



CAVENDISH SQUARE
BY SEARCYS

EVENTS MENU
SPRING/SUMMER 2025

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
SEARCHYS
LONDON



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inclusion
by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

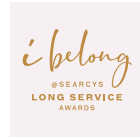


We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

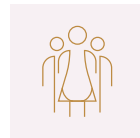
nurturing &
growing talent



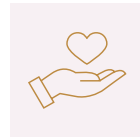
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

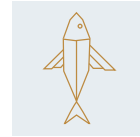


13 graduates from Hotel School are currently working in our business.

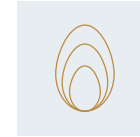
progressive
partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



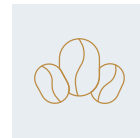
We promote mindful drinking by providing premium no- and low-alcohol options.



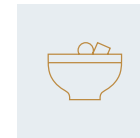
We will only use British RSPCA-assured fresh milk by the end of 2025.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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

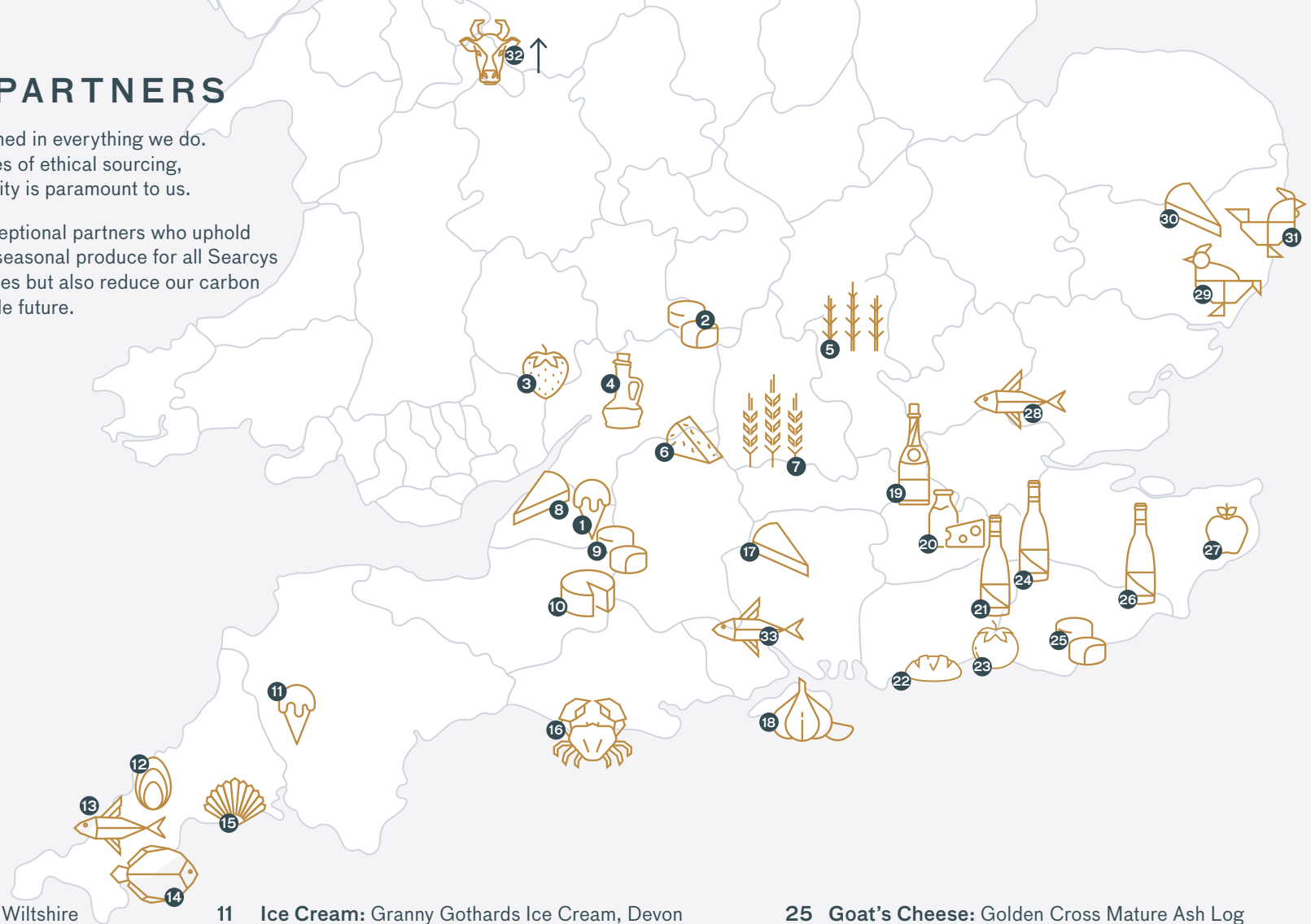


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

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

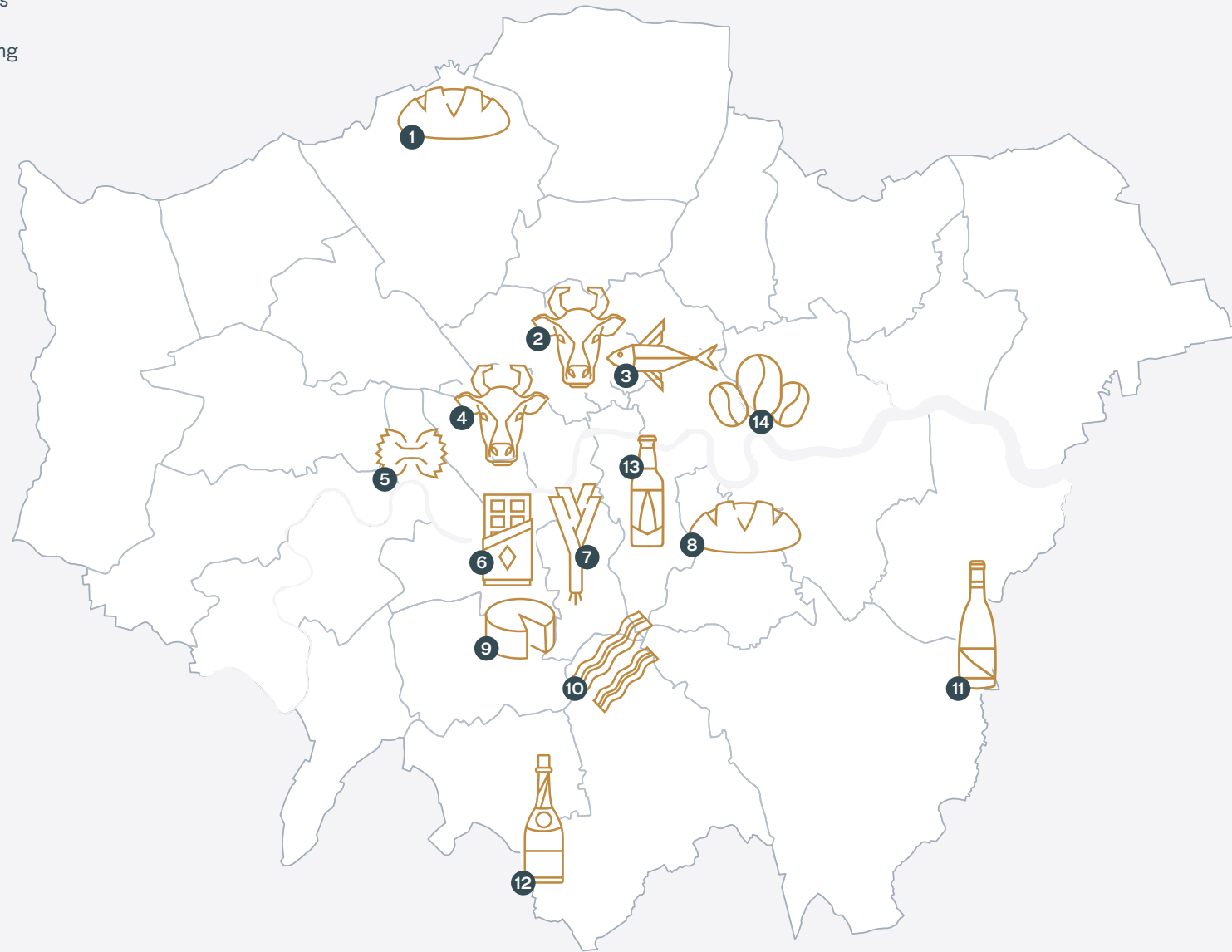
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** 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
- 33 **Trout:** ChalkStream Foods, Romsey

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
- 13 Beer:** Small Beer Brew Co
- 14 Coffee:** Notes Coffee Roasters



REFRESHMENTS AND BREAKS

PRICES PER GUEST

DRINKS

JING Tea, Notes coffee, whole fresh fruit	£4.95
JING tea, Notes coffee, biscuit selection	£4.65
JING tea, Notes coffee, mini pastries	£6.50
JING tea, Notes coffee, cake	£6.50
Still or sparkling water (1L)	£3.40
Fruit smoothies (0.2L)	£3.65
Orange juice or apple juice (1L)	£10.40
