



# THE BARBICAN

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*Spring and Summer  
Event Menus*

1ST APRIL - 31ST SEPTEMBER 2018



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## Welcome from Searcys

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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 and 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. We have also highlighted vegan food with a (VE) symbol. The following menus have something for everyone.

With our passion and working together, we help you to get the most outstanding meal experiences at the Barbican.

*Martin Dibben*

**GENERAL MANAGER**



# Breakfasts and Breaks

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**Freshly brewed Fairtrade coffee and tea**

**£2.80**

Fruit and herbal infusions and decaffeinated coffee

**Freshly brewed Fairtrade coffee and tea, butter biscuits**

**£3.30**

Fruit and herbal infusions and decaffeinated coffee

**Mini Danish pastries, freshly brewed Fairtrade coffee and tea**

**£4.00**

Selection of freshly baked mini breakfast pastries, fruit and herbal infusions and decaffeinated coffee

**Light English breakfast, freshly brewed Fairtrade coffee and tea**

**£6.40**

The choice of free-range scrambled egg, Cumberland sausage patty or English smoked back bacon in a floured milk bap, fruit and herbal infusions and decaffeinated coffee

**Light continental breakfast, freshly brewed Fairtrade coffee and tea**

**£9.50**

Selection of Danish pastries with sliced continental meats and cheeses, freshly baked baguette, fruit and herbal infusions and decaffeinated coffee

**Mini full English, freshly brewed Fairtrade coffee and tea**

**£9.50**

Cocktail Cumberland sausage, free-range scrambled egg, grilled cherry tomato, hash brown, button mushroom, toast and baked beans, fruit and herbal infusions and decaffeinated coffee

**Mini full vegetarian, freshly brewed Fairtrade coffee and tea (V)**

**£8.00**

Vegetarian sausage, free-range scrambled egg, grilled cherry tomato, baked beans, hash browns, button mushroom, toast, fruit and herbal infusions and decaffeinated coffee

*All menus are subject to VAT at the prevailing rate*





## Breakfasts and Breaks Additions

<b>Mini Danish pastries</b> Mini croissant, mini pain au chocolate, mini pain au raisin	<b>£2.25</b>
<b>Selection of mini muffins and doughnuts</b> Chocolate muffin, blueberry muffin, jam doughnut and chocolate ring doughnut	<b>£2.60</b>
<b>Freshly baked cookies</b> A selection of chunky chocolate, white chocolate and macadamia nut, cranberry and white chocolate	<b>£2.25</b>
<b>Breakfast baps</b> The choice of free-range scrambled egg, Cumberland sausage patty or English smoked back bacon in a floured milk bap	<b>£3.60</b>
<b>Fresh fruit bowl</b>	<b>£1.40</b>
<b>Mixed seasonal berry bowl</b> Greek yoghurt, mixed seed and nut granola	<b>£2.20</b>
<b>Fresh fruit smoothies</b> Selection of smoothies served in small milk bottles	<b>£2.00</b>
<b>Seasonal fruit skewers</b>	<b>£3.25</b>
<b>Fruit and nut bar</b> Selection of raspberry and yoghurt, strawberry and yoghurt and fruit and nut bar (1 per person)	<b>£1.95</b>
<b>Detox and power juices (200ml)</b> Apple, beetroot and mint Beetroot juice Apple carrot and ginger Detox juice	<b>£3.50</b>
<b>Belgian waffles with seasonal fruit and sweetened cream</b>	<b>£4.25</b>
<b>Smoked salmon bagel</b> Small bagel filled with Scottish smoked salmon and lemon cream cheese	<b>£5.50</b>
<b>Filtered water still and sparkling (700ml)</b>	<b>£1.30</b>
<b>Mineral water (750ml)</b>	<b>£3.25</b>
<b>Individual mineral water (500ml)</b>	<b>£1.70</b>
<b>Freshly squeezed juices (1 litre)</b> Apple, orange, grapefruit	<b>£7.00</b>
<b>Fruit juices (1 litre)</b> Apple, orange, grapefruit, cranberry	<b>£4.00</b>
<b>Granola bars</b> Slow energy release bar with seeds and dried fruit	<b>£3.00</b>
<b>Cream tea</b> Mini scones with clotted cream and strawberry jam (2 per person)	<b>£2.50</b>
<b>Portuguese custard tart</b>	<b>£1.95</b>
<b>Cake selection</b> Cake squares of carrot cake and lemon drizzle cake	<b>£3.00</b>

