



116
PALL MALL

Hospitality
Autumn/Winter 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.



**LONDON VENUE
& CATERING
AWARDS 2023**

WINNER

**BEST HISTORIC VENUE
OR LIVERY HALL –
OVER 300 ATTENDEES
RECEPTION STYLE**

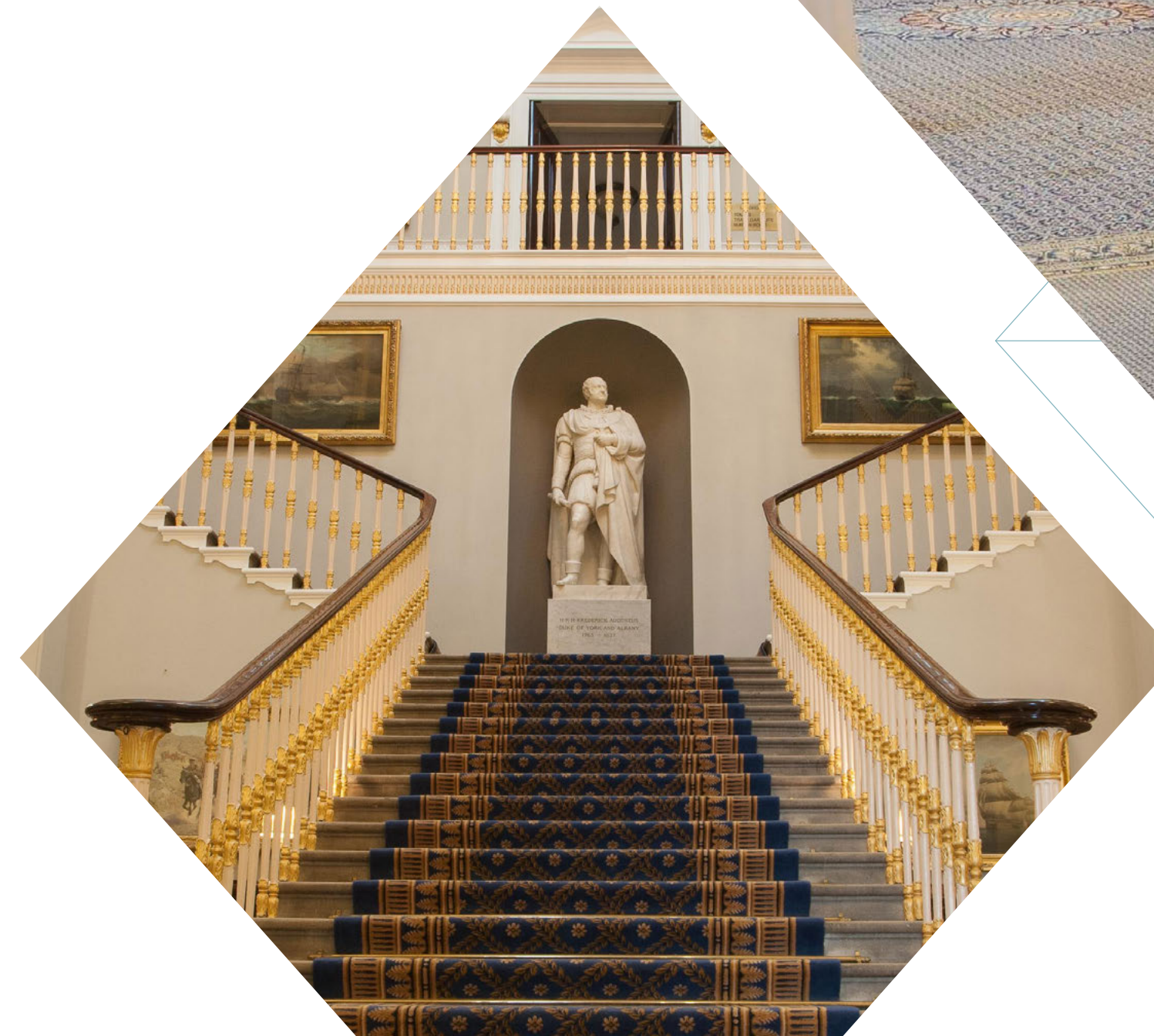
All prices are in Sterling and are excluding VAT.