Fresh lemonade (1L)	£9.90

FOOD

Whole seasonal fresh fruit selection (VE) (GF)	£2.85
Freshly baked morning pastries (V)	£4.20
Flowerpot muffin selection (V)	£4.10
Signature bread pudding, orange marmalade (V)	£4.70

AFTERNOON ARRIVALS / BREAKS

House classic cookie selection (V)	£5.50
Searcys signature nettle biscuit (V)	£5.50
Searcys signature brownie (V)	£5.50
Poached seasonal apple and pear, Otties yoghurt, London honey (V)	£5.50
Classic tea loafs with whipped salted butter (V)	£5.50

HEALTHY SWAPS



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

PLEASE SELECT ONE OPTION

- Bircher muesli (V) (VE)
- Organic yoghurt with poached seasonal fruit compotes (V)
- Fruit flapjacks (V)
- Chai seed pudding, blueberries and London honey (V)
- Fresh fruits (VE)



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Please speak to the team if you wish to explore alternative bespoke menus.

BREAKFAST MENUS

PRICES PER GUEST

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

All breakfast is served with selection of JING tea, Notes coffee and orange juice

Morning baps £8.75 each

Morning breakfast rolls on either fresh brioche or classic bagels. *Gluten-free option available on request*

Smoked British bacon (GF)

Searcys London breakfast sausage

Free range egg omelette, mushrooms, and spinach (V) (GF)

Grilled portobello mushroom spinach and tomato (VE) (GF)

Continental breakfast £15.00

Freshly baked morning viennoiserie with butter and preserves (V)

Organic fruit yoghurts and granola (V)

Seasonal fresh fruit salad (VE) (GF)

Premium Continental breakfast £17.95

Freshly baked morning viennoiserie with butter and preserves (V)

Platter of Lake District salami, cured ham and British cheeses (GF)

Organic fruit yoghurts and granola (V)

Seasonal fresh fruit platter with berry coulis and London honey (V) (GF)

Breakfast/Brunch Bowls £18.70

Please select three items.

