



CAVENDISH SQUARE
BY SEARCYS

EVENTS MENU
AUTUMN WINTER 2023

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 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.



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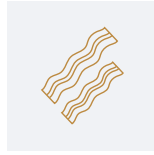
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SUSTAINABILITY PLEDGES



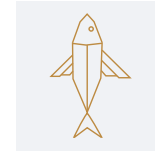
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



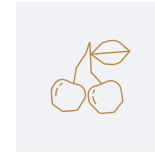
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



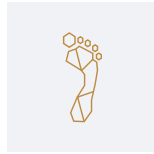
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



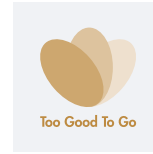
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



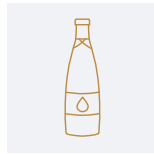
We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



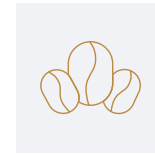
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



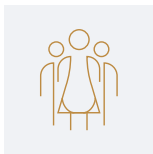
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



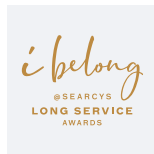
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



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



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

REFRESHMENTS AND BREAKS

PRICES PER PERSON

DRINKS

JING Tea, Extract coffee, whole fresh fruit	£4.50
JING tea, Extract coffee, biscuit selection	£4.25
JING tea, Extract coffee, mini pastries	£6.40
JING tea, Extract coffee, cake	£6.50
Still or sparkling water (1L)	£3.30
Fruit smoothies (0.2L)	£3.50
Orange, apple juice, pineapple and mango (1L)	£9.50
Fresh lemonade	£9.00

FOOD

Fresh pastries (v)	£4.00
Scones, clotted cream, preserves (v)	£4.50
Blueberry or flowerpot muffin (v)	£3.95
Home-made cake selection (v)	£5.25
Lemon cake (v) (gf)	£5.25
Whole fruit (v) 🌿	£2.75
Sliced fresh fruit platter (v) 🌿	£4.75
Individual organic yoghurts (v) 🌿	£3.50
Spiced nuts, crisps, olives (v)	£6.95



HEALTHY SWAPS 🌿

Why not swap your biscuit breaks for something healthier at no extra charge?

PLEASE SELECT ONE OPTION

Raspberry and lime shot (v) 🌿

Fruit salad (ve) 🌿

Fruit and berry smoothie (ve) 🌿

Blackcurrant crumble cake (gf) (ve) 🌿

Lemon cake (gf) 🌿

🌿 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

BREAKFAST MENUS

PRICES PER PERSON

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



Breakfast bagel **£5.50**

Smoked bacon, Cumberland sausage *or* omelette, sautéed mushroom and baby spinach (v)

Brioche breakfast bap **£5.50**

Smoked bacon, Cumberland sausage *or* omelette, sautéed mushroom and baby spinach (v)

Vegan breakfast brioche **£5.50**

Portobello mushroom, baby spinach, tomato sauce

Simple continental breakfast **£14.00**

Fresh croissant, pain au chocolat, pain aux raisins (v)

Fruit salad (v)

Novus tea, Extract coffee and orange juice (v)

Deluxe breakfast **£16.50**

Mini croissant, pain au chocolat, pain aux raisins (v)

Fruit salad, yoghurt, granola (v)

Novus tea, Extract coffee and orange juice (v)

Simple English breakfast **£14.00**

Bacon *or* sausage *or* egg (v) bap

Novus tea, Extract coffee and orange juice (v)

Healthy start **£14.00**

Fruit and berry smoothie (v)

Fruit salad (v)

Apple compote, Greek yoghurt, toasted hazelnuts (v)

Full English breakfast **£19.50**

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**

Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms

Freshly baked bread, preserves, marmalade

Novus tea, Extract coffee, orange juice

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AFTERNOON MENUS

PRICES PER PERSON

Afternoon tea **£21.00**

Finger sandwiches: smoked salmon, dill crème fraîche / ham, mustard / cucumber, chive cream cheese (v)

Lychee, raspberry and rose choux buns

Chocolate and pistachio marquise

Scones, clotted cream, strawberry jam

A selection of Novus teas

Champagne tea **£28.00**

A glass of Champagne

Finger sandwiches: smoked salmon, dill crème fraîche / ham, mustard / cucumber, chive cream cheese (v)

Lychee, raspberry and rose choux buns

Chocolate and pistachio marquise

Scones, clotted cream, strawberry jam

A selection of Novus teas



 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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WORKING LUNCH - FINGER FOOD SELECTOR

THE CHEF'S DAILY SELECTION

Chef's selection of the best local seasonal produce in three sandwiches, two finger food items, one salad, one dessert and sliced fresh fruit.
Chef's choice minimises food wastage as well as being cost effective for you.



