



CAVENDISH SQUARE

BY SEARCYS

EVENTS MENU

AUTUMN AND WINTER 2024/25

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.



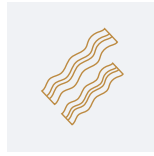
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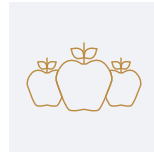




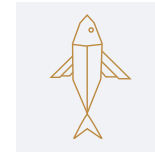
We only source British meat and poultry, and when possible, from regenerative farms.



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.



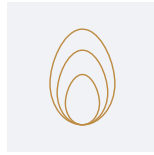
We only use green and amber-rated fish from the MSC Good Fish Guide.



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.



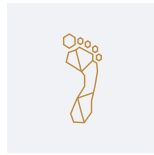
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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.



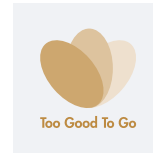
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



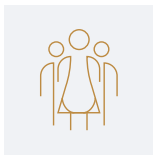
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



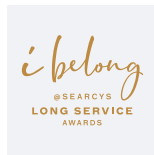
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



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.

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Tour de Searcys

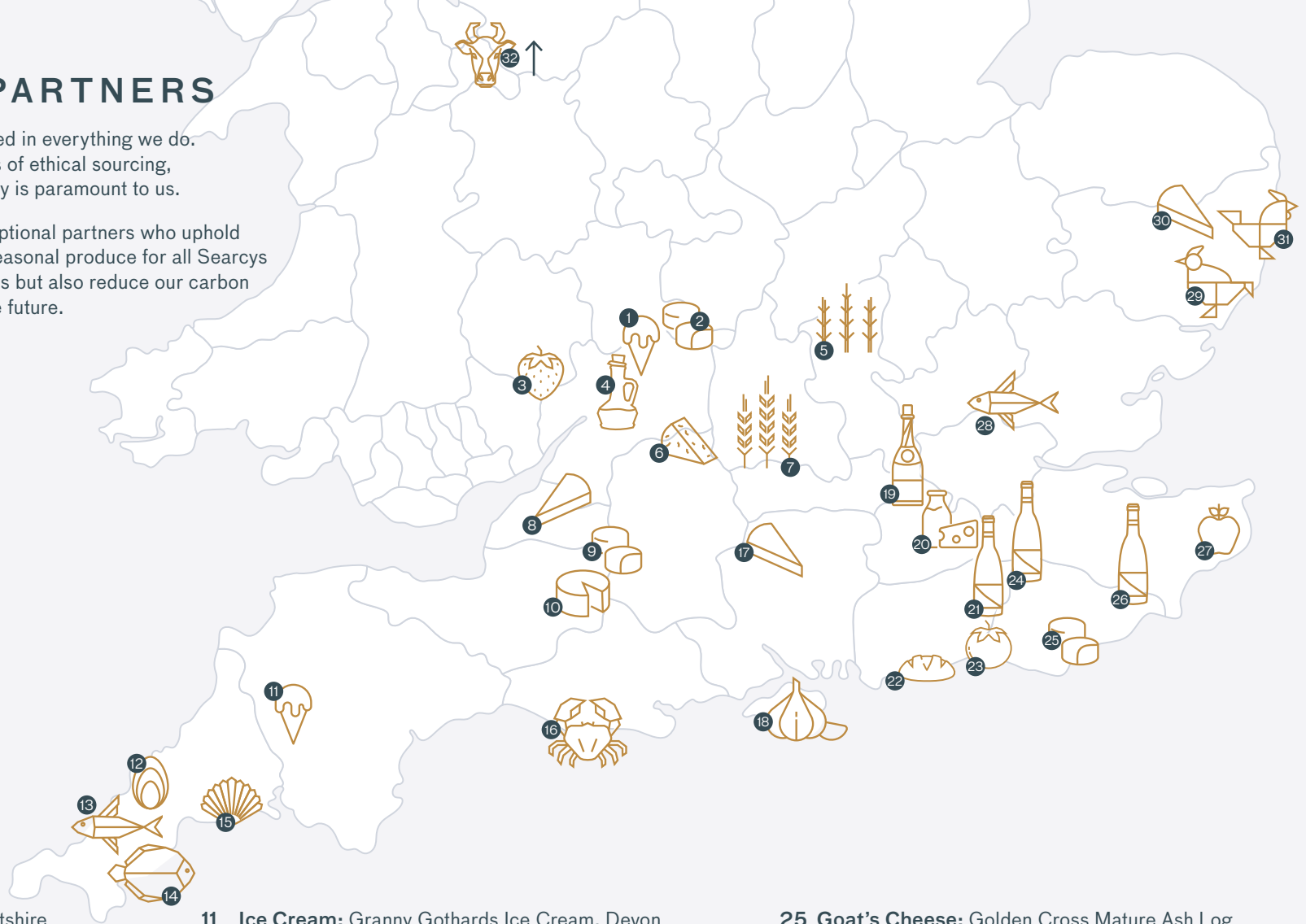
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.