**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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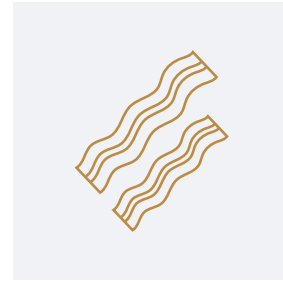


Searcys sustainability pledges 2024

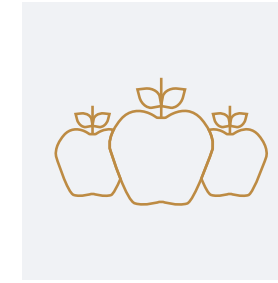
We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



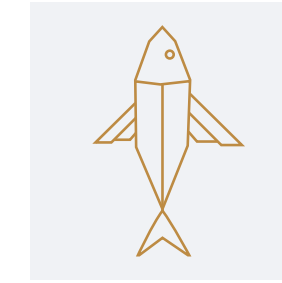
We only source British meat and poultry, and when possible, from regenerative farms.



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.



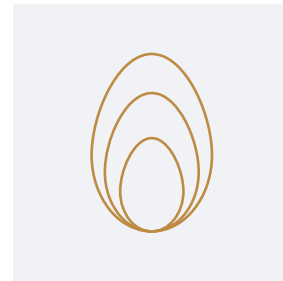
We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



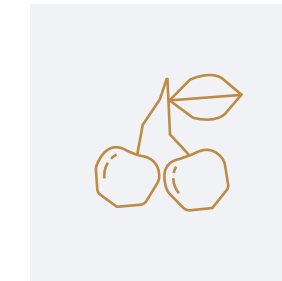
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



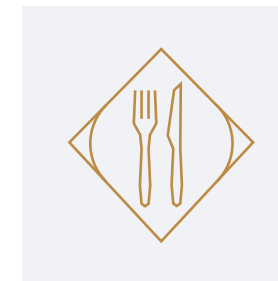
Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



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, Ollo and City Harvest.



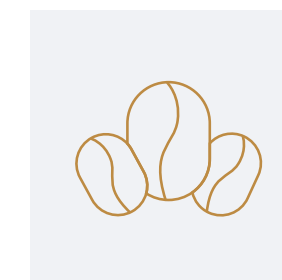
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



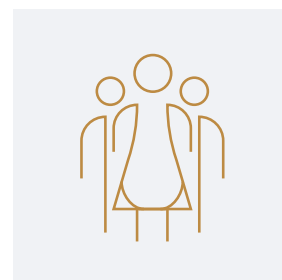
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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

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. 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.


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) (Served after midday)	£7.00
116 Pall Mall filtered still or sparkling water (700ml)	£3.25
Blueberry muffins (v)	£3.95
Pastel de nata (v)	£2.75
Whole fresh fruit (ve)	£2.25
Sliced fresh fruit platter (ve)	£6.00


Healthy swaps


Swap your biscuit breaks for something healthier.