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# Afternoon Tea

(minimum order 20 people)

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£21.00

Finger sandwich selection, scones, two cakes and selection of teas

## Finger sandwiches

Oak smoked salmon and lemon dill cream cheese  
Baked gammon, rocket and English mustard mayonnaise  
Free-range chunky egg and mustard cress (V)  
Coronation chicken bridge roll

## Scones

Homemade sultana and buttermilk scones (V)  
Served with Rodda's clotted cream, seasonal berry conserve and citrus curd (V)

## Cakes (select 2)

Citrus tart  
St Clements macaroon (V)  
Mini coffee and chocolate eclairs

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# 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
- PA system
- 5 wired and 2 radio microphones
- Free delegate Wi-Fi
- Catering Package (designed to be eaten standing up)
- Filtered water and fruit flavoured water is available during the refreshment breaks
- All special dietary requirements can be catered for
- For seated lunches add £5.00 per person

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## Bank Package

**£79.00 per person (minimum order from 30 people)**

Arrival freshly brewed Fairtrade coffee and tea, freshly baked mini Danish pastries

Mid-morning freshly brewed Fairtrade coffee and tea, butter biscuits

A buffet lunch menu from the selection below

Afternoon freshly brewed Fairtrade coffee and tea, selection of macaroons

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### BANK MENU 1

#### Hot main courses

Chicken with mushroom and tarragon sauce

Puy lentil, chestnut mushroom and field mushroom casserole (V)

#### Sides

Saffron scented rice

Pea and bean fricassee

Red cabbage slaw

#### Puddings

Coconut rice pudding with spiced fruits

Mango mousse with chilli whipped ganache

### BANK MENU 2

#### Hot main courses

Traditional fish pie

Cauliflower and broccoli with vintage cheddar (V)

#### Sides

Toasted spelt and kale salad

Isle of Wight tomato salad

Garden salad

#### Puddings

Banoffee pie

Lemon posset with berry compote

### BANK MENU 3

#### Hot main courses

Thai green chicken with steamed rice

Bean casserole, olive oil mash (VE)

#### Sides

Pickled mooli, carrot and spring onion slaw

Mango, rocket and mint salad

Cherry tomato salad with basil

#### Puddings

Lemongrass panna cotta

Raspberry and lychee mousse with mango coulis

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## Aldersgate Package

**£69.00 per person (minimum order from 30 people)**

Arrival freshly brewed Fairtrade coffee and tea, freshly baked mini Danish pastries  
Mid-morning freshly brewed Fairtrade coffee and tea, butter biscuits  
Chef's choice of four sandwiches with seasonal fillings on flavoured bread, bagels and wraps  
Select one of the finger food and pudding combinations below  
Afternoon freshly brewed Fairtrade coffee and tea, mini doughnuts, muffins and cookies.

