large selection of Magnums, including Searcys very own Champagne, or English sparkling wine.

From all the team, we look forward to welcoming you to 116 Pall Mall.



**LONDON VENUE
& CATERING
AWARDS 2024**

SILVER

**BEST HISTORIC VENUE
OR LIVERY HALL-
OVER 300 ATTENDEES
RECEPTION STYLE**

BRONZE

**BEST EVENT
VENUE FOR OVER
300 / UNDER
1500 ATTENDEES**

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.

+44 (0)20 3814 7592 | info@116pallmall.com | 116pallmall.com

EST · 1847

SEARCYS

LONDON



Refreshments & breaks

Prices per person | Minimum 5 guests

If you’re booking for up to 4 guests, we will offer an a lá carte menu to be ordered on the day.

Freshly brewed tea and coffee	£4.20
Freshly brewed tea and coffee, selection of biscuits (v)	£4.65
Freshly brewed tea and coffee, mini pastries (v) (Served before midday)	£7.00
Freshly brewed tea and coffee, mini cakes (v) (Served after midday)	£7.50
116 Pall Mall filtered still or sparkling water (700ml)	£3.75
Blueberry muffins (v)	£3.95
Pastel de nata (v)	£2.90
Whole fresh fruit (ve)	£2.25
Sliced fresh fruit platter (ve)	£6.25

Healthy *living*

We have created a number of healthier choices throughout our 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.

Healthy *swaps*

Swap your biscuit breaks for something healthier.

Choose 2 to add to your refreshment break and receive a 50/50 split | £7.50

- Peach, blueberry and pistachio Bircher (v)
- Cherry and blueberry granola, yoghurt (v)
- Tropical fruit skewer (ve)
- Soya and chia seed yoghurt, strawberry compote (ve)

(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. | All prices are exclusive of VAT at prevailing rate.



Breakfast

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

Prices per person

Light breakfast Minimum 10 guests	£14.25	Full English breakfast Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£26.00
Croissant, pain au chocolat, pain aux raisins (v)		St Ewes free-range scrambled eggs (v)	
Fruit salad (ve)		Lake District Farmers black pudding, dry cured smoked bacon, breakfast sausage, mushrooms, tomatoes	
Freshly brewed tea and coffee		Artisan bread, butter, preserves (v)	
Orange juice		Freshly brewed tea and coffee	
Breakfast baps Minimum 10 guests Please select 2 of the below	£8.50	Orange juice	
Lake District Farmers dry cured smoked bacon		Vegan breakfast (ve) Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£26.00
Lake District Farmers breakfast sausage		Coconut yoghurt, seasonal fruit, chia seeds	
Portobello mushroom and spinach (ve)		Grilled cherry tomatoes, mashed edamame beans and peas, sourdough, pickled chilli	
Continental breakfast Minimum 15 guests	£21.00	Grilled piquillo pepper, cream cheese bagel, watercress, pumpkin seeds	
Fresh croissant, pain au chocolat, pain aux raisins (v)		Fresh fruit skewer	
Emmental cheese, Wiltshire ham		Freshly brewed tea and coffee	
Greek yoghurt and strawberry compote (v)			
Artisan bread (v)			
Fruit salad (ve)			
Freshly brewed tea and coffee			
Orange juice			

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Working lunch

Our chefs carefully prepare five fillings per day, including meat, fish, vegetarian and vegan options.

Option 1

Selection of sandwiches with crisps and a fresh fruit bowl | Inclusive of filtered water | £23 per person

Sample sandwich menu Minimum 5 guests

- Classic BLT
- Chickpea, mango masala wrap
- Free range egg, cress
- Classic prawn mayonnaise
- Coronation chicken

Why not add?

