



116
PALL MALL

Hospitality
Autumn/Winter 2023/24

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.

+44 (0)20 3814 7592 | info@116pallmall.com | 116pallmall.com

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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.

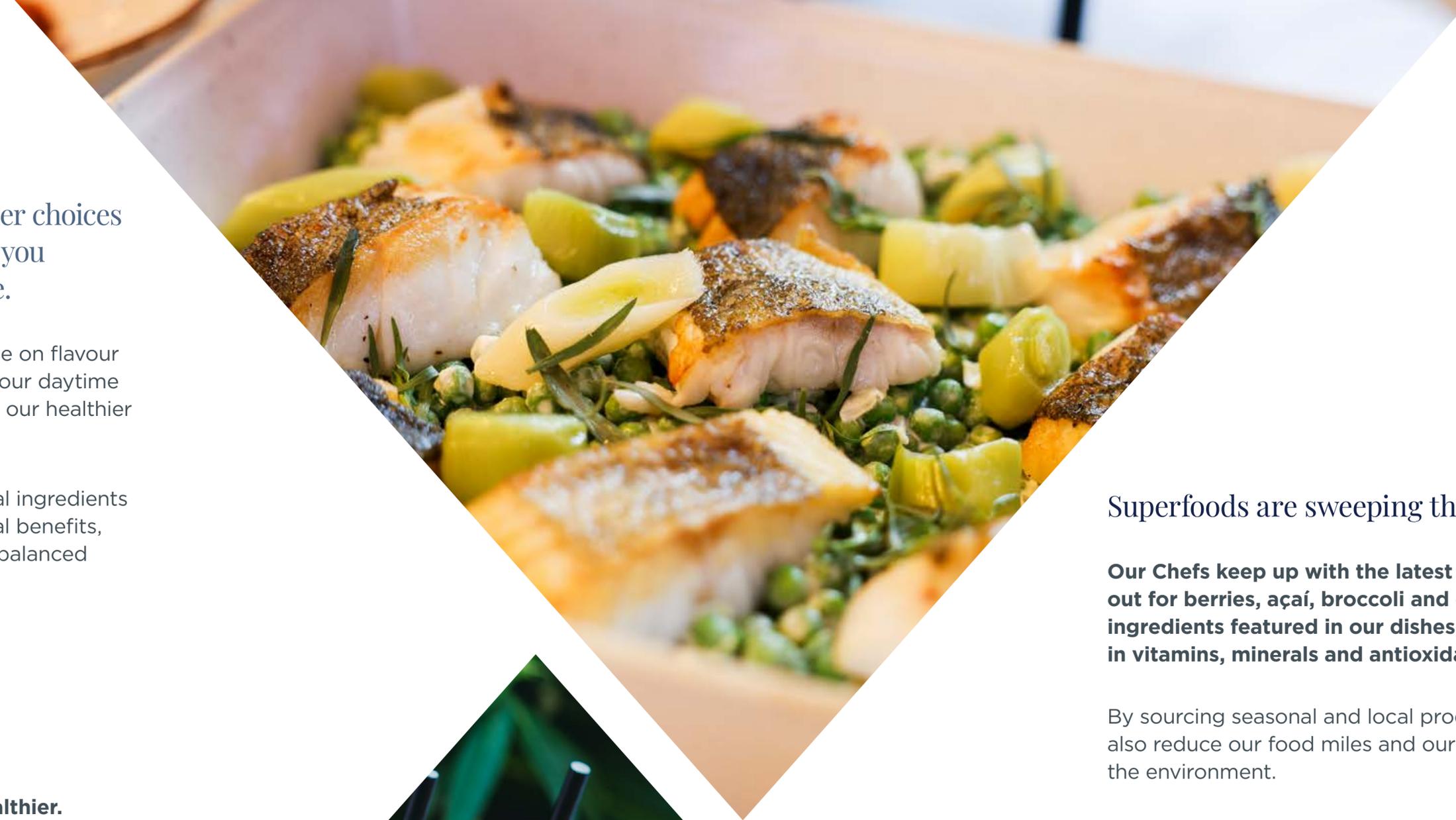
Healthy swaps

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 2023

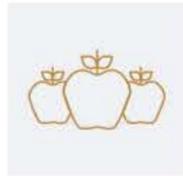
We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



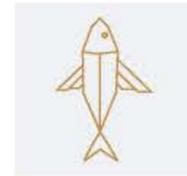
We only source British meat and poultry, and when possible, from regenerative farms.



