

EVENT MENUS

SPRING / SUMMER

1ST APRIL 2021 - 30TH SEPTEMBER 2021



CONTENTS

Welcome from Searcys	3
Breakfasts and Breaks	5
Breakfasts and Breaks Additions	6
Afternoon Tea	7
Delegate Packages	8
Hot Fork Buffet Menus	10
Working Lunches	12
Sharing Boards	14
Canapes	15
Bowl Food	17
Street Food	19
Seated Lunch / Dinner	21
Wine List and Drinks	23
Drinks Packages	26



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 2021

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 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 3.50

Fairtrade coffee and tea, mini Danish pastries 4.75
Selection of freshly baked mini breakfast pastries

Continuous fairtrade coffee and tea 9.00
Coffee and tea served continuously over an 8 hour period

Breakfast baps (choice of 2) 4.00
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 (v) 6.50
Vegetarian sausage, free-range scrambled egg, grilled cherry tomato, baked beans, hash brown, button mushrooms

Mini English bowl food 6.50
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)	2.75	Detox and power juices (200ml)	3.25
Or large Danish pastry (1 per person)		Apple, beetroot, mint	
Croissant, pain au chocolate, pain aux raisin		Melon, apple, spinach, watercress	
		Apple, ginger	
Selection of mini muffins and doughnuts (1 of each per person)	2.80	Goat's cheese and sweet pepper scone	3.25
Freshly baked cookie (1 per person)	2.40	Smoked salmon bagel	5.50
Chunky chocolate, white chocolate and macadamia nut, cranberry and white chocolate		Small bagel, Scottish smoked salmon, lemon cream cheese	
Fresh fruit (1 piece per person)	1.50	Filtered water - still and sparkling (700ml)	1.50
Greek yoghurt, honey, pumpkin seed granola	2.60	Mineral water (750ml)	3.25
Bircher muesli	2.60	Individual mineral water (330ml)	1.95
Fresh fruit smoothies	3.25	Freshly squeezed juices (1 litre)	8.00
Smoothies served in small milk bottles (can be made with soya milk)		Apple, orange, grapefruit, carrot	
Seasonal fruit skewers, honey yoghurt	3.25	Fruit juices (1 litre)	6.00
Fruit and nut bar (1 per person)	3.50	Apple, orange, grapefruit, cranberry	
Raspberry and yoghurt, strawberry and yoghurt and fruit and nut bar		Granola bars	3.00
Breakfast canapes (minimum order 20 people)	3.20 per item	Slow energy release bar with seeds and dried fruit	
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		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

24.95 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 (v)

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, access from 8:30am to 5:30pm
- PA system
- Free delegate Wi-Fi
- Catering package (designed to be eaten standing up)
- Filtered water during breaks and hydration station during lunch
- 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.



DELEGATE PACKAGES (CONTINUED)



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

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

LUNCH - BUILD YOUR OWN SALAD

Chef's selection of seasonal ingredients for your delegates to create their own lunch

AFTERNOON TEA

Scones, Cornish clotted cream, strawberry jam, chef's selection of sweet treats

ALDERSGATE PACKAGE

79.00 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

Chef's selection of four deli sandwiches with seasonal fillings on flavoured bread, bagels and wraps with three finger food items and one pudding

AFTERNOON TEA

Chef's selection of sweet treats

MOORGATE PACKAGE

69.00 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

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

AFTERNOON TEA

Chef's selection of sweet treats

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

34.00 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 accompaniment dish and three salads. For dessert please make a selection of two.