Choose one salad for the group | £4.50 per person

Option 2

Sandwich lunch with three finger food | Inclusive of filtered water | £32.50 | Chef’s choice £30

Finger food Minimum 10 guests

- Aubergine satay, gem lettuce, toasted peanuts (ve)
- English asparagus, wild garlic, Cornish Yarg tartlet (v)
- Deep fried piquillo peppers stuffed with salt cod, aioli
- Spicy crab cakes, Vietnamese dipping sauce
- Grilled chicken yakitori, spring onion, pickled ginger skewers
- Sumac spiced lamb, spring pea and mint yoghurt slider

Puddings

- Bitter chocolate brownie, blackcurrant cream (ve)
- English strawberry shortbread (v)
- Raspberry ripple choux bun (v)

Plant based salads Minimum 10 guests

- Peach and feta panzanella
- Halloumi, plum tomato and quinoa fattoush
- Watercress salad, almonds, fennel and orange
- Wild rice, plum tomato, parsley and mint
- Ancient grains, peas, mint, balsamic onions, parsley
- Asian slaw, toasted seeds
- Macerated tomatoes, cucumber ribbons, extra virgin rapeseed oil, land cress, toasted walnuts
- Purple sprouting broccoli, peas, green beans, lemon and shallot vinaigrette

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Bento boxes

Why not select an all-in-one bento box for your lunch. Practical and stylish, select one menu for all guests.

£30 per person | £28 for Chef's choice menu
Minimum 15 guests | Maximum 35 guests

Menu 1

Summer squash, black quinoa, charred onions, sunflower seed dressing (ve)

Sweet pea pancake, wild rocket, pea and caper salsa (ve)

Red pepper humus, pickled baby cucumbers, rocket, toasted buckwheat (ve)

Spinach and kale falafel, aioli (ve)

Menu 2

Charcuterie from London Smoke & Cure, house pickles

Searcys smoked salmon, shaved fennel, dill

Artisan British cheese selection (v)

Salad of grains, seasonal vegetables from New Covent Garden market (ve)

Seeded rye crackers, chutney (ve)

Menu 3

Teriyaki salmon toasted seeds, gem lettuce

Korean fried cauliflower, gochujang mayonnaise (ve)

Korean egg rice (v)

Kimchi salted and fermented vegetables (ve)

Sweet peanut rice cake (v)

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Hot fork buffet

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

Choose 1 buffet option | Inclusive of filtered water

£43.50 per person | £39 for Chef’s choice menu | £5 supplement for seated option | Minimum 30 guests

Menu 1

- Grilled cabbage, garlic butter, cannellini beans (ve)
- Lake District Farmers Welsh Dragon sausages, baked new potatoes
- Seared salmon, buttered Jersey Royals, English peas, wild garlic cream
- Watercress salad with almonds, fennel and orange (ve)
- Chef seasonal salad
- English strawberry and passion fruit Eton mess (v)

Menu 2

- Piedmontese peppers, plum tomatoes, grilled artichokes, lovage pesto (ve)
- Grilled mackerel, Portuguese tomato and peppers
- Spanish chicken, bay and garlic, patatas bravas, aioli
- Peach and feta panzanella (v)
- Chef seasonal salad
- Chocolate and hazelnut mini doughnuts (v)

Menu 3

- Lake District Farmers beef rendang, wild rice, toasted brown coconut
- Baked Scottish salmon, plum tomato, Malasian curry
- Coconut, tofu, lemongrass, cashew nut curry (ve)
- Asian slaw, toasted seeds (ve)
- Chef seasonal salad
- Passion fruit tart, mango and yuzu cream (v)

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Canapés

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

Prices per person | Minimum 20 guests

6 canapés £25 | Chef’s choice £22

8 canapés £30 | Chef’s choice £27

Additional canapé £4.25



Plant based

- English pea and mustard seed bonda, coconut, yoghurt raita, lime pickle purée
- Black olive pin wheel, caponata, pinenuts
- Sweet potato falafel, smoked chilli veganaise
- Wye Valley asparagus, summer truffle, pea cress

Vegetarian

- Salt baked Jersey Royals, wild garlic and chives
- Ticklemore cheese and beetroot tart
- Heritage tomato ceviche, buffalo mozzarella, garlic chives, charcoal cup

