



CAVENDISH SQUARE

HOSPITALITY  
AUTUMN / WINTER 2022/2023

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

Prices are valid during Autumn/Winter 2022/2023

If you or your guests have any allergies 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

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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 20 varied rooms and spaces (including three theatres) to accommodate events of all sizes: from intimate functions 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

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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.

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OUR GREEN LEAF INDICATES  
HEALTHIER LIFESTYLE  
CHOICES WITHIN OUR  
DAYTIME EVENT MENUS



# SUPERFOODS ARE SWEEPING THE NATION...

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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

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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



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



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We only use British-harvested rapeseed oil in cooking



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We only use British-milled flour



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



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



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All our fresh eggs are British free-range



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We only source British meat and poultry



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All our bacon is British-reared and dry-cured



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All our milk is British Red Tractor-certified



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



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



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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 £4.10

Novus tea, extract coffee, biscuit selection £3.90

Novus tea, extract coffee, mini pastries £5.90

Novus tea, extract coffee, cake £6.25

Still or sparkling water (1L) £3.30

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) £9.00

Fresh lemonade £9.00

Fresh pastries £4.00 (v)

Scones, clotted cream, preserves £4.50 (v)

Blueberry or flowerpot muffins £3.75 (v)

Home-made cake selection £3.50 (v)

Freshly-baked brownies £3.75 (v)

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 £6.75 (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 pot (ve) 🌱

Fruit smoothie (ve) 🌱

Oat and sultana muffin (ve) 🌱

Coconut bread (ve) 🌱

Jubilee afternoon tea £19.00 per person

Finger sandwiches: smoked salmon, dill creme fraîche / ham, mustard / cucumber, chive 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 £25.00 per person

A glass of Champagne, finger sandwiches: smoked salmon, dill crème fraiche / ham, mustard / cucumber, chive cream cheese (v); seasonal fruit macaroons, blossom honey mascarpone and Kentish blackberry tarts, scones, clotted cream, strawberry jam, a selection of Novus teas

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## BREAKFAST MENUS

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

### **Breakfast bagel** £5.50 per person

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

### **Brioche breakfast bap** £5.50 per person

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

### **Vegan breakfast brioche** £5.50

Grilled mushroom patty, baby spinach, tomato sauce

### **Simple continental breakfast** £13.00 per person

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

### **Deluxe breakfast** £15.50 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** £13.00 per person

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

### **Healthy start** £19.00 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** £19.00 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

Vgan 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  
£24.00 per person



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## SANDWICHES

- Vintage Cheddar ploughman's (v)
- Chicken burritos wrap with sour cream and salsa (v)
- Caprese ciabatta (v)
- Hen's egg and chive mayonnaise (v)
- Ham and coleslaw (v)
- Chive cream cheese and ratatouille vegetables (v)
- Smoked salmon, dill yogurt and rocket salad
- Tuna Nicoise
- Home smoked salmon, baby spinach and dill creme fraiche
- Coronation chicken salad
- Chicken salad with lemon yoghurt dressing
- Pastrami, Swiss cheese, dill pickle and mustard mayonnaise
- Roast beef, watercress salad and horseradish cream
- Bacon, lettuce, tomato, glass ciabatta
- Grilled vegetables, baba ganoush, baby spinach wrap (ve)
- Smashed avocado, tomato, olives and sweetcorn (ve)
- Onion bhaji wrap with red pepper yogurt and pickled carrot salad (ve)

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FRESHLY MADE EACH DAY BY  
OUR SKILLED TEAM

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# FINGER FOOD SELECTOR

## COLD

- Tomato and tarragon tartlet (v).
- Soy, spring onion, ginger glazed chicken
- Tomato, artichoke and nocerella olive skewer (v)
- Vegetable pakora (v)
- Aubergine ripieni (ve).
- Charred broccoli with chermoula dip, toasted almonds (ve)
- Smoked salmon, dill and gherkin on seeded toast
- Artichoke, broad bean and red pepper bruschetta (ve)
- Provençal tartlet (ve)
- Spicy sweetcorn fritters, sweet chilli sauce (ve)

