

SEARCYS

EVENTS

BARBICAN



Our Menus are fresh, innovative and constantly changing to reflect seasonality.
All of our ingredients are fully traceable and locally sourced where ever possible.
These menus are available all year round. Bespoke seasonal menus available on request.

Fork Buffets



Spring and Summer Selection

Fork Buffet Menu 1

£25.00

Cold

Poached Scottish salmon, fresh parmesan, Romaine cullioure, anchovies, croutons, lemon & sorrel crème fraiche

Chicken, avocado, meaux mustard salad, crispy pancetta

Aubergine cannelloni, spice tomatoes (V)

Salads

New potato tartar

Rocket and beetroot salad, horseradish

Dessert

Passion fruit delice with chocolate biscotti

Menu Served with artisan bread

Fork Buffet Menu 2

£25.00

Hot

Chicken Biriyani with fresh mango, coconut, golden sultanas & mint served on pilau rice
Chick pea, tomato, coriander massala (V)
Hot smoked salmon & prawn fishcakes with a watercress & cucumber dressing

Salads

Green leaf salad with fresh orange and toasted sunflower seeds (V)
Carrot, red onion, white cabbage & radish coleslaw (V)

Dessert

Chocolate bavarois with peppermint shortbread

Menu served with flatbreads

Fork Buffet Menu 3

£30.00

Hot

Home cured trout fillets on a bed of shaved fennel, cherry tomatoes & celeriac with mustard & honey dressing

Aromatic char grilled summer vegetables (V)

Selection of kebabs; lamb koftas, falafels & shish kebab's

Salads

Warm lemon & chickpea couscous (V)

Green leaf, red onion, tomato & cucumber salad (V)

Dessert

Chilled caramel griottine cherry soufflés

Selection of cheese

Menu served with pitta bread

Fork Buffet Menu 4

£25.00

Hot

Selection of sausages: cumberland, merguez (lamb) & toulouse with mustards & relishes

Marinated fish skewers with piquant sauce

Farfalle tossed with Mediterranean vegetables & parmesan

Cold

Baby leaves with toasted nuts

New potatoes with mint & lime dressing

Tomato, cucumber & olive panzanella

Dessert

English strawberry pavlova

Menu served with artisan breads

Fork Buffet Menu 5

£25.00

Hot

Chicken & fusilli carbonara with baby vegetables
Grilled sea bream on shaved fennel with cherry tomatoes, mint & chilli
Rice balls with mozzarella, sun blush tomato & basil

Cold

Mixed leaves
Potato salad with tartar vegetables
Belgravia salad

Dessert

Raspberry delice with white chocolate biscuits

Menu served with artisan breads

Fork Buffet Menu 6

£25.00

Hot

Seafood paella
Andalusian chicken with baby onions, peppers, tomatoes & olives
Tortilla Espanola

Cold

Mix leaf, orange segments & toasted sunflower seeds with Spanish dressing
Tomato salad with manchego shavings
Char grilled aromatic vegetable salad

Dessert

Crema catalana with lemon biscuits

Menu served with artisan breads

Autumn & Winter Selection

Fork Buffet Menu A

£25.00

Hot

Hungarian beef goulash with paprika, gherkins, beetroot
Root vegetable dauphinoise
Salmon topped with pecorino, rosti potato, herbs & red pepper coulis
Pilau rice
Green beans with button mushrooms

Dessert

Gingerbread cake, rose & cardamon mascarpone

Menu served with artisan bread

Fork Buffet Menu B

£25.00

Hot

Chicken, leek and chestnut mushroom pie
Kedgeree - smoked haddock curried rice fishcake, light curried sauce
Caponata stuffed red & yellow peppers with goats cheese (V)
Mustard mashed potatoes (V)
Roast root vegetables (V)

Dessert

Lemon curd pudding, orange custard

Menu served with artisan bread

Fork Buffet Menu C

£30.00

Hot

Beef parmentier
Char grilled aubergine, chick pea & tomato spinach (V)
Provençal fish stew with rouille & gruyere
Parsnip mash (V)
Creamed savoy with diced vegetables (V)

Dessert

Hot apple charlotte, fresh nutmeg custard

Selection of cheese

Menu served with artisan bread

Fork Buffet Menu D

£25.00

Hot

Lamb and meatball tagine
Lemon and coriander couscous
Spicy chick peas with spinach
Salmon parcels with minted yoghurt

Cold

Green leaf salad with a citrus dressing

Dessert

Spiced apple crumble with cinnamon custard

Menu served with artisan bread

Fork Buffet Menu E

£25.00

Hot

Indian style chicken, mini poppadoms and raita
Cornish fish pie
North African stewed root vegetables served with flat bread
Coconut rice
Seasonal winter vegetables

Dessert

Sticky toffee pudding, toffee sauce and pouring cream

Menu served with artisan bread

- All prices are exclusive of Vat at 17.5%
- Seated supplement is £4.00 per person plus vat
- Menu prices are valid until August 2009
- These prices are for a minimum of 20 guests
- Dishes may contain, directly or indirectly, nuts or nut products
- We are happy to cater for any special dietary requirements
- All menus are served with fair trade tea and coffee, served buffet style