Fish

- Atlantic prawn cocktail tart, lemon gel, bronze fennel
 - Salt and vinegar potato, Exmoor caviar, lemon
 - London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber
 - Smoked haddock, leek and chive tart
- Meat**
- Free range pork belly, crushed peas, apple salsa, crackling crumb
 - Duck and preserved cherry
 - Karaage chicken, Tokyo BBQ sauce, furikake

Puddings

Plant based

- Chocolate and cherry cup, cocoa nib crumble

Vegetarian

- Searcys gin, lemon meringue tart
- Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb
- Islands chocolate, raspberry, sea salt fudge
- English strawberry tartare and elderflower, creme chiboust cone

Nibbles | £7.50 per person
Choose 3 items

- Gordal olives
- Vegetable and kale crisps
- Wasabi peas
- Espelette luxury nut mix
- Tomato and smoked paprika picos
- Fried and salted broad beans and corn with chilli
- Spaccatini bread sticks
- Sea salt crisps

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Bowl food & small plates

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

Prices per person | Minimum 30 guests

4 bowls £33.50 | Chef’s choice £30

5 bowls £38.50 | Chef’s choice £35.50

Extra bowl £6.25



Plant based

Tika spiced cauliflower, lentil dhal, coconut and cucumber yoghurt

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce

Vegetarian

Charred purple sprouting broccoli and mozzarella risotto, salsa verde

Grilled compressed cucumber, whipped English feta, toasted pumpkin seeds

Wye Valley asparagus, mozzarella, buckwheat arancini, carrot and lemongrass ketchup

Fish

Camden beer battered Scottish pollock, crushed peas, capers, straw potatoes

Steamed Scottish salmon, Jersey royals, pickled cockles and samphire

Meat

Korean fried chicken, spring onion, chilli, lime

Searcys smoked ham croque monsieur, vine tomatoes, capers

Lake District Farmers harissa spiced lamb kofta, saffron cous cous, apricot and mint salsa

Puddings

Plant based

Columbian dark chocolate, griottine cherries, candied pistachios

Vegetarian

Hereford strawberry pavlova, passion fruit, kiwi

Searcys gin trifle, pink peppercorn custard, vanilla cream

English gooseberry and elderflower mess, toasted almonds, lemon balm

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Private dining

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Tea, coffee and petit fours included | 3 course seated £66 | Chef’s choice £60.50
2 course seated £55 | Chef’s choice £50 | Minimum 20 guests

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

Starters

Plant based

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad

Chilled herb soup, heritage tomatoes, toasted sourdough

Vegetarian

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots

Wye Valley asparagus, summer truffle sabayon

Fish

Cornish crab, dill, caper and St. Ewes cured egg tart

London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber

Meat

Lake District Farmers cured ham, fennel and carrot remoulade

Mains

Plant based

Baked cauliflower, tzatziki, kohlrabi and asparagus slaw, pomegranate molasses

Soy braised carrots, quinoa and fennel salad, tahini pine nuts

Vegetarian

Risotto Milanese, grilled artichokes, smoked almonds, lemon and parsley

Fish

Cornish cod, crushed potatoes, laverbread, pickled cockles, fennel reduction

Cornish hake, creamed potatoes, wye valley asparagus, herb beurre blanc, pine nuts

Chalk Stream trout, Jersey Royals, sea vegetables, seaweed tartare

Meat

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon jus

Salt marsh lamb rump, pulled shoulder croquette, samphire, tomato, caper and mint jus *(+£5pp supplement)*

Lake District Farmers slow roast pork belly, creamed potatoes, new season carrots, spiced herb ketchup

Roast Devon duck, grilled Treviso, pea and tarragon purée, green peppercorn sauce

Puddings

Plant based

Searcys rum and maple roast pineapple, coconut yoghurt, pomegranate

Coconut panna cotta, English strawberries, pinot noir syrup, almond crisp

Vegetarian

Classic lemon tart, raspberry ripple whipped mascarpone

Pimm’s trifle

Cornbread, grilled peaches, maple syrup, ginger, crème chiboust

Summer berry pavlova



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Private dining – *premium options*