Gluten-free options available on request

Cinnamon and cherry brioche toast, lime crème fraiche (V)(GF)

Coddled hen's egg, smoked salmon and avocado

Honey roast streaky bacon, buttermilk pancakes, mushroom ketchup

Spinach, wild mushroom and bacon toastie, semi-dried tomatoes (GF)

Strawberry and blueberry compote, coconut yoghurt, shaved coconut, toasted oats (V)

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All breakfast is served with selection of JING tea, Notes coffee and orange juice

Classic English breakfast	£20.50	Healthy fruit and vegetable juices: (0.2L)	£3.50
Smoked British bacon		Strawberry and banana smoothie (V) (GF)	
Searcys London breakfast sausage		Blueberry and apple juice (VE) (GF)	
Scrambled free-range egg		Almond butter, banana and acai smoothie (V) (GF)	
Grilled mushroom and tomato		Rhubarb, apple and yoghurt smoothie (V) (GF)	
Hash brown		Carrot, orange and turmeric juice (VE) (GF)	
Freshly baked bread, butter and preserves			
Vegan English breakfast	£18.70		
Vegan sausage			
Seitan rashers			
Butter beans in tomato and herb sauce			
Grilled mushroom and tomato			
Hash brown			
Freshly baked bread, butter, and preserves			

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WORKING LUNCH

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. Options will be split between meat, fish, vegetarian/vegan items. The chef's choice minimises food wastage and is also cost-effective for you.

Maximum 30 guests

If you prefer to make your selection from the menu, there is a supplement charge of £2.60 per guest

£27.30 per guest

Hot smoked salmon, spinach, gherkin, dill crème fraiche

Coronation chicken salad

Roast chicken, avocado, rocket salad

Free-range turkey club

'BLT' bacon, lettuce, tomato

Moroccan vegetables, vegan feta, baby spinach (VE)

Smashed avocado, tomato, olives and sweetcorn (VE)

Chipotle grilled vegetables, roast pepper sauce, vegan cream cheese, salad (VE)

SAMPLE SELECTION OF FILLINGS

Vintage cheddar ploughman's (V)

Chipotle chicken, sour cream and salad

Mozzarella, roasted red pepper, tapenade, and rocket (V)

Free-range egg, chive mayonnaise (V)

Baked gammon, mustard mayonnaise, and salad

Chive cream cheese and ratatouille vegetables (V)

Smoked salmon, cream cheese and lemon

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Maximum 30 guests

SALADS

Ramen noodles, sweet chilli, coriander and spring onion (V)

Orzo pasta, roasted cherry tomatoes, artichoke heart salad (V)

Truffled potato salad, rock chives (V) (GF)

Inca tomatoes with basil, pink shallot and a smoked garlic dressing (VE) (GF)

Fine green bean, broad bean and peas, toasted coconut, mint and lemon zest (VE) (GF)

Heritage beets, white balsamic, grapefruit, watercress and herbs (VE) (GF)

Honey roasted carrots, preserved lemon gremolata (V) (GF)

Grilled mixed peppers, feta, yoghurt, zhoug, toasted pine nuts and spring onion (V) (GF)

DESSERTS

Bourbon vanilla cremeux, muscovado granola, pickled blueberries (V)

Madagascan chocolate and raspberry trifle (V)

Apple and cinnamon upside-down cake (V)

Rum savarin, Chantilly cream, rum poached apricot (V)

Lime cheesecake tart, pomegranate, toasted coconut (V)

Eton mess, raspberry jelly, pepper meringue (V)

Mini doughnut, strawberry curd, strawberry tea, popping candy (V)

Searcys chocolate brownie, peanut curd, banana (V)

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FINGER FOOD

CHOOSE FROM THE SELECTION BELOW

Minimum 20 guests

For five items

£32.75

Part of 'Working Lunch' offer – please choose two items

Gluten-free options available on request

HOT

Cauliflower cheese beignets, smoked chive mayonnaise (V)

Lemongrass, lime and soya braised tempeh, crispy onion, lime chilli salsa (VE)

Satay chicken skewer, peanut sambal dip

Cornish cod and lemon fishcake, mushy pea and caper emulsion

Charred salmon skewer, chive, and watercress aioli (GF)

Truffle and parmesan arancini

Caramelized onion and vintage cheddar tart (V)

Duck gyoza, plum sauce

Butternut squash and sage clafoutis, Comte cream (V)

Chargrilled sticky aubergine with chipotle vegan mayonnaise (VE) (GF)

Heritage potato fondant, beef and mustard gravy (GF)

COLD

English garden crudités, roasted garlic and rapeseed oil emulsion (VE) (GF)

Searcys chicken Caesar salad (GF)

Atlantic prawn cocktail, bloody Marie rose sauce (GF)

Hot smoked salmon, fennel and celeriac salad, onion seeds (GF)

Provencal vegetable and tarragon cream cheese tart (V)

Greek souvlaki chicken, olive tapenade yoghurt

Charred tenderstem broccoli with chermoula dip (VE) (GF)

Smoked salmon Venetian crostini

Courgette pakora, lime pickle mayonnaise (VE) (GF)

Wild mushroom and tarragon toasts (VE)

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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

£62.40 per guest

Minimum of 40 guests.

