



CAVENDISH SQUARE

BY SEARCYS

TWO COURSE BUFFET

SPRING AND SUMMER 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.

EST. 1847
SEARCYS
LONDON



SUSTAINABILITY PLEDGES 2026

inclusion by design

ENLIGHT

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

HIDDEN disabilities

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

disability confident EMPLOYER

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

HENPICKED

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

sociability

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

MHFA England

We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent

ilm
RECOGNISED

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

ONLY A PAVEMENT AWAY

We are a 2025 'Only a Pavement Away' Top employer.

i belong
#SEARCYS LONG SERVICE AWARDS

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.

HOTEL SCHOOL

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

perkbox

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

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

Committed to only using Wild Farmed flour in all our onsite cookery.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

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, who are committed to farming in ways that improve 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 signature menus.

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

We only use British RSPCA-assured fresh milk.

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

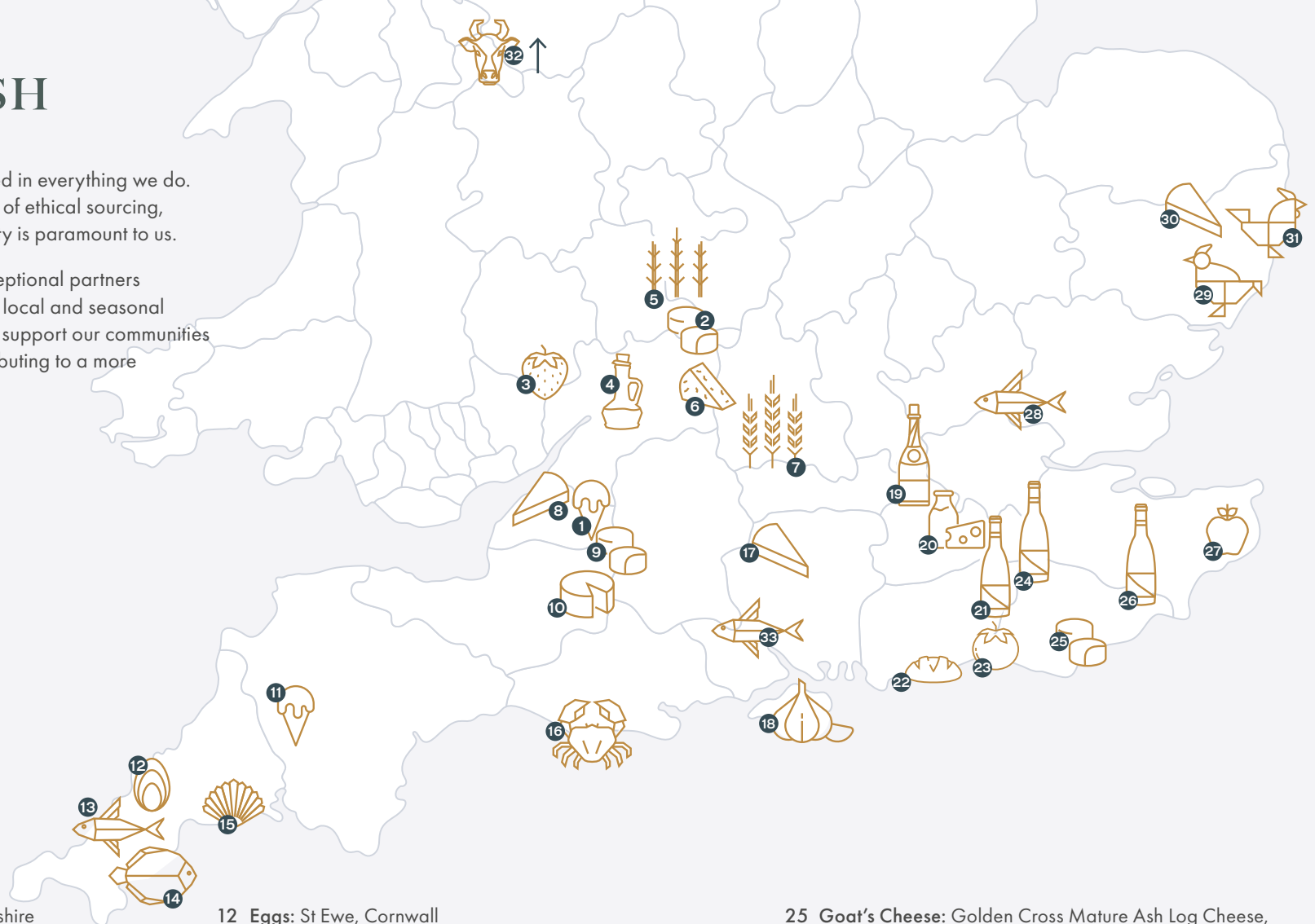
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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

