



CAVENDISH SQUARE

BY SEARCYS

EVENTS MENU

SPRING SUMMER 2024

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.

EST. 1847
SEARCYS
LONDON



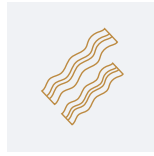
CONTENT

Sustainability pledges	3	Hot and cold fork buffet menu	15
Refreshments and breaks	6	Canapés	17
Breakfast menus	7	Bowl food	19
Afternoon menus	8	Private dining	21
Working lunch	9	Private dining menu upgrade options	22
Bento boxes	11	Drinks list	23
Day packages	12	Drinks package	27
Finger food menu	13		

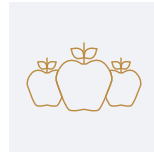




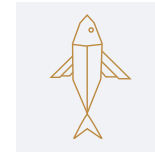
We only source British meat and poultry, and when possible, from regenerative farms.



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



All Searcys signature dishes use British fruit and vegetables in season.



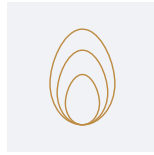
We only use green and amber-rated fish from the MSC Good Fish Guide.



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 and RSPCA-certified.



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



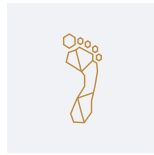
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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



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



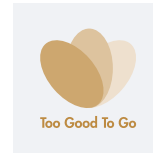
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



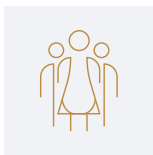
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



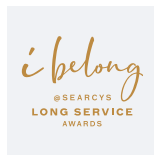
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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 and annual people 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.



Tour de Searcys

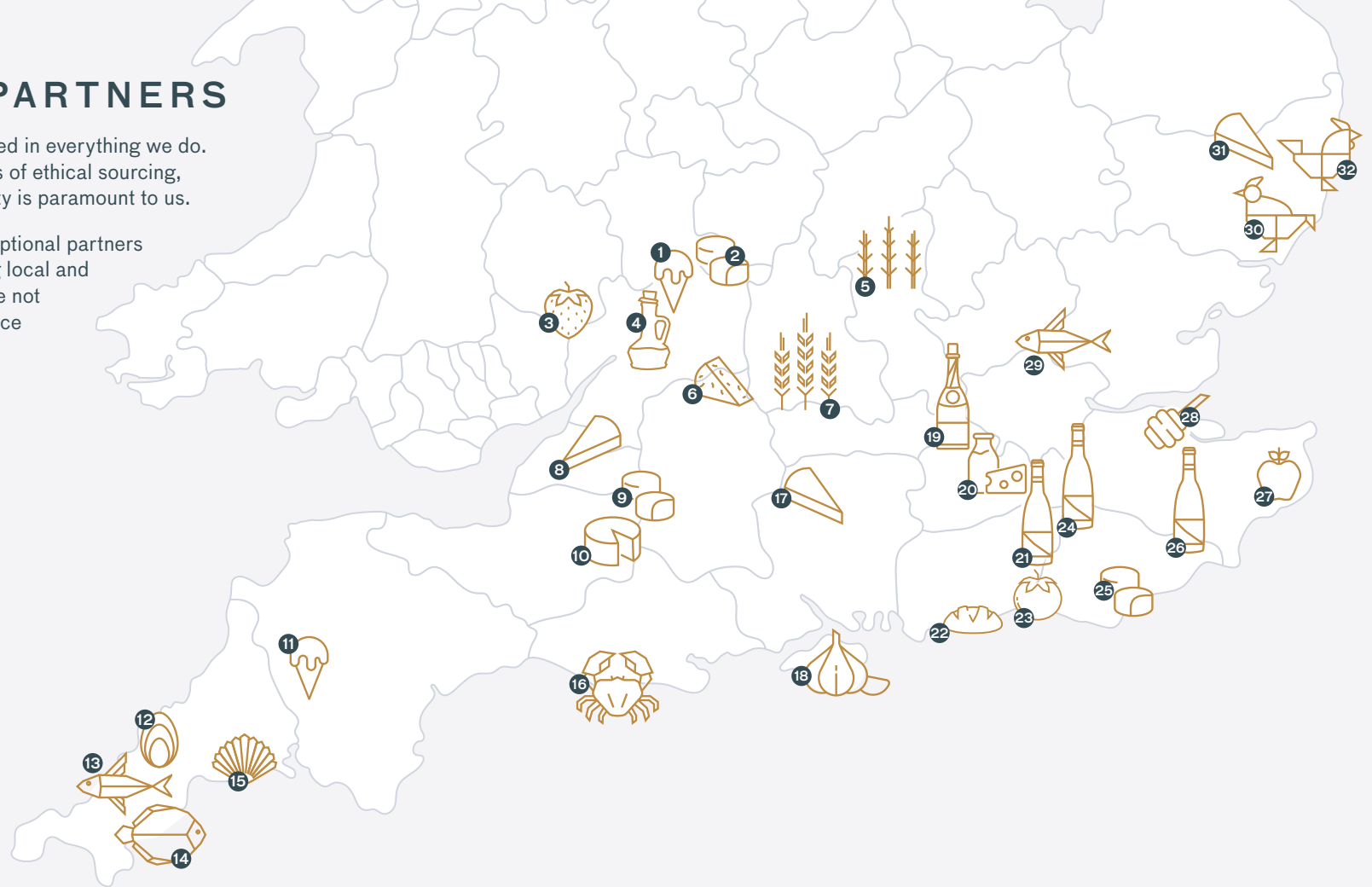
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice cream** Marshfield Ice-cream, Wiltshire
- 2 **Goat's cheese** Ashlynn Goat's cheese, Worcestershire
- 3 **Strawberries** Windmill Hill, Herefordshire
- 4 **Rapeseed oil** Cotswolds
- 5 **Samphire** Mudwalls Farm, Warwickshire
- 6 **Blue cheese** Oxford Blue cheese, Burford, Oxfordshire
- 7 **Flour** Wildfarmed
- 8 **Soft cheese** Bath Soft cheese, Somerset
- 9 **Goat's cheese** Driftwood Goat's cheese, Bagborough, Somerset
- 10 **Cheddar cheese** Keens Cheddar cheese, Moorhayes Farm, Somerset