PACKAGE INCLUDES:

On arrival: JING tea, Notes Coffee Roasters and mini pastries

Mid-morning: JING tea, Notes Coffee Roasters and biscuit selection

Two-course buffet lunch

Mid-afternoon: JING tea, Notes Coffee Roasters and cake

Still and sparkling water throughout the day

Whole fruit basket

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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

Fork buffet £39.50

Offering allocation in price is: Two main options, one main vegetarian/ plant-based option (at 30% of final numbers), one side, two salads and one dessert

Selection of fresh breads and rolls with butter

An additional main dish £8.60

HOT OPTIONS

MEAT

Pulled brisket cottage pie (GF)

Pulled brisket of beef, red wine jus, cheddar mash

Griddled free-range chicken (GF)

Wild mushroom and sage fricassee and a light Madeira jus

Beef stroganoff (GF)

Dijon mustard, cream and cornichons

Spiced lamb casserole (GF)

Puy lentils, roasted peppers, grilled red onion, and apricot

Roast Suffolk chicken (GF)

Cannellini and green bean stew, Kalamata olives, cherry tomatoes, chickpeas

Chicken fricassée (GF)

New potatoes and asparagus

Toulouse sausage, duck cassoulet

Toulouse sausage, braised haricot beans, confit duck leg

FISH

Lemon poached sea trout

Courgette ribbons, quail's egg, parsley, and scallion dressing

Mackerel fillets

Sweet and sour gooseberry dressing and roasted peppers

Grilled pollock loin

Broad bean and parsley fricassee with a caper salsa verde

Baked salmon fillet

Sweet potato cream, roasted cherry tomatoes, vermouth

Pan-fried fillet of bream

Seaweed tartare

Seared salmon loin

Ratatouille risotto cake and a sauce Vierge

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Minimum 30 guests

VEGETARIAN/PLANT-BASED

Chana masala (GF) (VE)

Toasted chickpeas and cumin coconut yoghurt

Leek and Roquefort cannelloni

Glazed with Gruyere cheese

Black truffle tortellini (V)

Lemon and chives

Artichoke and basil risotto cakes (V)

Roasted peppers and courgettes with aubergine puree

Coulis of roots and thyme (V)

Braised rice, boiled egg and Hollandaise sauce

Root vegetable cobbler (V)

Cheddar cheese scones and roasted tomatoes.

Baked aubergine, peppers, courgettes, basil, polenta,
vegan cheese gratin (VE) (GF)

Cauliflower, onion and sage tart, rocket, aged
rapeseed oil (V)

Chickpea and summer squash tagine, fregola,
preserved lemon (VE)

Thai green vegetable curry (VE)

COLD

Peppered pastrami, sauerkraut, pickles

Cornichons, crisp rye bread mustard dressing

Chargrilled ratatouille vegetables (GF) (VE)

Lemon thyme, baba ganoush and hummus

Poached salmon (GF)

Smoked halibut, heritage beetroot and fennel salad (GF)

Crushed new potatoes with hollandaise dressing

Smoked chicken rilette (GF)

*Homemade crab apple and tarragon chutney with
garlic shards*

Honey-glazed gammon (GF)

Country compotes and relishes

Seared loin of tuna, nicoise salad (GF)

Green beans, olives, cherry tomatoes, lemon dressing

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Minimum 30 guests

SALADS

Ramen noodles, sweet chilli, coriander and spring onion (V)

Orzo pasta, roasted cherry tomatoes, artichoke heart salad (VE)

Truffled potato salad, rock chives (GF) (V)

Inca tomatoes with basil, pink shallot and a smoked garlic dressing (GF) (VE)

Snake bean, broad bean and peas, toasted coconut, mint and lemon zest (GF) (VE)

Heritage beets, white balsamic, grapefruit, watercress and summer herbs (GF) (VE)

Honey-roasted carrots, preserved lemon gremolata (GF) (VE)

Grilled mixed peppers, feta yoghurt, zhou, toasted pine nuts and spring onion (GF) (V)

SIDES

Creamed potato with chives (GF) (V)

Grilled broccoli, chimichurri (GF) (VE)

Braised basmati rice (GF) (VE)

Jasmine-scented steamed rice (GF) (VE)

Buttered heritage carrots, onions and lemon thyme (GF) (V)

Citrus-scented pearl couscous, garden herbs (VE)

Steamed new potatoes with mint and parsley (GF) (VE)

Quinoa salad, peas and broad beans (GF) (VE)

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DESSERTS

All desserts served at symphony-size portions (2/3 bite size), not full dessert size.

Madagascar chocolate and raspberry cremeux (GF) (V)

Eton mess, raspberry jelly, pepper meringue (GF) (V)

Salted caramel tart, roasted pecans (V)

Citrus lemon tart, cultured yoghurt meringue, raspberry coulis (V)

Carrot cake, whipped cream cheese, candied walnuts (V)

Earl Grey panna cotta, confit orange with honeycomb, citrus coulis (GF) (VE)

Poached fruit salad, lemongrass syrup (GF) (VE)

Summer berry trifle, Pedro Ximenez cream, pistachio brittle (V)

Flourless pistachio cake, apricot curd, fresh strawberries (GF) (V)



FOOD STATIONS

Offered after 6pm only

Each food station is complemented by chefs who are available for live interactions, enhancing both the experience and engagement

Minimum 100 guests

CHOOSE MINIMUM OF 2 AND MAXIMUM OF 4 FOOD STATIONS

You can also add 2 to 4 canapés for £4.40 per canapé

Two stations: £26 per guest

Three stations: £33 per guest

Four stations: £40 per guest

SEARCYS SMOKED SALMON

London cured smoked salmon, pickled cucumber, traditional garnish, seeded rye, carved to order

SOUTH COAST SHELLFISH BAR (GF)

Poached lobster, pickled cockles, dressed Devon crab, razor clams, welks, scallop tartare, shell on prawns

Bloody Mary dressing, preserved lemon vinaigrette, Marie rose, dill sour cream, lemon, tabasco

CHARCUTERIE

Lake District charcuterie, salami sticks, nduja, Wildfarmed borough sourdough, homemade pickles

