

EVENT MENUS

AUTUMN / WINTER

1ST OCTOBER 2019 - 31ST MARCH 2020



CONTENTS

Welcome from Searcys	3
Breakfasts and Breaks	5
Breakfasts and Breaks Additions	6
Afternoon Tea	7
Delegate Packages	8
Bank Package	9
Aldersgate Package	10
Moorgate Package	11
Standing Hot Fork Buffet Menus	12
Working Lunches	14
Sharing Boards for Evening Drinks Receptions	16
Canapes	17
Bowl Food	19
Party Menu	21
Seated Lunch / Dinner	23
Wine List and Drinks	25
Drinks Packages	28



WELCOME FROM SEARCYS

Established in 1847, Searcys have been at the Barbican for over 21 years providing catering for unique events inside Europe's largest multi-arts and conference centre.

Our team have a wealth of experience having worked in some of London's greatest venues. We cater for various industry events, from intimate interval receptions and company parties, to corporate conferences and big weddings. For events over 1,000 delegates, please contact your Event Manager.

Whatever the occasion, we design and deliver food that is fresh and uncomplicated, using only the best ingredients we can possibly find. Dietary requirements are always something we bear in mind so speak to us about it and we will work around your specific needs and requests. We have also highlighted vegan food with a (ve) symbol. The following menus have something for everyone. We are also proud of our sustainability pledge ensuring sustainability is at the heart of our business.

With our passion and working together, we help you to get the most outstanding meal experiences at the Barbican.

Brian Martin

General Manager



OUR SUSTAINABILITY PLEDGES 2019/20

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 have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.

BREAKFASTS AND BREAKS

With fairtrade tea and coffee we include fruit and herbal infusions, decaffeinated coffee and non-lactose milk. Our coffee comes from organic small holders in Peru, Guatemala and Colombia.

Fairtrade coffee and tea 3.00

Fairtrade coffee and tea, butter biscuits (2 per person) 3.50

Fairtrade coffee and tea, mini Danish pastries (2 per person) 4.50

Selection of freshly baked mini breakfast pastries

Breakfast baps, freshly brewed fairtrade coffee and tea (choice of 2) 6.70

The choice of free-range scrambled egg and chive / vine tomato, brie and spinach / Lincolnshire sausage patty / English smoked back bacon

Mini vegetarian bowl food, freshly brewed fairtrade coffee and tea (v) 8.50

Vegetarian sausage, free-range scrambled egg, grilled cherry tomato, baked beans, hash browns, button mushrooms.

Continious fairtrade coffee and tea 9.00

Coffee and tea served continously over an 8 hour period

Mini English bowl food, freshly brewed fairtrade coffee and tea 9.50

Cocktail Cumberland sausage, free-range scrambled egg, grilled cherry tomato, hash brown, button mushroom, baked beans

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.



BREAKFASTS AND BREAKS ADDITIONS

Mini Danish pastries (2 per person) 2.50

Mini croissant, mini pain au chocolate, mini pain aux raisin

Selection of mini muffins and doughnuts (1 of each per person) 2.80

Freshly baked cookie (1 per person) 2.30

Chunky chocolate, white chocolate and macadamia nut, cranberry and white chocolate

Breakfast baps (choice of two fillings) 4.00

The choice of free-range scrambled egg and chive / vine tomato, brie and spinach / roasted Portobello mushroom, tarragon, creme fraiche / Cumberland sausage patty / English smoked back bacon

Fresh fruit (1 piece per person) 1.50

Greek yoghurt, honey, pumpkin seed granola 2.60

Bircher muesli 2.60

Fresh fruit smoothies 3.25

Smoothies served in small milk bottles (can be made with almond milk)

Seasonal fruit skewers, honey yoghurt 3.25

Fruit and nut bar (1 per person) 3.50

Raspberry and yoghurt, strawberry and yoghurt and fruit and nut bar

Breakfast canapes (minimum order 20 people) 3.20 per item

Smoked bacon and egg tartlet / Cumberland sausage and pancetta wrap / breakfast frittata, chive creme fraiche / crushed avocado, sourdough / blini, smoked salmon, quail egg / Godminster cheddar and Marmite rarebit

