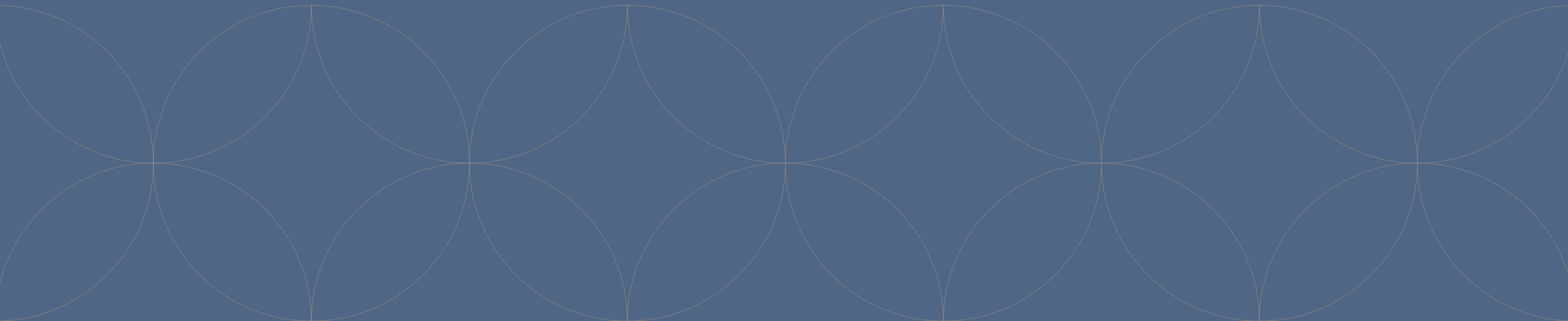


116
PALL MALL

Hospitality
Autumn/Winter 2025

BY SEARCYS



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 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 a large selection of Magnums, including Searcys very own Champagne, or English sparkling wine.

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



**LONDON VENUE
& CATERING
AWARDS 2024**

SILVER

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

BRONZE

**BEST EVENT
VENUE FOR OVER
300 / UNDER
1500 ATTENDEES**

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 | 116pallmall@searcys.co.uk | 116pallmall.com

EST · 1847

SEARCYS

LONDON



Refreshments & breaks

Prices per person | Minimum 5 guests
If you’re booking for up to 4 guests, we will offer an a lá carte menu to be ordered on the day.

Freshly brewed tea and coffee	£4.50
Freshly brewed tea and coffee, selection of biscuits (v)	£4.90
Freshly brewed tea and coffee, mini pastries (v) (Served before midday)	£7.50
Freshly brewed tea and coffee, mini cakes (v) (Served after midday)	£7.90
116 Pall Mall filtered still or sparkling water (700ml)	£3.95
Bread Factory sweet muffins (v)	£3.95
Pastel de nata (v)	£2.95
Whole fresh fruit (ve)	£2.25
Sliced fresh fruit platter (ve)	£6.50

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.

Healthy *swaps* | £7.50

Swap your biscuit breaks for something healthier.

- Apple, cinnamon and sultana bircher (v)
- Greek yoghurt, banana, pecan and almond granola (v)
- Pink grapefruit, orange, pomegranate and ginger pot (ve)
- Soya yoghurt and chia seed, banana pot (ve)
- Date, lemon and chia seed balls (ve)

(v) vegetarian (ve) vegan | 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	£14.50	Full English breakfast Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£27.00
Croissant, pain au chocolat, pain aux raisins (v)		St Ewes 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	
Breakfast baps Minimum 10 guests Please select 2 of the below	£11.00	Orange juice	
Lake District Farmers dry cured smoked bacon		Vegan breakfast (ve) Minimum 15 guests Served buffet style but can be served plated for fewer than 30 guests	£27.00
Lake District Farmers breakfast sausage		Coconut yoghurt, seasonal fruit compote, chia seeds	
Tamari Portobello mushroom and spinach (ve)		Grilled cherry tomatoes, mashed edamame beans and peas, sourdough, pickled chilli	
Freshly brewed tea and coffee		Grilled piquillo pepper, cream cheese bagel, watercress, pumpkin seeds	
Continental breakfast Minimum 15 guests	£21.50	Fresh fruit skewer	
Fresh croissant, pain au chocolat, pain aux raisins (v)			
Emmental cheese, Wiltshire ham			
Greek yoghurt and apple and cinnamon compote, toasted seeds (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, vegetarian and vegan options.

