



SEARCYS

---

**Events 2017**

**barbican**

Resident caterer

**Autumn / Winter Menus**

## Welcome from Searcys

---

Established in 1847, Searcys have been at the Barbican for over 20 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, company parties, to corporate conferences and big 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. The following menus have something for everyone.

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

**Martin Dibben**  
General Manager



## Content

---

<b>Breakfast</b>	<b>2</b>
<b>Delegate Packages</b>	<b>3</b>
<b>Fork Buffets</b>	<b>4</b>
<b>Post Conference Drinks Packages</b>	<b>5</b>
<b>Sandwiches and Finger Food Not</b>	<b>6</b>
<b>Forgetting the Rest of the Day</b>	<b>7</b>
<b>Canapes</b>	<b>8</b>
<b>Bowl Food</b>	<b>9</b>
<b>Party Menu</b>	<b>10</b>
<b>Seated Lunch/Dinner</b>	<b>11</b>
<b>Wine List</b>	<b>12</b>
<b>Drinks List</b>	<b>13</b>

(V) denotes vegetarian dishes.

If you or your guests have any allergen or special dietary requirements, please let your events manager know.

All menus are based on minimum numbers of 20 guests (25 for fork buffets), unless specified & subject to VAT at the prevailing rate.



## Breakfast

---

### Freshly Brewed Fairtrade Coffee and Tea **£2.60**

Fruit and herbal infusions and decaffeinated coffee

### Freshly Brewed Fairtrade Coffee, Tea and Mini Danish Pastries **£3.80**

Our chef's selection of freshly baked mini breakfast pastries  
Fruit and herbal infusions and decaffeinated coffee

### Breakfast Sandwiches **£3.50 each**

Cumberland pork patty with caramelised onion chutney  
Sweet cured back bacon with spiced tomato relish  
Cheddar, spinach and chestnut mushroom frittata (V)  
Scottish smoked salmon with cream cheese on a multigrain bagel

### Breakfast Add-ons per person

Chef's selection of mini muffins **£2.00**

Pork sausage roll with fennel seeds, chilli, tomato and onion chutney **£2.60**

Bacon and egg tartlet **£2.60**

Seasonal berries with Greek yoghurt and strawberry granola **£2.60**

Honey granola yoghurt pot with maple and banana crunch (V) **£2.65**

Fruit bowl with a selection of fresh seasonal fruit (per piece) **£1.25**

Seasonal fresh fruit skewer **£3.00**

### Cold Pressed Fresh Fruit Juices **£10.00 per litre**

Orange, apple, carrot

### Rejuvenate and Alkalise **£15.00 per litre**

Broccoli, cucumber, celery, lemon, spinach, parsley and ginger

### Recover and Cleanse **£15.00 per litre**

Beetroot, carrot, orange, apple, lemon, ginger, pineapple

### Energy and Clarity **£15.00 per litre**

Grapefruit, orange, lemon, turmeric, cayenne pepper





## 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 8:30am - 5:30pm
- Technical and event support
- Free delegate Wi-Fi
- Catering Package, 3 options as detailed (designed to be eaten standing up. Should you wish for your guests to be seated there is a £5.00 per person charge)

### Camden Package £75.00 per person

Coffee and tea on arrival, freshly baked mini Danish pastries and fruit smoothie shots  
Mid-morning coffee and tea with retro biscuits cookie jar  
Choose your fork buffet from the menus on page 4  
Please liaise with your event manager regarding the choices available  
Afternoon coffee and tea with a selection of macaroons  
Filtered water and fruit flavoured water throughout the day

### Westminster Package £65.00 per person

Coffee and tea on arrival with freshly baked mini Danish pastries  
Mid-morning coffee and tea with biscuits and seasonal whole fresh fruit  
Chef's choice selection of four sandwiches with seasonal fillings on bagels and tortilla wraps and 3 hot finger food items  
Chef's pudding of the day  
Choose your finger food items from the menus on page 6  
Coffee and tea served with chocolate brownies and energy bars  
Filtered water and fruit flavoured water throughout the day

### Holborn Package £59.00 per person

Coffee and tea on arrival with butter biscuits  
Mid-morning coffee and tea  
Chef's choice selection of sandwiches with seasonal fillings on a selection of flavoured breads and Kettle chips  
Chef's pudding of the day  
Afternoon coffee and tea with home baked cookies  
Filtered water and fruit flavoured water throughout the day

# Fork Buffet Lunches

---

**£30.00 per person**

Designed to be eaten standing up. Guests can be seated at a charge of £5.00 per person.