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 have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



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 celebrate our people's contributions and loyalty with our Long Service awards.



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



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.



Freedom Brewery (SRA recommended) 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.



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

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

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)	£3.50
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

Freshly brewed tea and coffee and

Orange juice (v)

Breakfast baps **£9.50**

Minimum 10 guests

Please select 2 of the below

Smoked bacon

Cumberland sausage

Portobello mushroom and spinach

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, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes and hash brown (v)

Freshly baked bread, butter, preserves and marmalade (v)

Freshly brewed tea and coffee

Orange juice (v)

Vegan breakfast (ve) **£24.00**

Minimum 15 guests

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

Chia seeds, seasonal fruit, coconut and oat yoghurt

Grilled cherry tomato, avocado, sourdough, pickled chilli

Grilled courgette and cream cheese bagel, watercress toasted pumpkin seed

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

Pastrami, pickle and mustard, focaccia

Chicken caesar wrap

Scottish smoked salmon, dill, cream cheese

Searcys classic prawn mayo, granary loaf

Chilli and coriander falafel and hummus wrap

Vegan Ploughmans on granary

Why not add?

Choose one salad for the group |
£4.50 per person 

Option 2

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

£29.50 per person | Minimum 20 guests

Finger food

Hoisin duck spring onion roll

Pork, apple and mustard sausage roll

Tandoori salmon skewers

Searcys gin cured salmon cream cheese toasted rye crostini

Leek, aged cheddar, caramelised onion tart

Blushed tomato and basil arancini, saffron mayo

Salads

Rose harissa roasted heritage carrot, toasted almonds and baby spinach (ve)

Miso roasted aubergine, Lovage pesto, broad beans, rocket and coconut yoghurt (ve)