Option 1

Selection of sandwiches with crisps and a fresh fruit bowl | Inclusive of filtered water | £24 per person

Sample sandwich menu Minimum 5 guests

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

Why not add?

Choose one salad for the group | £4.50 per person

Option 2

Sandwich lunch with three finger food | Inclusive of filtered water | £33.50 | Chef’s choice £31

Finger food Minimum 10 guests

- Falafel, rose harissa aioli, charred lemon (v)
- Tempura spring onions, romesco sauce (v)
- Kedgeree arancini, raita
- Swedish crayfish skagen, toast
- Tsukune chicken meat ball, yakatori tare
- Lamb & pine nut koftas, tzatziki

Puddings

- Lemon posset, blackcurrant, shortbread
- Bitter chocolate brownie, orange cream (ve)
- Rhubarb ripple choux bun

Plant based salads Minimum 10 guests

- Pear, beetroot, feta and mint salad
- Teriyaki root vegetable salad, crispy tofu
- Indian spiced chickpea chaat
- January king cabbage and fennel slaw, veganaise, flax seeds
- Roasted pumpkin, cous cous, date syrup
- Spiced cauliflower, freekeh, rocket, pomegranate
- Wedge salad, buttermilk, bean shoots
- Ancient grains, peas, mint, balsamic onions, parsley

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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.

£35 per person | £31 for Chef's choice menu
Minimum 15 guests | Maximum 35 guests

Menu 1

Sweet potato falafel, carrot and pickled red onion salad, aioli (ve)

Grilled haloumi, chicory, sour cherry harissa (v)

Roast cauliflower, houmous, tahini dressing (ve)

Tabbouleh (ve)

Menu 2

British artisan charcuterie, house pickles

Searcys smoked salmon, shaved fennel, dill

Artisan British cheese selection

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

Seeded rye crackers, chutney (v)

Menu 3

Teriyaki salmon toasted seeds, gem lettuce

Korean fried cauliflower, gochujang mayonnaise

Korean egg rice (v)

Kimchi, salted and fermented vegetables (ve)

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Hot fork buffet

Our chefs prepare hearty, wholesome dishes with carefully selected ingredients to keep you nourished and energised throughout the day.*

Choose one buffet option: £46 per person | £41.50 for Chef’s choice menu
£7 supplement for seated option | Minimum 30 guests | Inclusive of filtered water

Menu 1

- Traditional Spanish pisto, vegetable casserole (ve)
- Cod, roasted piquillo peppers and arrocin beans
- Chicken, chickpea and chorizo stew
- Chef seasonal salad (Ve)
- Garlic broccoli (ve)
- Orange blossom honey custard tart, crème fraiche, candied orange (v)

Menu 2

- Potato dumplings, grilled chicory, walnuts, sage (ve)
- British seafood fish pie, potato, parmesan and parsley crust
- Lake District Farmers Cumberland and chilli sausages, white bean, lentil hotpot
- Buttered greens (v)
- Chef seasonal salad (ve)
- Apple and almond crumble, cinnamon & honey (v)

Menu 3

- Aubergine Katsu curry (ve)
- Miso braised salmon, Asian greens
- Japanese braised pork, star anise, hard boiled eggs
- Japanese fried rice (v)
- Chef seasonal salad (ve)
- Yuzu and ginger cheesecake (v)

*Our hot fork buffet is prepared based on confirmed guest numbers and includes a mix of vegetarian, meat, and fish mains. Each guest selects one main on the day, accompanied by sides. Once all guests have been served, seconds will be offered subject to availability.