## Menu A

### Hot Mains

Braised beef with red wine, pancetta, pearl onions and chestnut mushrooms  
Pumpkin gnocchi with roast butternut squash and ricotta cream

### Cold Main

Smoked haddock, leek and creme fraiche tart

### Sides

Buttermilk mashed potatoes  
Thyme roasted root vegetables  
Balsamic marinated cherry tomatoes, grilled courgette and cannellini bean salad (V)

### Dessert

Raspberry and blackcurrant delice  
Seasonal whole fresh fruit

## Menu B

### Hot Mains

Baked fillet of Scottish salmon, red pepper, basil and black olive crust, saffron cream  
Chickpea, marrow and cannellini bean stew with cumin spiced datterini tomatoes (V)

### Cold Main

Ham hock terrine with grape seed mustard, apple and cider chutney

### Sides

Steamed baby potatoes, parsley and lemon pesto (V)  
Honey roast carrots with sunflower seed and thyme (V)  
Freekeh salad with artichoke, rosemary tomato, lovage and pine nut pesto (V)

### Dessert

Black cherry, milk chocolate and kirsch delice  
Seasonal whole fresh fruit

## Menu C

### Hot Mains

Smoked haddock fish cake, braised leek, saffron cream  
Macaroni and Cheddar cheese, sourdough crumb

## Cold Main

Chicken and apricot terrine, spiced pear chutney

### Sides

Roast carrot, fennel and sweet potato with lemon and mint (V)  
Salad of green bean and edamame with smoked garlic and chilli (V)  
Quinoa salad with grilled peppers, tomato, oregano and olive oil dressing (V)

### Dessert

Passion fruit and orange slice  
Seasonal whole fresh fruit

## Menu D

### Hot Mains

Tamarind glazed chicken with roasted peppers and baby corn  
Roast tofu and mixed pepper bulgogi with water chestnut and mushroom

### Cold Main

Cured Scottish salmon with beetroot and seaweed, lime creme fraiche

### Sides

Steamed jasmine rice with lemongrass (V)  
Orange, mouli, beansprout and halloumi salad, ginger and teriyaki dressing  
Carrot, fennel and cabbage slaw, spicy peanut dressing

### Dessert

Mango cremeaux  
Seasonal whole fresh fruit

## Menu E

### Hot Mains

Slow cooked shoulder of pork with achiote, orange and toasted cumin  
Roast sweet potato with ancho chilli, kidney bean and jack fruit (V)

### Cold Main

Steamed fillet of Scottish salmon, mango, lime and chilli relish

### Sides

Parmentier potatoes with roasted chillies and red onion (V)  
Tomato and cucumber salad with cactus, jalapeno and feta cheese  
Grilled corn salad with black beans, onion, roasted peppers, coriander and lime (V)  
Crispy tortilla chips (V)

### Dessert

White chocolate and butterscotch cheesecake  
Seasonal whole fresh fruit

## Post Conference Drinks Packages

---

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

#### £15.50 per person

Vinuva Organic Pinot Grigio, IGT Sicilia, Italy 2016

Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile 2016

Bottled beer, fruit juice and mineral water

Selection of pitted olives with orange, parsley and fennel (V)

Roasted and salted cashews (V)

Tomato and pesto palmiers (V)

Wasabi peas (V)

Vegetable crisps (V)

### Option 2

#### £12.50 per person

Vinuva Organic Pinot Grigio, IGT Sicilia, Italy 2016

Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile 2016

Bottled beer, fruit juice and mineral water

Cheese spirals (V)

Japanese rice crackers (V)

Kettle chips (V)





## Delegate Simply Sandwiches

### Working lunch with finger food £22.50 per person

A selection of 6 varieties of deli style sandwiches, on flavoured breads, bagels and tortilla wraps, plus your choice of finger food from the set menus below.

Additional finger food items can be added to these menus from the list on the right.

#### Menu A

Pork sausage roll with fennel seeds and chilli  
Scottish smoked salmon, buckwheat blini with creme fraiche and caper berries  
Onion bhaji, mango and coriander chutney (V)  
Raspberry and blackcurrant delice (V)

#### Menu B

Chicken skewer with spicy miso ketchup  
Panko fried goujons of haddock with caper and lemon mayonnaise  
Cheddar, red onion and chive tartlet (V)  
Passion fruit and mango delice (V)

#### Menu C

Grilled Scottish salmon with roast sesame and soy  
Sweet potato falafel, harissa aioli (V)  
Ham hock terrine with grape seed mustard and cornichons  
Milk chocolate truffle slice (V)

### Deluxe sandwich lunch £14.00 per person

A selection of 6 varieties of deli style sandwiches, on a selection of flavoured breads, bagels and tortilla wraps, with Kettle chips and chef's sweet treat of the day.