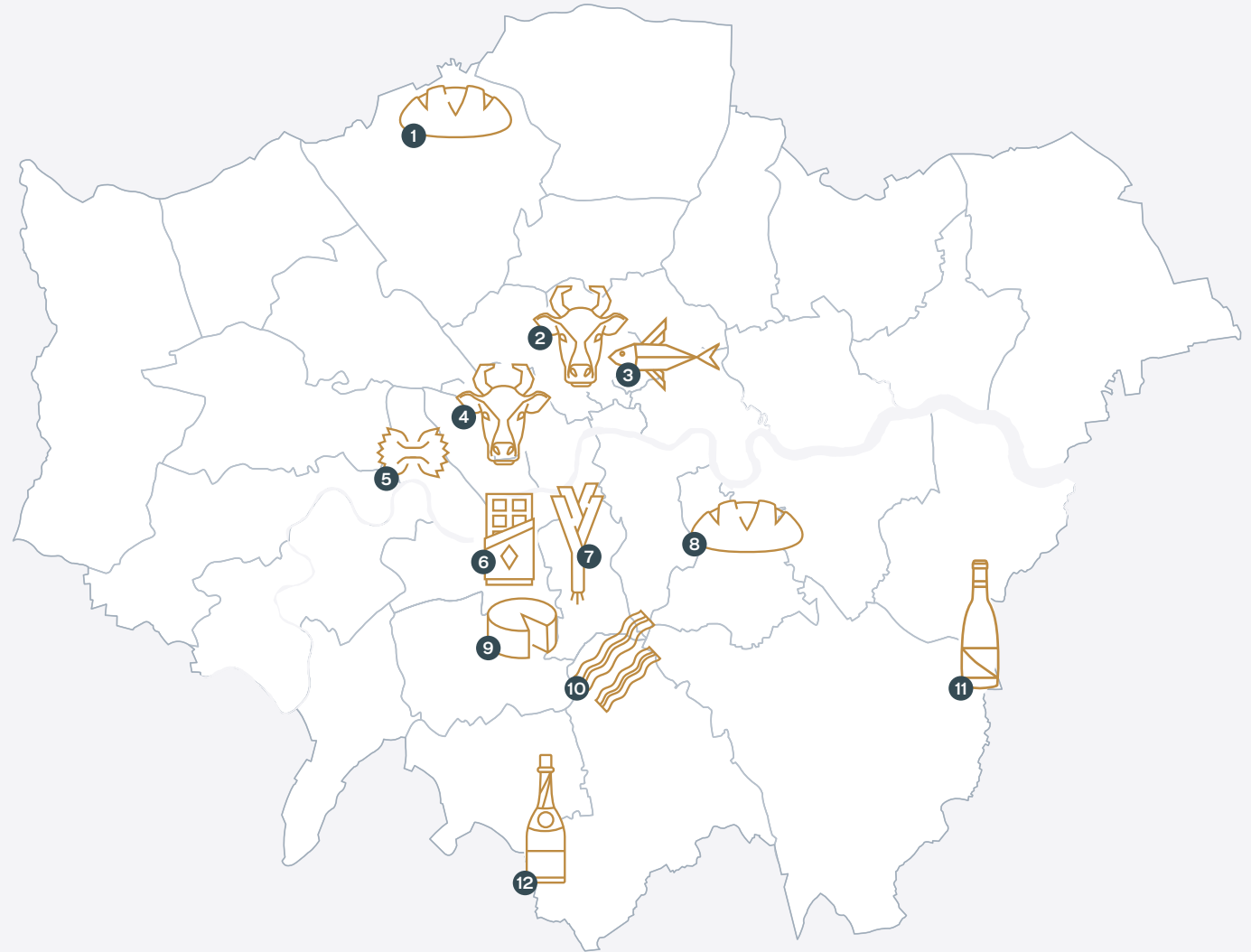
- 11 **Ice cream** Granny Gothards Ice cream, Devon
- 12 **Eggs** St Ewe, Cornwall
- 13 **Fish** Flying Fish, Cornwall
- 14 **Brill** Newlyn, Cornwall
- 15 **Scallops** Cornwall
- 16 **Shellfish** Portland Shellfish, Dorset
- 17 **Soft cheese** Tunworth Soft cheese, Hampshire
- 18 **Garlic** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine** Guildford, Surrey
- 20 **Dairy** West Horsley Dairy, Surrey
- 21 **Bakery** Piglets Pantry, Sussex
- 22 **Wine** Albourne Estate, Sussex
- 23 **Heritage tomatoes** Nutbourne Nurseries, Sussex
- 24 **Wine** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's cheese** Golden Cross Mature Ash Log cheese, Sussex
- 26 **Wine** Gusbourne Vineyard, Kent
- 27 **Apples** Kent
- 28 **Honey** Brogdale Farm, Kent
- 29 **Fish** Marr Fish, Essex
- 30 **Guinea fowl** Suffolk
- 31 **Soft cheese** Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk
- 32 **Chicken** Crown Farm, Suffolk