If you prefer to make your selection from the menu, there is a supplement charge of **£2.25**.

£25 per person

Minimum number of 5 and maximum of 30 guests

SANDWICHES

Vegan mozzarella, chipotle coleslaw, rocket, on spelt and beetroot roll (ve)

Pastrami, mustard mayonnaise, dill pickle in a pretzel

Roast pepper, mozzarella, pesto ciabatta (v)

Chicken Caesar baguette

Cheddar cheese and pickle ploughmen on granary bloomer

Bacon, cos lettuce, tomato, malted bloomer

Chicken tandoori, minted yoghurt, multi-seed baguette

Smoked salmon, chive crème fraîche bagel

Spicy bean, crunchy salad and hummus wrap (ve)

Wiltshire ham, tomato and baby leaf salad on farmhouse bloomer

SALADS

Cos lettuce, artichoke, fine beans, croutons, vegan balsamic mayonnaise (ve)

Ramen noodle salad (v)

Potato, fine bean and dill crème fraîche (v)

Grilled vegetable, oregano, crumbled feta (v)

Fine bean, cucumber, radish salad with Japanese goma dressing (ve)

Sun-blushed tomato, rocket, and shaved parmesan pasta salad (v)

Caprese (v)

Garden salad (ve)

Middle Eastern chermoula potato, green vegetable salad (ve)

FRESHLY MADE EACH DAY BY OUR SKILLED TEAM.

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SUPPLEMENT OPTIONS

Additional sandwich **£3.65**

Additional finger food **£3.95**

Additional salad **£4.25**

Additional dessert **£3.95**

FINGER FOOD

COLD

Potted salmon, dill, pickled cucumber

Tomato and chive tart (v)

Grilled souvlaki chicken skewer with oregano

Sun-blushed tomato, artichoke and olive skewer (ve)

Salmon Veneziana, a roasted salmon fillet, with tomato, pepper capers and lemon juice

Indian pakora, yoghurt dip (ve)

Aubergine ripieni, roast peppers and feta (v)

Smoked ham and vintage cheddar tart

Prosciutto, tomato and black olive

Miniature prawn cocktail

HOT

Teriyaki chicken skewers

Charcoal grilled halloumi with oregano and mint, roast pepper sauce (v)

BBQ Salmon and cucumber skewer, chive crème fraîche

Vintage cheddar tart, red onion chutney (v)

Merguez sausage skewer

Chicken and spring onion meatballs

Vegetable spring rolls (v)

Pont neuf potatoes, chipotle mayonnaise (ve)

Chilli sweetcorn and coriander fritters with a pepper sauce (ve)

DESSERT

Vanilla mousse, preserved rhubarb, muscovado rubble (v)

Cherry and almond cake (v)

Tiramisu (v)

Glace pear, praline, elderflower, crumble (v)

Brioche pudding, cherry compote (v)

Blackberry Charlotte (v) (ve)



 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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BENTO BOXES

SELECT ONE OPTION FOR ALL GUESTS

Maximum of 50 guests

JAPANESE BENTO 🌱 **£23.00**

Japanese mushroom with ramen noodles (v)
Sesame vegetable and pea shoot salad ponzu sauce (ve)
Yakiniku grilled chicken and green leaf
Ginger cake, mandarin cream (v)

INDIAN **£23.00**

Tikka chicken and okra
Bombay aloo (ve)
Tomato, cucumber and red onion salad (ve)
Spicy raita (v)
Honey and cardamom cake (ve)

BRITISH PICNIC **£24.00**

Smoked salmon and dill crème fraîche
Potato and fine bean salad
Vintage Cheddar and chive quiche
Monmouthshire cured ham, custard tart (v)

VEGAN LUNCHBOX 🌱 **£23.00**

Tomato, mint, feta salad, crisp flatbread (ve)
Fregula and chickpea salad with red pepper compote (ve)
Chermoula potato salad (v)
Aubergine mezze (ve)
Raspberry compote, vanilla cream, praline (v)



🌱 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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DAY PACKAGES

Our Executive Head Chef has exclusively designed our menus and optional upgrades.

We only use the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

DAYTIME CATERING PACKAGE

£57.00 per person

Minimum of 40 guests.