Prices per person | Minimum 20 guests | Supplement fees are charged additionally to the private dining menu

Amuse bouche **£6.00**

- English pea and lovage cream, lemon oil, pea powder (ve)
- Duck liver parfait, toasted brioche, green tomato chutney
- Chicken consommé, girolles, tarragon

Palate cleanser **£5.50**

- Blackberry and elderflower sorbet, pink peppercorns (ve)
- English strawberry and pinot noir sorbet (ve)
- Rhubarb sorbet, ginger, star anise (ve)

Pre-dinner canapés (3 choices) **£14.00**

Chef’s choice **£12.50**

British cheese board **£13.50**

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

Starters **£7.50**

- Roast Orkney scallops, nduja, purple sprouting broccoli, Boston bean purée
- Carpaccio of Scottish roe deer, Norfolk asparagus, wild mushrooms

Mains **£11.00**

- Steamed halibut, Morcombe Bay brown shrimps, Jersey royals, laverbread velouté
- Lake District Farmers dry aged sirloin, new season carrots, olive oil mash, wild mushrooms

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Champagne & sparkling wine

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

Champagne (750ml)

Searcys Selected Cuvée, Brut, Champagne, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£105.00
Searcys selected Cuvée, Rosé Brut, Champagne, NV	£80.00
Laurent-Perrier Rosé, Brut, NV	£130.00
Ruinart, Blanc de Blancs, Champagne, NV	£150.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV	£149.00
Laurent-Perrier, Rosé, Brut, Champagne, NV	£290.00

Sparkling wine (750ml)

Bottega Millesimato Brut, Veneto, Italy	£38.50
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France	£42.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£55.00
Balfour Rosé, Brut, Kent, England	£80.00

Non-alcoholic sparkling wine (750ml)

Bottega 0% White	£27.00
Wild Idol, Alcohol Free Sparkling White	£50.00

All prices are exclusive of VAT at prevailing rate.

Wine

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please speak with our team and we will do our best to source this for you.

White		
Flor de Lisboa Branco, Portugal		£27.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy		£27.50
Côtes de Gascogne, Maison Belenger, South West, France		£28.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa		£29.00
Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal		£32.00
Gavi Ca’bianca, Piemonte, Italy		£36.00
Picpoul de Pinet,Deux Bars, Cave de l’Ormarine, Languedoc, France		£38.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA		£44.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France		£54.00
Cigalus Blanc, Gérard Bertrand, Pays d’Oc, France		£73.00
Red		
Tremito Nero d’Avola, Sicilia, DOC, Italy		£27.00
Good Natured Organic Shiraz, Spier, Western Cape		£29.00
Masseria Borgo dei Trulli Negroamaro IGP Salento, Italy		£30.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal		£36.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France		£36.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina		£40.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy		£55.50
Luke’s Pinot Noir, Balfour, Kent, England		£53.00
Chateau Montaignuillon, Montagne-Saint-Emilion, Bordeaux, France		£58.00
Gerard Bertrand Château L’Hospitalet Grand Vin Red, Languedoc, France		£70.00
Rosé		
Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France		£36.00
Chapel Down English Rosé, England		£45.00
Dessert wine		
Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml)		£38.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)		£48.00
Port		
Vieira de Sousa, NV Tawny half bottle, Portugal NV (375ml)		£35.00
Dow’s Late Bottled Vintage Port, Douro, Portugal		£50.00
Vieira de Sousa, Fine White, Portugal NV		£55.00





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.