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### ALDRSGATE MENU 1

Treacle cured salmon with burnt orange jelly and salmon eggs (cold)  
Mini vegetable samosa with sweet chilli dressing (hot) (V)  
Kentucky marinated chicken skewer (hot)

Mini Bakewell tart

### ALDRSGATE MENU 2

Mini chicken slider with smashed avocado (hot)  
Pea, soya bean, feta and mint tart (hot) (V)  
Prawn cocktail in a seaweed cone (cold)

Chocolate and raspberry delice

### ALDRSGATE MENU 3

Rice paper rolls with Asian vegetables and sweet chilli sauce (cold) (VE)  
Rare breed pork sausage rolls with onion (hot)  
Mediterranean vegetable pie (hot) (V)

English trifle

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## Moorgate Package

**£59.00 per person (minimum order from 30 people)**

Arrival freshly brewed Fairtrade coffee and tea, butter biscuits  
Mid-morning freshly brewed Fairtrade coffee and tea  
Chef's selection of one and a half rounds of sandwiches per person, Kettle crisps and fresh fruit  
Afternoon freshly brewed Fairtrade coffee and tea with cookies

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# Standing Hot Fork Buffet Menus

**£30.00 per person (minimum order from 30 people)**

Each menu consists of one main course, one vegetarian dish, three side dishes and two desserts. All are served with a selection of breads accompanied by olive oil, balsamic vinegar and butter, filtered water and fruit flavoured water.

Fruit juices and freshly brewed Fairtrade coffee and can be added for £3.00 per person.

For seated lunches add £5.00 per person.

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## MENU A (HOT)

### Hot main courses

Sautéed corn-fed chicken breast with roasted cherry tomatoes

Polenta with caramelised red onion, oregano, Roquefort, roasted tomatoes (V)

### Sides

Pesto and red onion gnocchi

Roasted new potatoes, butternut squash, beetroot

Carrot, fennel and cabbage slaw, spicy dressing

### Puddings

Strawberry cheesecake

Selection of fresh seasonal fruit

## MENU B (HOT)

### Hot main courses

Beef bourguignon with roasted onions and mushrooms

Fresh cheese and herb pasta gratin, asparagus, capers and broad beans (V)

### Sides

Creamed potato

Roasted beetroot and sweet potato salad with toasted cumin creme fraiche

Plum, cherry and beef tomatoes with red onion and black olive

### Puddings

Vanilla panna cotta, seasonal berries

Chocolate and raspberry tart, mascarpone cream

## MENU C (HOT)

### Hot main courses

Traditional lamb tagine

Chan masala with toasted chickpeas and cucumber raita, jasmine rice (V)

### Sides

Cous cous with toasted seeds, fruit and herbs

Indian slaw flavoured with coriander, toasted nigella seeds and yoghurt

Beetroot and chicory salad with orange and ginger dressing

### Puddings

Lemon tart, berry compote

Selection of fresh seasonal fruit

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## MENU D (HOT)

### Hot main courses

Grilled chicken supreme with a shallot and sage fricassee, Madeira jus  
Wild mushroom and leek pie, flaky pastry lid (V)

### Sides

New potatoes  
Honey roasted root vegetable salad, mustard dressing  
Panzanella salad of tomato, red onion, rocket, brioche croutons

### Puddings

Sticky toffee pudding, pouring cream  
Lemon posset

## MENU E (HOT)

### Hot main courses

Slow cooked chicken in a cumin and gherkin sauce with bell peppers, saffron scented rice  
Pumpkin filled gnocchi in a sage cream sauce (V)

### Sides

Minted summer peas and beans  
Quinoa salad with mixed peppers, soft herbs, marjoram rapeseed oil dressing  
Inca tomato, sumac onions, pine nuts

### Puddings

Chocolate cheesecake, vanilla cream  
Seasonal fruit salad

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# Standing Cold Fork Buffet Menu

**£30.00 per person (minimum order from 30 people)**

Each menu consists of one main course, one vegetarian dish, three side dishes, two desserts. All are served with a selection of breads accompanied by olive oil, balsamic vinegar and butter, filtered water and fruit flavoured water.

Fruit juices and freshly brewed Fairtrade coffee and can be added for £3.00 per person.

For seated lunches add £5.00 per person.

