



CAVENDISH SQUARE

BY **SEARCYS**

EVENTS MENU

AUTUMN AND WINTER 2025/2026

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



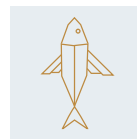
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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.



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



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



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



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



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



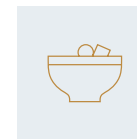
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



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



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.

SEARCYS SEASONAL AUTUMN AND WINTER FRUIT AND VEG

We work with trusted farms who share our values of ethical sourcing, traceability, quality and transparency. By choosing local and seasonal produce for Searcys events, we support our communities and lower our carbon footprint—helping create a more sustainable future.



1 Fenland Celery

Ely, Cambridgeshire CB7 5TZ

2 Heritage Apples and Pears

Brogdale Collection, Brogdale Farm, Kent ME13 8XZ

3 Squashes

Whitegates Farm, Cambridgeshire PE15 0DP

4 Pumpkins

David Bowman Pumpkins, Lincolnshire PE12 6EW

5 Heritage Beetroots

F.G.Rook & Son, Bedfordshire SG18 9JQ

6 Heritage Carrots

Page's Produce, Stills Farm, Wiltshire SN15 2HU

7 Kale, Cabbage and Greens

Molyneux Kale Co, Scarisbrick L40 8JL

8 Sprouts, Leeks and Broccoli

T H Clements, Lincolnshire PE22 0EJ

9 Jerusalem Artichokes

D&J Hayward Growers, Pinelands Farm, Wiltshire SP5 2BE

10 Garlic

The Garlic Farm (IOW) Ltd, Mersley Farm, Isle of Wight, PO36 0NR

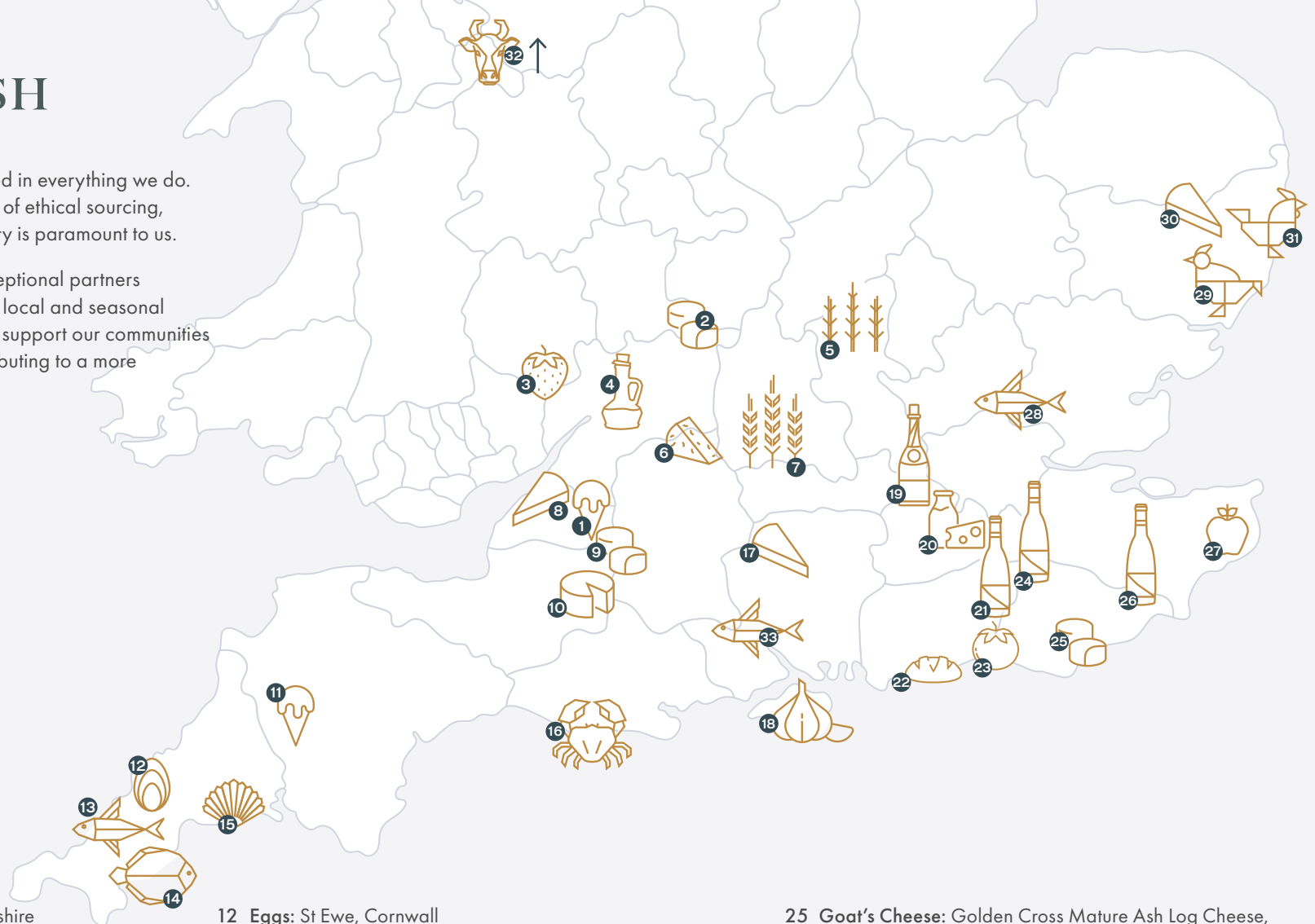
11 Heritage Potatoes

Morghew Park Estate, Kent, TN30 7LR

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

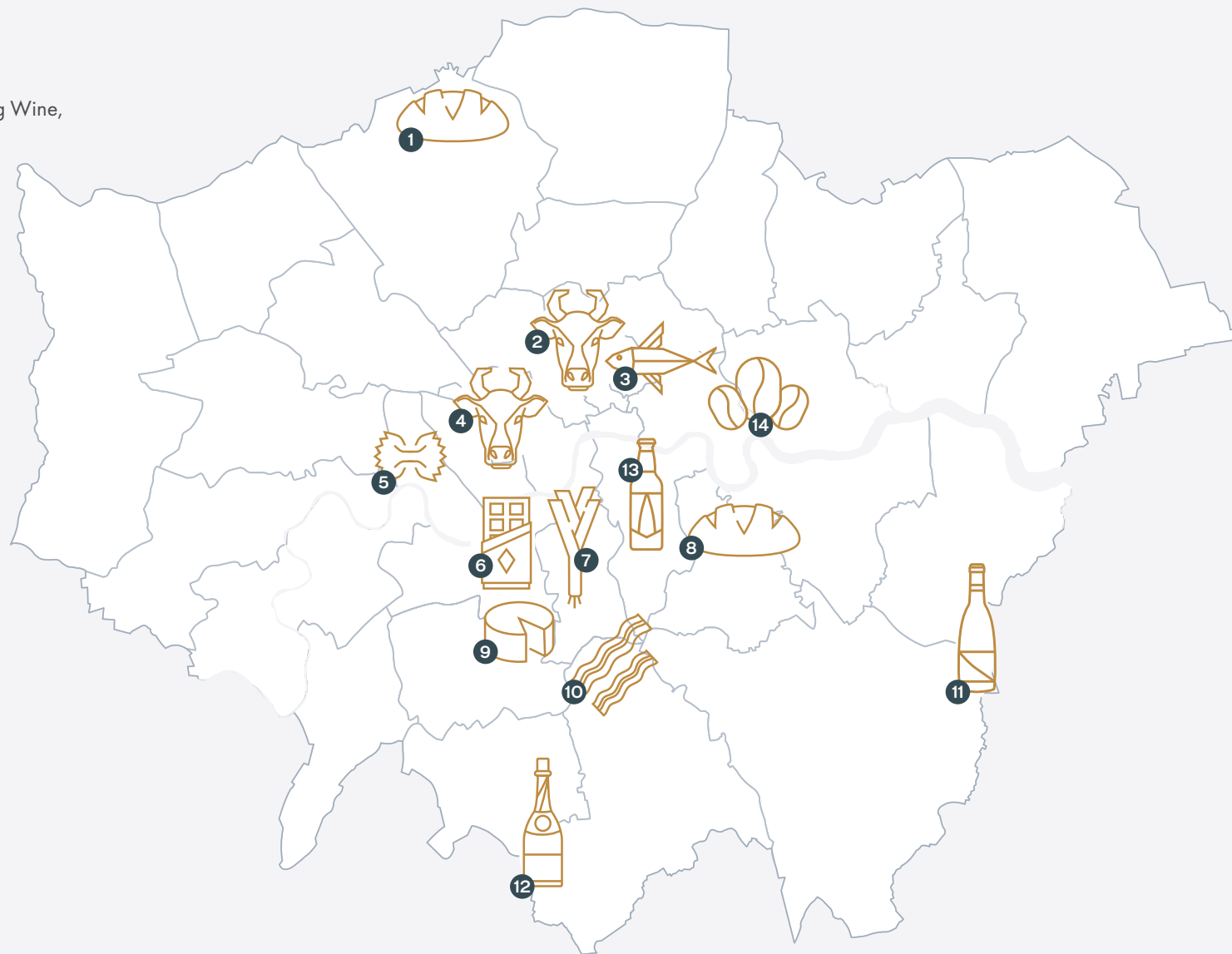
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling 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 **Guinea fowl:** 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





ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

We have created an Ultra Processed Food (UPF) traffic light system designed to inform our customers. Ultra-processed foods (UPFs) have been linked to more than 30 different health problems, including heart disease, cancer and anxiety. In the UK, over half the calories in people's diets come from ultra-processed foods, and they are becoming increasingly common around the world. Most recently, a study has found that people who eat lots of UPFs may be at greater risk of dying early.

WHAT IS ULTRA-PROCESSED FOOD?

There is no single definition of ultra-processed foods, but in general they contain ingredients not used in home cooking. Many are chemicals, colourings and sweeteners used to improve the food's appearance, taste or texture.

HOW ARE ULTRA-PROCESSED FOODS DIFFERENT FROM PROCESSED FOODS?

To help people identify different types of food, a system dividing them into four groups is often used. These are

- Unprocessed and minimally processed foods
- Processed ingredients
- Processed foods
- Ultra-processed foods

Processed foods are a combination of whole foods – such as fruits, vegetables, nuts and eggs – and processed culinary ingredients. For example, bread made from wheat flour, water, salt and yeast is a processed food.

However, if emulsifiers, colourings or preservatives were added, the bread would be ultra-processed.

IS EATING ULTRA-PROCESSED FOOD BAD FOR YOU?

There is no definitive evidence about the health impact of eating ultra-processed food; however, there is growing evidence they are linked to poor health outcomes and even early death. A recent study examined data on diets and mortality in eight countries, including the UK. The report found 14% of early deaths in the UK could be 'attributable to ultra-processed food intake'.

In addition, a 2024 study in the British Medical Journal – based on information from 9.9 million people worldwide – linked UPFs to:

1. A higher risk of death from cardiovascular illnesses (such as heart attack and stroke)
2. Obesity
3. Type 2 diabetes
4. Sleep problems
5. Anxiety and depression

However, studies have been unable to prove if it's the processing of food that causes illnesses or simply the fact that most of them are high in fat, sugar and salt. This is a known cause of weight gain, type 2 diabetes, heart disease, and some cancers.

REFRESHMENTS AND BREAKS

PRICES PER GUEST

ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

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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 smoothie shots (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
Sliced seasonal fresh fruit (VE) (GF) ●	£4.95
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

- Banana cake (GF) ●
- Bircher muesli (V) (VE) ●
- Organic yoghurt with poached seasonal fruit compote (V) (GF) ●
- Chai seed pudding, blueberries, and London honey (V) ●
- Fruit flapjacks (V) (GF) ●

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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.



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

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Morning baps

£8.75 each

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

Grilled portobello mushroom spinach and tomato (VE) ●

Free-range egg omelette, mushrooms, and spinach (V) ●

Smoked British bacon ●

Searcys London breakfast sausage ●

Continental breakfast

£15.00

Seasonal fresh fruit salad (VE) (GF) ●

Freshly baked morning viennoiserie with butter and preserves (V) ●

Quinoa pancake crushed avocado, chilli and lime salsa ●

Organic fruit yoghurts and granola (V) ●

Premium Continental breakfast

£17.95

Freshly baked morning viennoiserie with butter and preserves (V) ●

Organic fruit yoghurts and granola (V) ●

London honey and chia seed pots (V) ●

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

Platter of Lake District salami, cured ham, Barbers cheddar, Somerset brie (GF) ●

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

Breakfast/brunch bowls £18.70

Please select three items. Gluten-free options available on request.

