



CAVENDISH SQUARE

HOSPITALITY
AUTUMN / WINTER 2021/2022

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

Prices are valid during Autumn/Winter 2021-22

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.



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



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



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48 mile radius of our venues



We only source British meat and poultry



All our bacon is British-reared and dry-cured



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



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audited by the specialist NGO



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



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



All our milk is British Red Tractor-certified



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 use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



Our nominated charity is Beyond Food, a social enterprise that helps 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, pecan and almond granola (v) 🌱

Tropical fruit skewer, passion fruit sauce (ve) 🌱

Cucumber, spinach and ginger smoothie (ve) 🌱

Bran and raisin muffin (ve) 🌱

Coconut bread (ve) 🌱

Queen's 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

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

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, Lincolnshire sausage or portabello mushroom and spinach (v)

Brioche breakfast bap £5.00 per person

With smoked bacon, Lincolnshire sausage or portabello mushroom and spinach (v)

Simple continental breakfast £12.50 per person

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

Deluxe breakfast £15.00 per person

Mini croissant, pain au chocolat, pain aux raisins, fruit salad, yoghurt, granola, Novus tea, extract coffee and orange juice (v)

Simple English breakfast £12.00 per person

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

Healthy start £18.00 per person 🌱

Power shots of strawberry, banana and ginger / Raspberry and satsuma (v)
Goji berry fruit platter (v)
Coconut and almond muesli, natural yoghurt (v)
Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented 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 browns, freshly baked bread, butter, preserves and marmalade Novus tea, extract coffee, orange juice

Vegan breakfast (ve) £18.00 per person 🌱

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans 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

All sandwiches below are rotated daily, each day has 6 of the choices opposite £18.25 per person



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

SANDWICHES

Keen's cheddar, sweet pickle, glass ciabatta (v)

Vegan feta, red pepper tapenade, wild rocket (ve)

Mozzarella, artichokes, sundried tomato pesto, glass ciabatta (v)

Egg mayonnaise, cress (v)

Egg mayo and chard beetroot jam, multi-seed loaf (v)

Egg cream cheese black olive (v)

Baked harissa salmon, red pepper hummus, candied red peppers, beetroot bread

Tuna, spring onion, dill mayonnaise, multi-seed loaf

Oak smoked Scottish salmon, citrus onion, herb creme fraiche, spinach wrap

Coronation chicken, coriander, spinach, multi-seed loaf

Chicken, sage and onion stuffing, parsley mayonnaise, multi-seed loaf

Chicken rocket and basil parmesan mayo

Pastrami, Keen's cheddar, dill pickle, mini pretzel roll

Roast beef, watercress, onion and horseradish relish, nigella seed loaf

Bacon, lettuce, tomato, glass ciabatta

Harissa-roasted vegetables, crumbled feta, baby spinach, spinach wrap (v)

Sweet potato falafel, hummus, pickled cabbage, rocket, spinach wrap (ve)

Moroccan grilled vegetables, mint, vegan creme cheese (ve)

FRESHLY MADE EACH DAY BY
OUR SKILLED TEAM

FINGER FOOD SELECTOR

COLD

Smoked duck, plum mayo, rocket toasted croute.

Chicken terrine, spiced naan bread croute, curried mayo

Smoked whipped goat's cheese, herb oil,
toasted ciabatta (v)

Salmon cream cheese mousse, dill, cucumber gel,
pumpnickel croute

Flaked Wye trout, pickled cucumber, rocket and dill oil

Courgette, chickpea fritter, spiced hummus, candied
aubergine (ve)

HOT

Maple syrup glazed Norfolk chicken skewers, wasabi dip

Suya beef skewer, paprika dip

Minted lamb and pea croquette, carrot chutney

Lemongrass infused salmon skewers, chimichurri dip

Pea, mint and asparagus arancini, aioli (v)

Spiced cauliflower and pea samosa,
soya mint yoghurt (ve)

DESSERT

Mulled spiced panna cotta, orange compote (v)

Sour cherry, vanilla and Dorset cream cheesecake (v)

Dark chocolate and Kentish hazelnut trifle (v)