Does your sandwich lunch need something more? Add items from the list on the right.

### Classic sandwich lunch £9.25 per person

Chef's choice of four varieties of sandwiches with Kettle chips. One and a half rounds per person.

### For that little extra with your sandwich lunch

Vegetable crisps (V) **£1.50**  
Seasonal whole fruit **£1.50**  
Fruit skewers **£3.00**  
Chef's soup of the day **£3.50**

### Additional finger food items £3.00 per person per item

#### Hot

Pork sausage roll with fennel seeds and chilli  
Chicken skewer with spicy miso ketchup  
Grilled Scottish salmon with roast sesame and soy  
Smoked haddock and leek tartlet with creme fraiche  
Sweet potato falafel, harissa aioli (V)  
Cheddar, red onion and chive tartlet (V)  
Wild mushroom and tarragon pie (V)  
Onion bhaji, mango and coriander chutney (V)

#### Cold

Scotch egg with black pudding and salad cream  
'Nduja with ricotta and basil  
Ham hock terrine with grape seed mustard and cornichons  
Scottish smoked salmon, buckwheat blini with creme fraiche and caper berries  
Poached Scottish salmon with lemon mayonnaise on soda bread  
Salt baked beetroot, goats' cheese, toasted hazelnuts and pomegranate (V)  
Seaweed houmous, rainbow radish with crisp bread (V)

#### Puddings

Eclairs (to include coffee cream, vanilla custard, chocolate cream)  
Pear and apple crumble with vanilla cream  
Butterscotch and milk chocolate cheesecake  
Lemon posset with ginger nut shortbread  
Seasonal fruit salad pot  
Mixed berry pavlova with toasted almonds

Add one of our platters for a more substantial lunch (minimum of 10 people)

### Charcuterie board £11.50 per person

Serrano ham, chorizo and salchichon, black olive pesto and grissini

### Sushi (3 items per person) £10.00 per person

Selection of nigiri and maki rolls with wasabi, soy and pickled ginger

### Smoked salmon platter £9.00 per person

Scottish smoked salmon, caper berries, dill creme fraiche and wholemeal soda bread

### Cheese board £6.50 per person

Selection of British and Irish artisanal cheeses, spiced pear compote with a selection of breads and crackers

## Not Forgetting the Rest of the Day

---

### Something healthy

**Selection of fresh fruit smoothies £3.00**

**Cold Pressed Fresh Fruit Juices £10.00 per litre**

Orange, carrot or apple

**Rejuvenate and Alkalise £15.00 per litre**

Broccoli, cucumber, celery, lemon, spinach, parsley and ginger

**Recover and Cleanse £15.00 per litre**

Beetroot, carrot, orange, apple, lemon, ginger, pineapple

**Energy and Clarity £15.00 per litre**

Grapefruit, orange, lemon, turmeric, cayenne pepper

**Gluten Free £2.25**

Almond cookie

Apricot bar

### Something naughty

**Portuguese custard tart £1.95**

**Mini buttermilk scones with clotted cream and strawberry jam £2.25**

**Chef's sweet treat of the day £2.25**

**Chef's selection of baked treats and cookies £2.25**

### Something quenching

**Freshly brewed Coffee and Tea £2.60**

Fruit and herbal infusions and decaffeinated coffee

**Freshly brewed Coffee and Tea with Homemade Biscuits £3.10**

Fruit and herbal infusions and decaffeinated coffee

**Filtered water still and sparkling £1.25 (750ml)**

**Fruit juice £4.00 (litre)**

Orange, apple or cranberry

**Homemade smoothies £8.75 (litre)**

**Mineral water still and sparkling £3.00 (750ml)**

### Nibbles and Bites

**Select 3 for £4.50**

Selection of Spanish green and purple olives, marinated with peppers and 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)



# Canapes

---

Our canapes are beautifully crafted and bite sized.

Perfect for a short drinks reception.