Pineapple and mango compote, coconut yoghurt, shaved coconut, toasted oats (V) (AVE) ●

Cinnamon spiced poached pear brioche toast, almond crème fraîche (V) (AGF) ●

Smoked streaky bacon, Belgian waffles, maple syrup (AGF) ●

Cumberland sausage, scrambled egg, spiced tomato, crispy hash browns ●

Coddled hen's egg, smoked salmon, and avocado ●

Classic English breakfast ● £20.50

Smoked British bacon

Searcys London breakfast sausage

Scrambled free-range egg

Grilled mushroom and tomato

Hash brown

Freshly baked bread, butter, and preserves

Vegan English breakfast ● £18.70

Vegan sausage

Seitan rasher

Butter beans in tomato and herb sauce

Grilled mushroom and tomato

Hash brown

Freshly baked bread, butter, and preserves

Healthy fruit and vegetable juices ● £3.50

Carrot, orange, and turmeric juice (VE) (GF)

Blueberry and apple juice (VE) (GF)

Strawberry and banana smoothie (V) (GF)

Almond butter, banana, and acai smoothie (V) (GF)

Rhubarb, apple, and yoghurt smoothie (V) (GF)

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WORKING LUNCH

PRICES PER GUEST

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THE CHEF'S DAILY SELECTION ●

Maximum 30 guests

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.

Working Lunch **£27.30**

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

SANDWICHES

- Moroccan vegetables, vegan feta, baby spinach (VE) ●
- Smashed avocado, tomato, olives, and sweetcorn (VE) ●
- Coronation carrot, pickled raisins (VE) ●
- Chive cream cheese and ratatouille vegetables (V) (AVE) ●
- Vintage cheddar ploughman's (V) (AVE) ●
- Mozzarella, roasted red pepper, basil, and rocket (V) ●
- Free-range egg mayonnaise, watercress (V) ●
- Hot smoked salmon, spinach, gherkin, dill crème fraiche ●
- Smoked salmon, dill, and lemon cream cheese ●
- Free-range turkey club ●
- Chipotle chicken, sour cream, and salad ●
- Coronation chicken salad ●
- Roast chicken, avocado, rocket salad ●
- 'BLT' bacon, lettuce, tomato ●
- Baked gammon, whole grain mustard mayonnaise, salad ●

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WORKING LUNCH

PRICES PER GUEST

SALADS

Chermoula roasted heritage carrot, chard endive, rocket (VE) (GF) ●

Lightly spiced roasted cauliflower, chickpeas, pomegranate (VE) (GF) ●

Bitter leaf salad, baked beetroot, fennel, orange (VE) (GF) ●

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

Grilled capsicums, bocconcini, zhoug crème fraîche, pine nuts, spring onion (V) (GF) ●

Soy and sesame dressed noodles, kimchi, coriander, spring onion (V) ●

Orzo pasta, balsamic roasted pumpkin, baby leaf spinach, spiced pumpkin seeds (V) ●

Ancient grain, sweet potato, borettane pickled onions, red cabbage, crispy onions (V) ●

DESSERTS

Pistachio cake, coconut yoghurt, mango, chilli, toasted coconut flakes (VE) (GF) ●

Coconut cake, coconut yoghurt, pineapple (VE) (GF) ●

Caramelised apple and pear crumble, whipped cinnamon mascarpone (V) (AGF) ●

Whipped goat's cheesecake, honey, shortbread crumble (V) (AGF) ●

Citrus tart, passion fruit and mango salsa (V) ●

St Ewe's egg custard tart, pomegranate, toasted hazelnuts (V) ●

Dark chocolate cremeux, blood orange gel (V) ●

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FINGER FOOD

CHOOSE FROM THE SELECTION BELOW

Minimum 20 guests

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For five items

£32.75

Part of the 'Working Lunch' offer – please choose two items. Gluten-free options available on request.

HOT

- Spinach pakora, lime pickle mayonnaise (VE) ●
- Crispy cauliflower, curry mayonnaise (VE) ●
- Caramelised onion and vintage cheddar tart (V) ●
- Bread ravioli, whipped sage feta (V) ●
- Flamed rose harissa salmon, avocado puree, coriander (GF) ●
- Grilled chicken, black garlic, watercress aioli ●
- Duck gyoza, plum sauce ●
- Chorizo and rosemary arancini, aioli ●

COLD

- Grilled baby artichoke, sun-blushed tomato, cream cheese, pine nuts (VE) (GF) ●
- Crunchy breakfast radish, hummus, sea salt (VE) (GF) ●
- Wild mushroom pâté, borettane onion, sourdough toast (VE) (AGF) ●
- Glazed endive heart, pickled walnut, grape, celery (VE) ●
- Atlantic prawn cocktail, spiced bloody Marie Rose (GF) ●
- Smoked mackerel, crostini, dill crème fraiche ●
- Searcys chicken Caesar salad (GF) ●

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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.

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DAYTIME CATERING PACKAGE

£62.40 per guest

Minimum of 40 guests.