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## MENU A (COLD)

### Main courses

Lemon and olive stuffed chicken breast, quinoa tabbouleh  
Pea, soya bean, goats' cheese and mint tart (V)

### Sides

Grilled courgettes, sun-blush tomatoes, artichokes, olives  
Saffron and aioli potato salad  
Fennel and walnut coleslaw

### Puddings

Passionfruit cheesecake  
Seasonal fruit salad

## MENU B (COLD)

### Main courses

Chicken and wild mushroom terrine, wild leaves, piccalilli  
Roquefort, walnut and red onion tart, radish and beetroot (V)

### Sides

Charlotte potatoes, honey and mustard dressing  
Pickled red cabbage and parsley slaw  
Grilled courgettes, chillies, crumbled feta cheese

### Puddings

Caramel panna cotta, mango salsa  
Chocolate and raspberry tart, mascarpone cream

## MENU C (COLD)

### Main courses

British roast beef, garden salad, horseradish  
Chunky Mediterranean vegetables, grilled halloumi (V)

### Sides

Orzo pasta with roasted aubergine, grilled courgettes, truffle dressing  
Assorted tomatoes, balsamic dressing  
Oriental slaw, toasted seeds, sultanas

### Puddings

Eton mess  
Fruit skewers

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## Working Lunches

### WORKING LUNCH WITH FINGER FOOD

**£23.50 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 menu below.

### DELUXE SANDWICH LUNCH

**£15.50 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, with Kettle crisps and chef's sweet treat of the day.

### CLASSIC SANDWICH LUNCH

**£9.95 per person**

Chef's selection of four varieties of sandwiches with crisps. One and a half rounds per person.

### ADDITIONAL FINGER FOOD ITEMS

**£3.50 per person per item. Minimum order 10 people**

#### Hot

- Mini vegetable samosa, sweet chilli dressing (V)
- Kentucky marinated chicken skewer
- Filo wrapped prawns, coriander sambal
- Mini beef slider, mature cheddar cheese
- Mini lamb samosa, minted yoghurt
- Pea, soya bean, goats' cheese and mint tart (V)
- Curried cauliflower frittata (V)
- Rare breed pork sausage rolls, onion seeds and chilli
- Goats' cheese and sweet potato pie (V)

#### Cold

- Roast aged sirloin of beef in a Yorkshire pudding, horseradish, watercress
- Chicken liver parfait, red onion marmalade, toasted brioche
- Tandoori spiced chicken, mango and chilli on cucumber
- Smoked mackerel pate on toast, pickled grape
- Marinated olive and bocconcini skewer (V)
- Rice paper rolls, Asian vegetables, chilli sauce (V)
- Wild mushroom Tart (V)
- Chicken tikka naan, toasted onion seeds, mango
- Bresaola, cream cheese, olive and sun-dried tomato
- Poached salmon rillettes, lemon croute

#### Desserts

- Eclairs to include coffee cream, vanilla custard, chocolate cream
- Pear and apple crumble, vanilla cream
- Butterscotch and milk chocolate cheesecake
- Lemon posset, ginger nut shortbread
- Fruit skewers
- Fresh fruit bowl
- Mixed berry pavlova, toasted almonds
- Seasonal fruit salad pot

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## Working Lunch Sharing Boards

(minimum order for 30 people)

As an alternative to the traditional working lunch, see below for our range of platters. Each board serves up to 10 people. For larger numbers you may wish to combine the platters. They can equally be added to a classic sandwich lunch as an addition, where one board would serve up to 20 people.