## HOT

- Tandoori chicken skewers
- Halloumi and smoked bacon souvlaki
- Manchego croquettes
- Vintage cheddar tart, red onion chutney(v)
- Pizzette pesto (v)
- Merguez sausage skewer
- Chicken and herb crispy dumplings, roast pepper sauce
- Vegetable spring rolls (ve)
- Wild mushroom clafoutis (v)
- Chargrilled aubergine with chipotle vegan mayonnaise (ve)
- Agria potato wedge, Romesco pepper sauce (ve)
- Teriyaki courgette skewers, spring onion, chilli, and sesame (ve)

## DESSERT

- Vanilla mousse, pear Williams, muscovado rubble (v)
- Mandarin cremeux, marmalade, cocoa rubble(v)
- Fromage blanc, honey cake, marcona almonds (v)
- Brioche pudding, glace apple compote (v)
- Cherry and almond cake (v)
- Blackberry charlotte (ve)



## SALADS

- Ramen noodles, sweet chilli, coriander and spring onion (v)
- Baby potato, fine bean and dill crème fraîche (v)
- Honey roast sweet potato, feta and baby spinach salad (v) (ve)
- Herb leaf salad (ve)
- Caprese (v)
- Salad Mediterreaneo
- Orzo sunshine salad (ve)
- Salad Olivier (v)
- Salad gourmande (v)
- Farfalle, spinach, broccoli pesto salad (ve)
- Garden salad (ve)
- Chermoula and green vegetable salad (ve)
- Coleslaw (ve)

## SUPPLEMENT OPTIONS:

- ADDITIONAL SANDWICH £3.25
- ADDITIONAL FINGER FOOD £3.50
- ADDITIONAL SALAD £4.00
- ADDITIONAL DESSERT £3.50

# BENTO BOXES

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SELECT ONE OPTION FOR ALL GUESTS.  
MAXIMUM OF 50 GUESTS

## JAPANESE BENTO £22.00

Shitake mushroom Ramen noodles (v)  
Edamame, carrot and pea shoot salad (ve)  
Ponzu sauce (ve)  
Honey and soy grilled chicken and green leaf,  
sencha and yuzu cream (v)

## INDIAN £22.00

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

## BRITISH PICNIC £23.00

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

## AUTUMN GARDEN £22.00

Grilled broccoli and duck egg (v)  
Rosemary marinated vegetables (ve)  
Artichoke and tomato crostini (v)  
Dill potato salad (ve)  
Confit salsify and red pepper compote (ve)  
Berries and crumble

## VEGAN LUNCHBOX £22.00

Fregola pasta, roast pepper salad (ve)  
Avocado, sweetcorn, black bean tortilla (ve)  
Potato, mint and broad bean salad (v)  
Glace apple and vanilla mousse (ve)

## VEGGIE £22.00

Tomato, mint, feta salad (ve) (v)  
Aubergine ripieni (ve)  
Super green and cashew nut salad (ve)  
Artichoke pesto (v)  
Fruit tart (v)

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

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## DAY PACKAGES

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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 £54.00 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

British cheese selection, quince jelly, biscuits, artisan breads

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

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

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## FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW:

£29 PER PERSON

ADDITIONAL ITEMS BELOW AT £3.50 EACH

Minimum of 20 guests

### COLD

- Tomato and tarragon tartlet (v).
- Soy, spring onion, ginger glazed chicken
- Tomato, artichoke and nocellera olive skewer (v)
- Vegetable pakora (ve)
- Aubergine ripieni (ve).
- Charred broccoli with chermoula dip, toasted almonds (ve)
- Smoked salmon, dill and gherkin on seeded toast
- Ratatouille and mascarpone bruschetta (ve)
- Provençal tartlet (ve)
- Spicy sweetcorn fritters, sweet chilli sauce (ve)

### HOT

- Tandoori chicken skewers
- Halloumi and smoked bacon souvlaki
- Manchego croquettes
- Vintage Cheddar tart, red onion chutney(v)
- Pizzette pesto (v)
- Merguez sausage skewer
- Chicken and herb crispy dumplings, roast pepper sauce
- Vegetable spring rolls (ve)
- Wild mushroom clafoutis(v)
- Chargrilled aubergine with chipotle vegan mayonnaise (ve)
- Agria potato wedge, Romesco pepper sauce (ve)
- Teriyaki courgette skewer, spring onion, chilli, sesame (ve)