PACKAGE INCLUDES:

On arrival: JING tea, Notes Coffee Roasters, and homemade flapjack ●

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

Two-course buffet lunch

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

Still and sparkling water throughout the day ●

Whole fruit bowl throughout the day ●

(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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TWO-COURSE BUFFET MENU

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

Minimum 30 guests

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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

Premium Buffet Lunch £10 supplement

Rump of English lamb with wild mushroom and truffle borlotti beans

Fillet of halibut, samphire and sea herb salad with pomegranate dressing

Leak and blue cheese cannelloni in a rich cheese sauce (V)

SALADS

Heritage beetroot and quinoa with smoked white balsamic vinegar dressing (V)

Roasted squash, endive, rocket, burrata and toasted pumpkin seeds (V)

Please pick any dessert

MAINS

Choose two main choices of which at least one is vegetarian/ plant-based

MEAT

Free-range chicken and butter bean casserole (GF) ●
Tender pieces of chicken in a chicken and herb sauce

Roasted free-range chicken (GF) ●
Wild mushroom and thyme fricassee, tenderstem broccoli

Confit duck leg (GF) ●
Braised puy lentil, white balsamic vinegar, parsley

Slow-cooked lamb shoulder hotpot (GF) ●
Sweet potato, baby onions, red wine jus

5 spiced Chinese braised beef ●
Kimchi, sesame, spring onions

Cumberland sausage and mash ●
Wholegrain mustard mashed potato, caramelised red onion gravy

Pulled brisket cottage pie (GF) ●
Pulled brisket of beef, red wine jus, roasted garlic mash

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Minimum 30 guests

FISH

Roasted cod, celeriac, citrus crumb ●

Roasted cod, herby crushed celeriac, citrus herb crumb

Chalk Stream trout ●

Artichoke, borlotti bean fricassee, truffle artichoke pesto

Hot smoked Shetland salmon (GF) ●

*Roasted heirloom beetroot, lemon and horseradish
crème fraiche*

Prawn and crayfish Thai green curry (GF) ●

Smoked haddock, salmon, creamed leek, chive, mash, pie ●

Fillet of bream (GF) ●

Quinoa, seaweed aioli

VEGETARIAN/PLANT-BASED

Sage roasted ironbark pumpkin, vegan feta, pine nut
dressing, rocket (VE) (GF) ●

Chipotle braised vegetables (VE) ●

Fregola, chard, baby corn, padron peppers

Chickpea and vegetable korma, lime pickle (VE) (AGF) ●

Spinach gnocchi (VE) (GF) ●

Smoked tofu, grilled artichokes, sweet potato cream, kale

Wild mushroom, squash, stroganoff (V) (AGF) ●

Baby onion, cornichons, sour cream

Black truffle tortellini (V) ●

Lemon and chives

Roasted cauliflower, onion tart, parmesan (V) ●

Provençal vegetable lasagne, buffalo mozzarella,
pesto (V) ●

SALADS

Choose two salads

Chermoula roasted heritage carrot, chard endive,
rocket (VE) (GF) ●

Lightly spiced roasted cauliflower, chickpeas,
pomegranate (VE) (GF) ●

Bitter leaf salad, baked beetroot, fennel, orange (VE) (GF) ●

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

Grilled capsicums, bocconcini, zhough crème fraiche, pine
nuts, spring onion (V) (GF) ●

Soy and sesame-dressed noodles, kimchi, coriander, and
spring onion (V) ●

Orzo pasta, balsamic roasted pumpkin, baby leaf spinach,
spiced pumpkin seeds (V) ●

Ancient grain, sweet potato, borettane pickled onions,
red cabbage, crispy onions (V) ●

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

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TWO-COURSE BUFFET MENU

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

Minimum 30 guests

SIDES

Choose one side

- Steamed jasmine rice (VE) (GF) ●
- Roasted roots gremolata (VE) (GF) ●
- Roasted baby potatoes, caramelised and crispy onions (VE) ●
- Bulgur wheat salad, fennel, pomegranate (VE) ●
- Mixed beans, red pepper sauce, pesto (V) (GF) ●
- Truffled mashed potato, chives (V) (GF) ●
- Toasted giant couscous, squash, garden herbs (V) ●
- Pomme dauphinoise (V) ●

DESSERTS

Choose one dessert

- Pistachio cake, coconut yoghurt, mango, chilli, toasted coconut flakes (VE) (GF) ●
- Coconut cake, coconut yoghurt, pineapple (VE) (GF) ●
- Caramelised apple and pear crumble, whipped cinnamon mascarpone (V) (AGF) ●
- Whipped goat's cheesecake, honey, shortbread crumble (V) (AGF) ●
- Citrus tart, passion fruit and mango salsa (V) ●
- St Ewe's egg custard tart, pomegranate, toasted hazelnuts (V) ●
- Dark chocolate cremeux, blood orange gel (V) ●

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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

ULTRA PROCESSED FOOD (UPF) TRAFFIC LIGHT SYSTEM

To make it easier to recognise different types of foods, a traffic light system is used. It divides foods into four distinct groups, each representing a different level of processing.