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery** Bread Factory
- 2 **Meat** Fenn's of Piccadilly
- 3 **Fish** Direct Seafood
- 4 **Meat** IMS Smithfield
- 5 **Pasta** La Tua Pasta
- 6 **Chocolate** Islands Chocolate
- 7 **Fruit and vegetables** First Choice Produce and County Supplies Limited
- 8 **Bread** Paul Rhodes Bakery
- 9 **Cheese** Harvey and Brockless
- 10 **Cured meats** London Smoke and Cure
- 11 **Wine** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine** Guildford Surrey



REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

JING Tea, Extract coffee, whole fresh fruit	£4.75
JING tea, Extract coffee, biscuit selection	£4.45
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 juice (1L)	£10.00
Apple juice/ fresh lemonade	£9.50

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 (gf)	£5.25
Whole fruit (ve) 🌱	£2.75
Sliced fresh fruit platter (ve) 🌱	£4.75
Individual organic yoghurts (v) (veo) 🌱	£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) (veo) 🌱

Fruit salad (ve) 🌱

Fruit and berry smoothie (ve) 🌱

Blackcurrant crumble cake (gf) (ve) 🌱

Lemon cake (gf) 🌱

🌱 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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 GUEST

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

Breakfast bagel	£5.75	Healthy start 🌱	£14.50
Smoked bacon, Cumberland sausage <i>or</i> omelette, sautéed mushroom and baby spinach (v)		Fruit and berry smoothie (v) (veo) Fruit salad (v) Apple compote, Greek yoghurt, toasted hazelnuts (v) (veo) JING tea, Extract coffee and orange juice (v)	
Breakfast brioche	£5.75	Full English breakfast	£19.75
Smoked bacon, Cumberland sausage <i>or</i> omelette, sautéed mushrooms and baby spinach (v)		Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown Freshly baked bread, butter, preserves and marmalade JING tea, Extract coffee and orange juice (v)	
Vegan breakfast brioche	£5.75		
Portobello mushroom, baby spinach, tomato sauce (ve)		Vegan breakfast (ve) 🌱	£18.00
Simple continental breakfast	£14.50	Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms Freshly baked bread, preserves, marmalade JING tea, Extract coffee and orange juice (v)	
Fresh croissant, pain au chocolat, pain aux raisins (v) Fruit salad (v) JING tea, Extract coffee and orange juice (v)			
Deluxe breakfast	£17.25		
Mini croissant, pain au chocolat, pain aux raisins (v) Fruit salad, yoghurt, granola (v) JING tea, Extract coffee and orange juice (v)			
Simple English breakfast	£14.50		
Smoked bacon <i>or</i> sausage <i>or</i> egg (v) bap JING tea, Extract coffee and orange juice (v)			

🌱 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



AFTERNOON MENUS

PRICES PER GUEST

Minimum 10 guests / Maximum 50 guests

Afternoon tea £21.00

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

Hazelnut and vanilla swan

Chocolate and pistachio marquise

Scones, clotted cream and strawberry jam

A selection of JING tea

Champagne tea £29.00

A glass of Champagne

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

Hazelnut and vanilla swan

Chocolate and pistachio marquise

Scones, clotted cream and strawberry jam

A selection of JING teas

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



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 fruits. The chef's choice minimises food wastage and is cost-effective for you.

If you prefer to make your selection from the menu, there is a supplement charge of **£2.50** per guest.

£26.25 per guest

Minimum 5 guests / Maximum of 30 guests

SANDWICHES

Vegan ploughman's (ve)

Pastrami, mustard mayonnaise, dill pickle, pretzel roll

Roast pepper, mozzarella, basil pesto ciabatta (v)

Roast chicken salad on a sourdough mini roll (gfo)

Barber's Cheddar and pickle ploughman on granary bloomer

Bacon, cos lettuce, tomato, mayonnaise, malted bloomer

Chicken tandoori, minted yoghurt, baby spinach on a multi-seed baguette

Smoked salmon, chive cream cheese mini roll (gfo)

Spicy bean, crunchy carrot salad and hummus wrap (ve)

Wiltshire ham, tomato and baby leaf salad on farmhouse bread

Gammon ham and mature Cheddar on granary

Hummus, baby spinach, pickled carrot and falafel wrap (ve)

Roast pepper, rocket, basil cream cheese multi-seed roll (ve) (gfo)

SALADS

Real Caesar

Niçoise

New potato with dill crème fraîche (v)

Mediterranean salad

Grilled vegetables, sun-dried tomato, oregano, crumbled feta (v) (veo)

Radicchio, fine bean, walnut salad, crumbled blue cheese and aged balsamic (v)

Farfalle pasta, pesto, rocket, pine nuts, olives (v)

Giant couscous, sun-dried tomato, mint, with harissa roast peppers (ve)

Garden salad (ve)

Bombay potato salad (ve)

Mixed bean, rocket, sun-dried tomato (ve)

Sweet potato, broccoli and edamame beans with goma dressing (ve)

Chickpea, spinach and bulgur wheat salad with sumac and pomegranate (ve)

Jerk spiced sweet potato, plantain, roast pepper, coriander buttermilk dressing

Ancient grain tabbouleh (ve)

 **HEALTHY LIFESTYLE CHOICE** (v) **VEGETARIAN** (ve) **VEGAN** (gf) **GLUTEN FREE** (veo) **VEGAN OPTION AVAILABLE** (gfo) **GLUTEN FREE OPTION AVAILABLE**

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



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.

SUPPLEMENT OPTIONS

Additional sandwich **£3.65**

Additional finger food **£3.95**

Additional salad **£4.25**

Additional dessert **£3.95**

FINGER FOOD SELECTOR

COLD

Smoked salmon with cream cheese and dill pickles

Broccoli, tomato and Oxford blue cheese tart (v)

Mint tikka chicken naan

Guacamole, tomato and coriander salsa, spicy tortilla pot (ve)

Salmon venezia with pine nuts, capers and sultanas (gfo)

Bombay potato, mango chutney (ve) (gfo)

White bean hummus, flatbread crisp, chargrilled pepper pot (ve) (gfo)

Smoked ham and coleslaw tart

Miniature prawn, cucumber, and melon cocktail (gf)