Pistachio profiteroles (v)

Kentish blackberry aquafaba pavlova (ve)



SALADS

Goat's curd and Heritage tomato salad, toasted
walnuts, truffle dressing (v) 🌱

Herb quinoa, roast butternut squash and harissa
hummus (v) 🌱

Caramelised beetroot and Heritage carrot salad (v) 🌱

Chilli saffron pearl couscous, roasted Mediterranean
vegetables (v) 🌱

Grilled corn-fed chicken Caesar salad, croutes,
Sussex charmer 🌱

Barbary duck, charred red endive salad, cherry
vinaigrette 🌱

Smoked mackerel, watercress and pickled fennel
salad 🌱

Seared line caught tuna, coriander soba noodles,
soya dressing 🌱

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

PLOUGHMAN'S £20.00

Selection of British cheeses, chutney, red grapes
Pressed Gressingham duck, plum chutney, oat cakes
English garden salad (v)
Farmhouse bread and butter (v)
Cherry Bakewell slice (v)

INDIAN £22.00

Spiced Chickpea, corriander, toomato salad (ve)
Vegetable samosa, mango relish (ve)
Chicken tikka
Bombay potatoes (ve)
Vanilla rice pudding, mango compote (ve)

BEST OF BRITISH £23.00

Confit salmon, pickled fennel, samphire,
dill and lemon dressing
Roast beef, horseradish cream and rocket,
whole grain roll
Celeriac, green bean and shallot salad (ve)
Citrus tart (v)

CAESAR £22.00

Lemon and thyme grilled chicken
Lettuce, Parmesan and Caesar dressing (v)
Pumpkin and Parmesan quiche (v)
Toasted ciabatta (v)
Coffee and chocolate cake (v)