MEAT AND FISH (choose one)

Moroccan-spiced lamb, Mediterranean vegetables
Spiced chicken, mixed bean and mild mustard cream sauce
Ocean casserole, pearl potatoes, minted garden peas
Herb-scented chicken, woodland mushroom and pesto open pie
Sweet and sour chicken, crispy noodles
Malaysian chicken casserole, ginger, chilli, toasted coconut
Teriyaki-glazed salmon, saute cabbage and beansprouts
Thai red chicken curry, mixed peppers, coriander
Traditional beef bourguignon with honey-roasted baby onions
Pork and mixed bean fricassee, wild greens
Turkey with mushrooms and tarragon cream sauce
Chicken, spring vegetable casserole, cafe au lait sauce
Spring lamb and summer vegetable open pie with pastry topping

VEGETARIAN AND VEGAN (choose one)

Sweet potato, mushroom and chickpea fricassee (ve)
Roasted summer vegetable and chickpea, korma (v)
Mexican five bean chilli (ve)
Lentil, porcini, cabbage and sweet potato ragu (ve)
Sundried tomato and pesto penne bake (v)
Soya bean, chickpea and cauliflower, curry (v)
Mediterranean vegetable tagine with roasted chickpeas (ve)

ACCOMPANIMENTS (choose one)

Spring onion braised rice
Herb-coated parmentier potatoes
Saffron jewelled couscous
Steamed buttered Charlotte new potatoes
Steamed wild rice with crispy onions
Herb mashed potato, olive oil (ve)
Rosemary and garlic roasted new potatoes
Thyme-scented confit new potatoes
Steamed basmati and coriander-scented rice
Saffron rice
Saute new potatoes

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 (ve)

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

Fennel-scented potato (v)

Faro and roasted butternut squash (v)

Summer leaves, croutons, herb oil (ve)

Charred broccoli, radicchio, radish (ve)

Heritage summer tomato, ripped basil and radish (ve)

Bean, pea, mint, chicory (v)

Chickpea, spinach and roasted Mediterranean vegetables (v)

Summer slaw (v)

Pickled red cabbage and raisin (v)

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

Watercress, rocket, Parmesan (v)

Quinoa, spinach, roasted squash (ve)

Tabbouleh with lemon and parsley (ve)

Lentil, herb, spinach and pomegranate (ve)

DESSERTS (choose two)

Banoffee pie

Summer fruit crumble tart

Chantilly cream filled chocolate eclairs

Chocolate and raspberry cheesecake pot

Glazed lemon tart

Passion fruit and raspberry tart

Summer fruit tart

Lemon pannacotta pots

Summer berry meringue nest

Eton mess pots

Vegan options available

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



WORKING LUNCHES

MINIMUM ORDER 20

WORKING LUNCH WITH FINGER FOOD 26.00 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 foods selection on the right.

DELUXE SANDWICH LUNCH 17.50 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 14.50 PER PERSON

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



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 3.60 PER PERSON PER ITEM

Minimum order 20 people

HOT

Hoisin and sesame beef skewer

Chicken katsu goujons

Jalapeno pepper, cream cheese (v)

Mini vegetable samosa, sweet chilli dip (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 (v)

COLD

Mini Yorkshire pudding with chilli fried beef

Smoked mackerel pate, croute, lemon gel

Wild mushroom filo tartlet (v)

Salmon rillettes, dill croute

Tomato and feta tartlet, red onion marmalade (v)

Barbeque chicken wings with spring onion

Feta and spinach samosas (v)

BBQ cauliflower wings (v)

Ratatouille filled compressed cucumber cup (ve)

Vegetable pakora (v)

WORKING LUNCHES (CONTINUED)

MINIMUM ORDER 20

FINGER FOOD AND ADDITIONS (CONTINUED)

SALADS

Greek salad (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

Gooseberry tart

Mini Bakewell tart

Lemon posset, shortbread

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.



SHARING BOARDS

As an accompaniment to the traditional working lunch, we have created a range of platters. Each board serves up to 10 people.