Prosciutto, Provencal olive, sun-dried tomato rose

HOT

Southern fried chicken

Shawarma halloumi skewer with onions and peppers (v)

Teriyaki salmon and cucumber skewers

Crispy carbonara (v)

Fregola pesto balls (ve)

Merguez sausage skewer

Portobello mushroom skewers, truffle teriyaki sauce, spring onion (ve)

Vegetable spring rolls (v)

Pont neuf potatoes, truffle mayo (ve)

Cauliflower cheese puffs (ve)

DESSERT

Sicilian lemon and basil tart (v)

Hazelnut and manjari chocolate cake (v)

Carrot and buttercream cake (v)

Vanilla and raspberry choux (v)

Strawberry frangipane tart (v)

Cherry tapioca pearls (ve)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



BENTO BOXES

SELECT ONE OPTION FOR ALL GUESTS

Minimum 5 guests / Maximum 30 guests

JAPANESE BENTO 🌱

£24.00

Teriyaki mushroom, chilli ramen noodles (v)
Sesame vegetable and pea shoot salad (ve)
Ponzu sauce (ve)
Yakiniku grilled chicken and green leaf
Mandarin cream mousse (v)

INDIAN TIFFIN

£24.00

Tikka chicken and okra
Bombay aloo (ve)
Tomato, cucumber and red onion salad (ve)
Mint yoghurt (v)
Ginger cake (ve)

BRITISH PICNIC

£25.00

Smoked salmon and dill crème fraîche
Potato and fine bean salad
Broccoli, tomato and blue cheese quiche
Monmouthshire cured ham
Victoria sponge (v)

VEGAN LUNCHBOX 🌱

£24.00

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

SPANISH TAPAS

£24.00

Tortilla potato (v)
Serrano ham and goat's cheese
Peppers, olives, and artichokes (v)
Pane tomato with anchovies and onions, romesco sauce
Crème Catalana



🌱 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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

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

£60.00 per guest

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

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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





FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW

Minimum 5 guests / Maximum 30 guests

£31.50 per guest

Additional Items at **£4.20 each**

Minimum of 20 guests

COLD

- Smoked salmon with cream cheese and dill pickles
- Broccoli, tomato, and Oxford blue cheese tart (v)
- Mint tikka chicken naan
- Guacamole, tomato, and coriander salsa
- Pane caponata (ve)
- Salmon venezia with pine nuts, capers, and sultanas (gfo)
- Bombay potato, mango chutney (ve) (gfo)
- White bean hummus, flatbread crisp, chargrilled pepper pot (ve) (gfo)
- Smoked ham tart and celeriac remoulade
- Miniature prawn, cucumber and melon cocktail (gf)
- Prosciutto, Provençal olive, sun-dried tomato rose

HOT

- Southern fried chicken
- Shawarma halloumi skewer with onions and peppers (v)
- Teriyaki salmon and cucumber skewers
- Crispy carbonara (v)
- Fregola pesto balls (ve)
- Merguez sausage skewer
- Portobello mushroom skewers, truffle teriyaki sauce, spring onion (ve)
- Vegetable spring rolls (v)
- Pont neuf potatoes, truffle mayo (ve) (gf)
- Cauliflower cheese puffs (ve)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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

FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW

Minimum 5 guests / Maximum 30 guests

PLANT-BASED

Cottage pie (ve)

Greek pastitsio (ve)

Moussaka (ve)

Wild mushroom ragu, orecchiette, rosemary picada (ve)

Chipotle chilli beans, charred vegetables, piquillo peppers, crumbled queso fresco (ve) (gf)

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

Sweet potato, okra and aubergine tagine, giant couscous, chickpeas, apricot sauce, pomegranate (ve)

DESSERT

Sicilian lemon and basil tart (v)

Hazelnut and manjari chocolate cake (v)

Carrot and buttercream cake (v)

Vanilla and raspberry choux (v)

Strawberry frangipane tart (v)

Cherry tapioca pearls (ve)

OUR CHEFS USE LOCALLY SOURCED, SUSTAINABLE INGREDIENTS

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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





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

£38.00 per guest

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

MENU 1 - ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon Venesiana with capers, sultanas, pine nuts, tomato and oregano sauce (gf)

Cauliflower, kale, sweet potato pasticcio with sun-dried tomatoes (v)

Rosemary potatoes and garden vegetables (ve)

Salad Mediterraneo (ve)