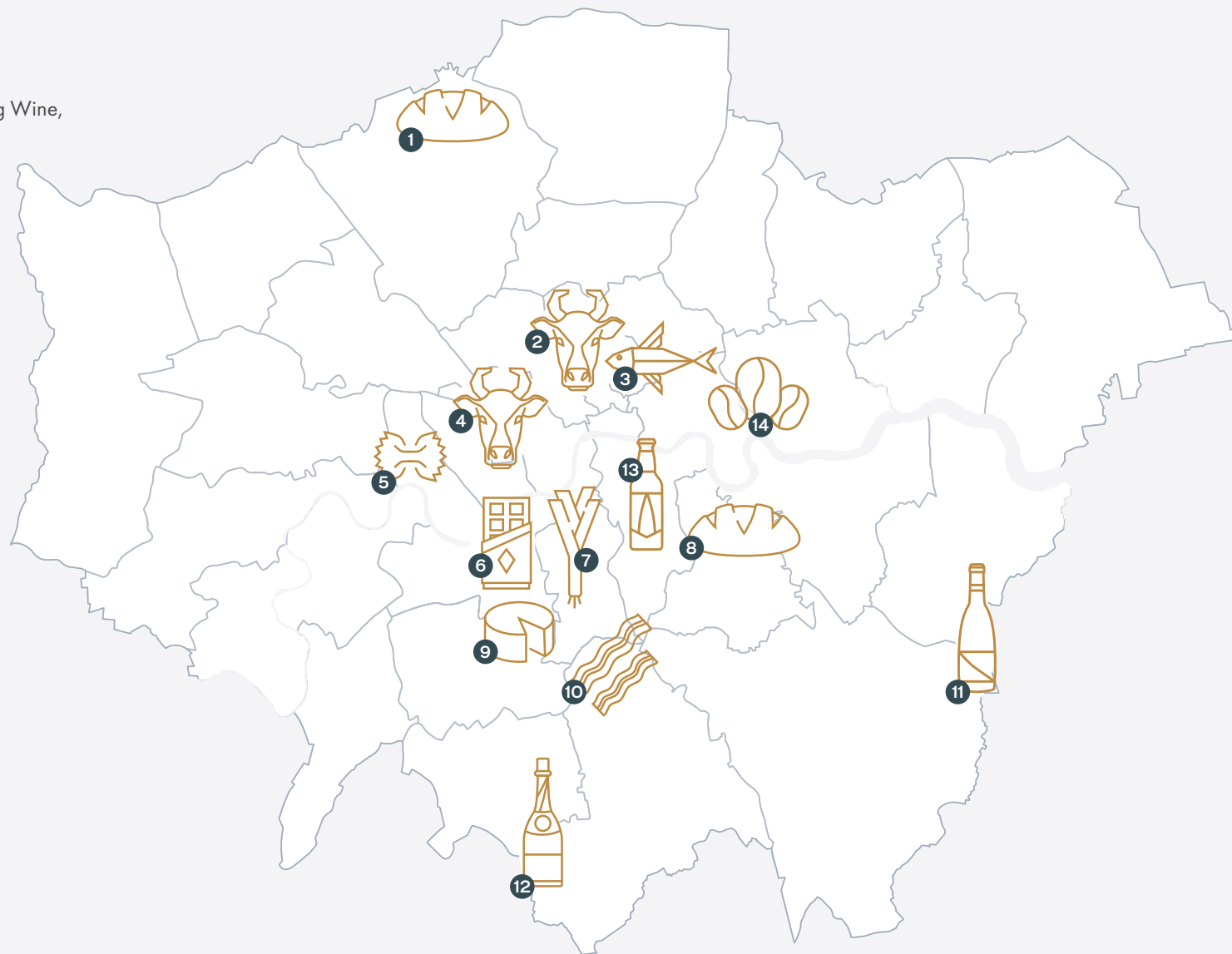
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling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



TWO-COURSE BUFFET MENU

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

Minimum 30 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

Standing fork buffet £40.50

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)

Choose one dessert

(V) VEGETARIAN (PB) PLANT-BASED (APB) AVAILABLE PLANT-BASED, CAN BE ADAPTED AT THE TIME OF BOOKING (MWG) MADE WITHOUT GLUTEN (AWG) AVAILABLE WITHOUT GLUTEN, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate. Please speak to the team if you wish to explore alternative bespoke menus.