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OUR CHEFS USE  
LOCALLY SOURCED,  
SUSTAINABLE  
INGREDIENTS

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### DESSERT

- Vanilla mousse, muscovado rubble (v)
- Mandarin cremeux, marmalade, cocoa rubble (v)
- Fromage blanc, honey cake, marcona almonds (v)
- Cherry and almond cake
- Brioche pudding, glace apple compote (v)
- Blackberry charlotte (v) (ve)



## 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

£35.00 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

Lamb brasato parmesano

Salmon 'agrodolce'

Wild mushroom and mascarpone lasagne (v)

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

Giardiniera (ve)

San Marzano tomato, olive and rocket salad (v)

Focaccia (v)

### MENU 2 | ENGLISH

Braised beef, winter vegetables

Seared cod, pea, mint and leek cream

Golden beetroot, goat's cheese, courgette tart, toasted hazelnuts (v)

Herb crushed potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

### MENU 3 | VEGAN 🌱

Hungarian vegetable goulash (ve)

Greek pastitsio (ve)

Pizza veduja spice, roasted peppers and mozzarella (ve)

Rosemary potatoes (ve)

Green vegetable and pea shoot salad, mint and coriander dressing (ve)

Panzanella salad (ve)

Rustic bread (ve)

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#### MENU 4 | INDIAN

Spiced chicken, mango masala, gunpowder potatoes

Charred tandoori cod fillet, lemon and coriander

Cauliflower, potato and spinach biriyani (ve)

Tarka daal (v) (ve)

Tomato, cucumber, and red onion salad (ve)

Asian coleslaw (ve)

Indian bread (v)

#### MENU 5 | FRENCH

Tarragon chicken, peas à la française

Hake piperade, tomatoes, capers, parsley

Vegetable gratin (v)

Lyonnaise potato (ve)

Herb leaf salad (ve)

Salad 'Olivier' (v)

Baguette (v)

#### MENU 6 | JAPANESE 🌱

Chicken donburi with shitake

Salmon teriyaki, pickled cucumber

Japanese vegetable curry (v)

Steamed rice (ve)

Broccoli, sesame, pea shoot salad, honey and soy dressing (ve)



#### MENU 7 | HEALTHY 🌱

Chicken roasted with middle eastern spices, tagine sauce, grilled vegetables, Iranian couscous

Roasted cod fillet with rosemary and lemon, kale, borlotti beans, San Marzano tomatoes

Dukkah spiced vegetables, chargrilled halloumi, roasted tomato sauce (v)

Chermoula potato salad (ve)

Chickpea tabbouleh salad (ve)

Bread selection (v)

#### PUDDINGS

Gingerbread, apricot, praline cream (v)

Tiramisu (v)

Pear praline and elderflower crumble (v)

Brioche pudding, cherry compote (v)

Blackberry charlotte (v) (ve)





## CANAPES

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

Minimum of 30 guests

6 canapés  
£22.00  
per person

8 canapés  
£28.00  
per person

12 canapés  
£32.50  
per person

Additional  
£2.75  
per person

### COLD

Seared beef tataki

Tomato macaroon, Sussex Slipcote cheese, chervil (v)

Scorched Loch Duart salmon, teriyaki glaze, truffle mayonnaise

Foie gras and hazelnut donut

King prawn, tobiko cucumber roll

Teeter goat's cheese, mint and broad bean pesto (v)

Artichoke (ve)

Lobster and fennel scone

Porcini mushroom clafoutis (v)

Duck egg mousse, Royal Oscietra caviar, vol au vent

Prawn and lobster cornetto

San Marzano tomato, crab, fennel

Truffle gourgeres, Roscoff onion chutney

Vegetable pakora, curry spice yoghurt (ve)

Indian Bombay skewer (ve)

### HOT

Beef ribeye skewers 'teriyaki'

Chicken tarragon 'pie'