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

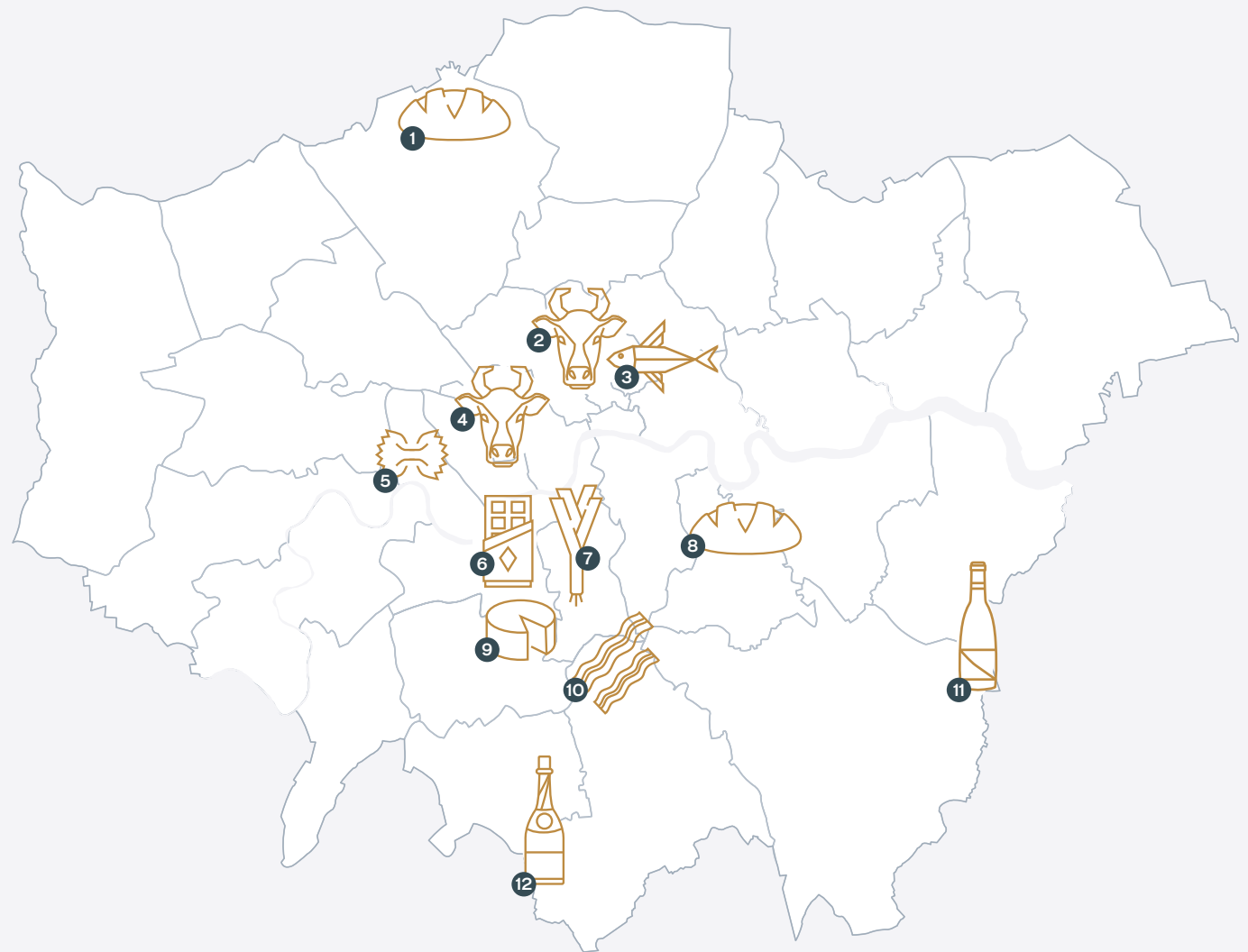
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, 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 **Fish:** Marr Fish, Essex
- 29 **Guineafowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