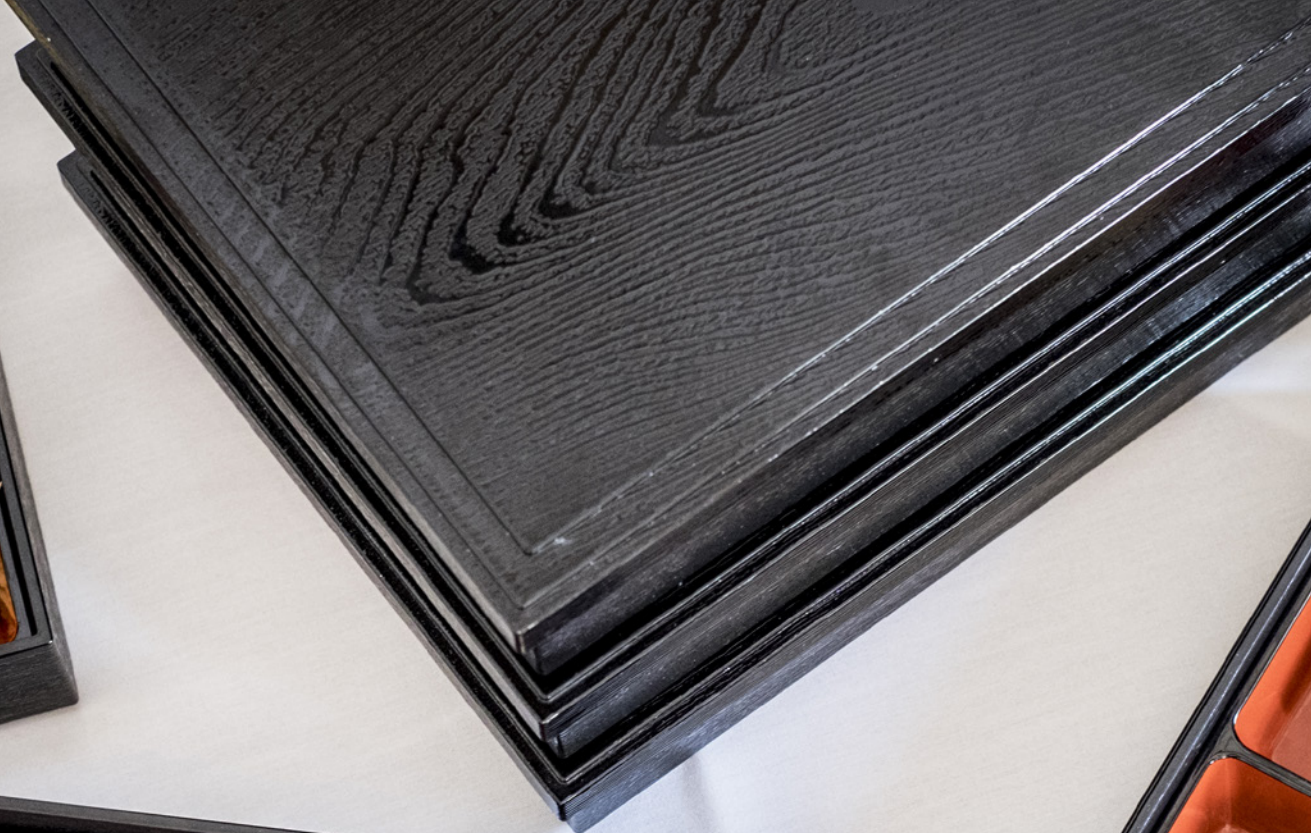
VEGAN £22.00

Pearl barley and roasted tubers (ve)
Field mushroom fricassee, charred farmhouse bread (ve)
Chive, potato and pea salad, crispy shallots (ve)
Plum crumble, soya vanilla yoghurt (ve)

VEGGIE £22.00

Heirloom tomatoes, mozzarella, red onions and
black olive crumb (v)
Charred broccoli, lemon, parsley falafel picos (ve)
Seared cauliflower, quinoa, asparagus,
rocket and pea salad, zhug dressing (ve)
Meringue, whipped jersey cream, Kentish berries (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 £48.00 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

Whipped Colston Basset Stilton, walnut bread, apple chutney,
spiced nuts and olives

ALL-DAY GRAZING AND REFRESHMENTS

Choose one from each section
£39 per person including working lunch.
Maximum of 40 guests

ALL-DAY (8AM-5PM)

Novus tea, extract coffee, British red tractor milk available

Artisan biscuits, seasonal fresh fruit, still or sparkling water (v)

At key break points the station will be enhanced with the following:

ARRIVAL

Morning pastries

Almond croissant / pain aux raisins / pain au chocolat / honey spelt cookies (v)

Yogurt pots

Natural / fruit compotes / granola / blossom honey (v) 🌱

Chilled juices

Orange / apple / cranberry / grapefruit (ve) 🌱

ELEVENSES

Flowerpot muffins

Indulgent banoffee / chocolate / bran and raisin

TRAYBAKES

Flapjack / granola bar / beetroot and pumpkin seed brownie / ginger and treacle cake (v)

ENERGY SHOTS

Cucumber, spinach and ginger / carrot, orange and lime (ve) / banana, peanut butter and oat smoothie (v) 🌱



EXPERIENCE THE BEST IN BRITISH HOSPITALITY

BRITISH GRAZING STATION

£22.50 per person

Maximum of 50 guests

Scottish salmon, avocado spinach and herb wrap

Chicken roulade, mushroom crumb, pickled gherkin relish

Hereford Hop cheddar, pumpkin and fig tart (v)

Pear, whipped Shropshire Blue, candied pecan, honey mustard dressing (v)

Charred broccoli, cauliflower, red pepper hummus, rocket, crispy shallots (ve)

Lemon and pistachio, pine nut tart (v)

BRITISH PICNIC STATION

£25.00 per person

Maximum of 50 guests

Breaded Peterhead cod, tartare sauce, multi-wheat bread

Free-range egg mayonnaise, mustard cress, sourdough rolls (v)

Mini Scotch egg, home-made brown sauce

Vegetable and Croxton Manor mature cheddar pasties (v)

Grilled courgette, broad bean, kohlrabi and tender leaf spinach salad, burnt lemon dressing (ve)

Kentish berry Eton mess (v)



FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW:

£26 PER PERSON

ADDITIONAL ITEMS BELOW AT £3.25 EACH

COLD

Smoked duck, plum mayo, rocket
toasted croute.