Hibachi style grilled chicken

Charred salmon and cucumber, dill, fennel pollen

Chicken tikka naan

Montgomery Cheddar croquettes

XO king prawn, crispy seaweed

Ratatouille tartlet (v)

### DESSERT CANAPE

Jasmine doughnut

Cointreau pâté de fruit (ve)

Black forest cornetto (v)

Raspberry and salted caramel cube (v)

Choc ice (frozen) (v)

Chocolate and orange truffle (v)

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# BOWL FOOD

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

Minimum of 30 guests

4 bowls £28.00 per person

5 bowls £31.00 per person

6 bowls £33.00 per person

3 canapés and 3 bowls £35.00 per person

Extra bowls £5.25 per bowl

Extra canapés £2.75 per canapé

CHOOSE CANAPES FROM OUR SEASONAL MENU



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IT'S NOT JUST  
REMARKABLE FOOD,  
IT'S A SENSATIONAL  
EXPERIENCE

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## COLD

Corned beef heritage potato salad, mustard sauce, pickled onion

Burrata, carrot cream, broad beans, toasted hazelnuts (v)

Pea and leek vichyssoise, ham hock, old Winchester crumble

Buffalo mozzarella, fine bean, hazelnut, dried tomato (v)

Artichoke, wild garlic pesto, old Winchester rubble (v)

Scorched salmon, salad Olivier, duck egg mousse

Smoked Cornish mackerel, pickled vegetables, mackerel mayonnaise

Chermoula vegetable salad, smoked aubergine, pomegranate Aleppo pepper crisps (ve)

Pumpkin cream, Sussex Slipcote cheese, rosemary crumbs, beetroot, mint (v)

Ramen noodle salad with shitake mushrooms, spring onions, edamame beans, toasted cashew nuts (ve)

## HOT

Braised bavette, shimenji, shitake, chestnut mushrooms, soy beef sauce

Salmon and cucumber teriyaki

Yakitori chicken cooked hibachi style

Chicken barbacoa, pico de gallo, avocado, padron peppers

Indian grilled vegetables, tandoori sauce, tarka daal (ve)

Charred cod fillet, black paella, saffron sauce

Smoked bacon and halloumi souvlaki

Moroccan vegetable, tagine sauce, dill yoghurt, flat bread (ve)

Japanese barbecued aubergine and broccoli, ginger mayo, sticky rice (ve)

Orecchiette with wild mushroom ragu and rosemary picada (v)

## PUDDINGS

Sussex Slipcote cheesecake, blueberries, choc chip, jasmine (v)

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

Gingerbread, rum and raisin cream, (v)

Black forest cornetto (v)

Pear praline and elderflower crumble (V)

Brioche pudding, plums, custard (V)

Cherry compote, hazelnut croquant, hazelnut mousse (ve)



# PRIVATE DINING

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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)**  
£55.00 per person

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



## STARTERS

Pressed poussin, garden vegetables, pepper sauce, fennel

Crab tomato, shellfish mayonnaise, leek straw, caviar

Pea and leek vichyssoise, ham hock, old Winchester, celeriac, artichoke

Porcini mushroom pâté, peas mousse, preserved beetroot, brioche crouton, black truffle (v)

Potted mackerel, scorched mackerel, mackerel mayonnaise

Red pepper bavaois, jalapeno chutney, charred padron peppers, courgette (v)

Seared salmon 'feather', piccalilli vegetables, duck egg mousse, borage, nasturtium

Sheep's curd cheese, hazelnuts, beetroot, pickled mushrooms, twigs (v)

Charred cauliflower, Espelette pepper compote, ratatouille, courgette crisps (ve)

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ALL OF OUR DISHES ARE  
BEAUTIFULLY CRAFTED FOR YOU

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## MAINS

Lamb rump and ragout, pea, mint, shallot cream, pumpkin, lamb glaze

Free range chicken with Bacchus, celeriac noisette, braised root vegetable and puy lentil stew, winter savoury

Bavette of beef, shimeji, shitake, chestnut mushrooms, soy Madeira sauce, parmesan potato cream