MYKONOS MARKET

Lamb kofta in pitta, blackened cod pitta, humus and falafel wrap, tzatziki, smoked aubergine, roasted tomato, pepper, and chill sauce, lemon and herb spiced bulgur

CORN DOGS AND SLIDERS

Chicken corn dogs, lobster corn dogs, Hereford beef sliders, haloumi sliders in brioche buns

Mustard, pickles, aioli, homemade vegetable ketchup, tomato, and corn relish

ANTOJITOS (LITTLE CRAVINGS)

BBQ pulled pork taco, salt cod taco, BBQ jackfruit taco

Grilled corn salad, smashed avocado, citrus sour cream, smoky cheddar, chipotle slaw

PICNIC IN THE PARK

Sausage rolls, scotch eggs, pork pie, potted chicken, potted salmon

Pickled cucumber, pickled shallots, Wildfarmed borough sourdough, heritage tomatoes

(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.

Please speak to the team if you wish to explore alternative bespoke menus.



FOOD STATIONS

Offered after 6pm only

Each food station is complemented by chefs who are available for live interactions, enhancing both the experience and engagement

Minimum 100 guests

GARDEN OF ENGLAND (V) (GF)

Norfolk asparagus, grilled baby leeks, grilled tenderstem, heritage carrot crudité, butter dipped radish, peas in the pod

Wild garlic pesto, sauce gribiche, heritage tomato salsa, Wildfarmed borough sourdough crisps

SUSHI HARBOUR (GF)

California rolls, uramaki spiced tuna, asparagus nigiri, hosomaki seaweed rolls

Pickled ginger, wasabi, mirin, tamari soy sauce

ARTISAN BRITISH CHEESES (V)

Selection of 6 British cheeses, ale chutney, quince, pickled celery seeded cracker

MAGNIFICENT TABLE OF TARTS (V)

Lemon and raspberry tart, Islands chocolate and salted caramel tart, treacle tart, cherry meringue tart

TRADITIONAL SWEET SHOP (V)

Served in paper bags

Retro sweets in jars, cola cubes, cola bottles, rhubarb, and custard, flying saucers, drumsticks, bonbons, refreshers

THE CHOCOLATE FACTORY (V)

Islands chocolate fountains, milk chocolate, dark chocolate, white chocolate, Oak Church Farm strawberries, marshmallows, honeycomb, vanilla fudge

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AFTERNOON TEA

PRICES PER GUEST

Minimum 10 guests / Maximum 50 guests

Afternoon tea £21.85

SAMPLE MENU

Served with premium Jing tea collection or hand-roasted filter Notes coffee, fresh orange juice and water

COCKTAIL SANDWICHES

GF options available on request

Ham and cream cheese

Truffled egg mayonnaise (V)

Cucumber and crème fraiche (V)

Hereford beef, horseradish, watercress

Coronation chicken

Prawn bloody Mary

Smoked salmon and chive cream cheese

Roasted pepper, crumbled feta, oregano (VE)

Coronation carrot (VE)

SWEET SELECTION

Homemade buttermilk scones, fruit and plain with West Country clotted cream and jam (V)

Flavoured macaroons (V)

Victoria sponge (V)

Raspberry tartlets (V)

Chocolate brownie (V)

Salted caramel tart (V)

Rhubarb and custard pot (V)

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CANAPÉS

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

Minimum of 30 guests

Six canapés £25.95

Eight canapés £32.25

Three canapés and three bowls £38.00

COLD

Suffolk free-range chicken terrine, quince aioli (GF)

Wye Valley asparagus, summer truffle, pea cress (VE) (GF)

Black olive pinwheel, caponata, pinenuts (VE)

Hereford steak tartare, St Ewes egg (GF)

Atlantic prawn cocktail tart, lemon gel, bronze fennel

Cured Chalk Stream trout, dill crème fraiche, pollen (GF)

Ratte potatoes, sour cream, salmon roe, dill (GF)

Cucumber, pickled beetroot, horseradish (V)

HOT

Ploughman's sourdough toastie (V)

Baked Jersey royals, wild garlic and chives (V) (GF)

Salt cod croquette, rouille, seaweed tartare

Smoked haddock, leek and chive tart

Cumbrian lamb and wild garlic Wellington

Free range pork belly, crushed peas, apple salsa, crackling crumb (GF)

Chorizo arancini, rosemary aioli

Chickpea and vegetable fritter, spiced tomato relish (VE) (GF)

Additional canapé £4.40

Additional bowls £6.75

DESSERT

Hereford strawberry gelee

Searcys Gin lemon meringue tart (V)

Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb (V)

Islands chocolate, raspberry and sea salt fudge (V) (GF)

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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 30.95

Six bowls 37.45

Extra bowls 6.75

HOT

Cumbria lamb Wellington, sweetbreads, white bean puree, basil oil

Searcys smoked ham croque monsieur, vine tomatoes, capers

Cornish sardines baked in bread, smoked pea emulsion

Wye Valley asparagus, English feta, buckwheat arancini, carrot and lemongrass ketchup (V)

Cauliflower korma, smoked almond puffed rice, mango bhaji (VE) (GF)

COLD

Grilled compressed cucumber, whipped English feta, toasted pumpkin seeds (V) (GF)

Smoked Suffolk chicken, bread ravioli, radish, parsley oil

Line-caught tuna spring roll, shiitake mushroom, whipped avocado (GF)

Hereford beef carpaccio, celeriac remoulade, quail's egg, beef crackling, Marmite butter

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce (VE) (GF)

DESSERT

Vanilla sponge, gooseberry jelly, tonka cream, elderflower (V)

Hereford strawberry pavlova, passion fruit, kiwi (V) (GF)