Tomato, olive and rocket salad (v)

Fresh bread (v)

MENU 2 - BRITISH

Lemon and tarragon chicken, garden peas, baby gem, pearl onions (gf)

Fillet of cod, tomato cream sauce, fennel and onion confit (gf)

Broccoli, tomato, Oxford blue cheese tart (v)

Baby roast potatoes and green vegetables (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Fresh bread (v)

MENU 3 - VEGAN

Chestnut mushroom, roast vegetable moussaka (ve)

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

Sweet potato, okra and aubergine tagine, giant couscous and chickpeas (ve)

Rosemary potatoes (ve)

Ancient grain tabbouleh

Heritage tomato, coriander and pomegranate salad with toasted cashew nuts (ve)

Rustic bread (ve)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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

HOT AND COLD FORK BUFFET MENU

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

Minimum 30 guests

MENU 4 - FRENCH

Coq au vin
Charred cod bouillabaisse (gf)
Haricot bean, caponata, rosemary gratin (v) (gfo)
Rosemary potatoes and artichokes (ve)
Herb leaf salad (ve)
Salad artichoke nicoise (v)
Baguette (v)

MENU 5 - HEALTHY

Catalan-style chicken with roast onions, peppers, white beans, and tomatoes (gfo)
Basque-style hake fillet with piquillo peppers and olives (gf)
Greek halloumi, white beans with wild oregano and tomatoes (v) (gf)
New potato and herb salad (v)
Farfalle pasta salad with pesto, rocket, pine nuts and olives (v)
Bread selection (v)

PUDDINGS

Vanilla and summer fruit cheesecake (v)
Vanilla profiterole with raspberry and elderflower cream (v)
Black forest, cherries, Venezuelan 72% chocolate, genoise sponge (v)
Apricot mousse, blackberry compote (v)
Frasier cake, strawberry mousse, white chocolate, joconde biscuit (v)
Mixed berries tapioca pearls (ve) (gfo)

PLANT-BASED SWAP OUT OPTIONS

Cottage pie (ve)
Greek pastitsio (ve)
Moussaka (ve)
Wild mushroom ragu, orecchiette, rosemary picada (ve)
Chipotle chilli beans, charred vegetables, piquillo peppers, crumbled queso fresco (gf) (ve)
Middle Eastern spiced vegetables, fregola sarda, roast pepper sauce, minted feta (ve)
Sweet potato, okra and aubergine tagine, giant couscous, chickpeas, apricot sauce, pomegranate (ve)

PREMIUM MENU

£45.00 per guest

Buffet option and one pudding and fresh fruit sliced fruit

Boneless duck confit, bresaola, mountain lentils, romesco sauce

Fillet of sea bream, ratte potato, saffron marinara sauce, caper leaves

Heirloom tomato, baby broccoli, balsamic walnuts, shaved parmesan (v)

Porcini mushroom and chart tart (v)

Trofie pasta salad, wild garlic pesto, broad beans, rosemary picada (v)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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

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 £24.00 per guest

8 CANAPÉS £31.00 per guest

**3 CANAPÉS AND 3 BOWL FOOD
£36.50 per guest**

**ADDITIONAL CANAPÉ
£4.20 per guest**

**ADDITIONAL BOWL FOOD
£6.50 per guest**

COLD

Seared '7 spice' beef fillet

Beetroot, wild mushroom, dill roulade (ve)

Teriyaki salmon skewer, truffle mayonnaise

Smoked salmon, cucumber egg roll (gf)

Ticklemore cheese and beetroot tart (v)

Lobster and fennel scone

XO prawn egg roll (gf)

Smoked eel, pancetta, broad bean tart

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

Gougères roquefort (v)

Ratatouille tartlet (ve) (gfo)

Wild mushroom and tarragon pâté (v) (gfo)

SMALL AND DELICATE WITH BIG FLAVOURS

HOT

Beef ribeye skewers, teriyaki sauce (gfo)

Chicken and gravy 'pie'

Merguez lamb skewer (gfo)

Yakitori vegetables with ponzu sauce (ve)

'5 spice' duck croquettes, apple sauce

Fried chicken, sweet and sour pineapple

Bombay potato, mango pickle (ve) (gfo)

Crispy carbonara

Prawn toast

Savoury custard tart seasoned with a dashi glaze (v)

Japanese enoki mushroom fritters, ramen dipping sauce (ve)

Cauliflower, Montgomery Cheddar, mustard seed puffs (v)