- Unprocessed and minimally processed foods
- Processed ingredients
- Processed foods
- Ultra-processed foods

FOOD STATIONS

Choose a minimum of 2 and a 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

CHARCUTERIE ●

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

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, 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, Wild farmed borough sourdough, heritage tomatoes.

SUSHI HARBOUR (GF) ●

California rolls, uramaki spiced tuna, nigiri, hosomaki seaweed rolls, pickled ginger, wasabi, mirin, tamari soy sauce.

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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

TRADITIONAL SWEET SHOP (V) ●

Served in paper bags

Retro sweets in jars, cola cubes, cola bottles, rhubarb, and custard, flying saucers, drumsticks, bonbons, refreshers (sample menu).

THE CHOCOLATE FACTORY (V) ●

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

GARDEN OF ENGLAND (V) (GF) ●

Crown Prince pumpkin, grilled baby leeks, grilled tender stem, heritage carrot crudité, butter dipped radish, soybean in a pod, pesto, sauce gribiche, pickled walnut ketchup, Wildfarmed borough sourdough crisps.

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AFTERNOON TEA

PRICES PER GUEST

Minimum 10 guests / Maximum 50 guests

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Afternoon tea ●

£21.85

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

COCKTAIL SANDWICHES

Selection of three. GF options available on request

Roasted pepper, crumbled feta, oregano (VE) ●

Coronation carrot (VE) ●

Truffled egg mayonnaise (V) ●

Cucumber and crème fraîche (V) ●

Smoked salmon and chive cream cheese ●

Prawn bloody Mary ●

Coronation chicken ●

Hereford beef, horseradish, watercress ●

Ham and cream cheese ●

SWEET SELECTION ●

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

Selection of three:

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

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Six canapés	£25.95
Eight canapés	£32.25
Three canapés and three bowls	£38.00
Additional canapé	£4.40
Additional bowls	£6.75

COLD

Red onion palmier, smoked aubergine, pine nuts (VE) ●

Pickled heritage beetroot, horseradish, cucumber (V) (AVE) (GF) ●

Whipped goat's cheese mousse, truffle, pickled onion (V) (AGF) ●

Cured seabass, chard leek, chive crème fraîche (GF) ●

Sesame-crusted loin of tuna, soy mirin dressing ●

Crisp potato rosti, lemon sour cream, keta caviar (GF) ●

Confit duck terrine, cherry gel, cep ●

Suffolk chicken and tarragon rilette, quince aioli ●

Roasted chicken skin, Jerusalem artichoke chestnut tartlet ●



HERITAGE BEETROOTS – F.G. ROOK & SON

Farming close to Biggleswade in Bedfordshire, the Rook family have been growing fresh beetroot for generations, alongside onions and other crops. Their produce includes innovative heritage varieties such as Chioggia and Yellow beets, prized for their colour and flavour.

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CANAPÉS

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

Minimum of 30 guests

HOT

Baked baby potato, ve-du-ya, chive cream cheese (VE) (GF) ●

Courgette pakora, spiced lime pickle (VE) ●

Sundried tomato, caper, olive tart, bocconcini (V) (AVE) ●

Mature cheddar cheese gouger, winter truffle (V) ●

Crispy king prawn, chilli, and lime jam ●

Crab and caper tart, brown crab, and dill mayo ●

Smoked ham croquette, wholegrain mustard mayonnaise ●

Leghorn chicken and wild mushroom vol au vent ●

Chorizo and rosemary arancini, rosemary aioli ●

DESSERT

Pear drop gelee, sherbet sugar (VE) ●

Islands chocolate, quince, and sea salt fudge (V) (GF) ●

Citrus tartlet, Searcys gin, meringue (V) ●

Coconut, coffee cocoa, bonbon (V) ●



BROWN CRABS – KINGFISHER BRIXHAM

Ideally located by the renowned Brixham fish market, Kingfisher Brixham has access to the freshest day-boat fish landed daily. UK Brown Crabs are caught in pots along the seabed, with peak availability from late summer through spring. Sweet and delicate in flavour, they are a true taste of British waters.