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Canapés

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

Prices per person | Minimum 20 guests

6 canapés:
Chef’s choice £23.50
Your selection £26.50

8 canapés:
Chef’s choice £28.50
Your selection £32

Additional canapé £4.25



Plant based

Sweet potato and mustard seed bonda, coconut yoghurt raita, lime pickle purée

Spinach and kale falafel, apricot harissa, pickled lemon

Tapenade pinwheel, caramelised aubergine, ezme, pine nuts

Chickpea fritter, nduja veganaise, pomegranate

Vegetarian

Parsnip and tarragon arancini, lemon and garlic aioli

Montgomery’s Cheddar and onion gougères, toasted onion seeds, burnt leek powder

Salt baked heritage beetroot, orange blossom honey, whipped feta, toasted hazelnuts

Fish

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

Smoked eel, borettane onion, dill aioli, croustade

Dorset crab tartlet, saffron custard, chives, frisée

Swedish crayfish skagen, salmon caviar, rye toast

Meat

Karaage chicken, Tokyo BBQ sauce, furikake

Jerusalem artichoke and chestnut tartlet, spiced pork crackling

Rioja poached chorizo, Manchego and aioli

Puddings

Orange and passion fruit, meringue pie

Spiced treacle tart, rosewater cream

Matcha custard and candied pistachio cone

Macarons

Plant based

Chocolate and griottine cherry cup, cocoa nib crumble

**Nibbles | £7.50 per person
Choose 3 items**

Vinci olives

Vegetable and kale crisps

Chilli rice crackers

Espelette luxury nut mix

Tomato and smoked paprika picos

Smokey chilli corn and salted green peas

Fennel taralli

Sea salt crisps

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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:
Chef’s choice £31
Your selection £35

5 bowls:
Chef’s choice £36.50
Your selection £39.50

Extra bowl £6.50



Plant based

Roasted cauliflower, tahina, pomegranate, pitta, pestorissa

Aloo tikki chaat, coconut yoghurt, tamarind chutney

Jackfruit & coconut biryani, saffron & golden raisins

Vegetarian

Daal makhana, fried paneer, parsnip bhaji, toasted mustard seeds

Wild mushroom and chestnut tortelloni, aged parmesan, black truffle

Fish

Toast beer battered pollock, crushed peas, gribiche sauce, chips

Scottish smoked salmon rillettes, potato, beetroot and horseradish salad, pickled cucumber

Meat

Lake district Farmers harissa spiced lamb kofta, saffron cous cous, apricot and mint salsa

Korean fried chicken, tonkatsu, kimchi, pickled cucumber, furikake

Net Zero Farmed braised beef, wild mushrooms, parsley and parmesan polenta, balsamic borettane onions

Puddings

Lemon posset, rhubarb and juniper compote, ginger snap

Banoffee, pecan & maple syrup mess, bourbon vanilla cream

Plant based

Columbian dark chocolate, griottine cherries, cinder toffee

Coconut panna cotta, orange and passion fruit, almond crisp

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Private dining

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

Tea, coffee and petit fours included | 3 course seated £67.50 | Chef’s choice £61.50
2 course seated £56 | Chef’s choice £51 | Minimum 20 guests

Select one starter, one main, and one dessert for the group; this menu will be served to everyone, except for guests with dietary requirements, for any clients that are not able to consume the chosen menu (due to a dietary) our chef will prepare appropriate alternatives.

Starters

Plant based

Salt baked, heritage carrots, pine nut and barley crumb, roast garlic aioli

Caramelised Jerusalem artichoke soup, burnt apple and hazelnuts

Vegetarian

Beetroot, gorgonzola and polenta fritter, rocket and fennel salad, tarragon walnut ketchup

Cauliflower panna cotta, orange, pine nut and pomegranate salsa, spiced parsnip crisp

Fish

Searcys gin and beetroot cured sea trout, blood orange, coriander

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

Meat

Rabbit And tarragon rillettes, maple cured bacon, pickled wild mushrooms, rhubarb & ginger chutney

Mains

Plant based

Grilled cauliflower steak, rose harissa, cous cous, smoked almonds, pomegranate dressing

Tamari king oyster mushrooms, celeriac and truffle puree, toasted sourdough, pickled walnuts

Vegetarian

Jerusalem artichoke and cep risotto, black truffle oil, winter chicory salad

Fish

Roast cod, saffron gnocchi, Morcombe Bay brown shrimps, vadouvan spiced onion puree

