



SEARCYS

EVENTS MENU 2017



MILTON COURT

barbican
Resident caterer

WELCOME FROM SEARCYS

Established in 1874, Searcys have been at the Barbican for over 20 years providing catering for unique events inside Europe’s largest multi-arts & 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, company parties, to corporate conferences & big weddings.

Whatever the occasion, we design & deliver food that is fresh & 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 & we will work around your specific needs & requests. The following menus have something for everyone.

With love & working together, we help you to get the most outstanding experiences with us. Our decades of experience give us insight into what you crave.

Peter Alderin
General Manager

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THE CAPITAL
BREAKFAST CLUB

Extract Fairtrade Coffee & Tea
£2.50

Fruit & herbal infusions &
decaffeinated coffee

Extract Fairtrade Coffee & Tea
& Mini Danish Pastries
£3.50

Fruit & herbal infusions &
decaffeinated coffee

Simple Continental Breakfast
£10.00

Mini croissants, pain au chocolat
& pain aux raisins, fruit salad, tea,
coffee & orange juice (V)

Deluxe Continental Breakfast
£13.00

Mini croissants, pain au chocolat &
pain aux raisins, fruit salad, yoghurts,
granola, tea, coffee & orange juice
(V)

Fresh & Healthy Breakfast
£10.50

Selection of seasonal smoothies &
juices, Fresh fruit skewers, Goji berry
& hazelnut muesli, Berry compote
& natural yoghurt, Extract Fairtrade
coffee & tea (V)

Breakfast Canapés
£14.50

Extract Fairtrade coffee & tea
(Fruit & herbal infusions &
decaffeinated coffee)

Please select 4 Items

Mini hash brown topped with sweet
cured Suffolk bacon & oven dried
tomato

Grilled brioche, fried quail's egg &
smoked black pudding

Filo of hot smoked Severn & Wye
salmon & scrambled duck egg

English Channel haddock, sautéed
spinach, poached quail's egg

Sautéed New Forest mushrooms on
French toast (V)

Sussex crumble & tomato omelette on
pumpnickel bread (V)

Mini English muffin filled with
peppered English mackerel &
Lancashire cheese

Potato scone, crisp Suffolk bacon,
glazed tomato

Full English tart (scrambled free-
range egg, smoked black pudding,
Westminster sausage, seared
mushroom)

Smoked salmon & scrambled
Woodbridge duck egg ingot

Truffled hash brown, confit tomato,
roast mushroom, fried bread (V)

English sourdough bread fried with
Cheddar Gorge cheese & egg (V)

Warm Breakfast Baps
£3.50 each

Sweet cured back bacon

Bridge Farm Cumberland sausage

Slow roast plum tomato & Somerset
Brie (V)

Woodland mushroom, spinach &
Cheddar frittata (V)

Free-range Burford Brown scrambled
egg (V)

Individual Items

Croissants or breakfast pastries (V)
£1.50 each

Individual organic yoghurts (V)
£2.50 each

Fruit smoothies (250ml) (V)
£2.50 each



DELEGATE PACKAGES

We have designed a selection of Delegate Packages in order to take the headache out of organising your event.

All rates include:

- Room hire of main conference room 8:30am - 5:30pm
- Technical & event support
- Screen
- PA system
- 3 wired microphones
- Free delegate Wi-Fi
- Catering Package, 3 Options as detailed

Camden Package £75.00 per person

Extract Fairtrade coffee & tea, mini muffins & fruit skewers

Mid-morning Extract Fairtrade coffee & tea with biscuits

Choose lunch from our Fork Buffet menu (2 hot & 1 cold main course, 3 salads & 1 dessert)

Please liase with your event manager regarding the choices available.

Afternoon Fairtrade coffee & tea, mini scones, strawberry jam & cream along with pastry chef's treats

Filtered water throughout the day

Westminster Package £65.00 per person

Extract Fairtrade coffee & tea, mini muffins & fruit skewers

Mid-morning Fairtrade coffee & tea with biscuits

Choose lunch from our Finger Food menu or Delegate Simply Sandwiches & 3 Bowl Food items.