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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

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Four bowls	£30.95
Six bowls	£37.45
Extra bowls	£6.75

COLD

Leek and nori mosaic, caramelised shallot, pomegranate dressing, crispy onions (VE) (AGF) ●

Butternut, pumpkin seed granola, labneh, pickled blackberries (V) (AVE) (AGF) ●

Smoked mackerel pâté, crispy pickles, watercress, sourdough ●

Cotswold venison carpaccio, pickled mushrooms, beetroot, truffle dressing (GF) ●

Potted Suffolk chicken, onion jam, Wildfarmed sourdough crisp ●

Flamed London cured smoked salmon, kohlrabi remoulade, avocado puree, puffed wild rice (GF) ●



SMOKED SALMON – LONDON SMOKE & CURE

Searcys award-winning sashimi-grade smoked salmon, crafted by London Smoke & Cure, a small London smokery, combines Shetland and Orkney salmon with expert curing, rope-hanging, and delicate smoking for a buttery, refined flavour.

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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

HOT

Wild mushroom spelt risotto, crispy hen of the woods, pine nuts (V) (AVE) (AGF) ●

Cornish pollock and clam fish pie, quail's egg, lemon and chive mash ●

Rabbit and tarragon Scotch egg, carrot ketchup ●

5 spiced braised beef, pickled Chinese cabbage, toasted sesame seeds ●

Korean fried chicken, tomato and coriander ●

Searcys game sausage, braised red cabbage, game chips ●

DESSERTS

Greek yoghurt, cherry molasses, meringue, caramelised oats (V) (AVE) (GF) ●

Whipped goat's cheesecake, honey, shortbread crumble (V) (AGF) ●

Colston Bassett stilton, poached grapes, almond biscuit (V) ●

Searcys gin bread pudding, orange marmalade curd (V) ●

Citrus tart, passion fruit and mango salsa (V) ●



HIGHLAND GAME

Sourced from the hills of Scotland, Highland Game partners with over 300 of the finest estates, from Balmoral to Blair Atholl, to provide award-winning venison. This exceptional meat is naturally lean, high in protein, rich in iron and B-vitamins, and a source of Omega-3s—making it both nutritious and delicious.



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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.

Minimum 20 guests | Maximum 240 guests

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Three courses plus petit fours £64.50 per guest

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

STARTERS

Salt-baked heritage carrot, pine nut and puffed rice crumble, garlic caraway aioli, coriander (VE) (GF) ●

Burrata, pumpkin relish, spiced pumpkin seeds, watercress (V) (AVE) (GF) ●

Searcys gin and beetroot-cured trout, blood orange, fennel (GF) ●

Loin of tuna, borettane onions, new potato salad, watercress ●

Smoked duck, kohlrabi remoulade, cherry molasses gel, sourdough ●

Leghorn chicken and pistachio terrine, pickled shallots, Wildfarmed sourdough crisp ●

Rabbit and tarragon rilletes, maple-cured bacon, pickled mushrooms, apple chutney ●



HERITAGE CARROTS – J.T. PAGET & SON

At Stills Farm, the Paget family have been producing vegetables for over 100 years. Based in the traditional market garden village of Bromham in Wiltshire, the sandy soils are ideal for growing their famous heritage carrots and early season vegetables.

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MAINS

Slow-cooked celeriac, cavolo nero, wild mushrooms, chestnut sauce (VE) (GF) ●

Truffle tortellini, baby artichokes, truffle cream pine nuts (V) ●

Roasted North Atlantic cod, celeriac puree, samphire, sunflower seed granola (AGF) ●

Roasted trout, sweet potato, spinach, crispy prawn, prawn jus ●

Braised Hereford beef cheek, roasted garlic mashed potato, glazed shallot, red wine jus ●

Roast Suffolk chicken, potato gratin, winter greens, chicken jus ●

Highland venison, boulangère potato, caramelised chicory, blackberry jus ●



SEAFOOD – KINGFISHER BRIXHAM

Ideally located by the renowned Brixham fish market, Kingfisher Brixham has access to the freshest day-boat fish landed daily. Alongside Brixham, they source from Newlyn and Plymouth quays, bringing a wide variety of species to the table—from plaice, Dover sole, and turbot to monkfish, squid, and cuttlefish.