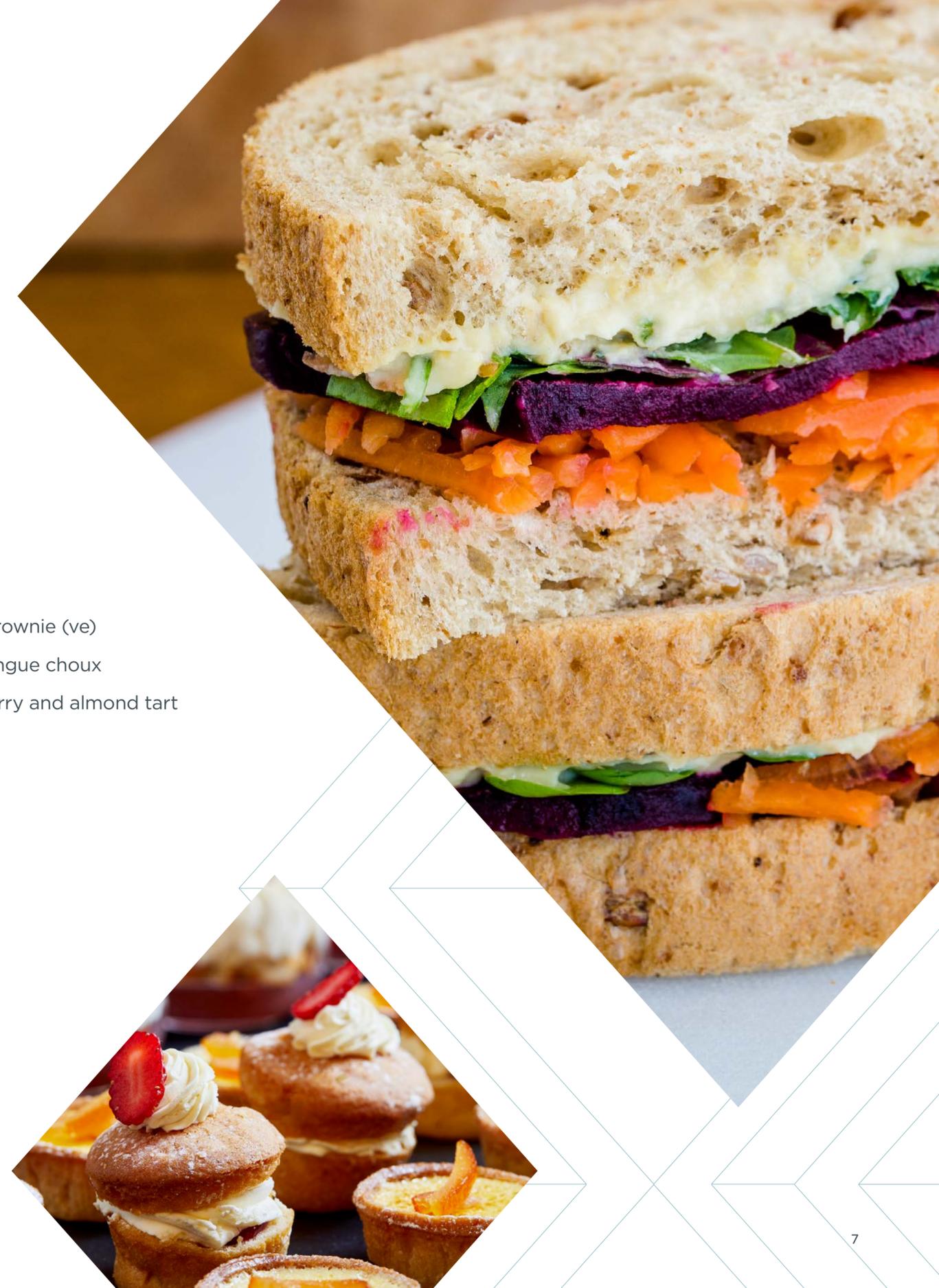
Butternut squash, kale, blushed tomato and roasted fennel, tahini dressing (ve)

Desserts

Chocolate brownie (ve)

Lemon meringue choux

Pear, cranberry and almond tart



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

Sesame and ginger chicken stir fry
Sweet chilli prawn skewer
Sticky rice, toasted coconut, spring onion
Kimchi salad
Edamame beans

Menu 2

Red onion chutney sausage roll
Westcomb Cheddar cheese
Celery, potato and dill salad
Seeded crackers and chutney
Rocket and parmesan

Menu 3

Chilli and coriander falafel, hummus and Zatar
New potato and spring onion salad
Rose harissa roasted carrot and toasted almonds
Roasted aubergine and minted couscous
Baby leaf salad

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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

Slow braised beef cheek, bubble and squeak, red wine jus and onion ring

Pan fried seabass, warm potato, chestnut and spring onion salad, sauce vierge

Potato and thyme gnocchi, butternut squash, cranberries and vegan pesto (ve)

Rose harissa roasted heritage carrot, toasted almonds and baby spinach (v)

Spiced cauliflower, roasted chickpea, pomegranate salad (v)

Mixed leaf salad (v)

Rosemary focaccia and salted butter (v)

Chocolate tart with Chantilly cream (v)

Menu 2

Ras al Hanout spiced Norfolk chicken, mixed bean tagine, minted yoghurt and apricot

Tandoori spiced salmon, pilau rice and minted yoghurt

Punjabi Chana Masala, cumin carrot (ve)

Spiced potato, spinach, spring onion and coriander (v)

Butternut squash, peppers and toasted pine nut salad (v)

Mixed leaf salad (v)

Cumin and herb flat bread (v)

Apple and pear crumble, vanilla custard (v)