**£14.75 per person 5 canapes – Suitable for a one hour drinks reception**

**£19.95 per person 8 canapes – Suitable for a two hour drinks reception**

**Additional canapes @ £2.95 per piece**

## Hot

Crispy pork croquette, 'nduja aioli

Mini jacket potato, venison ragu with sour cream

Duck toast with sesame seed and teriyaki

Thai style chicken and prawn patty, red pepper jelly

Panko fried haddock, triple cooked chips, pea puree

King prawn and chorizo croquette, saffron dip

Spiced smoked haddock arancini with curry leaf aioli

Pulled jackfruit slider with smoked chipotle and pickled cucumber (V)

Grilled Tempeh with verbena and chilli harissa, lemon tahini (V)

Welsh rarebit tartlet with cheddar, red onion marmalade (V)

## Cold

Bresaola with ricotta, smoked chilli jam on toasted ciabatta

House smoked duck with spiced gooseberry relish and coriander

Ham hock roulade with quince jelly and basil

Cheddar cheese sable with black truffle and parmesan (V)

Smoked tofu with rosemary marinated tomato, black olive crumb (V)

Roast onion scone, guacamole with lime and mint, crispy onion rings (V)

Goats' cheese panna cotta, damson jelly, smoked almond crumble (V)

Smoked cod roe with a squid ink tapioca cracker, schichimi pepper

Sesame crusted tuna, wasabi and avocado creme fraiche with puffed rice

Cornish crab meat with lemon, chilli and parsley on a buckwheat blini

## Sweet

Selection of mini choux buns with flavours including pistachio and chocolate, blackcurrant and vanilla, mango and passion fruit

Selection of seasonal macarons

Assortment of seasonal ice creams and sorbets with sauces and sprinkles

Crispy gnocchi with a hazelnut and chocolate centre



## Bowl Food

---

**£24.00 per person**

Wonderful flavour combinations and perfect for many events.  
Please choose 4 main bowls and 1 dessert from the menu below.  
Additional bowls are £4.50 per person.

### Hot Bowl Food

Venison sausages, buttermilk mash, red wine gravy, crispy shallots

Roast belly of Devon pork, spiced orange honey, duck fat roast potatoes with pear chutney and crispy crackling

Slow cooked wild boar with molasses, smoked garlic and cannellini beans

Crispy fried Yassa chicken, lemon and mint cous cous

Panko fried goujons of haddock with triple cooked chips, pea puree and tartar sauce

Pan seared prawn with orange pepper, warm roast baby potato salad with Swiss chard

Tortellini of goats' cheese and cranberry, pumpkin cream with toasted hazelnut (V)

Hickory smoked jackfruit with black bean, sweetcorn and jalapenos, crispy tortilla (V)

Macaroni cheese with a sourdough crumb (V)

### Cold Bowl Food

Seared beef with teriyaki, carrot, fennel and mouli slaw, crushed peanuts

Chicken with sweet tamarind, green papaya and coconut salad

Smoked ham hock, potato, egg, caper and parsley dressing, crispy crackling

Dukkha crusted chickpea falafel, kasha tabbouleh, tahini dressing

Pearl barley, butternut squash and portobello mushroom, creme fraiche and dill (V)

Salt baked beetroot with redcurrant, scorched cheese with toasted grains (V)

Pepper crusted tuna, salad of green beans, rosemary marinated cherry tomatoes, baby potato and quails egg

Beetroot cured Scottish salmon, heritage potato salad with fennel, pink grapefruit and rye crisps

### Sweet Pots

Bread and butter panettone with cranberry, toasted almonds and brandy custard

Brown sugar meringue, cinnamon cream, spiced winter berries

Cinnamon spiced churros with milk chocolate sauce, crushed hazelnuts

Rum baba with poached pineapple and coconut sorbet

Selection of ice creams and sorbets served with sprinkles and sauces



# Party Menu

---

## Mini Festival

Please choose 3 of the stations below.

## Street food

Please choose a minimum of 2 stations or 1 station along with a full bowl food or canape menu.