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 or apple juice (1L)	£10.00
Fresh lemonade (1L)	£9.50

FOOD

Fresh pastries (V)	£4.00
Scones, clotted cream, preserves (V)	£4.50
Blueberry or flowerpot muffins (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) (AVE)	£3.50
Spiced nuts, crisps, olives (VE)	£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) (VE)

Fruit salad (VE)

Fruit and berry smoothie (VE)

Blackcurrant crumble (GF) (VE)

Lemon cake (GF)

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BREAKFAST MENUS

PRICES PER GUEST

Kickstart 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)	
		Fruit salad (V)	
		Apple compote, Greek yoghurt, toasted hazelnuts (V)	
		JING tea, Extract coffee, orange juice (V)	
Breakfast brioche	£5.75	Full English breakfast	£19.75
Smoked bacon, Cumberland sausage <i>or</i> omelette, sautéed mushroom and baby spinach (V)		Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash browns	
		Freshly baked bread, butter, marmalade and preserves	
		JING tea, Extract coffee, orange juice	
Vegan breakfast brioche	£5.75	Vegan breakfast (VE) 🌱	£18.00
Grilled portobello mushroom, baby spinach, tomato sauce (VE)		Vegan sausage, beans in tomato and herb sauce, hash brown, sautéed mushrooms	
		Freshly baked bread, marmalade and preserves	
		JING tea, Extract coffee, orange juice	
Simple continental breakfast	£14.50		
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)			

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AFTERNOON MENUS

PRICES PER GUEST

Minimum 10 guests / Maximum 50 guests

Afternoon tea **£21.00**

Finger sandwiches include: smoked salmon and dill crème fraiche / ham and mustard/cucumber and chive cream cheese (v)

Hazelnut and vanilla swan

Chocolate and ginger truffle

Scones, clotted cream and strawberry jam

A selection of JING teas

Champagne tea **£29.00**

A glass of Champagne

Finger sandwiches include: smoked salmon and dill crème fraiche / ham and mustard/cucumber and chive cream cheese (v)

Hazelnut and vanilla swan

Chocolate and ginger truffle

Scones, clotted cream and strawberry jam

A selection of JING teas

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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 fruits. The chef's choice minimises food wastage and is also 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

SUPPLEMENT OPTIONS

Additional sandwich: **£3.65** per guest

Additional finger food: **£3.95** per guest

Additional salad: **£4.25** per guest

Additional dessert: **£3.95** per guest

SANDWICHES

Vegan club sandwich on granary bread, vegan cheddar, grated carrot, salad leaves, pickle (VE)

Roast pepper, mozzarella, basil pesto, ciabatta (V)

Shawarma chicken wrap

Roast chicken salad, multi-seed baguette

Cheddar cheese and pickle ploughman's on granary bloomer

Bacon, cos lettuce, tomato, mayonnaise, malted bloomer

Mediterranean tuna and rocket baguette

Smoked salmon, chive cream cheese mini roll (AGF)

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

Wiltshire ham, tomato and baby leaf salad on farmhouse bread

Spicy chickpea and onion bhaji wrap (VE)

Prawn cocktail, Mary rose sauce, cucumber, sourdough open sandwich

Pastrami, sauerkraut, dill pickle, mustard mayo, wholemeal open sandwich

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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.

