



116
PALL MALL

Hospitality
Spring/Summer 2024

Thank you for your interest in 116 Pall Mall

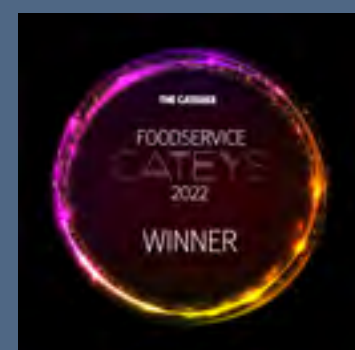
116 Pall Mall is located in the heart of London – our Georgian building is home to the Institute of Directors with Searcys providing exceptional service.

The building showcases period charm and unique heritage housing original 18th century paintings and grand chandeliers. All of our rooms are perfectly versatile for any style of event with an array of catering options from bowl foods and fork buffets to afternoon teas and food stations, 116 Pall Mall is perfect to suit all your catering needs.

Our co-working spaces are open every weekday to members and non-members with refreshments available and a seasonal menu on offer in our Brasserie.

On our top floors, we have our modern Business Centre that includes state of the art training and conference suites. Down on our lower ground floor, the exposed brick Champagne Bar is the perfect way to end your day, with one of the largest selections of magnums in London including Searcys very own champagne.

From all the team, we look forward to welcoming you to 116 Pall Mall.



We are also thrilled to have been awarded the Event Caterer of the Year at The Foodservice Cateys 2022, sponsored by The Simple Root.

All prices are in Sterling and are excluding VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

We would love to tell you what's in our food to assist you with your choice.

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SEARCYS
LONDON



Healthy living

We have created a number of healthier choices throughout our event menus to help you maintain a healthy balanced lifestyle.

Our talented Searcys Chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well balanced healthy lifestyle.

Healthy swaps

Swap your biscuit breaks for something healthier.

Choose from delicious freshly blended smoothies, home-made granola, pick me up powershots, low fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.



Our green leaf indicates healthier lifestyle choices within our daytime event menus



Superfoods are sweeping the nation

Our Chefs keep up with the latest trends, look out for berries, açai, broccoli and other such ingredients featured in our dishes, they are rich in vitamins, minerals and antioxidants.

By sourcing seasonal and local produce we also reduce our food miles and our impact on the environment.

Choose low-fat dairy options as part of our healthier lifestyle choices.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, which are known to provide numerous health benefits.

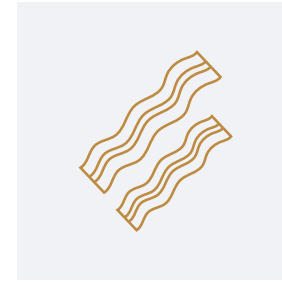
Our grains are high in fibre with slow releasing energy to keep you fuller for longer.

Searcys sustainability pledges 2024

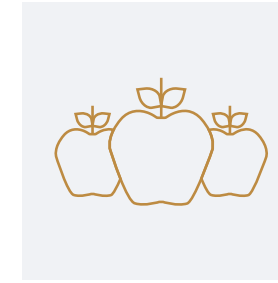
We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



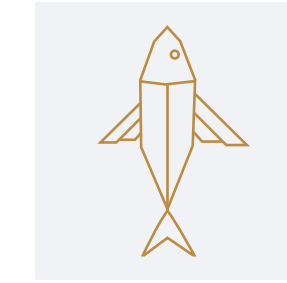
We only source British meat and poultry, and when possible, from regenerative farms.



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



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



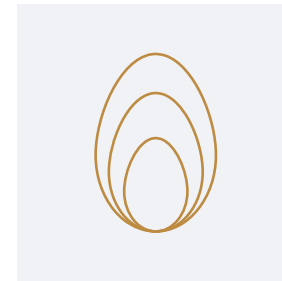
We only use fish from the Good Fish Guide.



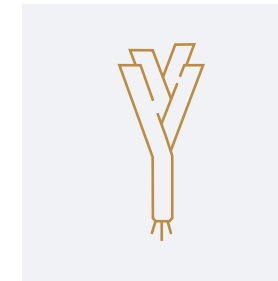
Our prawns are sustainably farmed.