PACKAGE INCLUDES:

On arrival: JING tea, Extract coffee and mini pastries

Mid-morning: JING tea, Extract coffee and biscuit selection

Two course buffet lunch

Mid-afternoon: JING tea, Extract coffee and cake

Still and sparkling water throughout the day

Whole fruit basket



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FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW



£31.00 per person

Additional Items at **£3.95 each**

Minimum of 20 guests

COLD

Potted salmon, dill, pickled cucumber

Tomato and chive tart (v)

Grilled souvlaki chicken skewer with oregano

Sun-blushed tomato, artichoke and olive skewer (ve)

Salmon Veneziana

Indian pakora, yoghurt dip (ve)

Aubergine ripieni, roast peppers and feta (v)

Smoked ham and vintage cheddar tart

Prosciutto, tomato and black olive

Miniature prawn cocktail pot

PLANT BASED OPTION

Cottage pie

Greek pastitsio

Chipotle chilli beans, charred vegetables,
crumbled queso fresco

Middle Eastern spiced vegetables, fregola sarda,
roast pepper sauce, minted feta

Sweet potato, okra and aubergine tagine, giant couscous
and chickpeas



HOT

Teriyaki chicken skewers

Charcoal grilled halloumi with oregano and mint (v)

BBQ Salmon and cucumber skewer, chive crème fraîche

Vintage cheddar tart, red onion chutney(v)

Torched sweet potato skewer, Japanese mayonnaise

Merguez sausage skewer

Chicken and spring onion dumplings

Vegetable spring rolls (ve)

Pont neuf potatoes, chipotle mayonnaise (ve)

DESSERT

Cherry and almond cake (v)

Tiramisu (v)

Pear, praline, elderflower, crumble (v)

Brioche pudding, blackcurrant compote (v)

Raspberry Charlotte (v) (ve)

Vanilla mousse, Williams, pear muscovado rubble (v)

**OUR CHEFS USE LOCALLY SOURCED,
SUSTAINABLE INGREDIENTS**

 **HEALTHY LIFESTYLE CHOICE** (V) **VEGETARIAN** (VE) **VEGAN**

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HOT AND COLD FORK BUFFET MENU

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

Minimum of 30 guests

HOT AND COLD BUFFET MENUS

Choose one buffet option and one pudding and fresh fruit salad

£37.00 per person

Add an additional main dish – **£8.25 per person**

MENU 1 - ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon arrabiata, saffron and tomato sauce

Broccoli and gorgonzola tart (v)

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

Salad Mediterraneo (ve)

San Marzano tomato, olive, and rocket salad (v)

Focaccia (v)

MENU 2 - BRITISH

Lamb with tarragon, garden peas, baby gem, pearl onions

Fillet of cod, tomato and fennel sauce

Broccoli, roast sweet potato and tarragon pie (v)

Baby roast potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

MENU 3 - VEGAN 🌱

Chestnut mushroom and roast vegetable moussaka (ve)

Moroccan vegetables roasted with onion seed, giant couscous, roast pepper sauce, minted feta (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)

MENU 4 - FRENCH

Coq au vin

Roast hake, niçoise garnish

Ratatouille, haricot bean, rosemary gratinee (v)

Sauté potatoes (ve)

Herb leaf salad (ve)

Salad gourmand (v)

Baguette (v)



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Minimum 30 guests



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£37.00 per person

Add an additional main dish – **£8.25 per person**

MENU 5 - HEALTHY

Corn-fed chicken, veduya spice, Umbrian lentils, sun-blushed tomatoes

Salmon fillet, smoked tomato sauce, pepperonata, crisp capers

Greek halloumi, white beans with wild oregano and tomatoes (v)

New potato, vegetable and herb salad (v)

Garden salad (ve)

Bread selection (v)

PUDDINGS

Cherry and almond cake (v)

Tiramisu (v)

Pear, praline, elderflower, crumble (v)

Brioche pudding, blackcurrant compote (v)

Raspberry Charlotte (v) (ve)

Vanilla mousse, Williams pear, muscovado rubble (v)

 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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CANAPÉS

CHOOSE CANAPÉS FROM OUR SEASONAL MENU

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

Minimum of 30 guests

6 CANAPÉS

£23.50 per person

8 CANAPÉS

£30.00 per person

12 CANAPÉS

£34.50 per person

ADDITIONAL

£4.00 per person

COLD

Seared peppercorn beef fillet

Beetroot roulade, truffle, fine herbs (v)