FINGER FOOD SELECTOR

COLD

Smoked salmon, crème fraîche, dill roulade

Charred baby corn, ranchero sauce, sour cream (V)

Tikka chicken, mint yoghurt

Crostini ratatouille (VE)

Vegetable and cheddar tart (V)

Saffron potato and padron pepper skewer, aioli sauce (VE)

Guacamole, white bean, tortilla, piquillo pepper pot (VE) (AGF)

Rosary goat's cheese and mint tortilla (V)

Miniature prawn, cucumber and melon cocktail (GF)

Coppa, Provençal olive, sun-dried tomato rose

HOT

Miso chicken, gochujang BBQ sauce

Crispy paneer, mango chutney (V)

Teriyaki salmon and cucumber skewers

Southern fried chicken, BBQ sauce

Cocktail sausages, soy and sesame glaze

Halloumi, bacon, tomato skewer, wild oregano

Bombay potato, mango chutney (VE) (AGF)

Mint and feta parcels (V)

Pont neuf potatoes, truffle mayo (VE) (GF)

Cauliflower cheese beignets (V)



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

SALADS

Heirloom tomato, cucumber, mint salad

Salad gourmande, artichokes, fine beans, soft-boiled egg, croutons on cos lettuce

New potato with dill crème fraiche (V)

Salad Mediterranean

Ramen noodle salad with shitake, spring onion, pea shoots (VE)

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

Orzo sunshine salad, saffron orzo with tomatoes, pepper, olive cucumber (V)

Trofie pasta salad, broad beans, pesto, pea shoots (V)

Garden salad (VE)

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

Japanese vegetable and pea shoot salad with goma sesame 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)

DESSERT

Citrus tart (V) (AGF)

Hazelnut and manjari chocolate cake (V)

Carrot and buttercream cake (V)

Vanilla and raspberry choux (V)

Almond and fig frangipane tart (V) (AGF)

Cherry tapioca pearls (VE)

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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 fraiche
Potato and fine bean salad
Broccoli, tomato and blue cheese quiche
Monmouthshire cured ham
Victoria sponge (V)

VEGAN LUNCHBOX (VE)

£24.00

Tomato, mint and feta salad
Crisp flatbread
Fregola and chickpea salad with red pepper compote
Chermoula potato salad (V)
Aubergine mezza
Raspberry compote, vanilla cream and praline (V)

SPANISH TAPAS

£24.00

Tortilla de patatas (V)
Serrano ham and goat's cheese
Peppers, olives and artichokes (V)
Pan con tomate with anchovies and onions
Romesco sauce
Crème Catalana

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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

£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

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FINGER FOOD MENU

CHOOSE 5 ITEMS FROM THE SELECTION BELOW

Minimum 20 guests

£31.50 per guest

Additional Items at **£4.20 each**

Minimum of 20 guests

COLD

- Smoked salmon, crème fraiche, dill roulade
- Charred baby corn, ranchero sauce, sour cream (V)
- Tikka chicken, mint yoghurt
- Crostini ratatouille (VE)
- Saffron potato and padron pepper skewer, aioli sauce (VE)
- Bombay potato, mango chutney (VE) (AGF)
- Guacamole, white bean, tortilla, piquillo pepper pot (VE) (AGF)
- Rosary goat's cheese and mint tortilla (V)
- Miniature prawn, cucumber and melon cocktail (GF)
- Coppa, Provençal olive, sun-dried tomato rose