Summer pudding roulade, raspberries, vanilla cream (V)

St Clements bread pudding, honey jelly, lemon curd (V)

Orange canelé, Searcys Rum and cherry gel, toasted coconut (V)

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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 petit fours £64.50 per guest

Minimum 20 guests | Maximum 240 guests

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

STARTERS

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots (V) (GF)

Salt-baked heritage beets, whipped cream cheese, toasted hazelnuts (VE) (GF)

Lake District cured ham, fennel and carrot remoulade (GF)

Wye Valley asparagus, summer truffle sabayon (V) (GF)

Cornish crab, dill, caper and cured egg St Ewes egg tart

Atlantic prawn cocktail, Exmoor caviar (GF)

Potted Suffolk chicken, pickled radish salad, toasted Wildfarmed sourdough

MAINS

Spelt risotto, roasted courgette, peas, broad beans, English parmesan (V)

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad (VE)(GF)

Gnocchi, corn puree, charred and pickled corn (VE)

Chalk Stream trout, Jersey royals, sea vegetables, seaweed tartare (GF)

Cornish hake, creamed potatoes, Wye Valley asparagus, herb beurre blanc (GF)

Salt Marsh lamb rump, pulled shoulder croquette, samphire, tomato caper and mint jus

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon chicken jus (GF)

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PUDDINGS

Coconut cake, coconut yoghurt, pineapple and chilli (VE) (GF)

Classic lemon tart, raspberry ripple whipped mascarpone (V)

Pimm's trifle

Summer berry pavlova (V) (GF)

Islands dark chocolate fondant, cherry compote (V)

Tonka bean panna cotta, poached Lincolnshire rhubarb (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.

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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	£35.90
Bottega Zero, non-alcoholic drink, Italy	£24.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£52.00
Searcys Selected Cuvée Brut, Champagne, NV	£67.60
Searcys Selected Cuvée Rosé Brut, Champagne, NV	£72.80
Père & Fils, Brut, Champagne	£78.00
Palmer & Co Blanc de Blancs, Champagne, NV	£78.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£88.40

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£28.00
Côtes de Gascogne, Maison Belanger, South West, France, 2019	£29.65
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£30.00
Mâcon-Villages Réserve Vignerons des Terres Secrètes, Burgundy, France, 2021	£37.50
Corralillo Riesling, Matetic, Casablanca, Chile, 2022	£39.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£39.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020	£39.50
Alegoría Gran Reserva Chardonnay, Navarro Correas, Argentina, 2020	£46.80
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex 2023	£50.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France 2021	£54.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	£56.00

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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 2020 **£28.00**

Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina, 2018 **£30.00**

Good Natured Organic Shiraz, Spier, Western Cape, South Africa 2022 **£32.25**

Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019 **£34.85**

Veramonte Organic Merlot, Casablanca Valley, Chile 2018 **£35.85**

Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020 **£39.00**

Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 2018 **£40.50**

Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 2020 **£41.50**

Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2019 **£47.85**

Montagne-Saint-Émilion, Château Montaignillon, Bordeaux, France, 2016 **£52.00**

Saint Joseph, Poivre et Sel, François Villard, Rhône, France, 2018 **£70.75**

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, Italy, 2021 **£30.50**

Gérard Bertrand Organic Gris Blanc Rosé, Occitanie, France, 2022 **£36.50**

English Vines Rosé, Bolney Wine Estate, West Sussex, England 2023 **£50.00**

BEER AND CIDERS

Peroni Nastro Azzurro 0% (330ml) **£5.75**

Heineken 0% (330ml) **£5.75**

Peroni Nastro Azzurro (330ml) **£5.75**

Peroni Nastro Azzurro Gluten Free (330ml) **£5.75**

Freedom lager, Freedom Pale Ale (330ml) **£5.75**

Small Beer Lager 2.1% ABV (330ml) **£5.75**

Small Beer Pale 2.5% ABV (330ml) **£5.75**

ALL SPIRITS (25ML)

House spirits **from £7.50**

Premium spirits **from £9.50**

SOFT DRINKS

Bottled soft drinks (330ml) **£3.15**

Jug of elderflower (1L) **£8.35**

Fresh lemonade (1L) **£9.90**

Fresh orange or apple juices (1L) **£10.40**

Still or sparkling water (1L) **£3.45**

ALCOHOL-FREE WINES

Natureo Torres Muscat **£21.85**

Natureo Torres Garnacha, Syrah **£21.85**

Natureo Torres Cabernet Sauvignon, Rosé **£21.85**

DRINKS LIST

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COCKTAILS WITH MIXERS

Cocktail	£10.85
A choice of three	£29.50

Caribbean Spice

Bacardi Caribbean Spiced, vanilla syrup, lime juice, soda

Rhubarb Spritz

Lillet Blanc, rhubarb syrup, soda

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, 0% beers and soft drinks	£21.40	£35.00	£43.75	£8.35
Unlimited prosecco, house wine, house beer, 0% alcohol prosecco, 0% beers and soft drinks	£29.00	£40.50	£50.00	£10.40
Unlimited English sparkling wine, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£47.50	£68.60	£79.00	£12.50
Unlimited Searcys Champagne, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£60.85	£88.00	£101.00	£14.60
To add house spirits to the package above	£17.70	£21.85	£26.00	£12.50

OUR SUPPLIERS

At the heart of everything we do lies our commitment to craftsmanship, with inspiration drawn from our talented chefs. Our menus are designed with a focus on food provenance, ensuring that each dish tells a story through its ingredients.

We are also excited to spotlight our exceptional suppliers. From sustainably-sourced smoked salmon to a range of carefully selected ingredients, these partners play a vital role in bringing our menus to life.