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### BRITISH CHEESE BOARD

**£15.00 per person**

Mature cheddar  
West country brie  
Aged goats' cheese  
Shropshire blue  
Celery  
Dried apricots  
Walnuts  
Fruit chutney  
Cheese biscuit selection

### “OSTERIA” BOARD

**£15.00 per person**

Rustic bread with rapeseed oil and balsamic vinegar  
Marinated mixed olives  
Sun-blush tomato and cornichons  
Sliced Parma ham  
Italian coppa  
Mortadella  
Salami Milano

### BRITISH CHARCUTERIE BOARD

**£17.00 per person**

Rustic breads, English butter  
Pickled onions  
Gherkins  
Pork pie  
Air dried ox ham  
Oak smoked ham, piccalilli  
Green pepper and venison salami  
Suffolk chorizo

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## VEGAN BOARD (VE)

**£12.00 per person**

Rustic breads with rapeseed oil and balsamic vinegar  
Mini roasted peppers  
Chickpeas and red onion with coriander, garlic and chilli  
Red rice with nigella seeds, cumin and spring onion  
Curried cauliflower and broccoli salad  
Mango and pineapple

## MIDDLE EASTERN BOARD

**£12.00 per person**

Mixed flat breads  
Baba ganoush  
Red pepper humus  
Sun-blush cherry tomatoes  
Marinated black olives  
Fire roasted red peppers  
Stuffed vine leaves

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## Canapes

(minimum order 20 people)

Our canapes are beautifully crafted and bite sized, perfect for pre-dinner drinks, post conference or celebration events. Minimum order for 20 people.

**5 CANAPES - £15.75 per person**

- Suitable for a one hour drinks reception

**8 CANAPES - £22.00 per person**

- Suitable for a two hour drinks reception

**ADDITIONAL CANAPES**

£3.20 per piece

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### HOT

#### Vegetarian

Filo money bags filled with boursin, mushrooms

Pumpkin gnocchi, sage cream sauce

Curried cauliflower frittata, golden raisin salsa

Halloumi pave, chilli, lemon gel

Summer bean and goats' cheese tartlet, rocket aioli, fennel pollen

Mini jackfruit slider, smoked chipotle, dill cucumber (V)

Spicy kimchi fritters, soy and rice wine vinegar dipping sauce (VE)

Rice paper rolls filled with avocado, cucumber, wasabi, soy dipping sauce (VE)

#### Meat

Black pudding, haggis bon bon, Kentish apple, parsley and thyme mayonnaise

Chicken and chorizo ballotine, spiced tomato cream

Hoi sin duck balls, cucumber ketchup

Mini beef slider, mature Cheddar, tomato chutney

Mini Cumberland sausage dog

Teriyaki glazed pork belly, fermented apple

Mini jacket potato, beef ragu, sour cream

Mini croque-monsieur, chilli jam and watercress

#### Fish

Fish and chips, pea puree, tartar sauce

Thai fishcake with chilli and coriander dip

Smoked haddock and spinach tart

Mini fish pie, parmesan mash

Grilled salmon, soy and sesame

Herbed crayfish beignets, spiced tomato dressing

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## COLD

### Vegetarian

Truffle goats' curd with pickled beetroot  
Summer ratatouille in pesto cone  
Grilled courgette, lemon scented ricotta, fire roasted peppers, rock chives  
Herb crusted goats' cheese, red pepper on shortbread  
Mini onion scone, spiced avocado  
Greek salad cone, whipped feta, micro basil  
Compressed watermelon, balsamic glaze (VE)  
Spiced edamame puree with pomelo, crispy sea salt dusted pitta chip (VE)  
Rocket and red pepper ura maki, (inside out sushi roll) with wasabi,  
pink pickled ginger and soy, mirin dipping sauce (VE)

### Meat

Duck pancake roll with cucumber  
Confit shoulder of lamb, lemon gel  
Chicken tikka with mange tout, toasted sesame seeds in a crisp cup  
Parmesan panna cotta, bacon crumb

### Fish

Treacle cured salmon, burnt grapefruit jelly, salmon eggs  
Truffled mascarpone with avruga caviar on blinis  
Salmon tartar in a savoury cone  
Sesame crusted tuna, seaweed aioli

## DESSERTS

Salted caramel tart  
Lemon tart  
Raspberry cheesecake  
Baked white chocolate, pickled blueberries  
Eton mess sweet cone  
Chocolate and raspberry tart  
Strawberry and white chocolate ganache macaroons  
Mini bakewell tart