Detox and power juices (200ml) 3.25

Apple, beetroot, mint
Melon, apple, spinach, watercress
Apple, ginger

Goat's cheese and sweet pepper scone 3.25

Smoked salmon bagel 5.50

Small bagel, Scottish smoked salmon, lemon cream cheese

Filtered water - still and sparkling (700ml) 1.50

Mineral water (750ml) 3.25

Individual mineral water (500ml) 1.70

Freshly squeezed juices (1 litre) 8.00

Apple, orange, grapefruit, carrot

Fruit juices (1 litre) 6.00

Apple, orange, grapefruit, cranberry

Granola bars 3.00

Slow energy release bar with seeds and dried fruit

Cream tea 3.25

Mini scones, clotted cream, strawberry jam (2 per person)

Portuguese custard tart 1.95

Cake selection 3.50

Squares of carrot cake and lemon drizzle cake

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

AFTERNOON TEA

24.00 PER PERSON

MINIMUM ORDER 20

Finger sandwich selection, scones, two cakes, selection of fairtrade teas and coffee

Finger sandwiches

Oak-smoked salmon and lemon dill cream cheese

Baked gammon, rocket, English mustard mayonnaise

Free-range chunky egg, mustard cress (v)

Coronation chicken bridge roll

Scones

Homemade sultana and buttermilk scones (v)

Served with Rodda's clotted cream, seasonal berry conserve, citrus curd (v)

Cakes (choice of two)

Citrus tart (v)

St Clement's macaroon (v)

Mini coffee and chocolate eclairs (v)

Raspberry Bakewell tart

Glass of Prosecco 6.00

Glass of Searcys Selected Cuvée, NV 9.00

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.



DELEGATE PACKAGES

We have designed a selection of delegate packages to make organising your next conference a breeze.

All rates include:

- Room hire of main conference room from 8:30am to 5:30pm
- Technical and event support
- PA system
- Free delegate Wi-Fi
- Catering Package (designed to be eaten standing up)
- Filtered water is available during the refreshment breaks
- All special dietary requirements can be catered for. For Kosher food 72 hours' notice is required
- Unlimited fairtrade coffee and tea during your event
- Signature English apples during your breaks
- For seated lunches add 6.00 per person

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.



BANK PACKAGE

89.00 PER PERSON

MINIMUM ORDER 30

ALL DAY

Unlimited fairtrade tea and coffee and signature apples in your breaks

ARRIVAL

Freshly-baked mini Danish pastries

MID-MORNING

Butter biscuits

LUNCH

Please select your lunch from our standing hot fork buffet menus on pages 12 - 13

AFTERNOON TEA STAND

Scones, Cornish clotted cream, strawberry jam, Bakewell tart, passion fruit délice

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.





ALDRSGATE PACKAGE

79.00 PER PERSON

MINIMUM ORDER 30

ALL DAY

Unlimited fairtrade tea and coffee and signature apples in your breaks

ARRIVAL

Fairtrade coffee and tea, freshly baked mini Danish pastries

MID-MORNING

Freshly-baked chunky chocolate, white chocolate, macadamia nut, and cranberry and white chocolate cookies

DELI LUNCH

Chef's choice of four deli sandwiches with seasonal fillings on flavoured bread, bagels and wraps. Add three finger food items and one pudding from our Finger Food Menu on page 14.

AFTERNOON TEA STAND

Mini chocolate eclair, lemon drizzle cake, passion fruit tart

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.



MINIMUM ORDER 30

Unlimited fairtrade tea and coffee and signature apples in your breaks

Freshly-baked mini Danish pastries

Butter biscuits

Chef's selection of one and a half rounds of sandwiches per person, Kettle crisps, fresh fruit

Dark chocolate brownies, treacle flapjacks

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.



STANDING HOT FORK BUFFET MENUS

32.00 PER PERSON

MINIMUM ORDER 30

This will be accompanied by filtered water.

Fruit juices, fairtrade coffee and tea can be added for 4.00 per person.

For seated lunches add 6.00 per person.

Our two course buffet menu has been designed as a simple selector. Please choose one hot meat or fish dish, one vegetarian dish, one carbohydrate dish and three salads. For dessert please make a selection of two.