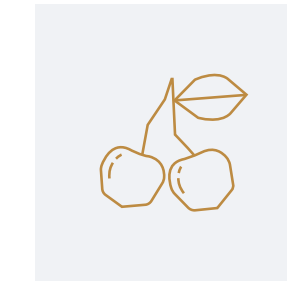
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



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



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



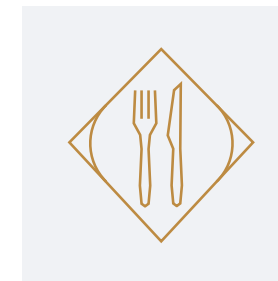
Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



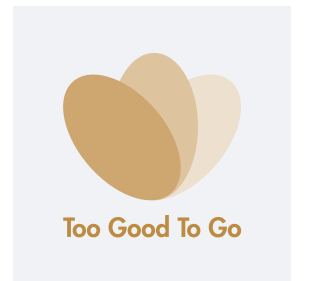
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



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



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



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



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



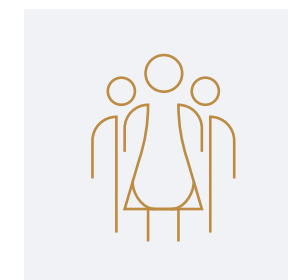
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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.



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



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

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

Refreshments & breaks

Prices per person | Minimum 5 guests

Freshly brewed tea and coffee	£3.75
Freshly brewed tea and coffee, selection of biscuits (v)	£4.25
Freshly brewed tea and coffee, mini pastries (v) Served before midday	£6.50
Freshly brewed tea and coffee, mini cakes (v)	£7.00
116 Pall Mall filtered still or sparkling water (700ml)	£3.25
Blueberry muffins (v)	£2.85
Whole fresh fruit (v) 🌿	£2.25
Sliced fresh fruit platter (v) 🌿	£5.00

Healthy swaps

Choose 2 to add to your refreshment break and receive a 50/50 split | £7.50

- Bircher muesli (v) 🌿
- Greek yoghurt, pecan and almond granola (v) 🌿
- Tropical fruit skewer, passion fruit sauce (ve) 🌿
- Soya and chia seed yoghurt, mango compote (ve) 🌿

🌿 Healthy lifestyle choice (v) vegetarian (ve) vegan (gf) gluten free | Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. | All prices are exclusive of VAT at prevailing rate.



Breakfast

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

Prices per person

Continental breakfast **£13.50**

Minimum 10 guests

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

Freshly brewed tea and coffee and

Orange juice

Breakfast baps **£9.50**

Minimum 10 guests

Please select 2 of the below

Dry cured smoked bacon

Cumberland sausage

Portobello mushroom and spinach (v)

Full English breakfast **£24.00**

Minimum 15 guests

Served buffet style but can be served plated for fewer than 30 guests

Free-range scrambled eggs (v)

Black pudding, dry cured smoked bacon, Cumberland sausage, mushrooms, tomatoes

Freshly baked bread, butter, preserves (v)

Freshly brewed tea and coffee

Orange juice

Vegan breakfast (ve) **£24.00**

Minimum 15 guests 


Served buffet style but can be served plated for fewer than 30 guests

Coconut yoghurt, seasonal fruit, chia seeds

Grilled cherry tomato, avocado on sourdough with pickled chilli

Grilled courgette, cream cheese bagel, watercress, pumpkin seeds

Fresh fruit skewer

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Working lunch

Our Chefs carefully prepare five fillings per day, including meat, fish and vegetarian options.

Option 1

Selection of sandwiches with crisps and a fresh fruit bowl | Inclusive of filtered water

£22.00 per person | Minimum 5 guests

Sample sandwich menu

Classic BLT
Chickpea, mango masala wrap
Free range egg, cress
Classic prawn mayonnaise
Coronation chicken

Option 2

Add 3 finger food items to your sandwich lunch | Inclusive of filtered water

£29.50 per person | Minimum 20 guests

Finger food

Crispy Korean cauliflower, gochujang, maple glaze, coriander chutney (ve)
Sweet potato falafel, ezme, Greek yoghurt (ve)
London Smoke & Cure salmon, English asparagus tart, lovage salsa verde
Masala grilled prawn skewer, lime, coriander chutney
Jerk chicken, mango jam, allspice
Nduja croquettes, saffron aioli, crisp basil

Desserts

Chocolate brownie (ve)
Classic lemon tart, raspberries (v)
Passionfruit meringue choux (v)

Why not add?