When served as the only meal component, we recommend ordering 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

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

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 17.00 PER PERSON

Suitable for a one hour drinks reception

8 CANAPE CHOICES 24.00 PER PERSON

Suitable for a two hour drinks reception

ADDITIONAL CANAPES 3.40 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 pepper teriyaki skewer
Fishcake with remoulade dressing
Fish and chip skewer with tartare and minted peas

VEGETARIAN

Black olive and basil arrancini
Teriyaki tempeh with peanut dipping sauce (ve)
Sweet potato falafel with tomato chutney (ve)
BBQ jackfruit, vegan bun, chilli relish, and gherkin (ve)
Vegetable pakora, minted yoghurt dip
Jackfruit spring roll

DESSERT

Mini apple Tatin
Mini bread pudding, Cointreau cream
Mini summer tartlets
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 spring onion tart
Ham hock terrine, mango salsa
Smoked chicken and asparagus crostini

FISH

Haddock, dill and spring onion tartlet
Truffled mascarpone and keta topped blini
Salmon tartare filled beetroot cup
Seared tuna crostini with lemon aioli

VEGETARIAN

Red pepper hummus topped blini with coriander cress
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 honey roasted fig crostini

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

Vegan options available

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 and garlic

Japanese rice crackers

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



BOWL FOOD

28.50 PER PERSON

MINIMUM ORDER 30

Please choose two hot bowls, two cold bowls and one dessert from the menu below. Additional bowls are 5.60 per person.

The choices need to apply to the full party.

HOT

MEAT

Pork and apple sausage, mustard mash, cider jus

Moroccan spiced lamb, giant couscous, and mint yoghurt dressing

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

Chicken tikka masala, saffron braised rice with naan chips

Asian pulled duck with bean shoots and watercress salad, crushed cashew

Chicken and spring vegetable open pie

FISH

Fish finger burger with tartare sauce, brioche bun

Hot smoked mackerel, saffron couscous, salsa verde

Charred salmon, chive roasted new potatoes, lemon hollandaise

Asian fish cake with warm soy dressing, summer leaf salad

VEGETARIAN

Asparagus tortellini, basil cream, crispy onions

Sundried tomato and basil frittata, lamb's leaf, saffron mayonnaise

Aubergine, courgette and chickpea Malaysian curry, coriander rice, poppadum crisps

Potato gnocchi, wilted spinach, blue cheese, confit pumpkin seeds

Asparagus, spring onion and sundried tomato macaroni cheese, herb crumb

Vegan options available

DESSERT

Warm rhubarb tart with honey custard

Pecan pie

Sticky toffee pudding, butterscotch topping

Warm summer berry tart

Warm apple Tatin, mint creme Anglaise

Summer berry crumble with custard

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

BOWL FOOD (CONTINUED)

28.50 PER PERSON

MINIMUM ORDER 30

Please choose two hot bowls, two cold bowls and one dessert from the menu below. Additional bowls are 5.60 per person.

The choices need to apply to the full party.



COLD

MEAT

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

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

BBQ pulled pork, cabbage slaw, crispy rocket

Sweet and sour crispy chicken, coriander noodles, fried leeks

FISH

Lemon salmon, sea vegetables, summer salsa dressing

Smoked trout, confit fennel, watercress salad

Tuna Nicoise salad

Crispy mackerel, purple potato salad, pickled summer vegetables

VEGETARIAN

Asparagus and beetroot salad with pickled radish

Bocconcini and summer heritage tomato salad, basil dressing, summer cress

Smoked tofu, green mango and green papaya salad (ve)

Crispy tempeh, sweet potato spaghetti salad. Asian dressing (ve)

Candied and golden beetroot salad, ripped goat's cheese, toasted pine nuts

Mini falafel meze with hummus and crispy kale (ve)

Vegan options available

DESSERT

Mixed berry trifle

Chocolate delice with popping candy

Hazelnut praline choux bun with Chantilly cream

Mini summer pudding with raspberry coulis

Mini summer Pavlova

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

STREET FOOD

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.

