

116  
PALM MALL



WEDDING  
MENU

Where timeless elegance meets the  
beginning of your forever

# WEDDING CATERING BY SEARCYS

With over 175 years of culinary excellence, Searcys is London's most sought-after caterer and the official caterer at 116 Pall Mall.



Curating seasonal dishes and menus for everyone from royalty to intimate weddings, Searcys is famed for delicious, honest food, perfect for any size celebration.

Our ethos is quality-led, seasonal, and unashamedly classic, inspired by the best of British cuisine and punctuated with a modern culinary flair.

Our menus are designed by our Executive Head Chef, who updates them seasonally using only the freshest seasonal ingredients. A choice of one dish from each course is required for your guests.

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**SEARCYS**  
LONDON



# CANAPÉS

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

Additional canapé £5.40

Prices per person | Minimum 20 guests

## Plant based

Wye Valley asparagus and summer truffle tartlet (ve)

Sweet potato falafel, smoked chilli veganaise (ve)

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

Heritage tomato Mexican ceviche, charcoal cup (ve)

## Vegetarian

English pea, Baron Bigod cheese, tarragon arancini, wild garlic aioli (v)

Comté and onion gougères, toasted onion seeds, burnt leek powder (v)

Crispy taco, tomato salsa, feta spiced black bean, lime (v)

## Fish

Crab tostadas, chipotle crema, coriander, lime

King prawn croquette, saffron aioli, samphire

Exmoor caviar, salt and vinegar potato, chive crème fraiche

London Smoke and Cure smoked salmon, dill crème fraiche, fennel pollen

(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 inclusive of VAT at prevailing rate.

## Meat

Chorizo, apricot, Casamigos Tequila

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

Tandoori lamb tikka, mint yoghurt, crispy onion

## Puddings

English strawberry and elderflower tartare cone, crème chiboust, lemon balm

Gooseberry and sesame meringue tart

English rhubarb and custard rice pudding bon bon

Peruvian dark chocolate and cherry cup, cocoa nib crumble (ve)

## Nibbles | £9.00 per person

Choose three items

Gordal olives

Vegetable and kale crisps

Chilli rice crackers

Truffle and pecorino luxury nut mix

Tomato and smoked paprika picos

Smokey chilli corn and salted green peas

Fennel taralli

Sea salt crisps



# WEDDING BREAKFAST

Our menus are designed by our Executive Head Chef, who updates them seasonally using only the freshest seasonal ingredients.

Tea, coffee and petit fours included | A choice of one dish from each course is required for your guests | Dietary requirements will be catered for separately to the chosen menu.

Kindly provide your seating plan and dietary requirements, and note that place cards will need to be supplied.

## Starters

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### Plant based

Caramelised aubergine tartlet, zhoug, heritage tomato, coriander (ve)

Chilled herb soup, heritage tomatoes and toasted sourdough (ve)

### Vegetarian

Wye Valley asparagus, pea panna cotta, ricotta, gremolata (v)

Nutbourne heritage tomato, whipped feta, black olive crumb, basil (v)

### Fish

Wasabi cured Chalk Stream sea trout gravadlax, cucumber, buttermilk, radish, watercress

Crevette lime and yuzu ceviche, English strawberries, horseradish cream

### Meat

Leghorn chicken and pork terrine, lemon, fennel, quince aioli, wild farmed sourdough

Lake District Farmers bresaola, grilled chicory, dandelion, toasted pine nuts, pickled beets, sour cherry molasses dressing

## Mains

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### Plant based

Black lentil dal, onion bhaji, cauliflower, spinach, coconut yoghurt (ve)

Oyster mushroom stew, barley, tarragon, tomatoes, labneh (ve)

### Vegetarian

English pea, scamorza and polenta fritter, rocket and fennel salad, tarragon and walnut ketchup (v)

Primavera spelt risotto, broad beans, peas, asparagus, ricotta, lemon and basil oil (v)

### Fish

Cornish hake, Jersey Royals, samphire, brown shrimps, lemon beurre blanc

Roast cod, wild garlic buttered potato, charred purple sprouting broccoli, crisp capers, pinot noir jus

### Meat

Suffolk white chicken, lemon and ricotta tortelloni, green beans, summer truffle

Sladesdown Farm duck, fennel choucroute, butter baked potato, griottine cherries

Net zero Lake District Farmers' slow-roast pork belly, purple sprouting broccoli, nduja and sage potato cake

