



Christmas Packages 2026

Nº 30

THOUGHTFUL | TIMELESS | ELEGANT

No 30

Our beautifully restored townhouse, tucked moments from Pavilion Road in the heart of Knightsbridge.

Dining Capacities

Ground Floor: up to 60 guests

First Floor: up to 120 guests

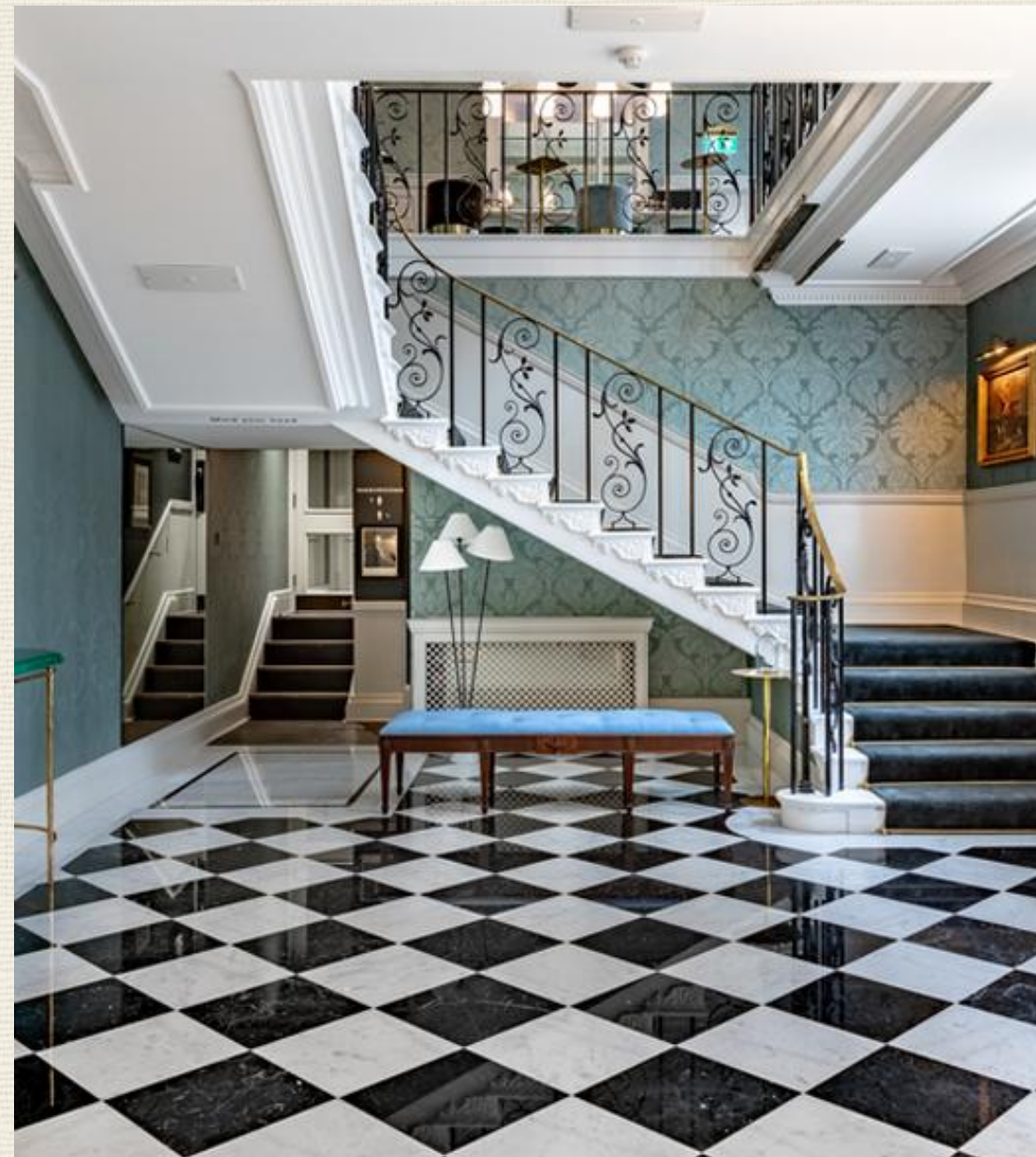
Standing Capacity

Across the whole venue: up to 320 guests

Whether hosting an intimate dinner or a large-scale celebration, No.30 offers the privacy, character and flexibility to make every event feel truly memorable.



INTIMATE . PERSONAL . EXCEPTIONAL .





SE INTRODUCTION

Whilst part of the Searcys family, Searcys Events very much has its own character.

Think of us as the creatively minded niece – raised on the same values, standards and love of hospitality, yet free to explore new ideas, places and ways of celebrating.

We share the DNA that has defined Searcys for generations, but where Searcys is rooted in iconic venues, Searcys Events is designed to roam.