Chicken terrine, spiced naan bread
croute, curried mayo

Smoked whipped goat's cheese,
herb oil, toasted ciabatta (v)

Salmon cream cheese mousse, dill,
cucumber gel, pumpernickel croute

Flaked Wye trout, pickled cucumber,
rocket and dill oil

Courgette, chickpea fritter, spiced
hummus, candied aubergine (ve)

HOT

Maple syrup glazed Norfolk chicken
skewers, wasabi dip

Suya beef skewer, paprika dip

Minted lamb and pea croquette,
carrot chutney

Lemongrass infused salmon
skewers, chimichurri dip

Pea, mint and asparagus arancini,
aioli (v)

Spiced cauliflower and pea samosa,
soya mint yoghurt (ve)

OUR CHEFS USE
LOCALLY SOURCED,
SUSTAINABLE
INGREDIENTS



DESSERT

Mulled spiced panna cotta, orange
compote (v)

Sour cherry, vanilla and Dorset
cream cheesecake (v)

Dark chocolate and Kentish hazelnut
trifle (v)

Pistachio profiteroles (v)

Kentish blackberry aquafaba
pavlova (ve)

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

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



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

£30.00 per person

Choose one buffet option and one pudding or fresh fruit salad

Add an additional main dish - £35.00 per person

MENU 1

Minted braised lamb shoulder, sauteed purple potatoes, mushrooms, glazed pumpkin

Herb-crusted Peterhead cod, braised fennel, burnt lemon, spinach emulsion

Celeriac, potato and beet bake, parmesan rosemary crust (v)

Honey-glazed turmeric carrots (v)

Charred green beans, potato, chermoula fried almonds (ve)

Freekeh, beetroot, crumbled feta (v)

Farmhouse bread (v)



MENU 2

Sauteed beef, Dijon mustard, shallots, tarragon cream

Red pesto sea bass, rocket, capers, shallot dressing

Charred courgette, spinach and ricotta cannelloni (v)

Crushed potatoes, green olives (ve)

Red cabbage, walnut, yellow raisins, mayonnaise (v)

Roast butternut, red onion, pumpkin seeds (ve)

Gourmet bread rolls (v)

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MENU 3 | VEGAN

Barley and broccoli risotto, citrus gremolata (ve)
Roast aubergine, red pepper, coconut curry (ve)
Marsala aubergine steaks, hummus, pickled onions (ve)
Sauteed Brussels sprouts, cashew crumb, miso oil (ve)
Celeriac, kohlrabi, apple slaw, lemon, maple dressing (ve)
Roasted carrot, mung bean and tomato quinoa (ve)
Flat bread (ve)

MENU 4 | BRITISH

Grilled Norfolk chicken, roasted sweet potato, wilted spinach, parsley citrus oil
Turmeric Scottish salmon, braised red cabbage, crisp purple kale, tomato
Butternut, pumpkin and walnut tart, crisp rocket (v)
Baked rosemary Jersey Royals (ve)
Carrot and pumpkin slaw (ve)
Potato, gherkin, shallot, parsley salad (ve)
Farmhouse bread (v)

MENU 5 | HEALTHY 🌱

Chilli and lime marinated free-range chicken, spiced cauliflower
Poached sea trout, carrot, courgette ribbons, scallion dressing
Beetroot falafel crispy kale, roasted red onion, sweet potato, coriander dressing (ve)
Wilted winter greens (v)
Heritage tomato, onion, and basil salad (ve)
Roast peppers, aubergine, black olive (ve)
Beetroot ciabatta (v)

PUDDINGS

Lemon and lavender syllabub (v)
Bakewell tart, mint cream (v)
Chocolate pistachio pot (v)
Blueberry and lemon cheesecake (v)
Apple, rhubarb crumble (v)
Gingerbread sticky toffee pudding (v)





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

Chicken Caesar, smoked paprika, pumpkin ciabatta

Ham hock terrine, gherkin relish, sour dough crisp

Duck, radish, spring onion, cucumber pancake, plum dip

Smoked salmon, crispy caper, lemon mayonnaise

Whipped Black sticks blue, red onion, rye toast (v)