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

HOT

- Miso chicken, gochujang BBQ sauce
- Crispy paneer, mango chutney (V)
- Teriyaki salmon and cucumber skewer
- Southern fried chicken, BBQ sauce
- Cocktail sausages, soy and sesame glaze
- Halloumi, bacon, tomato skewer, wild oregano
- Padron pepper and chestnut mushroom skewer, romesco sauce (VE)
- Mint and feta parcels (V)
- Pont neuf potatoes, truffle mayo (VE) (GF)
- Cauliflower cheese puffs, red pepper mayonnaise (VE)

DESSERT

- Citrus tart (V)
- Hazelnut and manjari chocolate cake (V)
- Carrot and buttercream cake (V)
- Vanilla and raspberry choux (V)
- Almond and fig frangipane tart (V)
- Cherry tapioca pearls (VE) (GF)

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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

£38.00 per guest

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

MENU 1 - ITALIAN

Beef in barolo

Fillet of hake, chestnut mushrooms and romaine, marinara sauce (GF)

Roast pepper, aubergine, smoked mozzarella lasagne (V)

Baby roast potatoes and garden vegetables (VE)

Salad Mediterraneo (VE)

Roast pepper, mozzarella and rocket, aged balsamic (V)

Fresh bread (V)

MENU 2 - BRITISH

Rosemary lamb hot pot (GF)

Smoked haddock, chervil, leek pie

Courgette, mint, goat's cheese tart (V)

Thyme-roasted vegetable and greens (VE)

Baby potato, fine bean, crème fraiche salad

Garden salad (VE)

Fresh bread (V)

MENU 3 - VEGAN

Orecchiette with wild mushroom ragu (VE)

Chipotle chilli beans, Padron peppers, charred corn, queso fresco

Bombay potato, cauliflower, okra, mango masala, pilau rice (VE)

Rosemary potatoes (VE)

Mixed bean, rocket, sun-dried tomato salad (VE)

Heritage tomato, cuquillo olive, chard salad (VE)

Rustic bread (VE)

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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 30 guests

MENU 4 - FRENCH

Beef bordelaise, baby potatoes, chantenay carrots

Roast cod, peas à la Française (GF)

Provençal vegetable gratin (V) (AGF)

Sauteed ratte potatoes (VE)

Salad olivier

Salad gourmande (V)

Baguette (V)

MENU 5 - HEALTHY 🌱

Thyme roast chicken, lentils Provençal, tomatoes and baby onions (AGF)

Roast sea trout, toasted almonds, fennel, caper sauce (GF)

Rosary goat's cheese, red onion, and black olive focaccia

Roast pepper and saffron baked rice

New Potato, dill, crème fraîche salad (V)

Orzo sunshine salad (V)

Bread selection (V)

PLANT-BASED OPTIONS

Wild rice biryani, charred onions, Bombay cauliflower and potato, spinach (VE)

Greek pastitsio (VE)

Roast artichoke, pesto, potato gnocchi, cherry tomatoes, kalamata olives (VE)

Wild mushroom ragu, orecchiette, rosemary picada (VE)

Middle Eastern vegetables, fregola sarda, roast pepper sauce, minted feta, dukkah spice (VE)

PUDDINGS

Cointreau cheesecake (V)

Sacher torte (V)

Black forest, cherries, Venezuela 72% chocolate, genoise sponge (V)

Choux bun, hazelnut praline, mousseline, milk chocolate Chantilly (V)

English braeburn apple and cinnamon tart (V)

Black cherry Eton mess (V) (GF)

PREMIUM MENU

(not part of Daytime Catering Package)

£45.00 per guest

Below is a menu of premium buffet dishes, including one pudding and sliced fresh fruit

Boneless duck confit, bresaola, mountain lentils, romesco sauce

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

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

Porcini mushroom and chard tart (V)

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

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CANAPÉS

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 beef fillet, shichimi spice