Seared salmon, teriyaki glaze, truffle mayonnaise

Smoked salmon, cucumber, nori, egg roll

Sussex Slipcote cheese, broad bean pesto, shortbread (v)

Lobster and fennel scone

Asparagus, vegetable spicy egg roll (v)

Pickled beetroot, cream cheese, porcini (ve)

Gougères Roquefort (v)

Ratatouille tartlet (v) (ve)

SMALL AND DELICATE WITH BIG FLAVOURS

HOT

Beef ribeye skewers, peppercorn sauce

Chicken and gravy pie

Crispy five spice duck, plum sauce

Hibachi style grilled chicken, Malaysian spice

Chicken tikka

Bombay potato, mango pickle (ve)

XO king prawn, crispy seaweed

Japanese enoki mushroom fritters, ramen dipping sauce

Chicken and spring onion dumplings

Lobster thermidor

PUDDINGS

Jasmine doughnut

Apple and jasmine pâté de fruit (ve)

Caramel cup (v)

Blueberry and hazelnut cheesecake (v)

Chocolate and orange truffle (v)



 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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BOWL FOOD

CHOOSE BOWL FOOD FROM OUR SEASONAL MENU

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 £29.50 per person
5 bowls £32.50 per person
6 bowls £34.50 per person
3 canapés and 3 bowls £36.50 per person
Extra bowls £6.00 per bowl
Extra canapés £4.00 per canapé

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

COLD

Pulled corn-fed chicken, Caesar sauce, croutons, sun-blushed tomatoes

Mascarpone, red pepper tapenade, ratatouille vegetables, rosemary picada (v)

Smoked ham hock, piccalilli sauce, summer vegetables

Crumbled Sussex Slipcote, pepper compote, artichoke, parmesan rubble (v)

Salmon Veneziana, tomato fondue, anya potato and herb salad

Smoked Cornish mackerel, pickled vegetables, mackerel mayonnaise

Bombay potatoes, chickpea salad, spicy naan chips, mango pickle (ve)(v)

Ramen noodle salad, Japanese mushrooms, spring onions, shredded omelette (v)



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Minimum of 30 guests



HOT

Salmon and cucumber teriyaki

Yakiniku chicken cooked on the hibachi

Grilled chicken with harissa spice, pomegranate, fregula, and roast pepper sauce

Ribeye skewer with peppercorn sauce

Charred cod, pea and mint puree, smoked tartar sauce, crispy batter

Halloumi and okra souvlaki, giant couscous, smoked tomato sauce, wild oregano (v)

Mahesh's Mumbai masala (ve)

Hibachi grilled aubergine, sweet potato and broccoli, Japanese mayonnaise, sticky rice (ve)

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6 bowls £34.50 per person

3 canapés and 3 bowls £36.50 per person

Extra bowls £6.00 per bowl

Extra canapés £4.00 per canapé

PUDDINGS

Sussex Slipcote cheesecake, blueberries, oats, (v)

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

Caramel crème, caramelised apple, Madagascan vanilla rubble (v)

Mandarin and almond cream, (V)

Brioche pudding, black currant compote, custard (V)

 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

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PRIVATE DINING

SELECT ONE DISH FROM EACH COURSE FOR THE WHOLE PARTY

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.

Three courses plus coffee and petit fours (Monday – Friday) £62.00 per person

Minimum of 20 guests

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

STARTERS

Pressed free-range chicken, pea shoots, parmesan rubble, tartar sauce

Pea mousse, smoked ham hock, duck egg, potato crisp

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

Buffalo mozzarella, Marcona almonds, red pepper compote, mint and broad bean pesto (v)

Applewood smoked salmon, sorrel crème fraîche, polonaise, salmon roe

Charred vegetables, tomato fondue, smoked corn mayonnaise, rosemary croutons (ve)

MAINS

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

Rump of lamb, tarragon, baked celeriac, garden peas, baby gem, mint

Fillet of beef, peppercorn sauce, dried tomato, Parmesan potato, pea cream, charred turnip

Halibut fillet, hen of the woods mushroom, carbonara sauce, baked rice

Charred cod fillet, tartar sauce, heritage potato, pea cream

Baked celeriac, ratatouille, smoked celeriac cream, rosemary picada (ve)

Porcini mushroom lasagne (v)



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**Three courses plus coffee and petit fours
(Monday – Friday) £62.00 per person**

Minimum of 20 guests

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PUDDINGS

Madagascan truffle, smoked milk ice cream, wafer, milk chocolate mousse

Glazed brioche pudding, plums, duck egg custard, borage flowers (v)

Caramel crème, caramelised apple, sorrel, green apple (v) (ve)

Glace Williams pear, elderflower, vanilla mousse (v)

Coconut cake, charred pineapple, jasmine cream(v)

Raspberry ripple Charlotte, raspberry compote

MENUS ARE CRAFTED BY OUR EXPERT CHEF AND SERVED BY OUR HIGHLY TRAINED TEAM.