Bruschetta, avocado, tomato, mozzarella, basil oil (v)

Smoked aubergine, toasted pecan, blini (ve)

Smoked halibut pumpernickel with chilli and avocado

Grilled lemon, garlic chicken with mango and red pesto

HOT

Yorkshire pudding, rare roast beef, watercress, horseradish gel

Lime pepper chicken tempura, chilli mayonnaise

Duck arancini, spiced plum gel

Lamb kofta, lime, mint yoghurt

Crab cake, garlic aioli

Chilli Tiger prawn, red pepper, garlic coriander glaze

Welsh rarebit, mustard gel (v)

Scallop and chorizo lollipop

Aubergine, chickpea pakora, beetroot hummus (ve)

PUDDINGS

Dark chocolate and orange truffle (v)

Chigwell Valley seasonal fruit Pavlova (v)

Passion fruit mini cone (v)

Vanilla brulee and Kentish strawberry tart (v)

Lavender and rhubarb cheesecake (v)

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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

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COLD

Smoked Goosnargh chicken Caesar, quail's egg

Hereford rare roast beef, remoulade, cornichon, watercress Jersey Royal salad

Smoked duck, orange infused red cabbage, hoisin dressing

Haddock horseradish cocktail

Searcy's smoked salmon, pickled cucumber, celeriac

Beetroot, Stilton, candied walnuts (v)

Halloumi, carrot, orange salad (v)

Greek salad, rocket, feta cheese, black olives, roasted red peppers.

Black bean, coriander, avocado tomato with lime dressing (ve)

Sesame cucumber noodles with spiced tofu, scallions, coriander dressing

HOT

Bangers and mash, onion gravy, crispy shallots

Steak and chips, bearnaise

Thai green chicken curry, lime, coconut rice

Lamb tagine, jewelled couscous, mint relish

Corned beef, Jersey Royal hash, fried quail's egg, port glaze

Confit duck, bean cassoulet, garlic sausage, spiced plum jus

Fish and chips, mushy peas

Butternut risotto, pumpkin seeds, white truffle oil (v)

Aubergine curry, cauliflower couscous, burnt lime dressing (ve)

Orzo, courgette, edamame, parmesan dust (v)



PUDDINGS

Sour cherry, vanilla and Dorset cream cheesecake (v)

Dark chocolate and Kentish hazelnut trifle (v)

Mulled spice macaroons (v)

Black forest cones (v)

Blackcurrant and vanilla Pavlova (v)

Spice panna cotta, orange compote (v)

Pistachio and chocolate profiteroles (v)

Vanilla infused berries, mint creme fraiche (v)

Chocolate tart, mint mascarpone (v)

Coconut and mango cheesecake (v)

PRIVATE DINING

Our menus are designed by our Executive Head Chef, who updates them monthly 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 10 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



STARTERS

Game terrine, Cumberland sauce, toasted sourdough

Chicken and tarragon ballotine, pickled heritage carrot, pea puree

Warm quail's egg salad, spinach, watercress, candied black garlic

Venison faggots, grilled corn, red wine juniper berry glaze

Crab, smoked salmon, beet gel, fennel and celeriac salad

King scallops, black pudding, parsnip, cider pea puree, balsamic jus

Rillettes of mackerel, pickled cucumber carpaccio, flatbread

Buffalo mozzarella, candied peas, mint frisee salad, lemon oil (v)

Goat's cheese twice baked soufflé, walnut and apple chicory salad, watercress oil (v)

Cauliflower kimchi pancakes, Brussels sprouts slaw (ve)

Asparagus soup with saffron cream and basil croutons

Chicken liver and foie gras terrine, fig chutney, Sauternes' jelly and toasted mini-Brioche

ALL OF OUR DISHES ARE
BEAUTIFULLY CRAFTED FOR YOU

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MAINS

Salt Marsh lamb cannon, Stilton crumb, heritage carrots, leeks, star anise jus

Roast pork medallion, dandelion mash, grilled blood orange, purple broccoli, cider glaze