MIDDLE EASTERN

15.00

(Choose four from below)

Aubergine, feta and tamarind, green chilli, pomegranate and mint salad (v)

Chargrilled broccoli with garlic and chilli (v)

Roasted butternut squash with burnt aubergine and pomegranate molasses (v)

Roasted potatoes, Jerusalem artichoke with burnt lemon and sage (v)

Saffron couscous, dried apricots, with honeyed butternut squash (v)

Three rice salad with sweet and sour tofu (v)

BRITISH PICNIC

19.00

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

BONFIRE

19.00

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

Red cabbage slaw (v)

Potato wedges (v)

Summer leaf salad (v)

Selection of sauces (v)

TEX MEX

19.00

Chipotle pulled beef, onion bap

Spiced chicken tacos, shredded lettuce, grated cheese

Mini corn on the cob (v)

Mexican street salad (v)

Chunky sweet potato, citrus pepper (v)

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

Vegan options available

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



STREET FOOD (CONTINUED)

MINIMUM ORDER 50 PEOPLE

ASIAN 21.00

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 (v)

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

OSTERIA 21.00

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

Asparagus and ricotta tortellini, roasted garlic cream (v)

Caponata salad (v)

Rosemary roasted new potatoes (v)

Zucchini fries, pomodoro dip (v)

SOUTH AMERICAN STATION 21.00

Meatballs in red chilli sauce, charred red pepper

Corn chowder with fire roasted sweet potato (v)

Black bean and meat stew feijoda

Jalapeno poppers (v)

Sweet potato, greens (v)

Spicy Cajun rice, with black eyed peas (v)

Grilled corn cobs with coriander, lime and garlic mayonnaise (v)

Palm hearts and tomato salad (v)

Mixed bean salad (v)

PUDDING STATION 13.00 (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

Churro rings with honey yoghurt dip

LATE NIGHT SNACKS 6.50 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

Vegan options available

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

SEATED LUNCH / DINNER

MINIMUM ORDER 20

LUNCH 49.50 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.

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

Seared tuna, enoki tempura, coriander aioli and toasted sesame crisp

Tea smoked duck breast, plum sauce, pear textures and coriander cress

Chicken terrine, red pepper gel, corn bread and summer cress salad

Crab cake, fennel, radish and dill salad, lemon and saffron aioli

Citrus cured salmon, crushed avocado, keta and endive salad

Crab, compressed watermelon, pickled cucumber and herbs salad

Roasted beetroot and charred peach with feta mousse, whole grain mustard and honey dressing (v)

Poached pear with honey roasted figs, ricotta, orange and honey dressing (v)

Mozzarella and heirloom tomato salad, baby cress and strawberry vinaigrette (v)

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

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

Chicken and ham terrine, pickled girolle's and tarragon salad, honey mustard dressing

Textures of cauliflower, nasturtium leaves (ve)

Chicken liver parfait, pickles, whisky red onion marmalade, brioche

Crab and prawn pot, endive and rocket salad, citrus salsa

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

Honey glazed duck breast, sweet potato fondant, baby heritage carrots, Madeira jus

Lemon, thyme and honey glazed corn-fed chicken, caramelised onion puree with baby leaks and mushroom, herb crushed potatoes

Beef fillet, wilted rainbow chard, celeriac puree, confit new potatoes and tarragon jus (5.00 supplement)

Crispy red mullet fillet, burnt radish, pickled fennel, red quinoa salad, beurre blanc sauce

Pan-roasted cod, Jerusalem artichoke puree, baby heritage carrots, fondant potato, smoked fish cream sauce

Roast salmon fillet, sweetcorn puree, crispy kale, pickled shallots, maple bacon crisp, Jerez vinegar sauce

Confit duck leg, citrus carrot puree, crushed potatoes, crispy shallots, sage and mustard cream sauce

Rosemary roasted lamb rump, confit new potato cake, charred asparagus, pea puree (5.00 supplement)

Pan-roasted haddock, pickled fennel with pomegranate seeds, salsify puree, lemon cream sauce and dill oil

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

Tempura cauliflower, rice noodle and soya bean salad with soy and ginger dressing (v)