Lake District lamb scrag, pepper and saffron stew, agria potato, courgette

Morocco inspired sea bass, tagine sauce, aubergine ripieni, black rice

Smoked cod fillet, cavalo nero, agria potato marquise, sorrel butter sauce

Berkshire pork shoulder, plums, winter greens and charred fennel, Ximenez sherry

Courgette Veneziana, pepper and saffron stew (ve)

Artichoke and Roscoff onion tatin, mushroom ragout (v)

## PUDDINGS

Madagascan chocolate, preserved cherries, cocotine, cocoa rubble (v)

Pain d'épice, crème noisette, pedro Ximenez, cremeux, sultanas (v)

Brioche pudding, plums, duck egg custard, borage flowers (v)

Fruits of the forest (v)

Rum and raisin delice, mandarin sorbet (v)

Preserved pear tree, nutmeg custard, (v)

Glace apple, hazelnut cake, marigold, cider, crème noisette (v) (ve)

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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.

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A PERFECT SETTING FOR YOUR  
SPECIAL DINING OCCASION

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# PRIVATE DINING MENU UPGRADE OPTIONS

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Four pre-dinner canapés per person (please see canapé menu)  
Only available with our formal dining menus £14.00 per person

AMUSE BOUCHE £5.00 per person

XO king prawns

Jerusalem artichoke, mint, broad beans (v)

Smoked salmon, sweetcorn, celery

PALATE CLEANSER £4.50 per person

Lemon verbena

Vodka and aromatics

Sicilian lemon

BRITISH CHEESE BOARD £8.50 per person

NESPRESSO COFFEE BAR £5.00 per person

PRE-DINNER CANAPÉS MINIMUM OF 4 £14.00 per person

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# THE SPARKLING EXPERIENCE

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Indulge in the finest fizz that Britain has to offer

125ml tasting glass of each  
£25.00 per person

SELECTION OF SPARKLING

**Greyfriars, Brut, NV**

**Drappier Champagne Carte d'or, Brut, NV**



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

All prices are exclusive of VAT at prevailing rate





## DRINKS LIST

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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 £32.00
- Greyfriars Cuvée Brut, Surrey, England, NV £45.00
- Searcys Selected Cuvée, Brut, France, NV £52.00
- Greyfriars Rosé 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 Blancs, France, NV £90.00

### WHITE WINE

- Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019 £25.00
- Pinto Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018 £25.50
- 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 Ronchi, 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 Rose, Languedoc, France 2018 £25.00

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



## RED WINE

Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France, 2018 £25.00

Merlot, Goleta, Central Valley, Chile 2020 £26.00

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

## FORTIFIED WINE

Dow's Fine Ruby Port £33.00

Graham's 10 Year Old Tawny Port £49.00

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OUR WINES  
ARE CAREFULLY  
SELECTED BY  
OUR SEARCYS  
SOMMELIERS

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## BEER AND CIDERS

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Peroni Nastro Azzuro, Budweiser Budvar (330ml) £5.25

Freedom Lager, Freedom Pale Ale (330ml) £5.25

Toast Lager, Toast Pale Ale £5.25

Redchurch Hoxton Stout (330ml) £5.25

Aspall Draught Suffolk Cider (330ml) £5.25

## ALL SPIRITS (50ML)

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House spirits from £6.50

Premium spirits from £8.50

## SOFT DRINKS

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Bottled soft drinks (330ml) £2.50

Jugs of elderflower £8.00

Jugs of fresh lemonade £9.00

Juices (1L) £9.00

Still or sparkling water (1L) £3.30



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## COCKTAILS

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Cocktail £9.00

A choice of 3 £25.00

### **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

# DRINKS PACKAGES 2022

	1 HR	2 HRS	3 HRS	4 HRS	5 HRS	6HRS
Unlimited house wine, house beer and soft drinks	£17.50	£29.50	£37.50	£42.50	£50.50	£54.50
Unlimited prosecco, house wine, house beer and soft drinks	£24.00	£31.00	£39.00	£44.00	£50.00	£56.00
To add house spirits to the packages above	£13.00	£16.00	£19.00	£21.00	£23.00	£25.00



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CAVENDISH SQUARE



EST. 1847

**SEARCYS**

LONDON