## NIBBLES AND BITES

Select 3 for £4.50

Selection of Spanish green and purple olives, marinated with peppers and onions  
Chef's home spiced nuts  
Deep fried chilli broad beans  
Chilli rounds  
Wasabi peas  
Crisps  
Pretzels  
Crispy pitta shards with two seasonal dips  
Vegetable chips  
Cheese spirals

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## Bowl Food

**£26.00 per person (minimum order of 20 people)**

Wonderful flavour combinations and perfect for many events. Please choose four main bowls and one dessert from the menu below. Additional bowls are £5.25 per person.

### HOT BOWL FOOD

Slow braised short rib, soft herb polenta, vegetable crisps  
Slow cooked pork belly, cider braised puy lentils, apple sauce  
Pan fried gnocchi, sweetcorn veloute, ricotta, summer vegetables (V)  
Steak and ale pie, creamy mash, parsley liquor  
Bonfire burger, bacon jam, mature Cheddar, tomato, burger relish, dill pickle, brioche bun  
Fish and chips, pea puree, remoulade sauce  
Barbican fish pie, toasted parmesan crust  
Roast Scottish salmon, braised puy lentils, red wine fish sauce  
Beetroot tortolloni, marjoram broth (V)  
Cumberland sausage, creamy mash potato, caramelised red onion, thyme jus  
Mac 'n' cheese with field mushrooms (V)  
Confit duck leg, pomegranate, orange and baby spinach salad  
Sweet potato laksa (VE)  
Malaysian curried coconut broth with rice noodles, sweet potato, green beans, fresh lime and coriander (VE)

### COLD BOWL FOOD

Roast beef, celeriac remoulade and micro watercress  
Little plates of British charcuterie  
Asparagus, ricotta, pecan granola, summer leaves and flowers (V)  
Grilled courgette and feta tart (V)  
Artichoke brulee, teriyaki mushroom, air dried beef, micro herbs  
Milk and thyme panna cotta, heritage beetroot, rapeseed oil (V)  
Chicken "Caesar salad"  
Buffalo mozzarella, avocado and aged balsamic (V)  
Miso salmon, oyster emulsion, sea vegetables  
Smoked tofu with green mango and papaya salad (VE)  
Thai style glass noodle salad, carrot spaghetti, spring onion, shredded bok choy, coriander, toasted peanuts and chilli, soy and honey dressing (VE)  
Watermelon and wild rice salad with mint, coriander, peas, toasted cashew nuts and yuzu dressing (VE)

### PUDDING BOWL FOOD

Lemon posset  
Sherry trifle  
Eton mess  
Tiramisu  
Strawberry cheesecake  
Chocolate and raspberry tart  
Classic St Clement's Tart

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## Party Menu

(minimum order of 50 people)

To bring a visual food interest to your party, why not choose one of our food stations? We would like to suggest that you choose at least two stations for your event unless the food station is accompanying a canape or bowl food menu.

### ASIAN

£20.00

Slow cooked sticky pork belly, cucumber, spring onion in hirata buns

Marinated tofu with kimchi in hirata buns (V)

Meat and vegetable spring rolls

Rice noodles, soya beans, mange tout salad with sweet chilli dressing (VE)

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

### BRITISH

£18.00

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

£18.00

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

Red cabbage slaw

Skin on fries, rosemary salt

Onion rings

Selection of sauces

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## OSTERIA

£20.00

Peposo (peppered beef shin, Italian red wine)  
Cacciucco (Tuscan seafood stew)  
Pan-fried potato gnocchi, wild mushroom cream sauce (V)  
Rosemary roasted new potatoes  
Goats' cheese, honey roasted beetroot and pumpkin salad