Afternoon Extract Fairtrade coffee & tea, mini scones, strawberry jam & cream along with pastry chef's treats

Filtered water throughout the day

Holborn Package £59.00 per person

Extract Fairtrade coffee & tea with mini Danish

Mid-morning Fairtrade coffee & tea

Chef's selection of wraps, bagels & baguettes with a mug of seasonal soup or salad bowl

Black Forest cupcake

Afternoon Extract Fairtrade coffee, tea & biscuits

Filtered water throughout the day



POST
CONFERENCE
DRINKS

What better way to sum up a long day of meetings than with one of Searcys post conference drinks receptions. The only decision you need to make, is which one to choose.

Please note that each option is based on a 1 hour reception. Any time extension will be charged on consumption or a revised package price.

Option 1

£14.50 per person

Vin Occitan by Searcys Reserve Blanc, Domaine le Vieux

Vin Occitan by Searcys Reserve Rouge, Domaine le Vieux

Vin Occitan by Searcys Reserve Rosé, Domaine le Vieux

Bottled beer, fruit juice & mineral water

Marinated olives, vegetable crisps & chilli fried broad beans (V)

San Daniele ham & fig bruschetta

Ricotta, tomato, basil & pesto bruschetta (V)

Option 2

£11.50 per person

Vin Occitan by Searcys Reserve Blanc, Domaine le Vieux

Vin Occitan by Searcys Reserve Rouge, Domaine le Vieux

Vin Occitan by Searcys Reserve Rosé, Domaine le Vieux

Bottled beer, fruit juice & mineral water

Marinated olives, vegetable crisps & chilli fried broad beans (V)



DELEGATE SIMPLY SANDWICHES

London has some of the best delis dotted through our capital.

The menus below celebrate some of the signature dishes that feature in the Berwick Street, Bermondsey, Primrose Hill & Southbank eateries. We also have artisan gluten free bread available.

Choose a selection of 4 for £8.75 per person. 1½ rounds per person.

All sandwiches are served on a selection of artisan breads.

Finger sandwiches are available served on a selection of wholemeal & white bread.

Smithfield
"The Roast" Roast British chicken, sage & onion stuffing, mayo

Shaved top side of slow-cooked Herefordshire beef, horseradish, peppery rocket

Gressingham duck, hoisin, spring onion & cucumber wrap

Billingsgate
Severn & Wye smoked MSC salmon, cucumber & lemon

Hot smoked Cornish mackerel, fresh herb crème fraîche, lemon & caper

Pole & line caught tuna, Hertfordshire rapeseed mayo, shaved cucumber

Curried smoked haddock & baby spinach

Covent Garden
Tom Calver's Westcombe dairy Cheddar, plum tomato, black pepper (V)

Sussex free-range egg, Chiltern watercress, black pepper, mayo (V)

Somerset Brie, red onion & thyme marmalade (V)

"Ploughman's" Smoked Dingley ham, Tom Calver's Westcombe dairy Cheddar, vine tomato, grain mustard

Pimlico Deli
For an additional £2.95 for each item per person

Open Reuben
British pastrami, Swiss cheese, mustard mayo, crisp iceberg, dill pickle on Hoxton Rye

Miniature Bagel
Miniature hot smoked salmon bagel, wasabi crème fraîche, watercress

Ultimate BLT
Grilled Suffolk smoked bacon, plum tomato, iceberg, shaved cucumber, mustard mayo on door stop bloomer

Persian
Crushed Persian chickpeas, cumin, coriander, mint & imam bayildi served in a mini pitta (V)

For that little extra with your sandwiches

Crisps £1.00
Seasonal whole fruit £1.00
Vegetable crisps £1.50
Fairtrade Divine chocolate bars £1.25
Chilli fried broad beans £1.50
Granary Square cakes & scones with clotted cream & jam £8.50



FINGER
FOOD

Choose from 4 sandwiches from our Simply Sandwiches range (1 round per person)
Plus
Choose 2 savoury & 1 dessert item from below

£19.00

Cold

Flaxseed shortbread, Duckett's Caerphilly, onion jam (V)

Crisp shard of Kent pumpkin, Lincolnshire Poacher cheese, sage (V)

Line-caught hot smoked MSC mackerel pâté, sourdough soldier with pickled cucumber relish

Pressed Suffolk ham hock, piccalilli

Suffolk chicken tikka masala, miniature poppadom

Hot

Foraged local mushroom & thyme pie (V)

Miniature MSC smoked haddock & leek fishcake, parsley emulsion

Chef's miniature signature pasty, slow cooked beef, Lincolnshire roots

Suffolk chicken skewer, Caesar drizzle, Suffolk sunflower seed crunch

Desserts

Traditional Bakewell tart (V)

Miniature Kent apple pies, dollop of crème fraîche (V)

Chocolate eclairs (V)

Chocolate, lemon & pecan brownie (V)



FORK BUFFET

£30.00 per person
3 main courses (1 Cold & 2 Hot)
3 Salads
1 Dessert

They are designed to be eaten standing up. Should you wish for your guests to be seated there is a £5.00 charge per person.