Choose one salad for the group | £4.50 per person

Salads

Summer beets, lentil, mint salad, pomegranate molasses (ve)
Ancient grains, peas, mint, balsamic onions, parsley (ve)
Heritage carrots, satay dressing, toasted peanuts, spinach, tofu (ve)
Red cabbage, fennel slaw, vegenaïse, flax seeds (ve)
Macerated tomatoes, cucumber ribbons, extra virgin rapeseed oil, land cress, toasted walnuts (ve)
Roast summer squash, corn, sweet potato salad, alfalfa sprouts (ve)
Rosemary roasted Jersey royal potatoes, artichokes (ve)
Steamed broccoli, peas, green beans with lemon, shallots vinaigrette (ve)



Bento boxes

Why not select an all-in-one bento box for your lunch. Practical and stylish, select one menu for all guests.

£28.50 per person | £27.00 for Chef's choice menu | Minimum 15 guests | Maximum 35 guests

Menu 1

Summer squash, black quinoa, charred onions, sunflower seed dressing (ve)

Sweet pea pancake, wild rocket, pea, caper salsa (ve)

Red pepper humus, pickled baby cucumbers, rocket, toasted buckwheat (ve)

Spinach, kale falafel, aioli (ve)

Menu 2

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (ve)

Kachumber salad, tomato, red onion (ve)

Poppadom, mango chutney (ve)

Naan bread (v)

Menu 3


Charcuterie from London Smoke & Cure, house pickles

Searcys smoked salmon, shaved fennel, dill

Artisan British cheese selection (v)

Salad of grains, seasonal vegetables from New Covent Garden market (ve)

Seeded rye crackers, chutney (ve)

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Hot fork buffet

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

Choose 1 buffet option | Inclusive of filtered water

£36.00 per person | £34.00 for Chef's choice menu | £5.00 supplement for seated option | Minimum 30 guests

Menu 1

Roasted corn and bean chilli, guacamole, cherry tomato, coriander salsa (ve)

Salt cod, black bean salsa, charred limes, jalapeños

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze

Heritage carrots, satay dressing, toasted peanuts, spinach, tofu (ve)

Chefs seasonal salad (v)

Raspberry ripple choux bun (v)

Menu 2

Sweet potato massaman curry, sticky coconut rice, coriander chutney (ve)

Smoked haddock, spring onion bonda, gunpowder spice mayonnaise

Lamb and rose harissa meatballs, cumin roasted new potatoes, mint yoghurt

Cracked wheat, roasted beets, green beans, parsley (ve)

Chefs seasonal salad (v)

Eton mess pavlova (v)

Menu 3

Pea and shallot ravioli, broad bean dressing, charred tenderstem broccoli (ve)