## TEX MEX

£18.00

Chipotle pulled beef in onion bap  
Spiced chicken tacos, shredded lettuce, grated cheese  
Mini corn on the cob  
Mexican street salad  
Chunky sweet potato, citrus pepper  
Bowls of nachos and tacos with guacamole, pinto bean, sour cream and pico de gallo

## MIDDLE EASTERN SALAD BAR

£14.00

(Choose four from below)  
Green herb salad  
Inca tomato with sumac onions and pine nuts  
Heritage tomato with wasabi  
Heritage beetroot with lentils and yuzu  
Farro, feta, roasted mixed peppers, oregano, smoked paprika dressing  
Jersey royals, samphire and buttered radish  
French beans with shiitake mushroom and nutmeg  
Spring salad, sesame and toasted seed dressing  
Split wheat and beetroot salad  
Seaweed, ginger and carrot salad

## PUDDING STATION

(Choose four from below)

£12.00

Lemon posset  
Sherry trifle  
Eton mess  
Tiramisu  
Strawberry cheesecake  
Chocolate and raspberry tart  
Classic St Clement's Tart

## LATE NIGHT SNACKS

£4.50

Smoked back bacon English muffin  
Sausage patty in a soft floured bap  
Beetroot and mint burger brioche bun  
Beer battered fish and chips, tartar sauce in a cone  
Mozzarella, tomato and red onion pizza slices with rocket  
Croque monsieur  
Seasonal fruit with Greek yoghurt

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## Seated Lunch/Dinner

**Lunch £46.00 per person**

**Dinner £48.00 per person**

Searcys have created a delicious three course menu with options suitable for both lunch and dinner created from seasonal British ingredients. Please select the same starter, main course and pudding for all guests. Tea, coffee and petit fours will follow dessert. Dietary requirements can be catered for. Should you require a bespoke menu please contact one of the Searcys team who would be happy to assist you.

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### STARTERS

Blanched asparagus with ricotta, hazelnut and seed granola, summer herbs (V)

Feta mousse, inca tomatoes, green beans, pickled shallots, black olive crumb, rapeseed oil (V)

Pea, broad bean and goat's cheese tart, mint infused egg custard, lemon dressing, pickled vegetables (V)

Burrata, basil tapioca crisp, inca tomatoes, tomato consomme (V)

Pressed chicken, textures of corn, popcorn, spiced cornbread, sweetcorn veloute and shallots

Cured Scottish salmon, miso caramel, oyster emulsion, sea vegetables

Jerusalem artichoke brulee, teriyaki marinated king mushroom, air dried beef, marjoram dressing, balsamic glaze

Tempura smoked tofu, green mango, papaya, chilli, coriander, roast sesame and peanut dressing (V)

Picked white crab meat salad, compressed watermelon, pickled cucumber, balsamic glaze,  
summer flowers and micro herbs

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## MAIN COURSES

Pan-fried guinea hen, salsify puree, roast salsify, butternut spaghetti, Madeira and tarragon sauce

Roast chicken breast, poached thigh, sweetcorn, green beans, charred onion, French beans, roast pepper puree, courgette, mizuna, salted grapes, and brown butter

Pan-fried potato gnocchi, sweetcorn veloute, asparagus, field mushroom  
sun blushed tomato, soya beans and peas (V)

Roast hake fillet, pickled fennel, apple and pomegranate, green onion oil

Spiced duck breast, pea puree, puffed cous cous, pea ragu

Black treacle cured beef, fat chips, classic bearnaise sauce, tomato and lemon oil salad,  
scorched baby gem (£3.50 supplement)

Roast lamb rump, salsify, heritage carrots, potato dauphinoise, rosemary sauce (£2.50 supplement)

Pan-fried salmon, asparagus, crushed jersey royals, sauce bois boudran

Roast chicken breast, creamed spinach, sweetcorn souffle, crisp bacon, sweetcorn veloute

Heritage beetroot and sage tortellini, braised peas and shallots (V)