Cold Dishes

Smoked Cornish mackerel, raw apple slaw, watercress crème fraîche

Free-range chicken Caesar salad, aged parmesan & focaccia croûtes

Pressed ham hock, celeriac & apple remoulade

Caramelised goat's cheese, quince jelly, sourdough bread & endive (V)

Roasted vegetable caponata, pine nuts and feta (V)

Hot Dishes

Poached & smoked salmon fish cakes, sautéed spinach, saffron sauce

Hand rolled potato gnocchi, spinach and chestnut mushroom sauce (V)

Ravioli of pumpkin & sage (V)

Corn fed chicken, roasted squash, spätzle, pomegranate

Beef meatball cacciatore, grilled bread, Parmesan

Fish curry, basmati rice, chutney, naan bread

Salads

Mixed leaves (V)

Plum tomato, shallot & aged balsamic vinegar (V)

Roasted roots, lentils, green beans & hazelnuts, orange dressing (V)

Classic Waldorf salad (V)

Sweet and sour slaw (V)

Roasted brassicas, rocket pesto

Pasta with sundried tomato, artichoke, black niçoise olives, radicchio & basil (V)

Desserts

Vanilla cheesecake (V)

Coffee and chocolate 'Opera' cake (V)

Tropical fruit platter (V)

Chocolate mousse gâteau (V)

Raspberry cream cake (V)



NOT FORGETTING
THE REST OF
THE DAY

Something Healthy

Fresh fruit platter (V)
£2.50
Fresh fruit skewers (V)
£2.50
Seasonal whole fruit bowl(V)
£1.00
Vanilla yoghurt with fresh berries & honey (V)
£2.50
Vegetable crisps (V)
£1.50

Something Naughty

Caramel pecan & carrot muffin (V)
£1.75
Candied orange, cherry & oatmeal flapjack (V)
£2.25
Chocolate & cherry muffins (V)
£1.75
Crisps (V)
£1.00
Dorset charcuterie (coppa, pastrami & air dried ham)
£8.50
Fig, fennel & Brie scones (V)
£2.25
Fairtrade Divine chocolate bars (V)
£1.25
Mini fruit tartlets (V)
£2.25
Mini scones with preserve & Rhoddas clotted cream (V)
£2.25

Something Quenching

Extract Fairtrade Coffee & Tea
Fruit & herbal infusions & decaffeinated coffee
£2.50
Extract Fairtrade Coffee, Tea, Homemade Biscuits
Fruit & herbal infusions & decaffeinated coffee
£3.10
Filtered water ~ still & sparkling
£1.00 (750ml)
Freshly squeezed fruit juice (orange, apple)
£7.00 (litre)
Fruit juice (orange, apple, cranberry)
£4.00 (litre)
Homemade smoothies
£8.75 (litre)
Mineral water ~ still & sparkling
£4.00 (750ml)



CANAPÉ
MENU

£16.95 per person 6 canapés
£20.95 per person 10 canapés

Cold Selection

- Beetroot macaroons, goats cheese (V)
- Tomato & olive palmiers (V)
- Spiced aubergine, labneh tartlet (V)
- Smoked Scottish salmon, wasabi, pumpernickel
- Miso marinated tuna, micro greens
- Crayfish cocktail, Marie Rose sauce
- Mini chicken Caesar croustades
- Foie gras ballotine, honey mead jelly, toasted brioche
- Duck, cherry & pistachio terrine

Hot Selection

- Spiced onion bhajis, spiced aioli (V)
- Chestnut and mushroom arancini (V)
- Tart of roast aubergine, ratatouille & basil (V)
- Miniature "hot dog", mustard
- Cod & crab cakes, mango salsa
- Cumberland sausage & posh mash
- Free-range chicken goujons, Jack Daniels barbecue sauce
- Mini short-rib burger, stilton

Dessert

- Vanilla cheesecake, honeycomb (V)
- Churros served with dulce de leche (V)
- Valrhona chocolate milk shake (V)
- Hazelnut éclairs, Nutella cream (V)
- Chocolate brownies (V)
- Mini macaroons (V)



BOWL
FOOD

Bowl food is ideal for a light lunch right through to a post theatre event. We have designed six themed menus for you to choose from.