Menu 3

Slow cooked lamb, rosemary parmentier potato

Torched mackerel, roasted courgette, kale, lemon and caper

Beetroot and barley risotto, rocket and toasted pine nut (ve)

Winter squash, kale, blushed tomato and roasted fennel (v)

Roasted aubergine, lovage pesto, broad beans, rocket (v)

Mixed leaf salad (v)

Rosemary focaccia and salted butter (v)

Sticky toffee pudding, toffee sauce (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

Cold

Dry aged beef, fermented kimchee, crispy seaweed, miso cream cone

Herb crusted Norfolk chicken ballotine, crispy leek

Beetroot cured salmon, horseradish cream blini, sturgeon caviar

Sesame crusted tuna, wasabi emulsion, pickled cucumber

Wild mushroom and tarragon choux bun, tarragon cream (v)

Potato rosti, kale, beetroot and toasted almond (ve)

Pea, kohlrabi, vegan feta and dried olive tart (ve)

Hot

Cider braised pork belly, black pudding, apple and cinnamon chutney

Aged beef, horseradish cream, gratin potato, savoy cabbage, red wine glaze

Mini fishermen's pie

King scallop, curried cauliflower puree, cauliflower couscous, crispy pancetta

Roscoff onion, halloumi frittata black olive tapenade (v)

Chilli and rosemary polenta, vegetable ragu and crispy basil (ve)

Sweet

Lemon meringue cone (v)

Chocolate brownie, Chantilly cream (v)

Mini Macaroons (v)

Pear and cranberry tart (v)

Nibbles

Choose 3 items

Cheese straws

Giant salted corns

Gordal olives

Vegetable crisp

Salt and pepper cashew nuts

Wasabi peas

Chilli rice crackers



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

Cold

Roast duck breast salad, artichoke puree, watercress, baby corn and caramelised plum

Moroccan spiced Norfolk chicken, apricot and pomegranate couscous and tahini dressing

Hot smoked salmon, pickled fennel

Mackerel escabeche, pickled vegetables and kohlrabi

Hot

Slow braised beef cheek, bubble and squeak, red wine jus and onion ring

Tandoori salmon, pea pilau, cucumber raita

Pan fried cod, saffron potato, braised cabbage, and caper butter sauce

Butternut squash, sage and parmesan gnocchi, walnut, and truffle crumb (v)

Sweet

Searcys signature rice pudding, clotted cream berry jam (v)

Poached pear, Chantilly, red wine glaze (v)

Chocolate delice, orange compote (v)

Passion fruit coconut panna cotta, toasted coconut, lemon verbena (v)

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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

Chicken and smoked ham hock terrine, pickled apple, fennel, caramelised onion chutney, toasted sourdough

Gressingham duck, celeriac remoulade, fig, pomegranate molasses

Searcys signature smoked salmon, pickled cucumber, whipped horseradish cream, rye bread

Torched mackerel, pickled heritage beetroot, chicory

Crispy jackfruit, soft polenta, pine nuts, tapioca crisp (ve)

Heritage carrot ballotine, carrot puree, sesame cracker, spiced chutney (ve)

Mains

Butter roast guinea fowl, heritage potato, root vegetables, Madeira sauce (gf)

Slow braised beef cheek, smoked mash, Savoy cabbage, red wine jus, crispy shallot

Pork loin, Jerusalem artichoke, black pudding bon-bon, charred baby leek

Cornish seabass, mussels, crushed potato's, bouillabaisse sauce and basil

Roasted sea bream, mussel cassoulet, saffron aioli

Sweetcorn gnocchi, charred corn, pickled corn with parmesan and corn shoots

Tandoori cauliflower steak, coconut dal Bukhara, tomato chutney (ve)

Desserts

Baked lemon tart, cranberries, crème fraiche (v)

Dark chocolate delice, espresso ice cream, orange compote (v)