MEAT AND FISH (choose one)

Moroccan-spiced lamb with summer-scented Mediterranean vegetables

Spiced chicken, mixed bean and mustard cream sauce

Ocean casserole, Pearl potatoes, garden peas

Chicken, ham and winter vegetable open pie

Roast chicken casserole, woodland mushrooms, baby onions

Malaysian chicken casserole, ginger, chilli, coconut chips

Teriyaki-glazed salmon with saute cabbage and beansprouts

Thai red chicken curry, red pepper, coriander

Traditional beef bourguignon with honey-roasted baby onions

Pork and mixed bean fricassee, wild greens

Turkey stroganoff

Chicken, shallot and chestnut mushroom stew

Sweet and sour pork, sticky vegetables, noodle crisps

VEGETARIAN AND VEGAN (choose one)

Sweet potato, mushroom and chickpea fricassee (ve)

Roasted vegetables and chickpea, Rhogan jus (v)

Mexican black bean chilli (ve)

Lentil, porcini, cabbage and sweet potato ragu (ve)

Macaroni, vegetables and woodland mushrooms (v)

Soya bean, chickpea and cauliflower, curry (v)

Vegetable tagine (ve)

CARBOHYDRATES (choose one)

Saffron-scented braised rice

Herb-coated parmentier potato

Coriander-scented jewelled couscous

Steamed Charlotte potatoes

Steamed wild rice with soya beans

Herb mashed potato, olive oil (ve)

Parsley-roasted new potatoes

Steamed Anya potatoes, carrots, onions

Steamed basmati and coriander-scented rice

Onion-scented Charlotte potatoes with rosemary

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

STANDING HOT FORK BUFFET MENUS (CONTINUED)

MINIMUM ORDER 30

SIDES (choose three)

Roasted squash, kale, sunflower seeds, green beans, nigella seeds (ve)

Mixed bean, coriander, sorrel, mustard lentil salad (ve)

Heritage carrots, poppy seeds, honey citrus dressing (v)

Fennel-scented potato salad (v)

Green apple fennel slaw (v)

Seasonal leaves, croutons, herb oil (ve)

Charred broccoli, radicchio, radish (ve)

Trio of tomatoes, pickled red onion, basil (ve)

Broad bean, pea, mint, chicory (v)

Chickpea, spinach and roasted vegetable salad (v)

Oriental slaw, toasted seeds, sultanas (v)

Pickled red cabbage and spinach slaw (v)

Garden salad, celery, radish, sherry vinaigrette (ve)

Red slaw, pomegranate seed, sultanas (v)

Quinoa, spinach, roasted squash (ve)

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

DESSERTS (choose two)

Banoffee pie

Honey and plum tart

Chocolate eclairs

Chocolate and raspberry tart

Glazed lemon tart

Lemon and thyme treacle tart

Vanilla panna cotta, red berry fruit



WORKING LUNCHES

MINIMUM ORDER 20

WORKING LUNCH WITH FINGER FOOD 25.00 PER PERSON

Chef's selection of a round and a half of deli style sandwiches, on flavoured breads, bagels and tortilla wraps, plus your choice of three finger foods from the Finger Food and Additions section on the right.

DELUXE SANDWICH LUNCH 16.50 PER PERSON

Chef's selection of a round and a half of deli style sandwiches, on a selection of flavoured breads, bagels and tortilla wraps, Kettle crisps and chef's sweet treat of the day.

CLASSIC SANDWICH LUNCH 12.00 PER PERSON

Chef's selection of a round and a half of sandwiches with crisps.



We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

ADDITIONAL FINGER FOOD ITEMS 3.50 PER PERSON PER ITEM

Minimum order 20 people

HOT

Hoisin and sesame beef skewer

Chicken katsu goujon

Jalapeño pepper, cream cheese (v)

Mini vegetable samosa, sweet chilli dressing (v)

Chicken and tarragon pie

Beef and ale pie

Lamb samosa, minted yoghurt

Goat's cheese and sweet potato pie (v)

Pork, onion and chilli sausage roll

Honey and mustard glazed cocktail sausages

Spiced beef meatballs, chimichurri mayonnaise

Sticky glazed chicken wings with spring onion pesto

Salmon and red pepper kebab with dill pickle dip

Honey and soy glazed salmon siracha dip

Fish cakes with dill creme fraiche

Falafel, sweet tomato chutney

COLD

Mini Yorkshire pudding with chilli fried beef

Smoked mackerel pate, croute, lemon gel

Wild mushroom tartlet (v)

Crispy pita shards, garlic mayonnaise and hummus dip (v)

Salmon rillettes, dill croute

Tomato and feta tartlet, red onion marmalade (v)

Barbeque chicken wings with spring onion

Spiced Baba ganoush (v)

