

SOCIAL DISTANCED MENU

INDIVIDUAL SET MENUS DESIGNED FOR
SOCIALLY DISTANT DINING



barbican

SEARCYS

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 weddings.

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 2020/21

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 only 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



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



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 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



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



All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



We only use British-milled flour



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 BAGS

Please chose 1 option for your guests
– price includes coffee

Option 1

Mini Danish & Mini croissant
Fresh orange juice

£6.00

Option 2

Greek yoghurt, honey & pumpkin
seed granola
Banana
Fresh orange juice

£8.20

Option 3

Mini muffin
Greek yoghurt, honey & pumpkin
seed granola
Banana
Fresh orange juice

£10.00

SANDWICH LUNCH

Please choose 1 option for your
guests and include any dietary
preferences (meat, fish, vegetarian)
along with allergen requirements –
price includes a bottle of mineral
water or can of soft drink

Option 1

Sandwich
Chocolate brownie
Piece of fruit

£12.00

Option 2

Sandwich
Kettle crisps

£9.50

Option 3

Sandwich
Feta & spinach samosa
Piece of fruit
Chocolate brownie

£15.00

Option 4

Sandwich
Feta & spinach samosa
Kettle crisps
Piece of fruit

£14.00

COLD FORK BUFFET BENTO BOXES

Please pre order option for your guests and
include any dietary preferences along with
allergen requirements – price includes a
bottle of mineral water or can of soft drink

Fish

Poached salmon fillet
Fennel-scented potato salad
Garden salad, celery, radish, sherry
vinaigrette
Mini bread sticks & hummus
Summer fruit tart

Meat

Lemon & herb chicken
Heritage Sumer tomato, ripped basil &
radish
Watercress, rocket & Parmesan
Mini bread sticks & hummus
Lemon tart

Vegetarian/Vegan

Falafel, sweet tomato chutney
Quinoa, spinach & roasted squash
Charred broccoli, radicchio, radish
Mini bread sticks & hummus
Vegan chocolate brownie

£24.00 per box

BOXED SALAD

Please pre order option for your guests
and include any dietary preferences
along with allergen requirements – price
includes a bottle of mineral water or can
of soft drink

Smoked & poached trout with lentil,
herb, spinach & pomegranate salad

Honey & mustard chicken with bean,
pea, mint & chicory salad

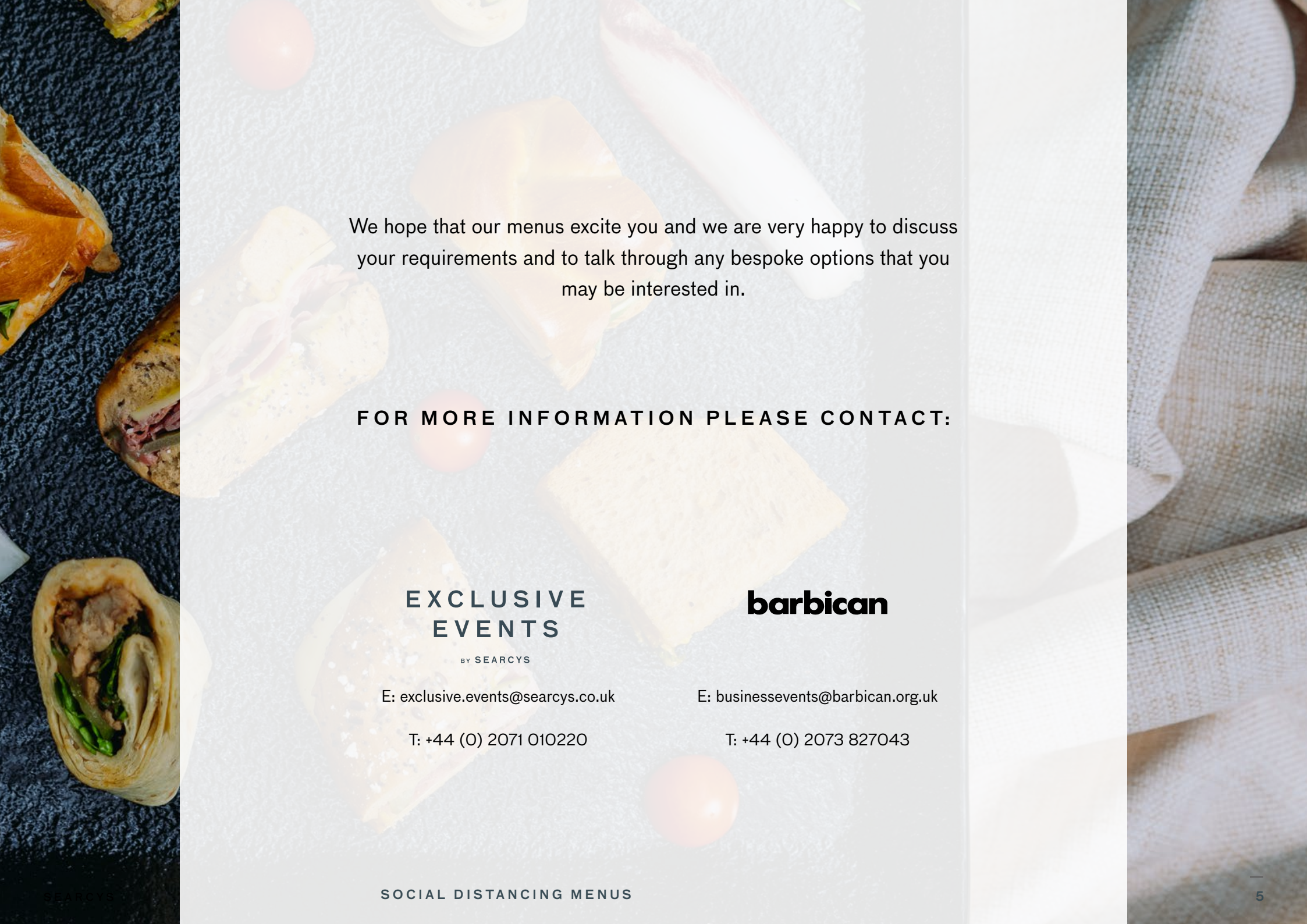
Chorizo with roasted peppers, olives &
rocket salad

Tabbouleh with roasted heritage carrots,
lemon, parsley & poppy seeds (ve)

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

£14.50 each

**Tea, coffee & individually
wrapped biscuits £3.50**



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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EVENTS**

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