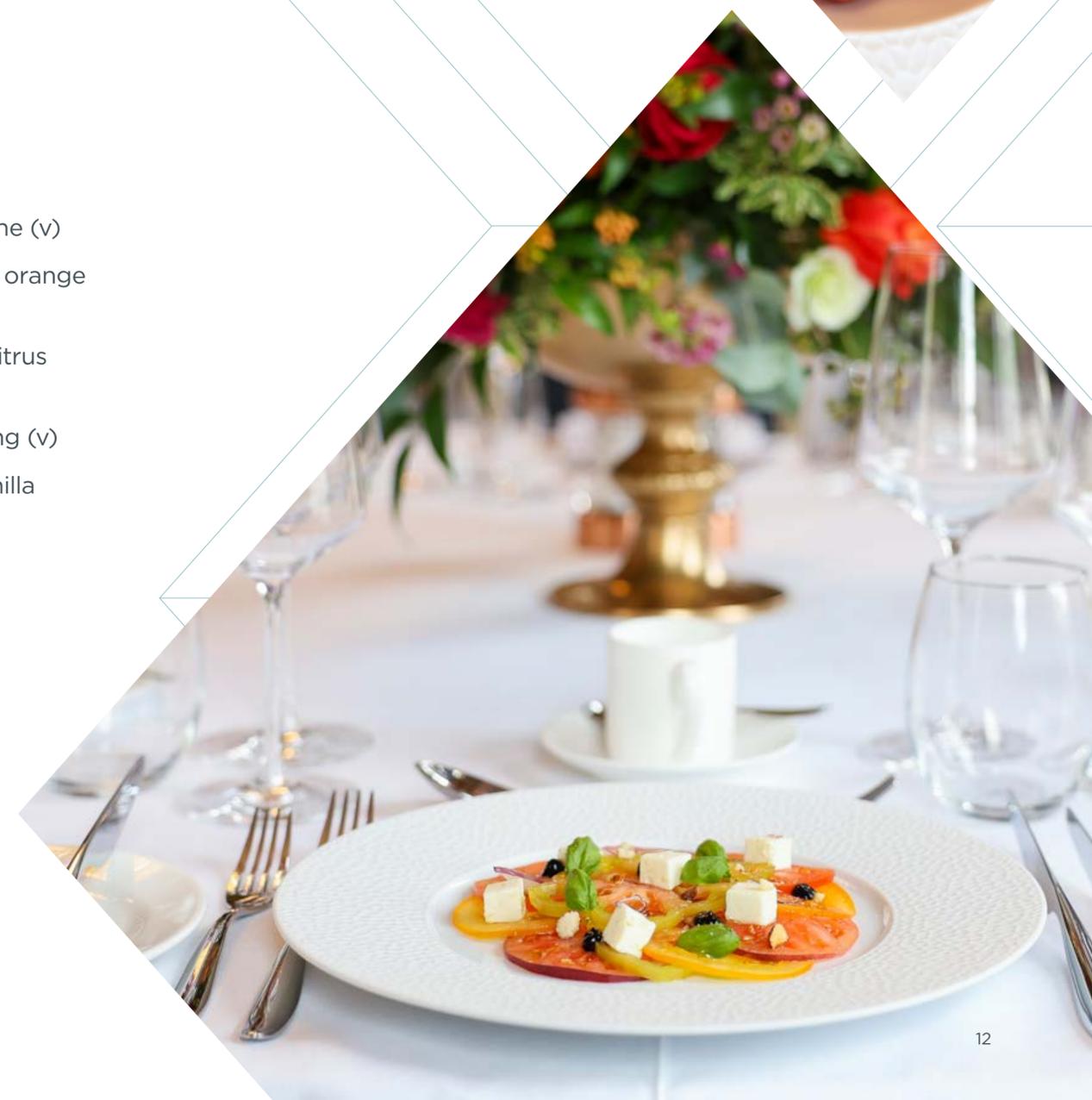
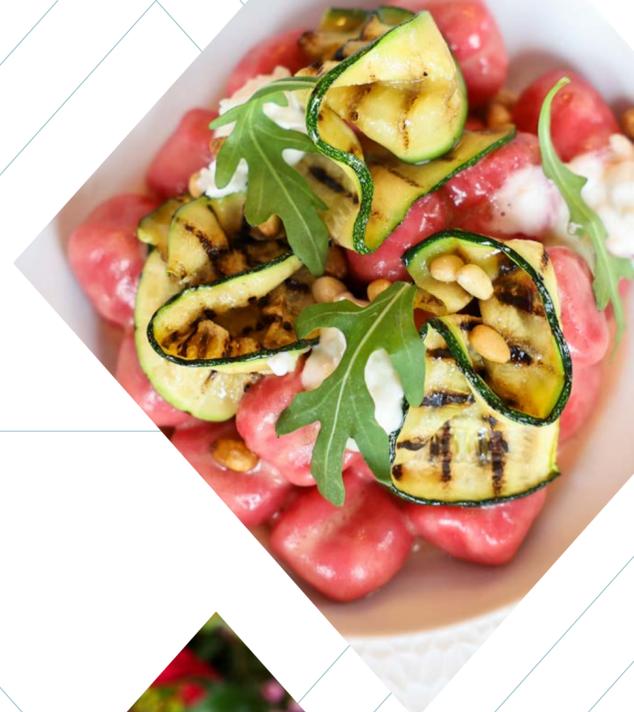
Sticky treacle tart whipped mascarpone, citrus syrup, peanut brittle (v)