Anti-pasta tartlet (v)

Ratatouille filled compressed cucumber cup (ve)

Vegetable pakora (v)

WORKING LUNCHES

MINIMUM ORDER 20

FINGER FOOD AND ADDITIONS (CONTINUED)

SALADS

Crunchy winter slaw (v)

Garden leaf salad, celery, radish, white wine vinaigrette (ve)

Pasta, pesto and radish salad, crispy onion (ve)

Mixed tomato salad with thyme (ve)

DESSERTS

Plum tart

Banoffee pie Chantilly cream

Mini Bakewell tart

Lemon posset, shortbread

Glazed lemon tart

Winter berry tartlet

Cranberry brulee tart

Key lime pie

Chocolate and raspberry delice

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

(CONTINUED)



SHARING BOARDS FOR EVENING DRINKS RECEPTIONS

MINIMUM ORDER 30

As an accompaniment to the traditional working lunch, see below for our range of platters. Each board serves up to 10 people.

When served without a working lunch you will need to order at least two boards per 10 people.



BRITISH CHEESE BOARD 16.00 PER PERSON

Mature cheddar
West country brie
Aged goat's cheese
Shropshire blue
Celery
Dried apricots
Fruit chutney
Water biscuits

"OSTERIA" BOARD 16.00 PER PERSON

Rosemary focaccia, olive oil, balsamic vinegar
Marinated mixed olives
Olive tapenade
Rocket and Parmesan salad
Sliced Parma ham
Italian coppa mortadella
Salami Milano
Pickled vegetables
Sweet melon

BRITISH BOARD 18.00 PER PERSON

Crusty bread, English butter
Pickled onions
Gherkins
Hand raised pork pie
Scotch egg
Roasted British meats
Homemade relish and chutney

VEGAN MEZZE BOARD (VE) 15.00 PER PERSON

Artichoke hearts Dolmades marinated in rosemary
Mixed olives
Sweet potato falafel
Red pepper hummus
Roasted peppers and spinach
Vegan bread

OCEAN PLATE 20.00 PER PERSON

Smoked salmon
Gravadlax
Smoked mackerel
Atlantic prawns
Horseradish creme fraiche
Lemon wedges
Caper berries
Soda bread

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

CANAPES

MINIMUM ORDER 20

Our canapes are beautifully crafted and bite sized, perfect for pre-dinner drinks, post-conference or celebration events.

5 CANAPE CHOICES 16.50 PER PERSON

Suitable for a one hour drinks reception

8 CANAPE CHOICES 23.50 PER PERSON

Suitable for a two hour drinks reception

ADDITIONAL CANAPES 3.30 PER PIECE

HOT

MEAT

Chicken, brie and cranberry tart
Teriyaki glazed pork belly, apple relish
Confit lamb shoulder, garlic croute
Mini beef slider, tomato chutney, brioche bun
Steak and chip skewer
Chicken tarragon and mustard balls, aioli dip

FISH

Prawn fritter, sweet chilli dip
Salmon and red pepper teriyaki skewer
Ocean fishcake with remoulade dressing
Fish and chips skewer with tartare and minted peas

VEGETARIAN

Mushroom and spring onion frittata
Black olive and basil arancini
Teriyaki tempeh with peanut dipping sauce (ve)
Sweet potato falafel with tomato chutney (ve)
Barbecue jackfruit, vegan bun, chilli relish and gherkin
Cauliflower pakora, pomegranate raita

DESSERT

Warm chocolate madeleines
Mini apple tatin
Mini bread pudding, Cointreau cream
Mini fruit crumble spoon
Roasted pineapple skewer, coconut dip
Warm mini chocolate doughnuts with mint ice cream

COLD

MEAT

Duck pancake roll, hoisin dip
Tandoori chicken in a filo cup
Coronation chicken and coriander tart
Ham hock terrine, mango dip
Anise-spiced duck, shallot rice crostini

FISH

Smoked haddock, dill and rocket tart
Truffled mascarpone and keta topped blini
Salmon tartare filled beetroot cup
Seared tuna crostini with lemon aioli

VEGETARIAN

Beetroot blini with garlic mushrooms
Herb crusted goat's cheese, red pepper tapenade, chive sable
Beetroot and goat's cheese crostini
Rocket and red pepper uri maki, wasabi and soy dressing (ve)
Beetroot hummus with citrus crostini (ve)
Truffle mushroom filo basket (ve)
Ricotta and fig crostini
Baba ganoush and olive tartlet