£22.50 per person

Please choose 4 main bowls & 1 dessert. You may choose entirely from a themed group or mix & match as you please.

Each additional bowl at £4.50 per person

Greenwich

Grilled chicken, spelt risotto, curly kale

Roast cauliflower royale, parmesan fritter (V)

Smoked duck with poached quail eggs, green bean & caramelised shallot salad

Grilled salmon, broccoli, spiced fregola

Roasted fennel, compressed heirloom tomatoes, basil & sherry vinaigrette (V)

Roasted English beetroots, gem lettuce, radish, ricotta, pine nuts (V)

Euston

Pulled shoulder of Welsh lamb, soft polenta, grilled onions

Corn fed chicken & mushroom pie

Smoked haddock, creamed leek risotto

Tikka masala of local pollock, potato & lentil dhal

Casserole of butter beans, parsnips, kale, wild mushroom, parsley (V)

Traditional fish pie, chorizo mash

Salad of endive, celeriac, goat's curd, caramelised walnuts (V)

Roast roots, puy lentils, hazelnuts, oranges (V)

Caribbean Bowl Food Menu

Macaroni & cheese pie (V)

Roast pumpkin & chickpea curry (V)

Bajan fish stew

Jerk chicken with rice & beans

Tobago pork skewers

Curried goat (lamb) sweet potato & yam

Seasonal vegetable risotto with pea shoots (V)

East End Bowl Food

Cornish fish pie, Cheddar & parsley crust

Bangers & mash with gravy

Mini prawn cocktails

Creamy leek & potato pies (V)

Black olive marinated lamb, garlic mash

Grilled hanger steak, chunky chips, rocket

Sweet Bowls

Caramelised apple crumble with spiced cream (V)

Passionfruit & ginger cheesecake (V)

English trifle (V)

Vanilla panna cotta, winter berries

Tropical fruit salad, elderflower jelly (V)

Vanilla burnt Cambridge cream (V)

Green tea brûlée, toasted coconut (V)



WINE LIST

Nibbles & Bites
Select 3 for £4.50

Selection of Spanish green & purple olives, marinated with peppers & onions (V)

Chef’s home spiced nuts (V)

Deep fried chilli broad beans (V)

Chilli rounds (V)

Wasabi peas (V)

Crisps (V)

Pretzels (V)

Crispy pitta shards with two seasonal dips (V)

Here is a selection of our most popular wines. We also have a reserve list which has been put together with our wine merchants & drink suppliers.

Champagne & Sparkling Wines

Cava NV Brut Nature, Dominino de Requena £32.00

Prosecco, Porte Leone, Extra Dry, NV £32.50

Searcys Selected Cuvée, Brut, NV £38.50

Searcys Selected Rosé Cuvée, Brut, NV £45.00

Franciacorta Premium, NV Brut, DOCG La Valle £45.00

Lanson Père et Fils, Brut, NV £59.00

Bollinger Special Cuvée, Brut, NV £65.00

Perrier Jouet Belle Epoque, 2006 £125.00

White Wine

Ben & Rudi Scott, Chenin Blanc, Coastal Plain, South Africa, 2013/14 £18.00

Unoaked Chardonnay, Bodegas Despierta, Spain, 2015 £19.00

Vin Occitan by Searcys, Reserve Blanc, Domaine Le Vieux, Languedoc, France, 2015 £20.00

Grillo di Sicilla, Vitvinicola Tola, Piedmont, Italy, 2015 £20.50

Pinot Grigio, Del Veneto, Italy, 2015 Produttore San Morelli £20.50

Viognier Domaine Preignes le Vieux, Languedoc, France, 2015 £21.50

Pecorino di Collio Peconesi, Avalos, Abruzzo, Italy, 2015 £23.00

Bush Vine Sauvignon Blanc, Lyme Fontaine, Darling Ranges, South Africa, 2015 £23.50

Picpoul de Pinet St Peyres, Pomerols, France, 2015 £24.00

Sauvignon Blanc, Marlborough Estate, New Zealand, 2015 £24.00

Albarino ‘Esencia Divina’ Adegas Gran Vinum, Spain, 2015 £28.00

Chablis ‘St Marc’ JM Brocard, France, 2015 £30.00

Sancerre, Paul Prieur, France, 2015 £32.50

Rosé

Vin Occitan by Searcys, Reserve Rosé, Domaine Le Vieux, Languedoc, France, 2015 £20.00