SUPPLIER FOCUS

LONDON SMOKE & CURE

Searcys signature smoked salmon comes from a small London smokery, London Smoke & Cure, founded in 2015 by Ross Mitchell and soon joined by Jamie Beevor. Operating from a charming cobbled mews off Streatham High Road, in a former 1900s horse stable, their bespoke production unit focuses on smoking and curing food of real character.

The team includes Brendan, Silvia, Alex, and Luke on the production floor, each with extensive experience from artisan producers and high-end chefs. Chris delivers orders by cargo bike across London, while Lee, Callum, and Sam engage with customers at farmers markets.

Experience the taste of excellence with Searcys Sashimi-grade smoked Salmon, a best-seller and award-winner, recognised as Good Housekeeping's 'Best Smoked Salmon' in 2021 and 2022, and recently served at a State visit banquet.

WHAT MAKES OUR SMOKED SALMON THE FINEST?

Top-quality fresh fish: Our salmon is farmed in the pristine waters off Shetland and Orkney, ensuring the highest quality, and delivered within hours of harvest keeping it super fresh.

Precision under-cure: enhances flavour without overpowering it with salt.

Traditional hang: Unlike commercial smoked salmon, which is racked for efficiency, our smokery rope-hangs ours to release natural oils, enhancing the texture.

Expert under-smoke: they use a light smoking process to preserve the superior quality of our fish, keeping it moist, fresh, and exceptionally buttery. A refined smoky flavour!

Thick cut excellence: Generous cuts showcase the rich flavour and texture.

Cure time: 18 hours in salt, sugar and juniper

Smoke time: 17 Hours

Discover more at londonSmokeandcure.co.uk



SUPPLIER FOCUS

CHALKSTREAM

THE FINEST TASTE FROM THE CLEAREST WATER

UK freshwater trout has been rated 'Best Choice' by the Marine Conservation Society, who promote trout as a sustainable alternative to salmon. Furthermore, the Sustainable Restaurant Association has showcased ChalkStream® trout as one of the most sustainable fish options for chefs.

The farms that supply ChalkStream® are built on the sites of old water mills. The mill races provide a huge volume of water, allowing the fish to grow in a constant current mirroring their natural river environment.

Unlike the earth pond system of most freshwater farms, our fish are grown in custom-designed, gravel-bottomed tanks and raceways to create the cleanest possible growing conditions.

True chalk streams rivers are fed exclusively by springs rising from chalk downland. Rainfall filters through the chalk bedrock to emerge gin-clear and full of minerals and nutrients to create an exceptionally verdant and unique habitat.

The quality of the trout produced for ChalkStream® is directly related to the quality of the water and the high flow rates of the farms. Similar to terroir in wine, it is the pure chalk stream water that gives our fish a unique, clean taste.

Slow-grown over two years in fast-flowing chalk stream water, our trout are raised in conditions as close to the wild trout of the Test and Itchen as it is possible to create to produce an exceptionally lean, well-defined trout low in fat.

ChalkStream® trout are grown to high standards of welfare, food safety, and environmental and ecological care.

Discover more at chalkstreamfoods.co.uk



ChalkStream®



SUPPLIER FOCUS

LAKE DISTRICT FARMERS

Lake District Farmers was founded in 2009 by the late Ray Armstrong to drive a quality-driven and sustainable supply chain for family-run fell farms in The Lake District.

So, fast forward to 2020, and LDF is now working with over 50 Cumbrian farms. These relationships have been, and still are crucial in enabling LDF to become synonymous, with producing some of the best quality, breed-specific meat available.

With quality being the Lake District Farmers' byword, it has been crucial to scale up the business slowly so that the core elements of the ethos are not lost. This has been key in enabling the company to develop a customer portfolio that includes some of the UK's best chefs, restaurateurs, and hotels.

LDF remains closely connected to the people and landscape that produce, rear, and raise their stock, being alongside them every step of the way.

Lake District Farmers have partnered with our client, ICAEW and Lancaster University, to work 'towards net-zero meat production' through their exciting 'Knowledge Transfer Partnership' program.

Discover more at lakedistrictfarmers.co.uk



Lake District
FARMERS

SUPPLIER FOCUS

WILDFARMED

WILD AT HEART

Wildfarmed is our new supplier of flour that uses the grains that have grown in on the farms that prioritise soil health, have embraced a regenerative approach to farm biodiversity and soil health. Wildfarmed is a network of 78 farmers spread across the UK and France. They adhere to five key farming principles: no use of pesticides, herbicides, or fungicides, growing cereals alongside companion crops, applying nutrition-based on the plant's needs, using cover crops to minimise bare soil and integrating livestock.

The 'wildfarming' method involves sowing seeds directly into grass, growing different plants side-by-side, bringing grazing animals onto the fields, and never tilling the soil or spoiling it with pesticides and heavy machinery. Together, this method produces resilient, nutritious crops while constantly improving the soil and surrounding ecosystem.

The flour on offer uses heritage and new varieties of grain, favouring taller varieties to allow them to grow higher than their companion plants, choosing the best on a farm-by-farm basis. They grow diverse wheat varieties without harmful chemicals, enhancing flavour and increasing antioxidants by up to 20%. The growing methods boost pollinator flowers by 500% and sequester 1.5 kg CO₂ per kg of flour, compared to 0.8 kg CO₂ emitted by conventional flour.

Discover more at wildfarmed.com



WILDFARMED

SUPPLIER FOCUS

R-OIL

RAPSEED OIL

R-Oil is a completely natural Extra Virgin Cold Pressed Rapeseed Oil grown on a farm in the Cotswolds. Farmed alongside a variety of other cereal and environmental crops, planted to improve the soil, it is grown with great care and produced and bottled with every attention to detail by a family business.