## Charcuterie and Cheese Station £20.00 per person

Selection of gourmet pizza slices to include toppings:

- Honey glazed ham with brown sugar and mustard, carved to order and served on a flour bap
- Selection of continental cured meats
- Chef's selection of seasonal pies
- Balsamic pickled onions, smoked garlic, peppadew peppers stuffed with feta (V)
- British and Irish cheese's served with spiced pear chutney and crackers
- Chef's bread basket

## Mexican Taqueria £15.00 per person

- Slow cooked shoulder of pork with achiote, orange and toasted cumin
- Roast sweet potato with ancho chilli, kidney bean and jackfruit (V)
- Parmentier potatoes with roasted chillies and red onion (V)
- Crispy tortilla chips
- Guacamole with mint and coriander

## Brick Lane £15.00 per person

- Rogan josh spiced chicken curry (DF)
- Cauliflower, potato and Baharat scented chickpea stew (GF, V)
- Saffron rice with cumin (DF, GF, V)
- Onion bhajis and mini naan breads
- Poppadums and chutneys (DF, V)

## Deep South £15.00 per person

- Smoked brisket of beef
- Macaroni cheese with sourdough and cranberry crumb
- Roast fillet of Scottish salmon, maple and bourbon glaze
- Celeriac, red cabbage and horseradish slaw (V)
- Chunky potato wedges with citrus pepper (V)
- Selection of breads and baps

## Bao Station £15.00 per person

Steamed buns with a selection of fillings to include:

- Panko fried tofu with sriracha, mangetout and beansprout salad with a roast sesame dressing (V)
- Slow roasted pork belly with kimchi, peanut crumble and spicy miso ketchup
- Crispy haddock with shaved fennel and chilli with seaweed mayonnaise

## Dessert Station £10.00 per person

- Selection of ice creams and sorbets with sprinkles and sauces
- Plum, ginger and muscovado trifle
- Brown sugar meringue, cinnamon cream, spiced winter berries
- Baileys coffee cheesecake with a milk chocolate crunch





## Seated Lunch/Dinner

---

**Lunch £46.00 per person / Dinner £48.00 per person**

Searcys have created a delicious 3 course menu with options suitable for both lunch and dinner created from seasonal British ingredients. Tea, coffee and petit fours will follow dessert.

Please select the same starter, main course and dessert for all guests. Dietary requirements will be catered for in addition, please speak to your event manager for more details

### Starters

Carpaccio of beef fillet with Jerusalem artichoke, pickled walnut and mushroom, parmesan crusted quail egg and saffron aioli

Ham hock and smoked chicken terrine, rhubarb and apple chutney, sourdough crisp

Black pudding and spiced pork croquette, pear puree, kohlrabi remoulade with a Madeira jus

Hand cut pappardelle with wild duck ragu, crushed pistachio and radicchio

Cured Scottish salmon with blood orange, seaweed and cucumber salad, wasabi creme fraiche

Pepper crusted tuna, green bean salad with quails egg, oven baked tomato and heritage potato, black olive and lemon dressing

Tempura of smoked tofu, green mango and chilli salad with roast sesame and peanut dressing (V)

Salt baked and pickled Berkshire beetroot with burrata, toasted pine kernels, red wine dressing (V)

### Mains

Slow cooked beef, sourdough and marrow crumb, buttered kale, heritage carrots and buttermilk mash

Spiced honey glazed duck leg, celeriac puree, piccolo parsnip, smoked pancetta and roast chestnut, port jus

Confit shoulder of lamb, wilted spinach, braised roscoff onion, pease pudding pie with black garlic and kabocha gratin

Supreme of guinea fowl, confit of leg, mushroom and hazelnut puree, pont-neuf potato with liquorice braised leeks

Pan roasted cod, Kerala spiced parsnip, wilted rainbow chard, rope mussels, apple and cider dressing

Baked filet of stone bass with crab linguini, lobster and cognac bisque

Pan roasted gnocchi, watercress cream with blue cheese and toasted pine nuts (V)

Braised coco bean and chestnut risotto, smoked garlic and mushroom with red endive and cheese crisp (V)

Pan roasted cod, Kerala spiced parsnip, wilted rainbow chard, rope mussels, apple and cider dressing

Baked filet of stone bass with crab linguini, lobster and cognac bisque

Pan roasted gnocchi, watercress cream with blue cheese and toasted pine nuts (V)

Braised coco bean and chestnut risotto, smoked garlic and mushroom with red endive and cheese crisp (V)

### Desserts

Sticky toffee pudding, clotted cream, caramel sauce

Milk chocolate and praline parfait, poached pear, pear sorbet

Rum baba with poached seasonal fruit, vanilla bean ice cream

Cranberry bread and butter panettone pudding, cinnamon spiced custard

Blackcurrant and cassis cheesecake, almond crunch, blackcurrant sorbet

### Cheese Course £60.00 per table of 10 people

Selection of British and Irish artisanal cheeses, spiced pear compote, selection of breads and crackers