Searcys signature bread and butter pudding (v)

Cinnamon and red wine poached pear, vanilla cream, red wine glaze (v)

Pear and apples tart, clotted cream (v)

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Private dining – premium options

Prices per person

Amuse bouche **£5.00**

Curried cauliflower cream, coriander oil, cauliflower couscous (ve)

Avocado mousse, blushed tomato (ve)

Chicken liver parfait toasted brioche

Palate cleanser **£4.00**

Sicilian lemon sorbet, pink grapefruit, lemon verbena (ve)

Blood orange sorbet and champagne jelly (ve)

Apple and dry cider sorbet, apple crisp (ve)

Pre-dinner canapés (3 choice) **£12.50**

British cheese board **£12.00**

Selection of three British cheeses, served with fig chutney, grapes, and sourdough crackers.

Mains

Lake district venison loin served with a juniper and pepper rub, creamed spinach, sautéed king oyster mushroom and a blackberry and botanical jus

£8.00

Aged sirloin, truffle mash, glazed carrot and wild mushroom

£5.00

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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, Champagne	£67.00
Searcys selected Cuvée, Brut, Champagne (Magnum)	£137.50
Veuve Cliquot, Yellow Label, Brut, Champagne	£87.50
Searcys selected Cuvée, Rosé Brut, 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, English Sparkling Wine, Surrey, England, NV	£50.00

Non-alcoholic sparkling wine

Wild Idol Alcohol Free Sparkling White	£39.50
Wild Idol Alcohol Free Sparkling Rose	£39.50



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White

Flor de Lisboa Branco, Portugal	£24.50
Côtes de Gascogne, Maison Belenger, South West, France	£26.50
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.50
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal	£29.00
Soave Classico, Bottega, Veneto, Italy	£30.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£33.00
Gavi Ca'bianca, Piemonte, Italy	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.50
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France	£55.50
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France	£62.50

Red

Tremite Nero d'Avola, Sicilia, DOC, Italy	£24.50
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£26.50
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£27.50
Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, SA	£29.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.50
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£35.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£36.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France	£38.50
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	£55.50
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France	£62.50

Rosé

Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£33.75
Côtes de Provence, Mas Fleurey Rosé, Provence, France	£37.50

Dessert wine

La Fleur d'Or, Sauternes, Bordeaux, France (357ml)	£38.00
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





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



116 PALL MALL, LONDON SW1Y 5ED

T: +44 (0)20 3814 7592

E: INFO@116PALLMALL.COM

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