We are the bespoke catering arm, curating and delivering distinctive events wherever imagination leads – whether that's a windswept field, a listed landmark, a blank canvas space or a busy office floor.

FOOD

Exceptional dishes,
beautifully prepared.

We believe great food is at the heart of every memorable Christmas celebration.

Bringing people together, sparking conversation, and creating moments to cherish, our festive menus are thoughtfully crafted to capture the magic of the season.

Inspired by winter's finest ingredients and designed for sharing, each dish is a celebration of flavour, tradition, and the joy of gathering with family, friends, and colleagues.

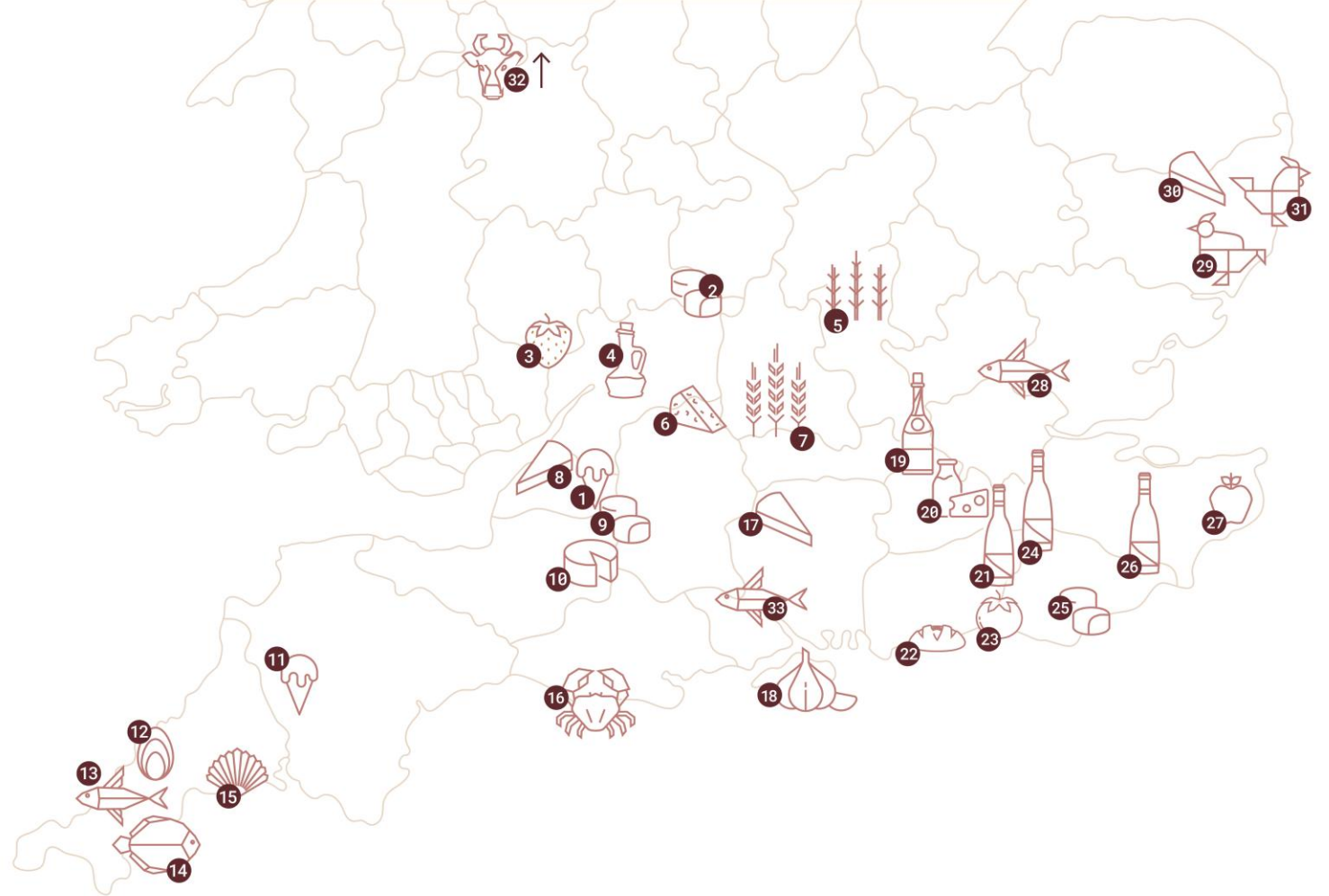
SEASONAL. CRAFTED. EXCEPTIONAL.





LOCAL BRITISH PARTNERS

We are proud of our food partners and promote full visibility by including the supplier map below in all event proposals.



- 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 **Guineafowl:** 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

STANDING PACKAGE

Celebrate the season with a stylish festive reception, featuring a selection of seasonal canapés, bowl food and drinks designed for effortless entertaining.

Perfect for team celebrations and client gatherings, this package combines exceptional food, seamless service and a touch of Christmas sparkle.