### Tea, Coffee and Petit Fours

## Wine List

---

### Champagne and Sparkling Wines

- Searcys Cuvée, NV **£40.00**
- Mumm Grand Cordon Brut, NV **£62.00**
- Laurent Perrier La Cuvée, NV **£65.00**
- Ca'del Console Prosecco Extra Dry, Italy, NV **£29.75**
- Belstar Cuvée Rosé Sparkling, Veneto, Italy, NV **£30.50**
- Pongrácz Méthode Cap Classique Brut, Western Cape, South Africa, NV **£35.00**

### White Wine

- Ponte Miliano Trebbiano, Italy, 2015 **£19.50**
- Vinuva Organic, Pinot Grigio, IGT Sicilia, Italy, 2016 **£20.00**
- Joie de Vigne, Marsanne/Vermentino, 2016 **£21.50**
- Maison Belenger IGP Cotes de Gascogne White, 2016 **£23.95**
- Picpoul de Pinet Beauvignac, 2016 **£26.50**
- Touraine Sauvignon, Domaine du Haut Perron, 2016 **£29.00**
- Satellite, Sauvignon Blanc Marlborough, New Zealand, 2016 **£29.50**
- Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy, 2016 **£31.00**
- Lieras, Albariño Rías Baixas, Rías Baixas DO, Spain, 2015/16 **£32.00**
- Domaine Cherrier, Sancerre, 2016 **£32.50**
- Jean-Marc Brocard, Chablis Sainte-Claire, 2015 **£33.00**

### Rosé

- Le Bosq Rosé, Vin de France, 2016 **£19.50**
- Château Gabriel Organic Côtes de Provence Rosé, 2016 **£29.00**

### Red Wine

- Ponte Miliano Negroamaro, Italy, 2015 **£19.50**
- Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile, 2016 **£20.00**
- La Troubadour, Carignan Grenache, Vin de France, 2016 **£21.50**
- Front Row, Shiraz/Mourvedre/Viognier, Swartland, 2016 **£22.00**
- Villa dei Fiori, Montepulciano d'Abruzzo, Italy, 2015 **£23.00**
- Portillo Malbec, Uco Valley, Mendoza, Argentina, 2016/17 **£24.50**
- Morande Pionero, Pinot Noir, Casablanca, Chile, 2016 **£25.00**
- Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, 2015 **£26.50**
- Conde de Valdemar, Crianza, Rioja, Spain, 2012 **£27.50**
- Santa Cristina Chianti Superiore, Italy, 2015 **£29.00**
- Château de Parenchère, Bordeaux Supérieur, 2010 **£30.00**
- Châteauneuf-du-Pape, Clos de L'Oratoire des Pages, Ogier, 2015 **£40.00**

### 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**

## Cocktails

Curated by our resident Searcys mixologist

We can work with you to create your very own cocktail

### Cocktail of The Month £8.00

Please ask your event manager for more details

### Bramble £8.00

Gin, "Tyrian Purple" blackberry liqueur, fresh lemon and bitters, served on the rocks

### Cosmopolitan £8.00

Cranberry vodka, Cointreau and lime, served up or on the rocks

### Martini £8.00

Vodka or gin, served up in a cocktail glass

### Bellini £8.00

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

### Midnight Mojito £8.00

Guyanese 'Silverwood' 3 year old rum, lime sugar, kalamansi, Angostura's bitters over muddled mint

### Midsummer Collins £8.00

Gordons Gin, elderflower, gooseberry, lemon, grapefruit bitters

### Garden £8.00

Gin, cucumber, lime, elderflower, russet and bramley apple, grapefruit bitters

### Long Walker £8.00

Johnnie Walker Black Label, apple juice, ginger ale and lime

## Mocktails £2.95 Glass/£11.00 Jug

### Virgin Mojito

Sugar syrup, lime, mint and soda

### Iced Tea

Classic iced tea served natural or sweet

### Tropical Zest

Lemon, lime and bitters

## Beers

Becks (330ml) **£3.50**

Asahi Super Dry (330ml) **£4.50**

Portobello Westway Pale Ale (330ml) **£4.50**

Peroni (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) **£3.50**

### 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, Coca-Cola, lemonade, Diet Coke

Fever Tree **£1.50 per 150ml**

Tonic, slimline tonic, bitter lemon, ginger beer

Fruit Juice - orange, apple, cranberry (1ltr) **£4.00**

Coca-Cola, Diet Coke, Coke Zero, lemonade, ginger beer, mineral water ( (330ml) **£2.00**





SEARCYS

---

**Events 2017**

**barbican**

Resident caterer

**Autumn / Winter Menus**