## Desserts

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Searcys Champagne and summer berry jelly, almond madeleine, Dorset clotted cream

Lemon tart, raspberries, crème fraîche

Basque cheesecake, sour cherry compote, hazelnut tuile

Dark chocolate and espresso delice, wildflower honey, poached apricots, crème fraîche

English strawberry and elderflower, mess, matcha meringue

### Plant based

Mango, saffron and green cardamom panna cotta, toasted pistachios (ve)



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## PREMIUM OPTIONS

Entice your tastebuds with our premium options for your wedding breakfast.

Prices per person | Minimum 20 guests  
Supplement fees are charged additionally



### Amuse bouche | £7.80

Cauliflower velouté, sauté ceps,  
black truffle oil (ve)

Duck liver parfait, toasted brioche,  
green tomato chutney

Chicken consommé, girolles, tarragon

### Palate cleanser | £6.60

Strawberry and hibiscus sorbet,  
pink peppercorns (ve)

Blueberry and elderflower sorbet (ve)

Gooseberry, ginger, star anise sorbet (ve)

### Pre-dinner canapés (3 choices) | £19.20

### Chef's choice | £16.80

### British cheese board | £16.80

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

### Starters | £10.80

Rose veal, wild rocket,  
capers, anchovies

Roast Scottish scallops, Iberico ham,  
cauliflower purée, bronze fennel

### Mains | £14.40

Halibut, bouillabaisse sauce,  
saffron potatoes, rouille

Lake District Farmers beef sirloin,  
fondant potato, roasted new season  
carrots, wild garlic butter, land cress

Lake District Farmers lamb rump,  
laverbread mash, cockles, samphire

Scottish venison, dauphinoise potato,  
peas, wild garlic, pancetta

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## CHILDREN'S PACKAGE

A menu for the little ones, including a two course meal and soft drinks throughout the day for children age 12 and under.

*£60 per child*



### Mains

Homemade chicken or fish goujon, with fries and ketchup

Fresh tomato ragu with penne pasta and parmesan

Mini sausage with mash and gravy

Broccoli served with all main courses

### Desserts

Chocolate brownie with ice cream

Fruit salad with sorbet

### Drinks

Bottled soft drinks (330ml)

Jugs of elderflower

Jugs of fresh lemonade

Juices (1l)

Still or sparkling water (750ml)



# EVENING FOOD MENU

Choose from a selection of irresistible evening appetizers for your guests to enjoy.\*

Prices per person

Available for pre-order, to be catered for at least 75% of the expected guests.



## Evening snacks

### Menu 1 | £19.80

Falafel wraps (ve)

Mini hamburgers

Add chilli seasoned fries (£5.50)

### Menu 2 | £12.00

Lake District Farmers smoked bacon baps

Lake District Farmers sausage baps

Mushroom and halloumi baps (v)

### Biryani Boxes | £19.20

Buttered chicken

Tandoori cauliflower

## Evening stations

### Bonda station | £29.50

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with classic Indian roadside dishes:

Spiced potato bondas, coriander and chickpeas (ve)

Mango salad, coriander chutney, lime pickle, crushed poppadom's, grated paneer (v)

Black lentil dahl, lamb keema and slow cooked butter chicken

### Ploughman's station | £29.50

Chef will hand carve a premium quality air dried ham, served with a selection of Lake District's finest local cured meats and Artisan British cheeses, Scotch eggs or sausage rolls, all served with a selection of chutneys, pickles & crackers



\*Evening food is available until 9:30pm.

# CHAMPAGNE & SPARKLING

Our champagne and sparkling wine menu nods to Searcys' heritage, offering a variety of champagne, including a range of Searcys selected Cuvée's.