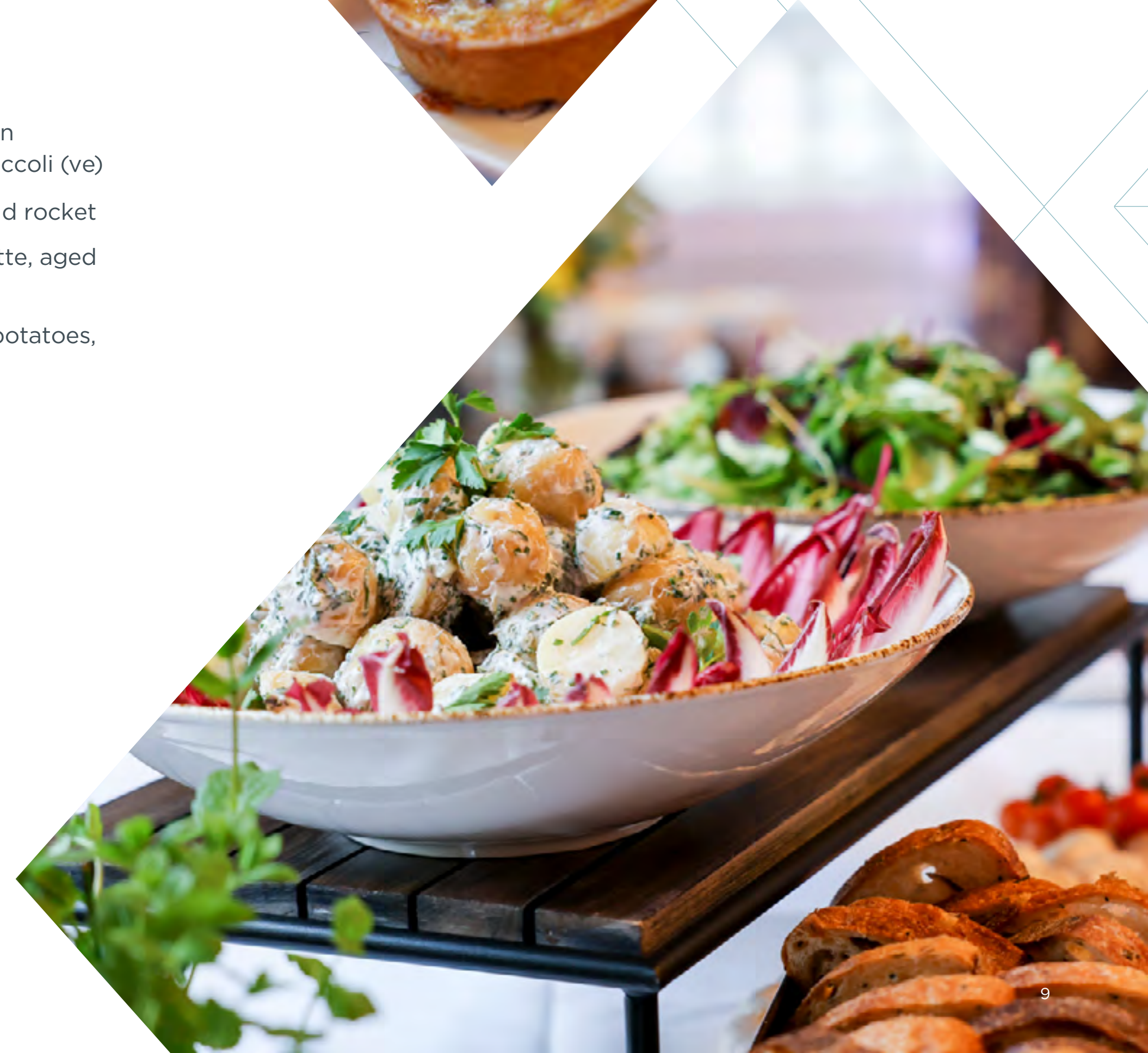
Roasted hake, tomato crostin, wild rocket

Slow cooked beef ragu, orecchiette, aged parmesan, ciabatta crumb

Rosemary roasted Jersey Royal potatoes, artichokes (ve)

Chefs seasonal salad (v)

Chocolate, blackberry éclair (v)



Canapés

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

Prices per person | Minimum 15 guests

6 canapés £22 | Chef's choice £20

8 canapés £27 | Chef's choice £25

Additional canapé: £3.75

Vegan

Chickpea panisse, wild garlic, capers (ve)
Spring onion bonda, coconut yoghurt raita, lime pickle purée (ve)
Baked aubergine, mint, pomegranate (ve)
Heritage tomato ceviche, charcoal cup (ve)
Chocolate, raspberry cup cocoa nib crumble (ve)

Vegetarian

Pea, broad bean, fennel, dill arancini, smoked tomato aioli (v)
Asparagus, truffled duck egg, hollandaise tartlet (v)
Kimchi pickled quail's eggs, ssamjang mayo (v)

Fish

Dorset crab tartlet, brown crab mayonnaise, fresh peas, pea powder
Swedish prawn skagen, salmon caviar on rye toast
Gin and tonic cured salmon, rhubarb, star anise puree, pickled cucumber

Meat

Lebanese lamb, tahini yoghurt, honey, sesame, flatbread
Karaage fried chicken, Tokyo barbeque sauce, spring onion, pickled chilli
Rioja poached chorizo, manchego, saffron aioli
Pork, apple and black pudding sausage roll, piccalilli ketchup