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

Apple, cinnamon and sultana Bircher (v) 

Greek yoghurt, banana, pecan and almond granola (v) 

Tropical fruit skewer (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

Light breakfast Minimum 10 guests	£13.50	Full English breakfast Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£24.00
Croissant, pain au chocolat, pain aux raisins (v)		Burford Brown free-range scrambled eggs (v)	
Fruit salad (ve)		Lake District Farmers black pudding, dry cured smoked bacon, breakfast sausage, mushrooms, tomatoes	
Freshly brewed tea and coffee		Artisan bread, butter, preserves (v)	
Orange juice		Freshly brewed tea and coffee	
		Orange juice	
Breakfast baps Minimum 10 guests Please select 2 of the below	£9.50		
Lake District Farmers dry cured smoked bacon			
Lake District Farmers breakfast sausage			
Portobello mushroom and spinach (ve)			
		Vegan breakfast (ve) Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£24.00
		Coconut yoghurt, seasonal fruit, chia seeds	
		Grilled cherry tomatoes, mashed edamame beans and peas, sourdough, pickled chilli	
		Grilled piquillo pepper, cream cheese bagel, watercress, pumpkin seeds	
		Fresh fruit skewer	
Continental breakfast Minimum 15 guests	£20.00		
Fresh croissant, pain au chocolat, pain aux raisins (v)			
Emmental cheese, Wiltshire ham			
Greek yoghurt and compote (v)			
Artisan bread (v)			
Fruit salad (ve)			
Freshly brewed tea and coffee			
Orange juice			

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Working lunch

Our Chefs carefully prepare five fillings per day, including meat, fish and vegetarian option | Minimum 5 guests

Option 1

Sandwich lunch | £22.00 per person

Sample sandwich menu

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

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

Why not add?

Choose one salad for the group | £4.50 per person 

Option 2

Sandwich lunch with three finger food £31.00 | Chef’s choice £29.50

Finger food

- Crispy Korean cauliflower, gochujang, maple glaze, coriander chutney (ve)
- Spinach and kale falafel, ezme, Greek yoghurt (ve)
- London Smoke & Cure smoked salmon, pickled cucumber, horseradish, pumpernickel bread
- Thai prawn cakes, chilli, coriander and lime dip
- Korean BBQ chicken slider, kimchi, gochujang mayonnaise
- Harissa spiced lamb kofta, preserved lemon, labneh


Puddings

- Chocolate brownie, crème Chantilly (ve)
- Treacle tart, whipped clotted cream (v)
- Banoffee choux bun (v)

Plant based salads

- Beetroot, lentil, mint salad, pomegranate molasses
- Ancient grains, peas, mint, balsamic onions, parsley
- Heritage carrots, satay dressing, toasted peanuts, spinach, tofu
- Red cabbage, fennel slaw, vegenaïse, flax seeds
- Macerated tomatoes, cucumber ribbons, extra virgin rapeseed oil, land cress, toasted walnuts
- Roast squash, corn, sweet potato salad, alfalfa sprouts
- Rosemary roasted potatoes, artichoke, parsley
- Steamed broccoli, peas, green beans with lemon



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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 | £27.50 for Chef’s choice menu | Minimum 15 guests | Maximum 35 guests

Menu 1

Sweet potato falafel, red pepper houmous, spring onion aioli (ve)

Poached leeks, champagne vinaigrette, sour dough crumb (ve)

Roasted cauliflower, saffron rice, preserved lemon, zhoug (ve)

Shaved fennel, land cress, orange, dill, hazelnut dukkah (ve)

Charred lemon (ve)

Menu 2

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (ve)

Bombay potato salad (ve)

Kachumber salad, tomato, red onion (ve)

Naan bread (v)