Beef Wellington, wild mushrooms, heritage carrots, Madeira sauce

Baked Goosnargh corn-fed chicken, heritage tomato mash, garlic shredded snow peas, pink peppercorn jus

Guinea fowl, apricot, pistachio, salsify, roasted root vegetables

Baked seabass, fragrant quinoa, caper sauce

Scottish salmon, roasted fennel, rocket and burnt orange vinaigrette

Macadamia-crusted north coast cod, orzo, citrus courgette, salsa verde

Shitake mushroom, celeriac and ginger risotto, daikon, miso sauce (v)

Malfatti, charred aubergine, nut crust, basil infused tomato coulis (v)

Wasabis mustard beef filet with a kale and purple potato hash, crispy spring onion tempura soy glaze

Rump of lamb with a cassoulet of lentils, beetroot and thyme, Parmenter potatoes



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

White chocolate and blueberry cheesecake (v)

Pear tarte tatin, port syllabub (v)

Grilled pineapple, ginger meringue, green tea cream (v)

Date and walnut sponge, butterscotch sauce, vanilla ice cream (v)

Flourless chocolate torte, rum soaked raisins, clotted cream, mint dust (v)

Goat's curd parfait, blueberry gel, purple basil cress (v)

Espresso creme caramel with pistachio biscotti (v)

Rhubarb panna cotta, warm almond cake (ve)

Rice pudding, Bramley apple, Arlette pastry, wood sorrel granita (V)

Tiramisu pave, coffee granita (V)

Yorkshire rhubarb parfait, pistachio and honey sponge

Assiette of apple (apple crumble tart, green apple ice cream, apple jelly) (v)

A PERFECT SETTING FOR YOUR SPECIAL DINING OCCASION

PRIVATE DINING MENU UPGRADE OPTIONS

Four pre-dinner canapes per person (please see canapes menu)
Only available with our formal dining menus £12.00 per person

AMUSE BOUCHE £4.00 per person

Confit baby plum tomatoes and black-olive croutes (ve)

Vichyssoise with Stilton arancini (v)

Beef consomme, tempura truffle oyster mushroom

Salmon, creme fraiche, watercress, pickled cucumber salsa

PALATE CLEANSER £3.50 per person

Blood orange

Gin and tonic

Pink Champagne

Beetroot lavender

BRITISH CHEESE BOARD £6.00 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 GIN EXPERIENCE

Indulge in the finest gins that Britain has to offer

Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals

£12.50 per person

SELECTION OF GINS

Sir Robin of Locksley

Plymouth Sloe

Hendricks

Half Hitch

Gins used within the experience are subject to availability

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, Rose, 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 £29.00
- Greyfriars Cuvée Brut, Surrey, England, NV £45.00
- Searcys Selected Cuvée, 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 Clicquot, Yellow Label, Brut, France, NV £69.00
- Ruinart, Blanc de Blancs, Brut, 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, £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, South West France, 2018 £24.00

Cotes de Provence, Mas Fleurey, Cuvee Selectionnee, 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 Montaignuillon, Bordeaux, France, 2016 £42.00

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

DESSERT WINE

Chateau Calabre, Cotes de Montravel, France, 2015 (375ml) £24.00

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 (330ml) £5.00

Redchurch Hoxton Stout (330ml) £5.00

Aspalls Suffolk Draft Cider (330ml) £4.75

ALL SPIRITS (50ML)

House spirits from £6.00

Premium spirits from £8.00

SOFT DRINKS

Bottled soft drinks (330ml) £2.25

Jug of elderflower £8.00

Jugs 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

The Fizz

Vodka, St Germain liqueur,
lime juice, soda water

Winter Floradora

Gin, lime juice, gomme syrup,
ginger beer

Negroni

Gin, vermouth 30ml, bitter vermouth

Cuatro Smash

Rum, grapefruit juice, St Germain
elderflower liqueur, lime juice,
tonic water



Margarita Highball

Silver tequila, triple sec,
lime juice 60ml, lemonade

Pamola

Tequila, grapefruit soda, grapefruit

Spicy Bramble

Bramble gin, ginger ale, lemon

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