Lobster thermidor

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



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

DESSERT CANAPÉ

Blueberry and lemon curd sable (v)

Raspberry and chocolate lollipop (v) (gf)

Rhubarb and elderflower custard tart (v)

Berriolette pâte de fruit (ve) (gf)

Madeleine cake (v)

Chocolate truffle with raspberry (v)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



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

Four bowls £29.75 per guest

Six bowls £36.00 per guest

Extra bowls £6.50 per bowl

COLD

Crispy chicken, radicchio, aged balsamic, sun-blushed tomatoes, piquillo olives

Blowtorch vegetables, white bean and red pepper romesco, pane tomato (v) (gfo)

Frogshole Farm asparagus, coppa, pickled beetroot, bread pudding (v)

Burrata, tomato fondue, caponata, baby basil, parmesan rubble (v)

Salmon Venesiana, San Marzano tomato, trofie, herbs (gfo)

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

Smoked salmon, salad Olivier, artichoke cream (gf)

Charred pumpkin with molasses and harissa, giant couscous, white bean hoummos, pomegranate (v)

HOT

Salmon and cucumber teriyaki

Lamb Baharat, chickpea, okra, pomegranate, roast tomato and mint sauce

Teriyaki beef with mustard greens, charred broccoli, pickled daikon

Charred cod, crushed peas with mint, smoked tartar sauce, crispy batter (gfo)

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

Searcy's signature sausage, mustard mash, crispy onion, caramelised onion sauce

Mahesh's Mumbai masala (ve) (gf)

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

Basque-style salt cod, piquillo pepper cream sauce, cuquillo olives (gf)



 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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

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

FOOD THEATRE

(CHOOSE AN OPTION)

Japanese yakitori

Chicken skewer served with ponzu sauce, teriyaki, goma sesame sauce, and steamed rice.

Moroccan souk

Shawarma lamb kofta kebab with mint yoghurt, pickled cabbage, salad, flatbread

Greek souvlaki

BBQ chicken or halloumi skewer, pitta, spicy tomato sauce, salad

Bombay bazarre

Aubergine, sweet potato, coconut makhani, pilau, red onion and coriander salad (ve)

PUDDINGS

Strawberry Eton mess (gf) (v)

Lemongrass set cream with lime and pineapple compote, almond crumble (v)

Madagascan chocolate truffle, banana mousse, caramel with sea salt, chantilly cream (v)

Yoghurt and raspberry mousse (v)

Chocolate brownie and mango mousse (v)

Coconut tapioca pearls (ve)

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



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 guest**

Minimum 20 guests

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

STARTERS

Corn-fed chicken leg, wholemeal crumb, smoked vegetable tartar, leek straw

Confit duck, birch sap, crab apple jam, duck mayonnaise, pain d'épices (gfo)

Seared salmon piccalilli, beetroot, duck egg mousse, borage, nasturtium, dill (gf)

Smoked Buffalo mozzarella, almond wafer, caponata, wild garlic pesto, mustard greens (v) (gf)

Savoury custard tart, English cured coppa, celery leaf, Lancashire bomb, potato chutney

Searcys signature smoked salmon, pickled cucumber, radish, fennel, toast (gfo)

Frogshole Farm asparagus, Gloucester ham terrine, pickled beetroot, crab apple jam (gfo)

Wild mushroom pâté, multi cereal toast, dill, pickled mushrooms, truffle (ve) (gfo)

MAINS

Free-range chicken cooked in Chapel Down blanc, brown butter artichoke, mountain lentils, summer savoury (gf)

Rump of lamb, pressed shoulder, espelette pepper, ancient grains, piquillo pepper sauce, white beans

Isle of Gigha halibut cooked over binchotan, roast fish glaze, hen of the woods mushroom, 12-year-aged balsamic, radicchio, mushroom ragu (gf)

Smoked cod fillet, tartar garnish and scraps, turnip greens, pea cream, tartar sauce

Confit turnip, celeriac, fennel, smoked celeriac cream, ancient grains, mustard greens (ve)

Porcini mushroom lasagne, mushroom ragu, cime di rapa, balsamic sauce, pecorino (v)

Longhorn beef fillet, smoked bavette, confit cheek, mustard greens, roscoff onion (gf)



 **HEALTHY LIFESTYLE CHOICE** (v) **VEGETARIAN** (ve) **VEGAN** (gf) **GLUTEN FREE**
(veo) **VEGAN OPTION AVAILABLE** (gfo) **GLUTEN FREE OPTION AVAILABLE**

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

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.