Menu 3

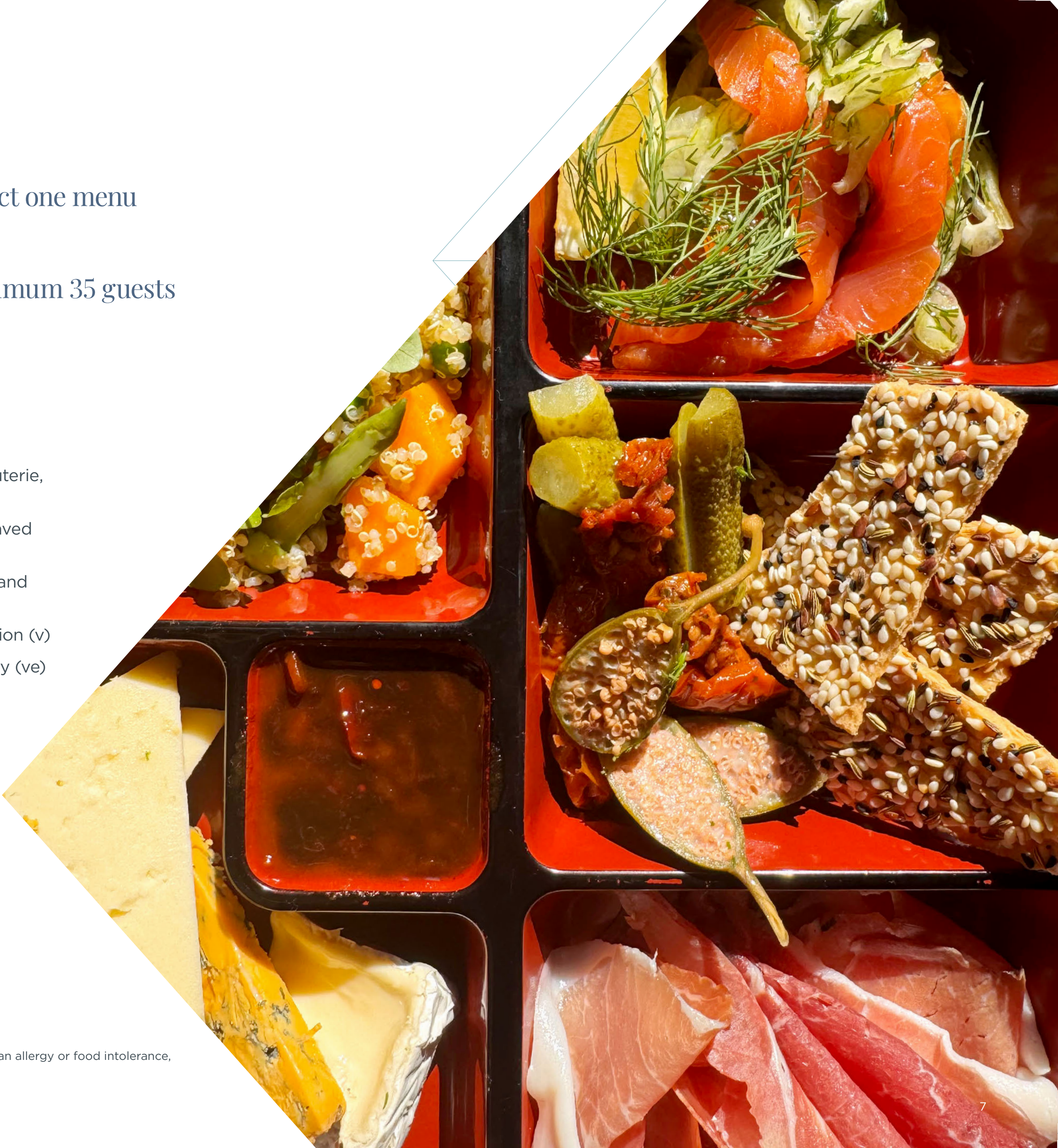
Lake District Farmers charcuterie, house pickles

Searcys smoked salmon, shaved fennel, dill

Three chicory, orange, date and pomegranate (ve)

Artisan British cheese selection (v)

Seeded rye crackers, chutney (ve)



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

£37.50 per person | £35.00 for Chef’s choice menu | £5.00 supplement for seated option | Minimum 30 guests

Menu 1


- Aubergine katsu curry, broccoli, sesame, pickled cucumber (ve)
- Miso brushed Scottish salmon, bok choy, crispy onions
- Lake District Farms pork and chilli sausage, cannellini beans, gremolata
- Sticky coconut rice (ve)
- Chef’s seasonal salad (ve)
- Choux bun, hazelnut praline, mousseline, milk chocolate Chantilly (v)