Pinot Grigio, Rosato Antonio Rubini, Italy, 2015 £21.00

Paradis Grenache Rose 2015 Domaine Preignes le Vieux, Languedoc, France, 2015 £23.50

Red Wine

Ben & Rudi Scott, Cabernet Shiraz, Coastal Plain, South Africa, 2013 £18.00

Tempranillo, Bodeas Despierta, Castillo La Mancha, Spain, 2015 £19.00

Pinot Noir La Source, Languedoc, France, 2014 £20.00

Vin Occitan by Searcys, Reserve Rouge, Domaine Le Vieux, Languedoc, France, 2015 £20.00

Montepulciano d’Abruzzo, Agricole Ilauri, Italy, 2014 £20.50

Malbec, Casa Juanita, Argentina, 2014 £22.00

Merlot, The Pillar Box Tree, Coastal Plain, South Africa, 2014 £23.50

Minervois, Domaine La Balade, France, 2014 £25.00

Rioja Crianza, Viña Pomal, Spain, 2012 £24.00

Chianti, Guicciardini Strozzi, Italy, 2012 £26.00

Château La Gravières ‘Rubis’, Graves, France, 2012 £27.00

Valpolicella Ripasso le Tobeles, France, 2012 £29.00

The Ingenuity, Nederburg, South Africa £42.00

Dessert Wine

Château Calabre, Montravel Doux, France, 2010 (1/2 bottle) £18.00

Botrytis Semillon, Three Bridges, Australia, 2010 (1/2 bottle) £29.00

Vin Santo di San Gimignano, Famiglia, Strozzi 50cl £45.00



DRINKS LIST

Cocktails

Curated by our resident Searcys mixologist. We can work with you to create your very own cocktail

Cocktail of The Month £7.50
Please ask your event manager for more details

Bramble £7.50
Gin, “Tyrian Purple” house made blackberry liqueur, fresh lemon & bitters, served on the rocks

Cosmopolitan £7.50
Vacuum infused cranberry vodka, Cointreau & lime, served up or on the rocks

Martini £7.50
Vodka or gin, served up in a cocktail glass

Bellini £7.50
Cocchi Americano, lillet blanc, white peach, roasted peach bitters. Served in a flute, topped with Prosecco

Midnight Mojito £7.50
Guyanese ‘Silverwood’ 3 year old rum, lime sugar, kalamansi, Angostura’s bitters over muddled mint

Midsummer Collins £7.50
East London Dry Gin, Elderflower, gooseberry, lemon, grapefruit bitters

Garden £7.50
Gin, cucumber, lime, elderflower, russet & bramley apple, grapefruit bitters

Mocktails

£2.95 Glass/£11.00 Jug

Virgin Mojito
Sugar syrup, lime, mint & soda

Iced Tea
Classic iced tea served natural or sweet

Tropical Zest
Lemon, lime & bitters

Beers

Becks (330ml) £3.30

Asahi Super Dry (330ml) £4.50

Portobello Westway Pale Ale (330ml) £4.50

Portobello London Pilsner (330ml) £4.50

2 Tone London Lager (330ml) £4.50

Samuel Adams (440ml) £4.00

Guinness (440ml) £4.50

Spirits

From (25ml) £3.30

Gins
Beefeater, Beefeater 24, Bombay Sapphire, Haymans, Sipsmith, Plymouth, Whitley Neil

Vodkas
Absolut, Ketel One, Smirnoff Black Label, Grey Goose, Belvedere

Rums
Havana Club, Appleton Estate, Havana Club 5yo, Sailor Jerry, Bacardi

Whiskeys
Chivas Regal, Johnny Walker Black, Glenlivet 12yo, Glenfiddich 12yo, Macallan Gold, Haig

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

Mixers

Standard £1.05 per 150ml
Tonic, slimline tonic, bitter lemon, ginger ale, coke, lemonade

Fever Tree £1.50 per 150ml
Tonic, slimline tonic, bitter lemon, ginger beer

Squeezed orange, apple or cranberry juice (1ltr) £7.00

Coke, Diet Coke, Coke Zero, Lemonade, Ginger Beer, Blenheim Palace Mineral Water (330ml) £2.00