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

CANAPES (CONTINUED)

MINIMUM ORDER 20

COLD

DESSERTS

Mini fruit skewer (ve)
Mini salted caramel tart
Raspberry cream meringues
Mini berry meringues
Mini lemon tart
Chocolate brownie, Chantilly cream
Mini chocolate delice
Assorted macaroons

RECEPTION NIBBLES

4.50

Select 3 only for your event
Portions based on a 75g total weight per person
of the 3 items chosen

Cheddar cheese palmier
Rosemary roasted mixed nuts
Deep fried broad beans
Sea salted hand cut crisps
Roasted vegetable crisps
Cheese twists
Mini salted pretzels
Crispy chilli rounds
Marinated olives with lemon garlic
Japanese mix

We want everyone to be able to enjoy our menus, so
please let us know if you have any dietary requirements.



BOWL FOOD

28.00 PER PERSON

MINIMUM ORDER 30

Please choose two hot bowls, two cold bowls and one dessert from the menu below. Additional bowls are 5.50 per person.

The choices need to apply to the full party.

HOT

MEAT

Pork and apple sausage, chive mash, mustard jus

Moroccan spiced lamb, giant couscous and mint yoghurt dressing

Searcys burger, mature cheddar, onion marmalade, dill pickle, brioche bun

Chicken korma on saffron braised rice with naan chip

Asian scented pulled duck with rocket and watercress salad, crushed cashew topping

Steak, ale and mushroom open pie, mushy peas and parsley liquor

FISH

Fish finger burger with tartare sauce, brioche bun

Warm smoked mackerel on a bed of saffron couscous, salsa verde dressing

Charred salmon, dill potato, lemon hollandaise

Asian crab cake with warm soy dressing, parmentier potatoes

VEGETARIAN

Tomato and mozzarella tortellini, basil cream sauce, toasted pine nuts

Spanish potato omelette, onion, courgette, with a white wine cream sauce

Aubergine and chickpea curry on braised rice with mini poppadums

Potato gnocchi with baby spinach, blue cheese, cream sauce, pumpkin seeds

Thai green pak choi and baby corn curry, chickpeas, braised rice

Wild mushroom macaroni cheese

DESSERT

Warm cranberry brulee tart

Pecan pie with Chantilly cream and crushed nuts

Sticky toffee pudding

Warm mixed berry tarts with sauce anglaise

Warm apple money bag with mint creme anglaise

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

BOWL FOOD (CONTINUED)

28.00 PER PERSON

MINIMUM ORDER 30



COLD

MEAT

Thai-scented Hereford beef salad, rice noodles, spring onion and ginger dressing

Smoked chicken Cesar salad, egg, anchovy, confit garlic dressing

Barbecue pulled pork served with cabbage slaw and crispy rocket

Julienne-roasted beef on celeriac remoulade with micro rocket

FISH

Miso salmon pieces, sea vegetables, lemon dressing

Smoked trout salad on a fennel and lemon slaw, remoulade dressing

Nicoise salad

Flaked poached salmon in lime, ginger and honey, broccoli and quinoa salad, beetroot and balsamic glaze

VEGETARIAN

Broccoli and stilton tartlets

Baby mozzarella and plum tomato salad, homemade pesto, balsamic and olive oil dressing

Smoked tofu, green mango and papaya salad (ve)

Mini Greek salad with feta and black olive crumb

Beetroot and crumbled goat's cheese salad on a bed of rocket and toasted pine nuts

Mini falafel meze bowls with hummus and crispy kale salad

DESSERT

Mixed berry trifle pots

Coconut and mango delice with dried raspberry

Hazelnut praline choux bun with Chantilly cream

Seasonal fruit tartlet

Mini Pavlova

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

PARTY MENU

MINIMUM ORDER 50 PEOPLE

We would like to suggest that you choose at least two menus for your event unless the food station is accompanying a canape or bowl food menu.

Theming is available on request at an additional charge. Please speak to your Event Manager.