## PUDDINGS

Treacle tart, vanilla cream and honeycomb

Eton mess

Whisky custard, fresh raspberries, raspberry sorbet, honey granola, clotted cream and spun sugar

Hazelnut daquiose, banana and pineapple

Tiramisu Royale

Chocolate and vanilla mousse with caramel glaze

Pistachio and apricot delice

Chocolate mousse with stem ginger,

Creme fraiche panna cotta, orange sorbet

Lemon meringue pie, passion fruit and mango sorbet

Assiette of strawberries

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## Wine List and Drinks

### CHAMPAGNE AND SPARKLING WINES

Searcys Cuvée, NV	£42.00
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, 2016	£21.00
Vinuva Organic, Pinot Grigio, IGT Sicilia, Italy, 2016	£22.50
Joie de Vigne, Marsanne/Vermentino, 2016	£23.75
Maison Belenger IGP Cotes de Gascogne White, 2016	£25.00
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, 2016	£33.00

### ROSÉ WINE

Le Bosq Rosé, Vin de France, 2016	£21.00
Château Gabriel Organic Côtes de Provence Rosé, 2016	£29.00

### RED WINE

Ponte Miliano Sangiovese, Italy, 2016	£21.00
Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile, 2016	£22.50
La Troubadour, Carignan Grenache, Vin de France, 2016	£23.75
Front Row, Shiraz/Mourvedre/Viognier, Swartland, 2016	£24.00
Villa dei Fiori, Montepulciano d'Abruzzo, Italy, 2015	£25.50
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2017	£26.50
Morande Pionero, Pinot Noir, Casablanca, Chile, 2016	£26.50
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, 2015	£26.75
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, 2016 (1/2 bottle)	£18.00
Botrytis Semillon, Three Bridges, Australia, 2013 (1/2 bottle)	£29.00
Vin Santo di San Gimignano, Famiglia, Strozzi 50cl	£45.00

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## BEERS

Becks (330ml)	£3.75
Becks Blue (Low alcohol)	£3.50
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 (25ML)

FROM £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

### Whiskys

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 tonic, slimline tonic, bitter lemon, ginger ale, Coca-cola, lemonade (150ml)	£1.20
Fever Tree tonic, slim line, bitter lemon, ginger beer (150ml)	£1.50
Coca-cola, diet coke, lemonade, ginger beer (330ml)	£2.00
Freshly squeezed juices: orange, apple, grapefruit (1 litre)	£7.00
Fruit juices: orange, apple, cranberry (1 litre)	£4.00

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## Cocktails

Curated by our resident Searcys mixologist. We can work with you to create your very own cocktail.  
Please ask your event manager for more details.

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### BRAMBLE

£8.00

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

### COSMOPOLITAN

£8.00

Vodka, Cointreau, cranberry and lime, served up or on the rocks

### MARTINI

£8.00

Vodka or gin, served classic or dirty 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

Guyanese 'Silverwood' 3 year old rum, lime sugar, kalamansi, East London Dry Gin,  
elderflower, gooseberry, lemon, grapefruit bitters

### GARDEN

£8.00

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

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## Mocktails

£2.95 Glass/£11.00 Jug

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### VIRGIN MOJITO

Sugar syrup, lime, mint, soda

### ICED TEA

Classic iced tea served natural or sweet

### TROPICAL ZEST

Lemon, lime, bitters

### ELDERFLOWER PRESSE

Elderflower cordial and sparkling mineral water

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## Drinks Packages

Packages include all of the listed drinks items served for either a one, two or three hour period depending on the package chosen.

Red and white wines  
Bottled beers  
Mocktail and sparkling elderflower  
Filtered water and juices  
Chef's selection of dry snacks

#### PACKAGE 1 £13.50

one hours unlimited drinks package

#### PACKAGE 2 £22.50

two hours unlimited drinks package

#### PACKAGE 3 £28.50

three hours unlimited drinks package

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