Steamed Scottish sea trout, laverbread colcannon, tarragon velouté, crisp leek

Meat

Roast Suffolk chicken, dauphinoise potato, braised shallot, carrots, thyme

Slow roast pork belly, chorizo, Savoy cabbage, celeriac, apple sauce, crackling

Roast Devon duck, pumpkin and sage tortelloni, purple sprouting broccoli

Lake District Farmers lamb rump, salsify, Jerusalem artichoke puree, fondant potato, salsa verde (£6 per person supplement; to be ordered for a minimum of 20 guests)

Puddings

Classic lemon tart, blackcurrant ripple cream

Basque cheesecake, Yorkshire rhubarb, ginger crystallised puff pastry, pistachio crumb

St Ewes egg Custard tart, burnt orange curd, hazelnut praline

Espresso brulée, wildflower honey and walnut biscotti

Plant based

Date and almond panna cotta, pomegranate, toasted pistachios (ve)

Saffron poached pear, whipped cardamon cream, pumpkin seed crumble



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Private dining – *premium options*

Prices per person | Minimum 20 guests | Supplement fees are charged additionally to the private dining menu

Amuse bouche Jerusalem artichoke velouté, sauté ceps, black truffle oil (ve) Duck liver parfait, toasted brioche, green tomato chutney Chicken consommé, girolles, tarragon	£6.00	Starters Roast Orkney scallops, nduja, purple sprouting broccoli, Boston bean puree Carpaccio of Scottish roe deer, pickled wild mushrooms, turnip gel, tarragon	£8.00
Palate cleanser Blackberry and hibiscus sorbet, pink peppercorns Campari and blood orange sorbet Rhubarb sorbet, ginger, star anise	£5.50	Mains Steamed halibut, crab and lobster tortelloni, bouillabaisse sauce, crisp leek Highland venison, caramelised chicory, butter baked potato terrine, elderberry jus Lake district Farmers beef striploin, garlic creamed potatoes, wild mushrooms, truffle jus	£10.50
Pre-dinner canapés (3 choices)	£15.00		
Chef’s choice	£13.00		
British cheese board Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers	£13.50		

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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 (750ml)

Searcys Selected Cuvée, Brut, Champagne, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£105.00
Searcys selected Cuvée, Rosé Brut, Champagne, NV	£80.00
Laurent-Perrier Rosé, Brut, NV	£130.00
Ruinart, Blanc de Blancs, Champagne, NV	£150.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV	£149.00
Laurent-Perrier, Rosé, Brut, Champagne, NV	£280.00

Sparkling wine (750ml)

Bottega Millesimato Brut, Veneto, Italy	£38.50
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France	£42.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£55.00
Balfour Rosé, Brut, Kent, England	£80.00

Non-alcoholic sparkling wine (750ml)

Bottega 0% White	£27.00
Wild Idol, Alcohol Free Sparkling White	£50.00

All prices are exclusive of VAT at prevailing rate.

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			Rosé		
Flor de Lisboa Branco, Portugal		£27.00	Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France		£36.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy		£27.50	Chapel Down English Rosé, England		£45.00
Crusan Colombard-Sauvignon Blanc, Côtes de Gascogne		£28.00	Dessert wine		
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa		£29.00	Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml)		£38.00
Azumbre Verdejo, Rueda, Spain		£32.00	Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)		£48.00
Gavi Ca’bianca, Piemonte, Italy		£36.00	Port		
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France		£40.00	Vieira de Sousa, NV Tawny half bottle, Portugal NV (375ml)		£27.00
WindVane Carneros Chardonnay, Napa/Sonoma, USA		£44.00	Dow’s Late Bottled Vintage Port, Douro, Portugal		£50.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France		£54.00	Vieira de Sousa, Fine White, Portugal NV		£55.00
Cigalus Blanc, Gérard Bertrand, Pays d’Oc, France		£73.00			
Red					
Tremito Nero d’Avola, Sicilia, DOC, Italy		£27.00			
Good Natured Organic Shiraz, Spier, Western Cape		£29.00			
Podere, Montepulciano D’Abruzzo, Umani Ronchi, Abruzzo, Italy		£34.00			
Alice Vieira de Sousa Red Reserve, Douro, Portugal		£38.00			
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020		£40.00			
Catena Appellation Vista Flores Malbec, Mendoza, Argentina		£42.00			
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy		£55.50			
Luke’s Pinot Noir, Balfour, Kent, England		£53.00			
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France		£58.00			
Gerard Bertrand Château L’Hospitalet Grand Vin Red, Languedoc, France		£70.00			