MIDDLE EASTERN SALAD BAR 14. 00

(Choose four from below)

Aubergine, feta and tamarind, green chilli, pomegranate and mint salad

Chargrilled broccoli with garlic and chilli

Roasted butternut squash with burnt aubergine and pomegranate molasses

Roasted potatoes, Jerusalem artichoke with burnt lemon and sage

Camargue red rice, quinoa with orange and pistachio

Saffron cous cous, dried apricots, with honeyed butternut squash

Three rice salad with sweet and sour tofu

BRITISH 18. 00

Chef's carvery station

Honey and lavender glazed bacon loin

Dill cucumber, mustard, watercress, horseradish, soft floured bap (v)

Steak and onion pie, cheesy mash, gravy

Homemade pasties – traditional, butternut squash, spinach and cheese (v)

Rare breed pork sausage rolls with nigella seed and chilli

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BONFIRE 18. 00

Hereford beef, halloumi (v) and beetroot (ve) burgers served with a choice of sliced tomato, iceberg lettuce, red onion, sliced cheese

Red cabbage slaw

Potato wedges

Summer leaf salad

Selection of sauces

TEX MEX 18. 00

Chipotle pulled beef, onion bap

Spiced chicken tacos, shredded lettuce, grated cheese

Mini corn on the cob (ve)

Mexican street salad

Chunky sweet potato, citrus pepper (ve)

Bowls of nachos and tacos, guacamole, pinto bean, sour cream, pico de gallo



PARTY MENU (CONTINUED)

MINIMUM ORDER 50 PEOPLE

ASIAN 20.00

Slow-cooked sticky pork belly, cucumber, spring onion in hirata buns

Marinated tofu, kimchi in hirata buns (v)

Vegetable spring rolls, sweet chilli dressing (v)

Rice noodles, soya beans, mange tout salad, sweet chilli dressing (ve)

Chinese cabbage, bok choy, bamboo shoots, beansprout salad, honey and spring onion dressing (ve)

OSTERIA 20.00

Pan-fried salmon, char-grilled Mediterranean vegetables, salsa verde

Asparagus and ricotta tortellini, roasted garlic cream (v)

Caponata salad (ve)

Rosemary roasted new potatoes (ve)

Zucchini fries, pomodoro dip (ve)

SOUTH AMERICAN STATION 20.00

Meatballs in a red chilli sauce, charred red capsicum

Black bean and sweet potato feijoada

Jalapeño poppers

Spicy Cajun rice, with black eyed peas

Palm hearts and tomato salad

Mixed bean salad

PUDDING STATION 12.00 (2 PER PERSON)

(Choose four from below)

Lemon posset

Sherry trifle

Panna cotta pots

Tiramisu

Profiteroles

Chocolate and raspberry tart

Classic St Clement's tart

Bitter chocolate brownie, walnut cream

LATE NIGHT SNACKS

6.00 PER ITEM

Smoked back bacon English muffin

Sausage patty in a soft floured bap

Beetroot and mint burger, vegan bun (ve)

Beer battered fish and chips, tartar sauce in a bap

Mozzarella, tomato, red onion pizza slices with rocket (v)

Croque monsieur / croque madame (v)

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

LUNCH 49.00 PER PERSON
DINNER 52.00 PER PERSON

Searcys have created a delicious three course menu, suitable for lunch and dinner, using seasonal British ingredients.

Please select the same starter, main course and pudding for all guests. Tea, coffee and petits fours will follow dessert.

Dietary requirements can be catered for. Should you require a bespoke menu please contact one of the Searcys team who will be happy to assist you.

STARTERS

Crab cake, fennel and radish salad, lemon and saffron aioli, baby watercress

Seared tuna, edamame puree, crushed peas, tomato caviar, toasted lime

Picked white crab meat salad, compressed watermelon, pickled cucumber ribbons, mixed herbs

Chicken and beetroot ballotine, confit baby carrots, beetroot gel, parsley oil

Smoked duck breast, plum sauce, pear textures, sakura cress

Chicken terrine, sweet corn puree, corn bread, red pepper gel

Roasted beetroot salad, grilled peach, feta mouse, pickled onion rings, whole grain mustard and honey dressing (v)

Pear and fig salad, ricotta, orange and honey emulsion, baby rocket (v)

Quail's eggs, lemon flavoured quinoa, pecan nuts, candy beetroot, creme fraiche (v)

Pea, broad bean and goat's cheese tart, mint infused egg custard, lemon dressing, pickled vegetables (v)

Crispy tempeh, green mango and papaya salad, sesame and soy dressing, coriander oil (ve)

Salt baked heritage carrots, tofu puree, puffed wild rice, red cabbage gel (ve)

Textures of cauliflower, nasturtium leaves (ve)

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.