Menu 2

- Baked tomato, potato and pepper tagine, coconut tzatziki, sumac flat bread (ve)
- Grilled mackerel, chermoula, charred lemon
- Moroccan chicken, date and chickpea tagine, labneh
- Saffron cous cous, pomegranate and cucumber (ve)
- Chef’s seasonal salad (ve)
- Lemon meringue tart, pistachio cremeux and crystalised pistachios (v)

Menu 3

- Chilli, red pepper and Superstraccia tortelloni, plant based ‘nduja (ve)
- Grilled stone bass, steamed chicory, sweet Thai fish sauce, crispy shallots
- Thai chicken red curry, choy sum, cucumber relish
- Jasmine rice (ve)
- Chef’s seasonal salad (ve)
- Sticky toffee pudding, whipped clotted cream (v)

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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

Plant based

Cep and parsley polenta, mushroom ketchup, smoked dill pickle

Chickpea fritter, lovage emulsion, pickled shallot

Spinach and kale falafel, pomegranate, minted soy yoghurt

Rapeseed oil roasted potato, plant nduja, veganise

Vegetarian

Smoked Godminster cheddar rarebit, pickled walnut ketchup

Jerusalem artichoke, Driftwood goat’s cheese and tarragon arancini, smoked tomato ketchup

Saffron pickled quails eggs, smoked chilli harissa mayonnaise

Fish

London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber

Salt and vinegar potato, Exmoor caviar, lemon

Swedish Skagen, crayfish, salmon caviar, pumpernickel bread

Meat

Smoked pork and chestnut croquette, spiced cranberry

Turkey Chettinad curry cornet, coconut chutney

Korean chicken, kimchi, gochujang mayonnaise, toasted sesame

Rioja poached chorizo, semi cured Manchego, piquillo pepper aioli

Puddings

Plant based

Dark chocolate, espresso and olive oil mousse

Vegetarian

Yorkshire treacle tartlet, winter spiced Dorset clotted cream

Lemon posset and toasted almond, meringue cornet

Macarons

Apple and black berry crumble tartlet

Nibbles | £7.50 per person

Choose 3 items

Gordal olives

Vegetable and kale crisps

Wasabi peas

Truffle and pecorino nut mix

Tomato and smoked paprika picos

Fried and salted broad beans and corn with chilli

Spaccatini bread sticks

Sea salt crisps



Bowl food & small plates

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 bowls £31 | Chef’s choice £28.50

5 bowls £36.50 | Chef’s choice £34.00

Extra bowl £5.50

Plant based

Cauliflower and potato biryani with roti bread and coconut yoghurt

Tamari oyster mushroom, sesame, choi salad, mung sprouts, coriander cress

Imam Bayildi, tzatziki, sumac flat bread

Vegetarian

Whipped Oxford blue, poached pear, port gel, pumpernickel crumb

Fish

Toast Beer battered pollock, crushed peas, capers, straw potatoes.

North Atlantic prawn tikka, black lentil dhal, poppadom crumb, coriander salsa

Meat

Venison and cranberry sausage, mustard mash, caramelised onion gravy, crispy onions

Korean fried chicken, spring onion, chilli and lime

Tsukune pork balls, yakitori tare, Japanese slaw

Puddings

Plant based

Bitter chocolate brownie, coffee cream, toasted pistachio’s

Vegetarian

Whipped ginger cheesecake, blueberries, toasted oats, pistachio crumb

Apple and blackberry, pink peppercorn crumble, tonka bean custard

White wine and cinnamon poached pear, crème chiboust, honey roasted almonds



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 | Chef’s choice £57 | 2 course seated £50 | Chef’s choice £47
Minimum 20 guests

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

Starters

- Plant based**
Salt baked carrots, pine nut and freekeh crumb, roast garlic aioli
- Grilled dressed leeks, pickled walnut mayonnaise, apples, crispy shallot, garlic croutons
- Caramelised aubergine, zhoug, coconut and coriander