Dessert

English strawberry tartare cone, pepper cream, lemon balm (v)
Rhubarb, elderflower custard tart (v)
S'mores, gram cracker tartlet (v)
Macarons (v)

Nibbles

£7.50 per person

Choose 3 items

Gordal olives (v)
Vegetable, kale crisps (v)
Wasabi peas (v)
Rose harissa nut mix (v)
Tomato, smoked paprika picos (v)
Fried, salted broad beans, corn with chilli (v)
Spaccatini breadsticks (v)
Sea salt crisps (v)



Bowl food

Bowl food is a more substantial choice and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

Prices per person | Minimum 30 guests

4 bowl food £30 | Chef's choice £27.50

5 bowl food £35.50 | Chef's choice £33.00

Extra bowl £5.50

Vegan

Tamari oyster mushroom, sesame, choy salad, mung sprouts, coriander cress (ve)

Gazpacho, compressed cucumber, sherry vinegar gel, crisp sourdough (ve)

Vegetarian

Heritage tomatoes, burrata, sunflower seed pesto, Belazu olives, spinach, ricotta (v)

Poached Norfolk asparagus, pea puree, soft boiled quail egg, pickled shallot (v)

Fish

Sesame crusted salmon, pickled daikon, sticky coconut rice, chilli jam

Crispy cod cheeks, pea purée, skinny nori fries

Chalk farm trout tikka, black lentil dhal, poppadum crumb, coriander salsa

Meat

Suffolk chicken Kiev, leeks, spinach ketchup, garlic oil

Lamb keema, potato bondas, coconut yoghurt, crushed poppadum's

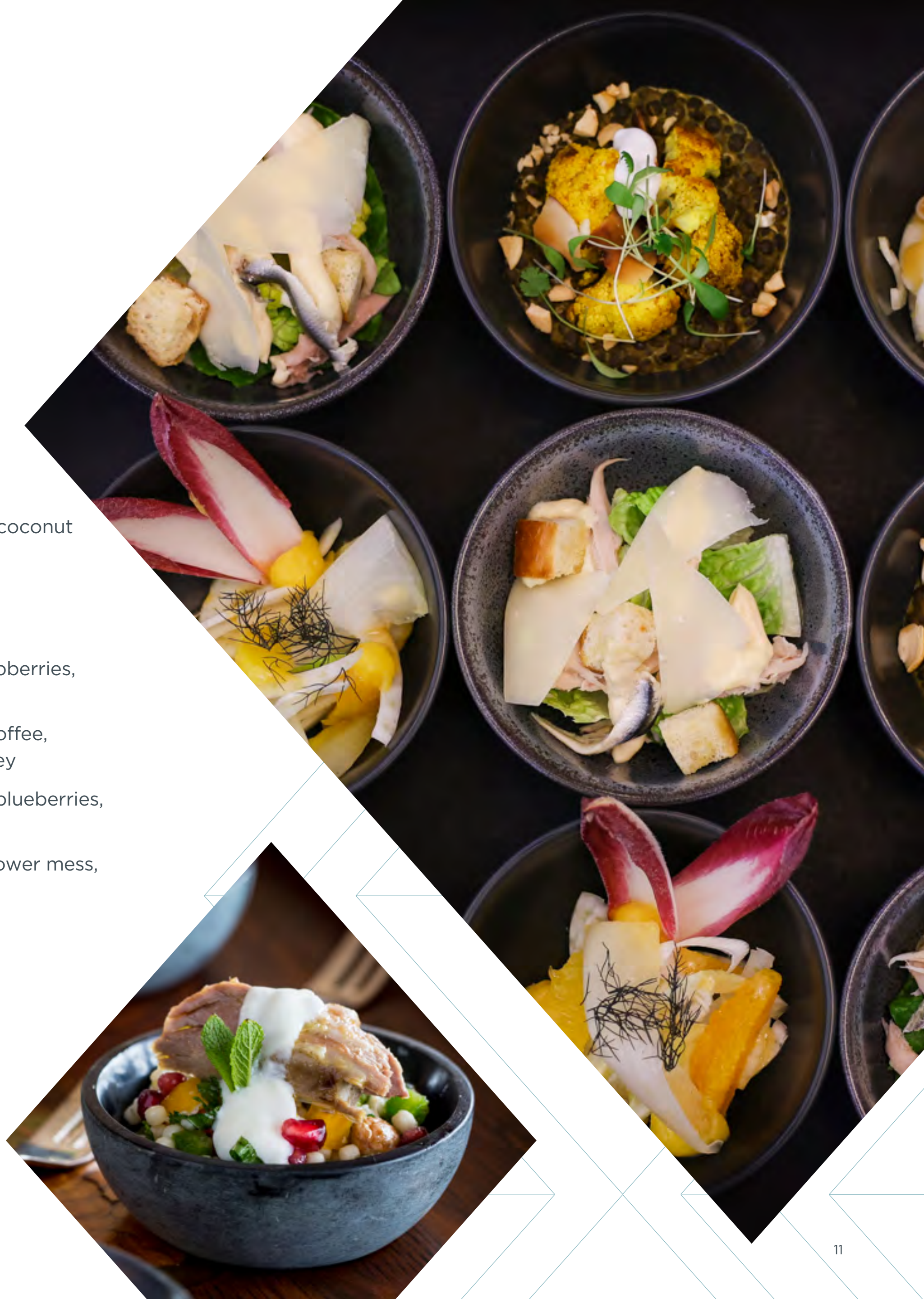
Dessert

Lemon posset, macerated raspberries, anise shortbread

Hazelnut affogato, espresso coffee, griottines cherry, London honey

Whipped ginger cheesecake, blueberries, toasted oats, pistachio crumb

English strawberry and elderflower mess, toasted almonds, lemon balm



Private dining

Our menus are designed by our Executive Chef, showcasing the very best of locally sourced produce focused on sustainable and seasonal ingredients.

Tea, coffee and petit fours included | 3 course seated £60 | Minimum 20 guests