Roasted butternut squash, spinach coulis, caramelised onion, smoked tomato sauce, porcini mushrooms (ve)

Roast pumpkin, ricotta and garlic puree, pumpkin seed pesto, sage and capers (v)

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

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

PUDDINGS

Bailey's chocolate cookie delice, Bailey's cream, vanilla ice cream

Summer Pavlova with dried berry crumble

Pear and blackcurrant delice, pear jelly, summer berry coulis

Strawberry trio (cheesecake, macaron and sorbet)

Pimm's jelly with Chantilly cream, cucumber sorbet

Bread and butter pudding, whisky custard and summer berry compote

Apple tart Tatin, apple crisp, butterscotch ice-cream

Gateaux opera with honeycomb and coffee coulis, brandy snap

British cheese plate with celery, grapes and seasonal chutney (3.00 supplement)

Includes coffee and Petits fours

WINE LIST

CHAMPAGNE AND SPARKLING WINES

Greyfriars, English sparkling, NV	42.00
Searcys Selected Cuvée, NV	46.00
Drappier, Carte d'Or Brut NV	52.00
Ca'del Console Prosecco Extra Dry, Italy, NV (ve)	34.00
Belstar Cuvée Rosé Sparkling, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV	39.50

WHITE WINE

Borsari Inzolia, Terre Siciliane, IGT, Italy, 2016	24.00
Vinuva Organic, Pinot Grigio, IGT Sicilia, Italy, 2017 (ve)	25.00
Joie de Vigne, Marsanne/Vermantino, 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	24.00
Château Gabriel Organic Côtes de Provence Rosé, 2016	29.00

RED WINE

Castillo de Mureva Organic, Tempranillo, Spain, 2017	24.00
Monte Verde Merlot, Central Valley, Chile, 2017 (ve)	25.00
La Troubadour, Carignan Grenache, Vin de France, 2017	25.00
Front Row, Shiraz/Mourvedre/Viognier, Swartland, 2017	25.50
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

Please speak to your event manager for options.

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)	3.75
Becks (330ml)	4.25
London Beer Factory – Bohemia Lager (330ml can) (ve)	4.50
Freedom lager (330ml)	4.35
Redchurch – Shoreditch Blonde (330ml)	4.50
Aspall – Suffolk Cyder (330ml)	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	9.00	Negroni	9.50
Gin, Campari, red vermouth, Lillet, orange bitters		Sipsmith Gin, sweet vermouth, Campari	
Rose-ini	9.00	The English Mojito	10.00
Base of English strawberries, rhubarb, rose water, vanilla, vodka, Prosecco		Beefeater gin, elderflower, English cider, apple juice, soda, mint	
Margarita	9.00	Spiced Old Fashioned	10.00
Tequila, Triple Sec, lime juice, Agave		Four roses Bourbon, bitters & homemade spiced syrup	
Brutal or Beautiful	9.00	Ginger & Elderflower Martini	10.00
Bourbon, lemon juice, sugar syrup, ginger ale, bitters, cucumber		Barbican Gin, St. Germain elderflower liqueur, lemon juice, sugar syrup, apple juice, ginger	
Daiquiri	9.00	East India Sour	10.00
Plantation rum, lime juice, brown sugar		Almond flavoured Amaretto, Chivas Regal whisky, sugar cane. lemon, cardamom, rose water, sparkling mineral water	



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.

Searcys selected red and white wines

Bottled beer

Elderflower presse

Filtered water

Nibbles and bites

ONE HOUR

14.25

TWO HOURS

23.00

THREE HOURS

29.00

CANAPES AND DRINKS

33.00

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

Add Prosecco to any package for 6.00 per hour

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:

**EXCLUSIVE
EVENTS**

BY SEARCYS

E: exclusive.events@searcys.co.uk

T: +44 (0) 2071 010220

barbican

E: businessevents@barbican.org.uk

T: +44 (0) 2073 827043