Our Private Dining menu represents the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages, served in stunning spaces for groups of 20 up to 200 guests.



 **HEALTHY LIFESTYLE CHOICE** (V) **VEGETARIAN** (VE) **VEGAN**

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PRIVATE DINING MENU UPGRADE OPTIONS

PRICES PER PERSON



Four pre-dinner canapés per person **£16.00**

Please see canapé menu. Only available with our formal dining menus

Amuse bouche **£5.00**

XO king prawns

Jerusalem artichoke, mint, broad beans (v)

Smoked salmon, sweetcorn, celery

Palate cleanser **£4.50**

Lemon verbena

Vodka and aromatics

Sicilian lemon

British cheese board **£8.50**

Nespresso coffee bar **£5.00**

 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

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.

THE SPARKLING EXPERIENCE

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

CHAMPAGNE AND SPARKLING WINE

Ca' del Console Prosecco, Italy, NV	£33.00
Greyfriars Cuvée Brut, Surrey, England, NV	£48.00
Searcys Selected Cuvée, Brut, France, NV	£60.00
Greyfriars Rosé Reserve, Surrey, England, 2015	£52.00
Searcys Selected Cuvée, Rosé, Brut, France, NV	£70.00
Père & Fils, Brut, Champagne	£75.00
Palmer & Co Blanc de Blancs, Champagne NV	£75.00
Veuve Cliquot, Yellow Label, Brut, France, NV	£85.00

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£26.25
Côtes de Gascogne, Maison Belenger, South West, France, 2019	£27.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£27.25
Valdivieso Sauvignon Blanc, Aconcagua Valley, Chile	£31.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2021	£35.00
Corralillo Riesling, Matetic, Casablanca, Chile, 2022	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£36.00
Alegoria Gran Reserve Chardonnay, Navarro Correas, Argentina, 2020	£43.00
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2018	£50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	£52.00



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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2020	£26.25
Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina, 2018	£28.00
Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, South Africa 2021	£31.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile 2018	£33.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 2018	£36.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitane, France, 2020	£36.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 2020	£38.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2019	£44.00
Montagne-Saint-Emilion, Chateau Montaguillon, Bordeaux, France, 2016	£48.00
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2018	£65.00

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy, 2021	£29.00
Côtes de Provence, Mas Fleurey, Cuvée Selectionnee, Provence, France 2020	£34.00

BEER AND CIDERS

Peroni Nastro Azzuro, Budweiser Budvar (330ml)	£5.30
Freedom Lager, Freedom Pale Ale (330ml)	£5.30
Toast Lager, Toast Pale Ale	£5.30
Redchurch Hoxton Stout (330ml)	£5.30
Aspall Draught Suffolk Cider (330ml)	£5.30

ALL SPIRITS (50ML)

House spirits	from £6.50
Premium spirits	from £8.50

SOFT DRINKS

Soft drinks (330ml) Coke/Diet Coke/Coke Zero/San Pelegrino	£2.80
Jug of elderflower (1L)	£9.00
Jug of fresh lemonade (1L)	£9.00
Juices (1L)	£9.00
Still or sparkling water (1L)	£3.30
Jug of mocktail (1L) Pomegranate, cloudy apple juice, soda water and mint <i>or</i> Ginger and lemongrass, lemon juice, soda water	£9.00

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COCKTAILS

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

All prices are exclusive of VAT at prevailing rate.

DRINK PACKAGES

PRICES PER PERSON

	1 HR	2 HRS	3 HRS	4 HRS	5 HRS	6HRS
Unlimited house wine, house beer and soft drinks	£19.50	£32.75	£41.50	£47.25	£55.00	£59.00
Unlimited prosecco, house wine, house beer and soft drinks	£26.50	£37.50	£46.50	£52.50	£60.00	£64.00
To add house spirits to the packages above	£15.00	£18.00	£21.50	£23.50	£26.00	£28.00



All prices are exclusive of VAT at prevailing rate.



CAVENDISH SQUARE

BY SEARCYS