A choice of one dish from each course is required for the whole party | Dietary requirements will be catered for separately to the chosen menu

Starters

Caramelised aubergine tartlet, zhoug, coconut, coriander (ve)

Heritage tomato, burrata, basil, pine nut pesto, tomato emulsion, basil crisps (v)

English asparagus, pea panna cotta, broad bean gremolata, barrel aged feta (v)

Wasabi cured salmon, toasted nori, dashi, soy, sesame mayonnaise, radish, pickled ginger

Black mustard spiced Dorset crab cake, tamarind chutney, radish raita

London Smoke & Cure air-dried beef, artichokes, smoked almonds, thyme dressing

Smoked duck, grilled chicory, dandelion, toasted pine nuts, pickled beets, sour cherry molasses dressing

Mains

Tamari King oyster mushrooms, wild garlic, potato puree, pickled shallot, toasted sourdough, wasabi rocket (ve)

Pea, mint tortelloni, new season carrots, crispy leeks, pecorino (v)

Butter poached hake loin, samphire, spinach, pickled mussels, Jersey Royals, beurre blanc

Roast Scottish salmon, brown crab beignet, Cornish new potatoes, pickled cucumber

Curried Cornish monkfish, lentil dahl, bok choy with pickled carrot, onion bhaji, lemon curry sauce

Roast duck, charred chicory, pommes Anna, cherries, almonds

Cornfed chicken, lemon and ricotta tortelloni, broad beans, truffle, artichoke pesto

Slow cooked pork, Jersey royals, peas, charred spring leeks, chorizo, whole grain mustard

Desserts

Poached summer rhubarb, set oat cream, orange blossom, verbena (ve)

Lemon tart, blackcurrant sorbet, ginger meringue, basil (v)

Islands chocolate brownie dark chocolate soil, raspberry gel, and sorbet (v)

Whipped vanilla cheesecake, English strawberry, mint tartare, black pepper tuile (v)

Sticky toffee pudding caramelised banana, peanut brittle, banana ice cream, blackberries (v)

Elderflower, summer berry mess, matcha meringues, prosecco jelly (v)