SEATED LUNCH / DINNER (CONTINUED)

MAIN COURSES

Duck breast, sweet potato gratin, baby heritage carrots, red wine jus

Chicken supreme, onion puree, baby confit leaks, mushroom saute, mushroom cream jus

Beef fillet, colourful Swiss chard, celery puree, tarragon jus, sakura cress

Pork belly, apple puree, celeriac remoulade, baby apple, red wine jus

Roasted cod, Jerusalem artichoke puree, baby heritage carrots, smoked fish cream

Roast fillet of salmon, sweet corn puree, kale, pickled shallots, maple bacon crisp, Jerez vinegar sauce

Crispy skin hake, lemon couscous and chive, sea vegetable, burnt butter sauce

Haddock, pickled fennel and pomegranate seeds, salsify puree, garlic lemon, dill oil

Tamarind aubergine steak, tomato salsa, tamarind jus, pine nuts (ve)

Roasted butternut squash, spinach coulis, caramelized onion, Brussels sprouts, porcini mushrooms (ve)

Roast pumpkin, ricotta and garlic puree, pumpkin seeds pesto, sage and cappers (v)

Roasted Jerusalem artichokes, kale, herbed couscous, parsley puree (ve)

PUDDINGS

Baileys chocolate cookie delice, Baileys cream, vanilla ice cream

Chocolate coconut cake, caramel sauce, coconut sorbet

Pear blackberry delice, pear jelly cubes, pear and vanilla puree

Chocolate ice cream, Chantilly cream

Coconut tart, macaroon, coconut sorbet, toffee sauce

Sticky toffee pudding, clotted cream

Bread and butter pudding, honey custard, macerated fruits

Apple tart tatin, apple crisp, butterscotch ice cream

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements.

WINE LIST

CHAMPAGNE AND SPARKLING WINES

Greyfriars, English sparkling, NV	40.00
Searcys Selected Cuvée, NV	44.00
Drappier, Carte d 'Or Brut NV	52.00
Ca'del Console Prosecco Extra Dry, Italy, NV	33.00
Belstar Cuvée Rosé Sparkling, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV 20cl	10.50

WHITE WINE

Borsari Inzolia, Terre Siciliane, IGT, Italy, 2016	23.00
Vinuva Organic, Pinot Grigio, IGT Sicilia, Italy, 2017	24.00
Joie de Vigne, Marsanne/Vermentino, 2016	25.00
Maison Belenger IGP Côtes de Gascogne White, 2016	27.00
Picpoul de Pinet Beauvignac, 2018	28.00
Touraine Sauvignon, Domaine du Haut Perron, 2017	30.00
Satellite, Sauvignon Blanc Marlborough, New Zealand, 2017	31.00
Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy, 2017	31.00
Leiras, Albariño Rías Baixas, Rías Baixas DO, Spain, 2015/16	32.00
Domaine Cherrier, Sancerre, 2017	32.50
Jean-Marc Brocard, Chablis Sainte-Claire, 2017	33.00

ROSÉ WINE

Le Bosq Rosé, Vin de France, 2017	23.00
Château Gabriel Organic Côtes de Provence Rosé, 2016	29.00

RED WINE

Castillo de Mureva Organic, Tempranillo, Spain, 2017	23.00
Monte Verde Merlot, Central Valley, Chile, 2017	24.00
La Troubadour, Carignan Grenache, Vin de France, 2017	24.50
Front Row, Shiraz/Mourvedre/Viognier, Swartland, 2017	25.00
Villa dei Fiori, Montepulciano d'Abruzzo, Italy, 2015	26.50
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2018	26.50
Morande Pionero, Pinot Noir, Casablanca, Chile, 2017	28.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, 2015	28.50
Conde de Valdemar, Crianza, Rioja, Spain, 2015	31.00
Santa Cristina Chianti Superiore, Italy, 2016	31.00
Château de Parenchère, Bordeaux Supérieur, 2014	32.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Pages, Ogier, 2015	40.00

DESSERT WINE

Château Calabre, Montravel Doux, France, 2016 (1/2 bottle)	18.00
Botrytis Semillon, Three Bridges, Australia, 2013 (1/2 bottle)	29.00
Vin Santo di San Gimignano, Famiglia, Strozzi 50cl	45.00

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergen or dietary requirements.