Beers & ciders (330ml) | £5.75

- Peroni Nastro Azzurro 5%
- Toast Rise Up Lager 4.6%
- Toast Grassroots Pale Ale 4.1%
- Toast New Dawn Session IPA 4.3%
- Peroni Nastro Azzurro (Gluten Free)
- Aspall Draught Suffolk Cyder 5.5%

Low alcohol beers

- Peroni Nastro Azzurro (0.0%)
- Big Drop Brewing Pale Ale (0.5%)

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1,440 + VAT
Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £720 + VAT
Equates to 125 2/3 pints (380ml)

Beers available are Camden Pale Ale and/or Stella Artois Filtered

All spirits (50ml)

- | | |
|-----------------|------------|
| House spirits | from £7.00 |
| Premium spirits | from £9.00 |

Soft drinks

- | | |
|--|-------|
| 1L | £8.50 |
| Jugs of raspberry and lemon cordial | |
| Jugs of elderflower and mint spritz | |
| Selection of fruit juices (1L) | £8.00 |
| 200ml | £3.00 |
| Coke | |
| Diet Coke | |
| Fever Tree Sparkling Cloudy British Apple and Mint | |
| Fever Tree Italian White Grape and Apricot soda | |
| Fever Tree Sparkling Sicilian Lemonade | |
| 330ml | £5.00 |
| Organic ChariTea Green Tea, Lemon & Honey | |
| Organic ChariTea Red Tea Roibos & Passion Fruit | |
| LA Brewery Kombucha Citrus Hops | |
| LA Brewery Kombucha Tropical Ginger | |

All prices are exclusive of VAT at prevailing rate.



Unlimited drinks packages

PACKAGE	1 HR	2 HRS	3 HRS	4 HRS
House package Selection of house wines, beers and soft drinks	£18.00	£30.00	£39.50	£48.00
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£24.50	£35.00	£44.00	£53.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£40.00	£57.00	£75.00	£89.00

All prices are exclusive of VAT at prevailing rate.



Events cocktails

£11.25 per cocktail

Minimum preorder of 50% of the contracted value is required | Max 2 x cocktails, 1 non-alcoholic cocktail can be selected

Cocktails

- Italian Summer**
Italicus Rosolio di Bergamotto, Prosecco, lychee syrup
- Oriental Collins**
Sapling Climate Positive Gin, Sichuan pepper syrup, lemon, soda
- Berry Bramble**
Wild Turkey Bourbon, strawberry, lime, ginger ale

Non-alcoholic cocktails

- Gentle Summer**
Non-alcoholic Prosecco, lychee syrup, Pentire Seaward
- Drifting Collins**
Clean Co gin, Sichuan pepper syrup, lemon, soda
- Softer Bramble**
Pentire Coastal, strawberry, ginger ale

All prices are exclusive of VAT at prevailing rate.

Searcys sustainability pledges 2025

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



inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



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



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



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



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

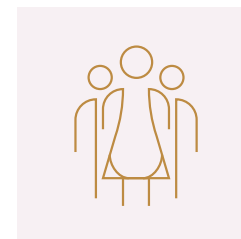
nurturing & growing talent



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



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



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



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



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

progressive partnerships



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



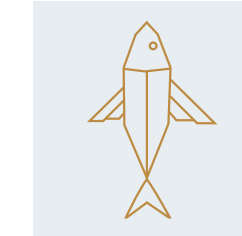
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



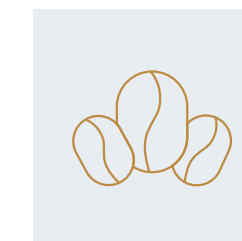
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



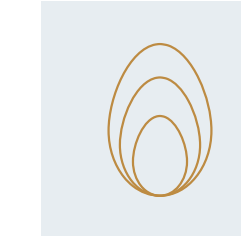
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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 menus, with the goal to make them 25% of all menus by the end of 2025.



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



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

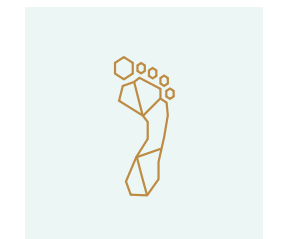
step up



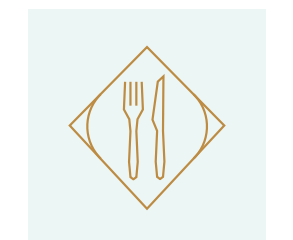
In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



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



Wherever possible we use porcelain crockery, glassware and metal cutlery.



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



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