Private dining – premium options

Prices per person

<p>Amuse bouche £5.00</p> <p>Curried cauliflower cream, coriander oil, cauliflower couscous</p> <p>Chicken liver parfait, toasted brioche, green tomato chutney</p> <p>Chilled asparagus cream, sourdough, pea powder (ve)</p>	<p>Starters £5.00</p> <p>Seared tuna, charred cucumber, miso, pickled ginger, lotus root</p> <p>Pressed confit duck, pistachio, duck liver parfait, toasted brioche, candied hazelnut, pickled shallot</p>
<p>Palate cleanser £4.00</p> <p>Sicilian lemon sorbet, pink grapefruit, lemon verbena</p> <p>Gooseberry, elderflower sorbet</p> <p>Cider, apple sorbet, basil</p>	<p>Mains £9.00</p> <p>Lake District venison loin, juniper, pepper rub, creamed spinach, sautéed king oyster mushrooms, blackberry, botanical jus</p> <p>Rump of Hereford beef, fondant potato, roasted new season carrots, wild garlic butter, land cress</p>
<p>Pre-dinner canapés (3 choice) £12.50</p>	
<p>British cheese board £12.00</p> <p>Three British artisan cheeses, served with fig chutney, grapes, sourdough crackers</p>	

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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 speak with our team and we will do our best to source this for you.

Champagne

Searcys selected Cuvée, Brut, NV, Champagne	£70.00
Searcys selected Cuvée, Brut, NV Champagne (Magnum)	£135.00
Veuve Cliquot, Yellow Label, Brut, NV, Champagne	£90.00
Searcys selected Cuvée, Rosé Brut, NV, Champagne	£72.00
Searcys selected Cuvée, Blanc de Blancs, Champagne	£75.00
Veuve Cliquot, Rosé, NV	£100.00

Sparkling wine

Ca' del Console, Prosecco, Extra Dry, Italy, NV	£38.50
Gratien & Meyer Cuvee Flamme, Cremant de Loire Blanc, France	£40.00
Searcys Classic Cuvée Brut, Surrey, England	£52.00

Non-alcoholic sparkling wine

Bottega 0% White	£24.00
Bottega 0% Rosato	£24.00

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White

Flor de Lisboa Branco, Portugal	£26.00
Marsanne and Rolle, Joie de Vigne, Pays d'Oc, Languedoc, France	£28.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£29.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	£33.00
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal	£30.00
Sauvignon Blanc, Featherdrop, Marlboroough, New Zealand	£36.00
Gerard Bertrand Naturalys Chardonnay, Occitanie, France	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£40.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France	£52.00
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France	£62.00

Red

Tremito Nero d'Avola, Sicilia, DOC, Italy	£26.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa	£29.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Gerard Bertrand Naturalis Pinot Noir Organic, Occitanie, France	£36.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina	£38.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France	£40.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£42.00
Cervoles Colors Negre, Costers del Segre, Catalonia, Spain	£45.00
Luke's Pinot Noir, Balfour, Kent, England	£52.00
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France	£60.00

Rosé

Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00
Côtes de Provence, Mas Fleurey Rosé, Provence, France	£40.00

Dessert wine

La Fleur d'Or, Sauternes, Bordeaux, France (357ml)	£39.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£45.00

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Beers & ciders (330ml) | £5.75

- Freedom Lager
- Toast Lager
- Big Drop Brewing Co. Lager (low alc 0.5%)
- Freedom Pale Ale
- Toast Pale Ale
- Big Drop Brewing Co. Pale Ale (low alc 0.5%)
- Aspalls Suffolk Draught Apple Cyder

All spirits (50ml)

- House spirits from £7.00
- Premium spirits from £9.00

Soft drinks

- Bottled soft drinks (330ml) £3.00
- Jugs of elderflower £8.00
- Jugs of fresh lemonade £8.00
- Juices (1l) £7.00
- 116 Pall Mall still or sparkling filtered water (700ml) £3.50



All prices are exclusive of VAT at prevailing rate.



Unlimited drinks packages

PACKAGE	1 HR	2 HRS	3 HRS	4 HRS
House package Selection of house wines, beers and soft drinks	£16.50	£27.00	£36.00	£43.50
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£23.00	£33.00	£41.00	£49.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£31.00	£41.00	£50.00	£56.00

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