## Champagne

Searcys Selected Cuvée, Brut, Champagne, NV | £90.00

Searcys Selected Cuvée, Rosé Brut, Champagne, NV | £96.00

Veuve Cliquot, Yellow Label, Brut, Champagne, NV | £126.00

Laurent-Perrier Rosé, Brut, NV | £156.00

Ruinart, Blanc de Blancs, Champagne, NV | £180.00

## Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV | £178.80

Laurent-Perrier, Rosé, Brut, Champagne, NV | £336.00

## Sparkling wine

Bottega Millesimato Brut, Veneto, Italy | £46.20

Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France | £50.40

Searcys Classic Cuvée Brut, Surrey, England, 2016 | £66.00

Balfour Rosé, Brut, Kent, England | £96.00

## Non-alcoholic sparkling wine

Bottega 0% White | £32.40

Wild Idol, Alcohol Free Sparkling White | £60.00



All prices are inclusive of VAT at prevailing rate.

# WINE

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

All wines are 750ml unless noted.



## White

- Flor de Lisboa Branco, Portugal | £33.00
- Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy | £33.60
- Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa | £34.80
- Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal | £38.40
- Gavi Ca'bianca, Piemonte, Italy | £42.00
- Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France | £43.20
- Sauvignon Blanc, Featherdrop, Marlborough, New Zealand | £44.40
- Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France | £48.00
- Chablis, Domaine Jean-Marc Brocard, Burgundy, France | £67.20
- Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France | £90.00

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## Red

- Tremito Nero d'Avola, Sicilia, DOC, Italy | £33.00
- Good Natured Organic Shiraz, Spier, Western Cape | £34.80
- Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy | £40.80
- Alice Vieira de Sousa Red Reserve, Douro, Portugal | £45.60
- Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France | £48.00
- Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina | £52.80
- Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy | £57.60
- Luke's Pinot Noir, Balfour, Kent, England | £63.60
- Château Montaignillon, Montagne-Saint-Emilion, Bordeaux, France | £69.60
- Gérard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France | £84.00

## Rosé

- Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France | £43.20
- Balfour Nannete's Rosé, Kent England | £57.60

## Dessert wine

- Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml) | £45.60
- Tokaji Szamorodni, Zsirai Winery, Hungary (500ml) | £69.12

## Port

- Vieira de Sousa, NV Tawny, Portugal, NV (375ml) | £32.40
- Dow's Late Bottled Vintage, Douro, Portugal | £60.00
- Vieira de Sousa, Fine White, Portugal, NV | £66.00

# DRINKS LIST

From beers to non-alcoholic cocktails, select your favourites from our list of carefully selected beverages.



## Beers & ciders (330ml) | £6.90

Nastro Azzurro Peroni Lager

Toast Lager

Meantime Pale Ale

Toast Pale Ale

Toast IPA

Aspalls Draught Cyder

### Low alcohol beers

Peroni 0%

Big Drop Pale Ale 0%

## Draught Beer Bar available for events as an add on

Hire two draught beer taps | £1,728

Equates 250 <sup>2</sup>/<sub>3</sub> pints (380ml)

Hire one draught beer tap | £864

Equates to 125 <sup>2</sup>/<sub>3</sub> pints (380ml)

Beers available are Guinness, Camden Pale Ale and/or Stella Artois Unfiltered.

## All spirits (50ml)

House spirits | from £9.60

Premium spirits | from £10.80

## Cocktail: £13.50

### Waterloo's Storm

Tanqueray Flor de Seville, raspberry & mint Champagne Shrub, Prosecco

### Wellington's Will

Chase Vodka, Rhubarb, Sherry, lemon, soda

### The Mall's Pal

Casamigos Blanco, Lillet Blanc, Grapefruit oleo Saccharum, lime

## Non-alcoholic cocktails

### Waterloo Rain

Seedlip Spice, raspberry & mint Champagne Shrub, 0% Prosecco

### The Accomplished Duke

Seedlip Garden, Rhubarb & Sherry shrub, lemon, soda

### Sweet summer Mall

Pentyre Coastal, Botivo Non-Alcoholic Grapefruit oleo Saccharum, lime

*Speak to our team about classic cocktails*

## Soft drinks

1L £10.20

Jugs of raspberry and lemon cordial  
Jugs of elderflower and mint spritz

Selection of fruit juices (1L) £9.60

200ml £3.84

Coke

Diet Coke

Fever Tree Premium Lemonade

Fever Tree Italian White Grape and

Apricot Soda

Fever Tree Ginger Ale

330ml £6.00

Organic ChariTea Green Tea,  
Lemon & Honey

Organic ChariTea Red Tea

Roibos & Passion Fruit

LA Brewery Kombucha Citrus Hops

All prices are inclusive of VAT at prevailing rate.



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