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

- Nastro Azzurro Peroni Lager
- Toast Lager
- Toast Pale Ale
- Toast IPA
- Aspalls Draught Cyder

Low alcohol beers

- Peroni 0%
- Big Drop Pale Ale 0%

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1,440 + VAT

Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £720 + VAT

Equates to 125 2/3 pints (380ml)

Beers available are Guinness, Camden Pale Ale and/or Stella Artois Unfiltered

All spirits (50ml)

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

Soft drinks

- | | |
|-------------------------------------|-------|
| 1L | £8.50 |
| Jugs of raspberry and lemon cordial | |
| Jugs of elderflower and mint spritz | |

- | | |
|--------------------------------|-------|
| Selection of fruit juices (1L) | £8.00 |
|--------------------------------|-------|

- | | |
|-------|-------|
| 200ml | £3.00 |
|-------|-------|

- Coke
- Diet Coke
- Fever Tree Premium Lemonade
- Fever Tree Italian White Grape and Apricot soda
- Fever Tree Ginger Ale

- | | |
|-------|-------|
| 330ml | £5.00 |
|-------|-------|

- Organic ChariTea Green Tea, Lemon & Honey
- Organic ChariTea Red Tea Roibos & Passion Fruit
- LA Brewery Kombucha Citrus Hops
- LA Brewery Kombucha Tropical Ginger

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	£18.00	£30.00	£39.50	£48.00
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£24.50	£35.00	£44.00	£53.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£40.00	£57.00	£75.00	£89.00

All prices are exclusive of VAT at prevailing rate.





Events cocktails

£11.25 per cocktail

Minimum preorder of 50% of the expected contracted guest numbers are required | Max 2 x cocktails, 1 non-alcoholic cocktail can be selected

Cocktails

Nash Royal
Tanqueray Blackcurrant Royal, vanilla & blackberry purée, Prosecco

The Duke
Chase Vodka, tea & spice, apple & quince, lemon, soda

Burton’s Orchard
Bulleit Bourbon, pear purée, ginger beer, lime

Non-alcoholic cocktails

Nash Grace
Seedlip Spice, vanilla & blackberry purée, Non-alcoholic Prosecco

The Retired Duke
Seedlip Grove, tea & spice, apple & quince, lemon

Burton’s Garden
Pentyre Coastal, Botivo Non-Alcoholic, pear purée, ginger beer, lime

All prices are exclusive of VAT at prevailing rate.

Searcys sustainability pledges 2025

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



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.

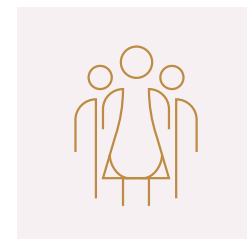
nurturing & growing talent



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.



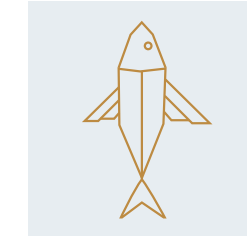
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



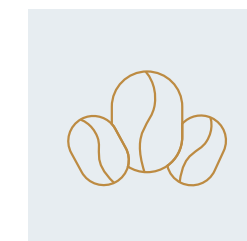
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



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.



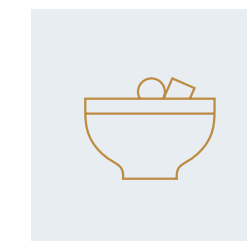
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



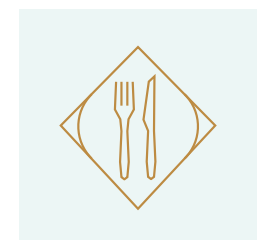
In 2025 we pledge to have a sustainability champion in every Searcys venue.



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.



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