Confit duck, preserved cherry

Mille-feuilles tart, goat's cheese, mint, broad bean (V)

Seared salmon, teriyaki, truffle mayonnaise

Salmon and avocado roll, gochujang mayonnaise (GF)

Jerusalem artichoke, lemon, thyme croustade (V)

Morecombe bay shrimp on toast with dill and chervil

XO prawn egg roll (GF)

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

Gougères Roquefort (V)

Caponata tartlet (V) (VE) (GF)

Tomato and fine herb roulade (VE)

SMALL AND DELICATE WITH BIG FLAVOURS

HOT

Tandoori chicken

Teriyaki ribeye skewers (AGF)

Prawn toast

Feta and mint fritters (V)

Smoked haddock, parsley, caper tart

Minced chicken skewer with padron pepper

Sage, onion, redcurrant tartlet (VE)

Bombay potato, mango pickle (VE) (AGF)

Crispy fried split pea daal (VE)

Japanese vegetable fritters, ramen dipping sauce (VE)

Cauliflower cheese puffs (V)

Duck and plum clafoutis

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING
(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

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

Mandarin mousse, lemon sable (V)

Black forest miniature cone (GF)

Salted caramel and Clarence Court egg custard tart (V)

Apple and cinnamon pâte de fruit (VE) (GF)

Madeleine citron (V)

Chocolate truffle with raspberry (V)

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN-FREE

(AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING

(AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

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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

Four bowls £29.75 per guest

Six bowls £36.00 per guest

Extra bowls £6.50 per bowl

COLD

Corn-fed chicken, radicchio, aged balsamic, San Marzano tomatoes, cuquillo olives

'Mezze' orzo salad, spicy pitta, grilled aubergine, charred feta with honey and oregano (V) (AVE)

Blowtorch vegetables, white beans, red pepper romesco, toasted sunflower seeds (VE) (GF)

'Tapas' Tieter goat's cheese, bean and piquillo pepper salad, coppa, saffron potato (AV)

Buffalo mozzarella, caponata, red pepper compote, parmesan rubble (V)

Salad of Arbroath smokies, pickled leek chervil, ratte potatoes (AGF)

Bombay potatoes, chickpea salad, spicy cauliflower, naan chips, mint yoghurt (VE) (V) (AGF)

Potted Morecambe Bay shrimp, dill potato salad, sea herbs (GF)

London Cured smoked salmon tartare, charred soda bread

Honey glazed pumpkin, pomegranate, white bean hummus, dukkah spice, hazelnuts (VE)

HOT

Yakitori chicken with miso

Middle Eastern lamb, aleppo pepper, chickpea, okra, roast onion tagine

Teriyaki beef with mustard greens, charred broccoli, pickled daikon

Wild rice biryani, Bombay cauliflower and potato, crispy onions (VE) (GF)

Charred cod, smoked bacon, peas à la Française (AGF)

Searcys signature sausage, mustard mash, crispy onion, caramelised onion sauce

Crispy paneer, okra, padron pepper, tandoori masala, pilau (V) (GF)

Hibachi grilled vegetables, fried rice, Japanese BBQ sauce (VE)

Braised bavette of beef, baby vegetables, parmesan rubble, beer sauce (AGF)

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BOWL FOOD

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Minimum of 30 guests

FOOD THEATRE

(CHOOSE AN OPTION)

To add a little flair to your reception why not select one option from our "food theatre" menu, you will have your very own chef as part of your event creating the bowls in front of your guests.

