

PRIVATE DINING PROPOSAL

NO  30

PAVILION
ROAD



IF WALLS COULD
TALK, THEY'D TELL
SOME AMAZING
STORIES

Set in the heart of Knightsbridge, Searcys's at 30 Pavilion Road has long been a famous address for memorable private and corporate events.

Renovated and opened in 1963. The original features such as the marble fireplaces, stone floor and antique wood panelled Library room were reclaimed from historic locations to create a luxuriously traditional setting. This country style Georgian townhouse is available for exclusive hire 365 days a year.

30 PAVILION ROAD
SEARCYS KNIGHTSBRIDGE
LONDON, SW1X 0HJ
0207 823 9212

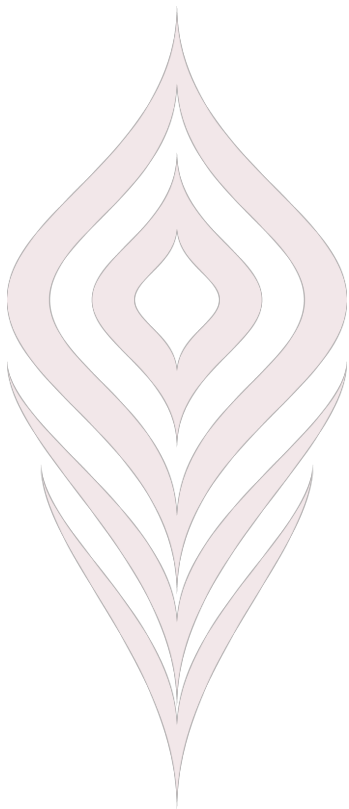
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At 30 Pavilion Road, you can enjoy fine dining in complete privacy. Our talented team will cater to your every want or whim in luxurious, yet comfortable surroundings. However high your profile or A-list your attendees, we can make sure your event stays off the radar.

Our easily bookable size, adaptable spaces, dedicated event planning service, and the privacy of our exclusive-use hire policy positions us in a league of our own – without parallel – in the industry.

We make sure every detail of your event is unique and just how you imagined it.



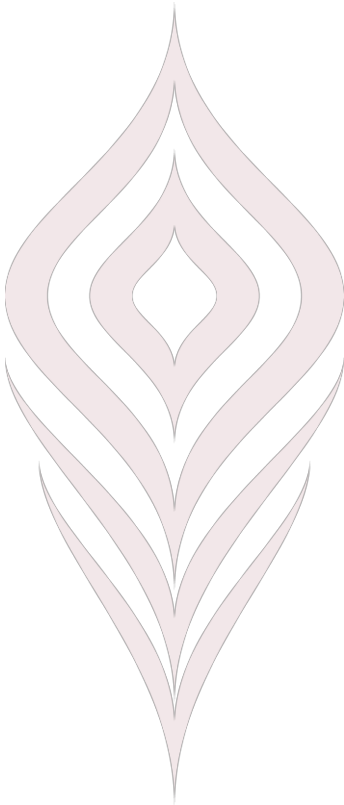
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PACKAGE DETAILS

TYPE OF EVENT: PRIVATE DINING
DATE OF EVENT: TBC
NUMBER OF GUESTS: 60



PRIVATE DINING PACKAGE

Exclusive hire of 30 Pavilion Road from 6pm – 12midnight	
Access to private roof terrace until 9pm	
Cloakroom with attendant	£125.00 + VAT per person
Background music system	(based on a minimum number of 60 guests)
30 Pavilion Road dining table flowers	
Dedicated event coordinator	
Cash or account bar	

SEARCYS CATERING INCLUDED

2 glasses of Prosecco or choice of 2 cocktails on arrival
 ½ bottle of Searcys house wine
 ½ bottle of still or sparkling mineral water
 3 course dining menu designed by Searcys culinary Director
 Cafetiere triple certified coffee, organic tea and truffles

Total	£7,500.00
VAT (20%)	£1,500.00
Grand total	£9,000.00

The proposal is an estimated guideline; the actual consumption may vary and will be charged accordingly. Any discounts are only valid for the dates stated on the proposal; Cost is current as of the date of the proposal and may change from season to season.



PRIVATE DINING MENU

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PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT FOR ALL GUESTS

DIETARIES WILL BE CATERED FOR SEPERATELY

STARTERS

TEXTURES OF HERITAGE BEETROOT

Roasted & marinated heritage beetroots with hazelnuts,
Driftwood Ash goat's cheese & mustard leaf

SEARCYS SMOKED SALMON

Spaghetti cucumber, vodka crème fraiche, soda bread

MACKEREL RILLETTES

Horseradish mousse, watercress, sourdough water

BROWN CRAB BRULÉE

Spiced tomato relish, toast fingers

CHICKEN "CAESAR"

Compressed confit chicken terrine, anchovy aioli,
charred baby gem, quail egg & parmesan water

GOAT'S CHEESE PANNA COTTA

Beetroot carpaccio, pea shoots, candy pecans

COURGETTE CARPACCIO

Lemon thyme, tomato and black olive crumb

SMOKED DUCK

Grilled peach, blackberry vinaigrette

JOHN ROSS JUNIOR SMOKED SALMON

Salmon bon bon on pickled cucumber with crème fraiche

SMOKED CHICKEN APPLE & CELERY FLAN

Summer cress walnut & grape dressing

BREAD AND BUTTER

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MAIN COURSE

SEARED COD

Beetroot & samphire salad, creamed potatoes, whipped dill butter

SLOW BRAISED BEEF

Jacob's ladder beef, wild mushrooms, confit shallots, creamed potato purée, reduction

ROASTED SUMMER SQUASH

Toasted pine nuts, sage, char grilled polenta

BEETROOT GNOCCHI

Goat's curd, smoked beetroot purée, pickled beets

ROASTED SCOTTISH SALMON

Jersey potatoes, shelled peas, lettuce, lovage, trindells

PORTOBELLO MUSHROOM

Red wine onions, courgette, truffle

RACK OF CUMBRIAN LAMB

Marinated lamb rump served with summer turnips, glazed carrots, dauphinoise potato & a port reduction

PAN FRIED BREAST OF GUINEA FOWL

Warm French bean & potato salad, roasted beetroot & a cherry tomato & red wine vinaigrette

BREAST OF DUCK

Potato and olive oil purée, braised leeks, caramelised apple & duck crackling, finished with a cider jus

CAULIFLOWER & BEENLEIGH BLUE PITHIVER

Rosemary potatoes, kale

CHICKEN OF THE WOODS

Summer bean fricassee, toasted quinoa

DESSERTS

LEMON PARFAIT

Caramelised peached, blossom honey & oat crumb

MASCARPONE MOUSSE

Elderflower & mascarpone mousse, rhubarb & textured meringue

LEMON TART

Italian meringue, white chocolate cream

CARAMELISED WHITE CHOCOLATE PARFAIT

Mango glaze, toasted coconut crust

PAVILION ROAD BERRY "MESS"

The best of seasonal berries, meringue, Devon cream

BLEUBERRY SEMI-FREDDO

Lavender sponge, fresh mint cream

MINT CHOCOLATE DELICE

Mint chocolate ice cream

WHITE CHOCOLATE

Rose mille faille

CHOCOLATE & PRALINE DELICE

Hazelnut cream & raspberry sorbet

SELECTION OF CHEESES (V)*

Selection of British Isle cheeses, summer fruit preserves & artisan biscuits

*£5.00 plus VAT supplement charge



CAFETIERE TRIPLE CERTIFIED COFFEE, ORGANIC TEA AND TRUFFLES

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