PUDDINGS

Victoria cake, raspberries, genoise sponge, flowers, raspberry compote (v)

Madagascan chocolate mousse, chocolate cremeux, hazelnut chantilly (v)

Raspberry and Tahitian vanilla mousse (v)

Tonka bean brûlée, basil curd with strawberry mint, tellicherry pepper, pistachio sponge (v)

Lemon and cherry cheesecake, tuile, preserved cherries (v)

Chocolate delice, cappuccino ice cream, dulce de leche (v)

Smoked coconut rice, jasmine, finger lime, birch sap, caramelised pineapple (v) (gf)

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 (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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



PRIVATE DINING MENU UPGRADE OPTIONS

PRICES PER GUEST

Minimum 20 guests

Four pre-dinner canapés

Please see canapé menu

Only available with our formal dining menus

£16.00 per guest

Amuse bouche

XO king prawns

Jerusalem artichoke, mint, broad beans (v)

Smoked salmon, sweetcorn, celery

£5.00 per guest

Palate cleanser

Lemon verbena

Vodka and aromatics

Sicilian lemon

£5.00 per guest

British cheese board

£9.50 per guest

 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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.

CHAMPAGNE AND SPARKLING WINE

Bottega Zero, non-alcoholic drink, Italy	£23.00
Bottega Poeti Prosecco Brut, Veneto, Italy, NV	£34.50
Searcys Classic Cuvée Brut, Buckinghamshire, England, NV	£50.00
Greyfriars Rosé Reserve, Surrey, England, 2015	£52.00
Searcys Selected Cuvée, Brut, Champagne, France, NV	£65.00
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 Clicquot, Yellow Label, Brut, France, NV	£85.00

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£27.00
Côtes de Gascogne, Maison Belenger, South West, France, 2019	£28.50
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£28.75
Mâcon-Villages Reserve Vignerons des Terres Secretes, Burgundy, France, 2021	£36.00
Corralillo Riesling, Matetic, Casablanca, Chile, 2022	£37.50
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£37.80
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020	£37.80
Alegoria Gran Reserve Chardonnay, Navarro Correas, Argentina, 2020	£45.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France 2021	£52.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	£54.00

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.

RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2020	£27.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Mendoza, Argentina, 2018	£29.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022	£31.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019	£33.50
Veramonte Organic Merlot, Casablanca Valley, Chile 2018	£34.50
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 2018	£37.50
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£37.50
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 2020	£40.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2019	£46.00
Montagne-Saint-Emilion, Chateau Montaguillon, Bordeaux, France, 2016	£50.00
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2018	£68.00

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy, 2021	£29.00
Gérard Bertrand Organic Gris Blanc Rosé, Occitanie, France, 2022	£35.00
Sussex Rosé, Albourne Estate, Sussex, England, 2022	£46.00

BEER AND CIDERS

Peroni Nastro Azzurro 0%	£5.50
Peroni Nastro Azzurro (330ml)	£5.50
Freedom Lager, Freedom Pale Ale (330ml)	£5.50
Toast Lager, Toast Pale Ale	£5.50
Aspall Draught Suffolk Cider (330ml)	£5.50

ALL SPIRITS (50ML)

House spirits	from £7.00
Premium spirits	from £9.00

SOFT DRINKS

Bottled soft drinks (330ml)	£3.00
Jug of elderflower (1L)	£8.00
Jug of fresh apple juice or fresh lemonade (1L)	£9.50
Fresh orange juices (1L)	£10.00
Still or sparkling water (1L)	£3.30

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.

COCKTAILS

Cocktail £10.00

A choice of 3 £27.25

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 GUEST

	1 HOUR	2 HOURS	3 HOURS	EXTRA HOUR
Unlimited house wine, house beer and soft drinks	£20.50	£33.75	£42.00	£8.00
Unlimited prosecco, house wine, house beer, 0% alcohol prosecco, 0% beers and soft drinks	£28.00	£39.00	£48.00	£10.00
Unlimited English sparkling wine, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£45.50	£66.00	£76.00	£12.00
Unlimited Searcys Champagne, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£58.50	£84.50	£97.00	£14.00
To add house spirits to the package above	£17.00	£21.00	£25.00	£12.00





CAVENDISH SQUARE

BY SEARCYS