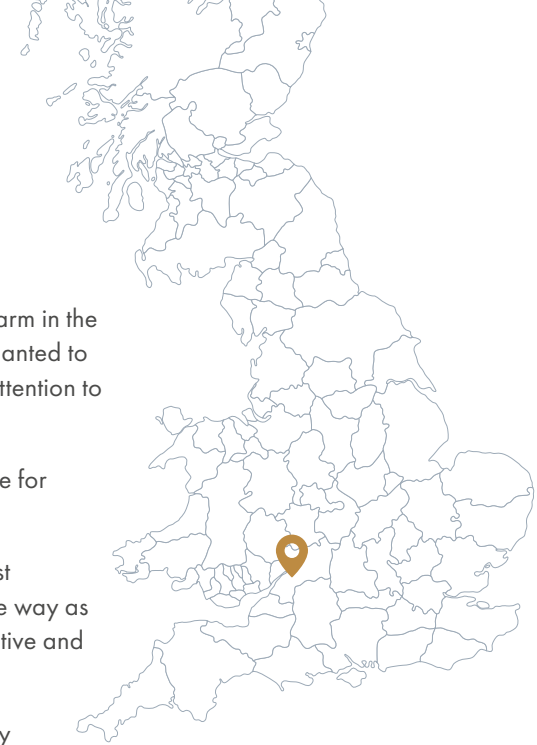
The thriving Cotswold Farming Ltd farm about 4,000 acres, giving them great scope for growing rape and giving the farms that they manage a local market.

The oil itself is from specialist varieties of oilseed rape grown in the UK to the highest standards of crop management with care for the environment. Extracted in the same way as extra virgin olive oil but with only half the saturated fat of its Mediterranean alternative and far more cost-effective.

With its amber colour and light nutty flavour, R-Oil looks and tastes great. Extremely versatile and high quality, it can be used in a variety of ways, from deep frying to salad dressing, marinades to roasting.

The company grows a unique variety of rapeseed, which has a balanced 1:1 ratio of Omega 3 and Omega 6, offers half the saturated fat of olive oil, and can be used for deep frying or as a replacement for pomace and olive oil.

Discover more at r-oil.co.uk



R-Oil

SUPPLIER FOCUS

NOTES COFFEE

Notes Coffee Roasters has built a distinguished reputation for meticulously selecting beans from diverse regions, each boasting a unique flavour profile and a story that reflects our dedication to authenticity and transparency in the coffee-making process. This emphasis on single-origin coffee ensures a rich and varied menu that elevates the coffee experience and delivers beans that are all rated a minimum score of 84 by the Speciality Coffee Association.

With 13 high street coffee shops and a roastery in East London, Notes Coffee Roasters have been delivering exceptional coffee to the Capital since 2010. In addition to our dedication to quality, authenticity, and high-grade single origin coffee, we are excited to introduce our 'Roas-Tree' project as a crucial element of our new partnership with Searcys. This initiative represents our pledge to the environment and the fight against climate change and deforestation.

Through the 'Roas-Tree' project, we commit to the seeding, planting, cultivation, care, and maintenance for a decade of a tree in Daterra, Cerrado Mineiro, Brazil. This sustainable and long-term commitment not only aligns with the global effort to combat climate change but also reinforces Notes Coffee's responsibility to the ecosystems that nurture the beans we cherish.

Discover more at notescoffee.com



notes
COFFEE ROASTERS



SUPPLIER FOCUS

SMALL BEER

CHEERS TO OUR NEW LOCAL LONDON BEER!

In Chaucer and Shakespeare's time, small beer (0.5–2.8% ABV) was popular for hydration and nutrition. With the advent of clean water in the 19th century, it faded away – until Small Beer Brew Co. revived it. Since 2017, they've brewed flavourful, lower-strength beers in South Bermondsey.

Pioneering sustainability, Small Beer uses just 1.5 pints of water to brew 1 pint of beer, compared to the industry average of 8-10. As London's only B Corp Brewery, they champion eco-friendly production.

Their beers, brewed with traditional grains – malted barley, oats, rye, wheat – alongside water, hops, and yeast and lagered for six weeks, focus on taste over alcohol content, leading the mid-strength category in the UK. Their brewing kit enables them to brew beer to strength without needing to remove alcohol, prioritising flavour over alcohol content.

The term 'small beer' found its fame in the Middle Ages, enjoyed for its nutritional and hydrating benefits (and as an alternative to the sometimes questionable water). It frequently featured in the writings of both Shakespeare and Dickens.

Small Beer Brew Co. became London's first and only B Corp-certified brewery at the beginning of 2019, a testament to their commitment to sustainability and responsible production methodologies. The brewery at Small Beer is bespoke, designed by co-founder Felix James. The team who built the kit had never seen a design like it and made Felix James and James Grundy sign a waiver stating, "If it doesn't work, it's not on us!" Their response: "This isn't designed to brew big beer, but the world's greatest small beer." They work closely with hop and grain growers across the UK to showcase the outstanding quality of home-grown produce. 'To lager' translates in German to 'to store', and the Small Beer team gives their lager six weeks to mature during its lagering phase, compared to the industry average of 3–4 days. This results in a clean, crisp character and pronounced flavour profiles at their signature strength. The Small Beer team champions and leads the mid-strength category in the UK, describing their beers as 'designed to meet the demands of modern life', showing that you can

have all the fun and great taste at the mid-strength ABV they brew. Visit their innovative brewery in South Bermondsey.

Discover more at theoriginalsmallbeer.com





CAVENDISH SQUARE

BY SEARCYS