Guest numbers	50	100	150	200
Price per person ex VAT	£195	£138	£120	£109



Includes

- ✓ Exclusive venue hire 18.00-23.00
- ✓ English sparkling wine reception
- ✓ Four canapes per person
- ✓ Four bowls per person
- ✓ 4-hour drinks package
- ✓ Choice of festive linen and posier table centres

CANAPES

Beetroot cured salmon, whipped cream cheese, blini, caviar

Heritage beetroot macaroon, goat's curd, candied walnuts, thyme

Wild mushroom arancini, cep ketchup, pecorino

Festive turkey bon bon, cranberry sauce

Whipped goats cheese croustade, mulled wine gel, chestnut crumb V

Prawn cocktail tartlet, bloody Mary emulsion, compressed cucumber

Whipped London smoked salmon, soda bread croute, lemon and dill cream fraiche

Mini baked potato, whipped cream cheese, maple glazed bacon crumb

Pigs in blankets sausage roll, black garlic mayonnaise, chives

Sage and onion stuffing croquette, Winter truffle mayonnaise, crispy sage



SEASONAL . CRAFTED . EXCEPTIONAL .



BOWL FOOD

Charred sea trout, sea vegetables, hollandaise sauce, trout roe

Roasted cauliflower cheese croquette, charred hispi cabbage, truffled cauliflower puree V

Confit duck leg, braised red cabbage jam, roasted chestnuts

Cola braised short rib of beef, whole grain creamed potato, citrus roasted carrot

Corn fed chicken supreme, parsnip puree, sage and onion stuffing, thyme jus

Christmas stuffing ballotine, creamed parsnip, root vegetable crisp, cranberry

Crab and lobster tortellini, chilli and crab bisque, sticky chorizo

Suffolk chicken, leek and mushroom pie, Champ mash, gravy

Wild mushroom spelt risotto, Parmesan, winter black truffle and pickled girolles V



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DESSERT BOWLS

Dark chocolate tart, milk chocolate cremeaux, cherry compote vanilla ice cream

Traditional Christmas pudding, candied orange, brandy sauce

Cherry and chocolate yule log, salted caramel, blackberry sorbet

Lemon posset, blackberry and cranberry compote, gingerbread biscuit crumb

Searcys rum and notes coffee tiramisu



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SEATED PACKAGE

Bring everyone together for a home-from-home festive dining experience with a carefully curated three-course Christmas menu, complemented by exceptional service and seasonal touches throughout.

Designed for relaxed celebration and great conversation, this package offers all the ingredients for an elegant and enjoyable Christmas gathering.

Guest numbers	40	60	80	100
Price per person ex VAT	£272	£232	£210	£195



Includes

- ✓ Exclusive venue hire 18.00-23.00
- ✓ English sparkling wine reception
- ✓ Three course dinner
- ✓ Half a bottle of wine
- ✓ Choice of festive linen and table centres

STARTERS

Gin and tonic cured salmon, celeriac remoulade, salmon roe and chive dressing pumpernickel bread

Salt baked heritage beetroot, whipped ricotta with compressed apple and hazelnut dressing

Smoked duck breast, spiced plum jam, poached cherries, chicory and pear salad

Ham hock and poached apricot terrine, pickled walnut ketchup, sourdough croute

Burrata, wildflower, roasted figs, honey dressing , candied walnuts, pomegranate



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MAINS

Rare Sirloin of beef, cauliflower cheese croquette, onion puree, horseradish crumb, jus

Ballotine of Suffolk turkey, bread sauce, buttered Brussel sprouts, goose fat potatoes, cranberry stuffing, turkey jus

Baked Salmon en croute, festive wilted greens, dill and caviar butter sauce

Potato, cranberry and chestnut pie, Shropshire blue cheese sauce, charred tender stem broccoli

Honey glazed duck breast, salt baked celeriac puree, fondant potato, braised red cabbage, star anise jus

Mushroom, lentil and chestnut wellington, spiced pumpkin puree, vegetable jus

Salt baked celeriac, artichoke puree, truffled sauce, wilted winter greens



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DESSERTS

Dark chocolate tart, milk chocolate Cremieux, cherry compote vanilla ice cream

Traditional Christmas, pudding, candied orange, brandy sauce

Cherry and chocolate yule log, salted caramel, blackberry sorbet

Lemon posset, blackberry and cranberry compote, gingerbread biscuit crumb

Searcys rum and Notes coffee tiramisu



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UPGRADES

Additional canapes - £3 ex VAT

Additional bowls - £7.50 ex VAT

Cheese course - £9 ex VAT

Upgrade to Champagne on arrival - £4.50 ex VAT

Cocktails - from £9 ex VAT

Please enquire with the team for:-

Entertainment

Branded ice

Bespoke furniture

Production

Anything else!



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THANK YOU

HELLO@SEARCYEVENTS.CO.UK

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