Japanese yakitori

Chicken skewer grilled over binchotan charcoal, served with ponzu sauce, teriyaki or goma sesame sauce and steamed rice

Moroccan souk

Shawarma lamb skewer with mint yoghurt, tomato sauce, tabbouleh, pomegranate, pickled onion

Greek souvlaki

BBQ chicken *or* halloumi skewer, pitta, chilli tomato sauce, pickled cabbage, gherkin, salad

Bombay bazaar

Aubergine, sweet potato, coconut makhani, pilau, okra, coriander salad (VE)

PUDDINGS

Jersey crème brûlée (GF) (V)

Tahitian vanilla set cream, cinnamon crumble, Williams pear (V)

Chocolate fondant, mango, crème diplomat (V)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (V)

Passion fruit and coconut vacherin (V) (GF)

Ginger truffle (VE)

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PRIVATE DINING

Our executive head chef designs and updates our menus monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards, and Orangery Rooms are perfect for large, 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

Potted chicken, leek, potato and apple chutney, celery leaves, chervil

Smoked duck breast, wasabi, tumbleweed, shiso leaf, plum compote (AGF)

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

Buffalo mozzarella, potato and olive oil crisp, pumpkin, wildflower honey, Celtic salt, carrot cream (V) (GF)

Oxford Blue cheesecake, ancient grain crumble, roscoff onion chutney (V)

Arbroath smokie, ratte potatoes, artichokes, chervil, smoked caviar dressing

London Cured smoked salmon, horseradish, and pickled cucumber

Wild mushroom and truffle roulade, wholemeal toast, dill pickled mushrooms, beetroot (VE) (AGF)

MAINS

Free-range chicken cooked in Chapel Down Blanc, hen of the woods, mountain lentils, calvados sauce (GF)

Roast hake, Jerusalem artichoke, winter greens, orzo, thyme crème fraiche

Iberico presa, hazelnuts, Ximenez sherry sauce, pumpkin, hispi cabbage, grilled radish

Lamb 'hotpot', lamb rump, braised shoulder, sand carrot, roscoff, potato and cabbage galette

Ancient grain risotto, vegetable ragu, roast artichoke, artichoke cream, salsa verde (VE)

Celeriac and black truffle anna, burnt celeriac purée, XO sauce, maitake mushroom (VE)

Courgette ripieni, tomato fondue, string potatoes (VE)

Smoked beef bavette, fillet, braising sauce, cauliflower cream, and cauliflower cooked on the hibachi (GF)

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PUDDINGS

Brioche pudding, cranberry compote, brown bread ice cream (V)

Madagascar chocolate mousse, chocolate crèmeux, hazelnut Chantilly (V)

Mandarin mousse, preserved kumquats, rosemary (V)

Joconde cake, braeburn apple compote, vanilla mousse (V)

Yuzu cheesecake, lemon verbena, matcha, aerated sponge (V)

Madagascar chocolate delice, coconut ganache (V)

Ginger truffle (VE) (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.

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING (GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

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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

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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 a member of our team, and we will do our best to source this for you.

CHAMPAGNE AND SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy, NV	£34.50
Bottega Zero, non-alcoholic drink, Italy	£23.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£50.00
Greyfriars Rosé Reserve, Surrey, England, 2015	£52.00
Searcys Selected Cuvée Brut, Champagne, NV	£65.00
Père & Fils, Brut, Champagne	£75.00
Palmer & Co Blanc de Blancs, Champagne, NV	£75.00
Searcys Selected Cuvée Rosé Brut, Champagne, NV	£70.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£85.00

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£27.00
Côtes de Gascogne, Maison Belanger, South West, France, 2019	£28.50
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£28.75
Mâcon-Villages Réserve Vignerons des Terres Secrètes, 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
Alegoría Gran Reserva 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

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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2020	£27.00
Malbec, Portillo, Salentein Bodegas, Unco 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-Émilion, Château Montaguillon, Bordeaux, France, 2016	£50.00
Saint Joseph, Poivre et Sel, 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 (25ML)

House spirits	from £7.00
Premium spirits	from £9.00

SOFT DRINKS

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

ALCOHOL-FREE WINES

Natureo Torres Muscat	£21.00
Natureo Torres Garnacha, Syrah	£21.00
Natureo Torres Cabernet Sauvignon, Rosé	£21.00

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

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