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MAINS

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

VEGETARIAN/PLANT-BASED

Roasted fennel, chickpea and cherry tomato stew (PB) (MWG) ●

Preserved lemon

Chickpea and okra rogan josh curry (PB) (MWG) ●

Lime coconut yoghurt

Aubergine, green olive and butter bean cassoulet (PB) ●

Sweet potato falafel (PB) (MWG) ●

Red peppers, fava beans, hummus, crispy chickpeas

Squash and green bean bake (PB) ●

Freekeh, coconut and lemon

Cauliflower, Romanesco and caramelised onion mac and cheese (V) (APB) ●

Lentil, mushroom and artichoke shepherd's pie (V) (MWG) ●

Cheddar and rosemary sweet potato

Mediterranean vegetable lasagne (V) ●

Buffalo mozzarella

Garden pea, broad bean and truffle tart (V) ●

Goat's cheese, pea shoot salad

Asparagus and ricotta cannelloni (V) ●

Wild mushroom cream

FISH

Poached fillet of plaice (MWG) ●

Peas à la Française – peas, gem lettuce, white wine sauce

Chalk Stream trout (MWG) ●

Stir-fried pak choi, baby corn, lemongrass and ginger

Smoked haddock and salmon fish pie (MWG) ●

Lobster bisque, fennel and dill mash

Fillet of gilt-head bream (MWG) ●

Courgette ribbons, basil and pine nuts

Prawn and crayfish Thai green curry (MWG) ●

Spiced tomato salmon and seafood stew ●

Garlic croutons

Baked Atlantic cod (MWG) ●

Crushed minted peas, batter scraps, tartare sauce and lemon

MEAT

Grilled chicken (MWG) ●

Pink Fir potatoes, creamy leeks, chicken sauce

Roast free-range chicken (MWG) ●

Butter bean and mushroom fricassee, lemon and tarragon

Lamb tagine ●

Pearl couscous, apricot

Beef stroganoff (MWG) ●

Wholegrain mustard, cream, cornichons

Slow-cooked beef ragù, spinach and ricotta tortellini ●

Basil

Hoisin duck ●

Asian slaw, spring onion, sesame

Chermoula pork belly (MWG) ●

Chickpeas, roasted red pepper sauce, crispy skin

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Minimum 30 guests

COLD ITEMS

Crisp chargrilled Mediterranean vegetable tart, oregano, smoked aubergine and hummus (V) ●

Hot-smoked salmon, beetroot and fennel salad, dill crème fraîche (MWG) ●

Lemon-poached Chalk Stream trout, samphire salad, seaweed tartare (MWG) ●

Seared loin of tuna, salad Niçoise (MWG) ●

Peppered pastrami, sauerkraut, cornichons, crisp rye bread, mustard dressing ●

Honey-glazed gammon, country compotes and relishes (MWG) ●

Miso-roast chicken, kimchi and noodle salad ●

SIDES

Choose one side

Cajun roast sweet potato wedges, sour cream and chives (V) (MWG) ●

Grilled broccoli, chimichurri dressing (PB) (MWG) ●

Steamed jasmine rice (PB) (MWG) ●

Borlotti and cannellini beans, rosemary and red pepper sauce (PB) (MWG) ●

New potatoes, caramelised red onions, crispy shallots (PB) (MWG) ●

Toasted spelt and fennel salad, pomegranate (PB) (MWG) ●

Sautéed hispi cabbage, mushrooms and shallots (PB) (MWG) ●

Roast butternut squash, miso, sesame and coriander (PB) ●

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SALADS

Choose two salads

Heritage tomato, bocconcini and basil, pine nuts (V) (MWG) ●

Courgette, chilli, lemon, extra virgin olive oil, sunflower seeds (PB) (MWG) ●

Mixed bean and grilled corn salad, lime and coriander dressing (PB) (MWG) ●

Orzo, sun-blushed tomato, black olives, basil and Parmesan (V) ●

Watermelon and smashed cucumber salad, feta, spring onions and mint (V) (MWG) ●

Tahini-lemon quinoa, kohlrabi, spinach, puffed rice (PB) (MWG) ●

Ramen noodle salad, fermented Chinese leaf, sesame (PB) ●

Carrot and radish salad, honey and Chardonnay vinegar dressing (V) (MWG) ●

Heritage beetroot, orange and fennel, smoked white balsamic (PB) (MWG) ●

Truffle potato salad, spring onions and cornichons (PB) (MWG) ●

DESSERTS

Choose one dessert

Chocolate and espresso delice (MWG) ●

Honey-poached apricots, crème fraîche

Mille-feuille, diplomate cream (V) ●

Summer pudding, Chantilly cream (V) ●

Strawberries and cream (V) (MWG) ●

Tonka panna cotta, strawberry jelly, black pepper tuile

Peach Melba, toasted almonds (V) (MWG) ●

Key lime pie (V) ●

Seasonal fruit tarts (V) ●

Profiteroles, dark chocolate sauce (V) ●

Sticky banana pudding (PB) (MWG) ●

Cinnamon cream cheese frosting

Pistachio cake (PB) (MWG) ●

Raspberries, coconut yoghurt and shaved coconut

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