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DESSERTS

Pistachio cake, coconut yoghurt, mango, chilli, toasted coconut flakes (VE) (GF) ●

Whipped goat's cheesecake, honey, shortbread crumble (V) (AGF) ●

Colston Bassett stilton, spiced red wine poached grapes, amaretto (V) ●

Caramelised apple and pear crumble, whipped cinnamon mascarpone (V) (AGF) ●

St Ewe's egg custard tart, pomegranate, toasted hazelnuts (V) ●

Dark chocolate cremeux, blood orange gel (V) ●

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 240 guests.



ST EWE'S – EGGS

St Ewe's award-winning free-range eggs come from happy hens free to roam, forage, and thrive in Cornish fresh air. With a focus on welfare, nutrition, and sustainability, every egg delivers natural goodness you can taste.

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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 Zero Prosecco, Italy, 0% ABV	£24.00
La Source Réserve Rosé, Les Domaines Robert Vic, Pays d'Oc, France, 12.5% ABV	£30.50
Bottega Poeti Prosecco Brut, Veneto, Italy, NV, 11% ABV	£35.90
Cuvée Flamme Cremant de Loire Blanc NV, Gratien & Meyer, Loire, France NV, 12% ABV	£39.00
Searcys Classic Cuvée Brut, English Sparkling Wine, Surrey, England, NV, 12.5% ABV	£52.00
Searcys Selected Cuvée Brut, Champagne, NV, 12.5% ABV	£67.60
Searcys Selected Cuvée Rosé Brut, Champagne, NV, 12.5% ABV	£72.80
Père & Fils, Brut, Champagne, 12.5% ABV	£78.00
Palmer & Co Blanc de Blancs, Champagne, NV, 12% ABV	£78.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV, 12% ABV	£88.40

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 13% ABV	£28.00
Côtes de Gascogne, Maison Belanger, Southwest, France, 11% ABV	£29.65
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 11% ABV	£30.00
Mâcon-Villages Réserve Vignerons des Terres Secrètes, Burgundy, France, 12.5% ABV	£37.50
Corralillo Riesling, Matetic, Casablanca, Chile, 13.5% ABV	£39.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 12.5% ABV	£39.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 12.5% ABV	£39.50
Alegoría Gran Reserva Chardonnay, Navarro Correias, Argentina, 13.5% ABV	£46.80
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex, England 11% ABV	£50.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France, 13.5% ABV	£54.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 12.5% ABV	£56.00

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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 12.5% ABV	£28.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Argentina 13% ABV	£30.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa, 13.5% ABV	£32.25
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 13% ABV	£34.85
Veramonte Organic Merlot, Casablanca Valley, Chile, 14.5% ABV	£35.85
Gérard Bertrand Héritage Pinot Noir, Occitanie, France 13.5% ABV	£39.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 13.5% ABV	£40.50
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 14% ABV	£41.50
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 12.5% ABV	£47.85
Montagne-Saint-Émilion, Château Montaguillon, Bordeaux, France, 14.5% ABV	£52.00
Saint Joseph, Poivre et Sel, François Villard, Rhône, France, 12.5% ABV	£70.75

ROSÉ WINE

Côtes de Provence, Mas Fleurey Rosé, Provence, France, 12.5% ABV	£34.00
Gérard Bertrand Organic Gris Blanc Rosé, Occitanie, France, 13% ABV	£36.50
English Vines Rosé, Bolney Wine Estate, West Sussex, England 12% ABV	£50.00

BEER AND CIDERS

Heineken (330ml) 0% ABV	£5.75
Peroni Nastro Azzurro (330ml) 2.5% ABV	£5.75
Peroni Nastro Azzurro Gluten Free (330ml) 2.5% ABV	£5.75
Freedom lager (330ml) 4% ABV	£5.75
Freedom Pale Ale (330ml) 4% ABV	£5.75
Small Beer Lager (330ml) 2.1% ABV	£5.75
Small Beer Pale (330ml) 2.5% ABV	£5.75
Small Beer IPA (330ml) 2.3% ABV	£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

Blackberry Bramble

Bombay Sapphire gin, blackcurrant syrup, spiced syrup, lemon juice

Fireside Cider

Bacardi spiced rum, apple cider, cinnamon

Cranberry Paloma

Olmea Silver Tequila, cranberry juice, grapefruit juice

Christmas Punch

42 Below Vodka, apple cider, Bottega prosecco, ginger beer, cranberry juice

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,	£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



CAVENDISH SQUARE

BY SEARCYS