DRINKS

BEERS

Becks Blue (Low alcohol)	3.50
Becks (330ml)	4.00
London Beer Factory – Bohemia Lager (330ml can)	4.00
Freedom lager (330ml)	4.35
Redchurch – Shoreditch Blonde (330ml)	4.50
Redchurch – Hoxton Stout (330ml)	4.50
Aspall – Suffolk Cyder (330ml)	4.50
London Beer Factory – Beyond the Pale (330ml can)	4.50
Innis and Gunn – Original (330ml can)	4.50

MIXERS

Standard mixers (150ml)	1.20
Tonic, slimline tonic, bitter lemon, ginger ale, Coca-Cola, lemonade	
Franklin & Sons (150ml)	2.00
Coca-Cola, Diet Coke, lemonade, ginger beer (330ml)	2.20
Karma Cola and Family served in the can	2.50
Karma cola, Lemony lemonade, Gingerella	
Fruit juices (1 litre)	6.00
Orange, apple, cranberry	
Freshly squeezed juices (1 litre)	8.00
Orange, apple, grapefruit	

SPIRITS (25ML)

FROM 4.50

GINS

Beefeater, Bombay Sapphire, Sipsmith, Plymouth

VODKAS

Absolut, Smirnoff Black Label, Grey Goose, Belvedere

RUMS

Havana Club, Havana Club 5yo, Sailor Jerry, Bacardi

WHISKYS

Chivas Regal, Johnny Walker Black, Glenlivet 12yo, Macallan Gold

BOURBONS

Makers Mark, Jim Beam, Bulleit, Woodford Reserve

BRANDIES

Courvoisier VS, Hennessy VS, Hennessy VSOP, Martell XO

LIQUEURS

Kahlua, Grand Marnier, Rhubarb, Amaretto, Baileys, Drambuie

Premium spirits on request

SHERRY

Harveys Amontillado Sherry (75cl) 29.00

PORT

Grahams LBV Port (75cl) 32.00





COCKTAILS

Our cocktails have been curated by the Searcys' mixologist. We can work with you to create your very own cocktail.

Please ask your event manager for more details.

Redcurrant Negroni

Gin, Campari, red vermouth, Lillet, orange bitters

9.00

Negroni

Sipsmith Gin, sweet vermouth, Campari

9.50

Rose-ini

Base of English strawberries, rhubarb, rose water, vanilla, vodka, Prosecco

9.00

The English Mojito

Beefeater gin, elderflower, English cider, apple juice, soda, mint

10.00

Margarita

Tequila, Triple Sec, lime juice, Agave

9.00

Spiced Old Fashioned

Four roses Bourbon, bitters & homemade spiced syrup

10.00

Brutal or Beautiful

Bourbon, lemon juice, sugar syrup, ginger ale, bitters, cucumber

9.00

Ginger & Elderflower Martini

Barbican Gin, St. Germain elderflower liqueur, lemon juice, sugar syrup, apple juice, ginger

10.00

Daiquiri

Plantation rum, lime juice, brown sugar

9.00

East India Sour

Almond flavoured Amaretto, Chivas Regal whisky, sugar cane. lemon, cardamom, rose water, sparkling mineral water

10.00



MOCKTAILS

	GLASS	LITRE
Elderflower Presse	3.00	12.00
Elderflower cordial mint, sparkling mineral water		
House Lemonade	3.00	12.00
Lemon puree, cane sugar, mineral water		
Virgin Mojito	4.00	16.00
Sugar syrup, lime, mint, apple juice, soda		
The Kitchen Garden	4.00	16.00
Elderflower, basil, fennel, lemon, sparkling mineral water		
Raspberry Shrub	4.00	16.00
Raspberries, rosemary, cider vinegar syrup, sparkling mineral water		

DRINKS PACKAGES

MINIMUM ORDER 20

Packages include all of the listed drinks items served for either a one, two or three hour period depending on the package chosen.

House red and white wines

Bottled beer

Elderflower presse

Filtered water

Nibbles and bites

PACKAGE 1

13.50

One hour unlimited drinks package

PACKAGE 2

22.50

Two hours unlimited drinks package

PACKAGE 3

28.50

Three hours unlimited drinks package

PACKAGE 4

32.00

Two hours unlimited drinks package and five canapes per person (chef's choice)

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

FOR MORE INFORMATION PLEASE CONTACT:

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