- Vegetarian**
Sussex goats cheese mousse, heritage beetroot, Kentish pear, celery vinegarette

- Fish**
London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber
- English brown crab and green apple salad, herb mayonnaise, pickled radish

- Meat**
Smoked duck celeriac remoulade, sherry vinegar steeped raisins, pear crisp

Mains


- Plant based**
Roasted Jerusalem artichokes, beluga lentils, smoked harissa, spiced prune, artichoke crisp
- Tamari glazed king oyster mushrooms, truffle mash, walnut, pickled shallot, toasted sourdough
- Grilled cauliflower, tzatziki, winter slaw, smoked almonds, pomegranate molasses
- Vegetarian**
Gorgonzola and pear tortelloni, chestnuts, rocket, truffle oil
- Baked aubergine, roasted shallot, planchada bean purée, plant based nduja

- Fish**
Stone bass, buttered mash, purple sprouting broccoli, parsnip skordalia, nduja

- Meat**
Suffolk chicken breast, fondant potato, heritage carrots, chicken crackling, pistachio and seed granola, chicken jus
- Beer and soy braised pork belly, Hasselback potatoes, braised turnips

Puddings

- Plant based**
Date and honey panna cotta, pomegranate, toasted pistachio's
- Maple syrup baked banana, cinnamon, golden raisins, vanilla ice cream
- Vegetarian**
Poached pear, Searcys champagne sauce, almond praline cream, almond crisp
- Searcys rum baba, clementines, crème diplomat
- Sticky ginger cake, whipped honey mascarpone, caramelised apple, toasted hazelnuts
- Classic lemon tart, blackberry Chantilly

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Private dining – premium options

Prices per person

Amuse bouche	£5.50	Starters	£6.00
Curried cauliflower cream, coriander oil, cauliflower couscous (v)		Carpaccio of Scottish roe deer, Burford Brown egg, parsnip, acorn and herbs	
Chicken liver parfait, toasted brioche, green tomato chutney		Roast scallop, parsnip puree, apple and fennel salad, soy and ginger glacé	
Jerusalem artichoke velouté, truffle oil, parsley, sourdough (ve)			
Palate cleanser	£5.00	Mains	£9.50
Sicilian lemon sorbet, pink grapefruit, lemon verbena (ve)		Scottish venison, potato and horseradish gratin, heritage carrots, Malbec bone broth	
Rhubarb sorbet, blood orange, tarragon (ve)		Halibut, Morecombe Bay brown shrimps, spring onion mash, laverbread velouté	
Cider, apple sorbet, basil (ve)			
Pre-dinner canapés (3 choice)	£12.50		
British cheese board	£12.50		
Three British artisan cheeses, served with fig chutney, grapes, sourdough crackers			

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Champagne & sparkling wine

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
Veuve Cliquot, Yellow Label, Brut, Champagne	£87.50
Searcys selected Cuvée, Rosé Brut, Champagne	£72.00
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 Life Botanicals Nude	£28.00
Wild Life Botanicals Blush	£28.00

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Wine

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.

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

Tremito 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

All prices are exclusive of VAT at prevailing rate.





Drinks list

Our drinks list has been carefully selected by Searcys’ experts. If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

Beers & ciders (330ml) | £5.75

- Peroni Nastro Azzurro 5%
- Toast New Rise Lager 4.6%
- Toast Grassroots Pale Ale 4.1%
- Toast New Dawn Session IPA 4.3%
- Aspall Draught Suffolk Cyder 5.5%

Low alcohol beers

- Big Drop Brewing Co. Lager (0.5%)
- Big Drop Brewing Pale Ale (0.5%)

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1500 + VAT

Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £750 + VAT

Equates to 125 2/3 pints (380ml)

Beers available are Camden Pale Ale and/or Stella Artois Filtered

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 |

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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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