

EVENT MENUS

AUTUMN / WINTER

1ST OCTOBER 2018 – 31ST MARCH 2019



barbican

SEARCYS

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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 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. 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.

Martin Dikken

General Manager



OUR SUSTAINABILITY PLEDGE

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



All of our fresh eggs are
British free-range



All our milk is British Red
Tractor certified



Up to 90% of seasonal fruit and
veg on our menus are British



All our bacon is
British-reared and dry-cured



We only use British-
milled flour



We only use British-
harvested rapeseed oil in cooking



Our coffee comes from an
organic cooperative of smallholders
in Peru and from family-run single
estates in Guatemala and Colombia



All our teas are ethically
and responsibly sourced



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



We only source British
meat and poultry

BREAKFASTS AND BREAKS

Fairtrade coffee and tea 2.80

Fruit and herbal infusions and decaffeinated coffee

Fairtrade coffee and tea, butter biscuits (2 per person) 3.30

Fruit and herbal infusions and decaffeinated coffee

Fairtrade coffee and tea, mini Danish pastries (2 per person) 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 and chive; vine tomato, brie and spinach; roasted Portobello mushroom, tarragon, crème fraîche; Cumberland sausage patty, English smoked back bacon, 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, 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, fruit and herbal infusions and decaffeinated coffee

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) 2.25

Mini croissant, mini pain au chocolate, mini pain au raisin

Selection of mini muffins and doughnuts (1 of each per person) 2.60

Chocolate muffin, blueberry muffin, jam doughnut and chocolate ring doughnut

Freshly baked cookie (1 per person) 2.25

A selection of chunky chocolate, white chocolate and macadamia nut, cranberry and white chocolate

Breakfast baps (Choice of two fillings) 3.60

The choice of free-range scrambled egg and chive / vine tomato, brie and spinach / roasted Portobello mushroom, tarragon, crème fraîche / Cumberland sausage patty, English smoked back bacon

Fresh fruit bowl 1.40

Greek yoghurt, honey, pumpkin seed granola 2.50

Bircher Museli 2.50

Fresh fruit smoothies 3.25

Selection of smoothies served in small milk bottles

Seasonal fruit skewers, honey yoghurt 3.25

Fruit and nut bar 3.50

Selection of raspberry and yoghurt, strawberry and yoghurt and fruit and nut bar (1 per person)

Breakfast Canapés (minimum order 20 people) 3.20 per item

Smoked bacon and egg tartlet / Cumberland sausage and pancetta wrap / Breakfast frittata, chive crème fraîche / Crushed avocado, sourdough / Blini, smoked salmon, quail egg / Godminster cheddar and Marmite rarebit

Detox and power juices (200ml) 3.25

Apple, beetroot, ginger and mint
Melon, raspberry and lime
Apple carrot and ginger detox

Goat's cheese and sweet pepper scone 3.25

Smoked salmon bagel 5.50

Small bagel filled with Scottish smoked salmon and lemon cream cheese

Filtered water still and sparkling (700ml) 1.30

Mineral water (750ml) 3.25

Individual mineral water (500ml) 1.70

Freshly squeezed juices (1 litre) 7.00

Apple, orange, grapefruit, carrot

Fruit juices (1 litre) 4.50

Apple, orange, grapefruit, cranberry

Granola bars 3.00

Slow energy release bar with seeds and dried fruit

Cream tea 2.75

Mini scones with clotted cream and strawberry jam (2 per person)

Portuguese custard tart 1.95

Cake selection 3.00

Cake 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

21.00 PER PERSON

MINIMUM ORDER 20

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 (choice of two)

Citrus tart (V)

St Clements macaroon (V)

Mini coffee and chocolate eclairs (V)

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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
- 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 Kosher food 72 hours' notice is required
- For seated lunches add 5.00 per person

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BANK PACKAGE

79.00 PER PERSON
MINIMUM ORDER 30

ARRIVAL

Fairtrade coffee and tea, freshly baked mini Danish pastries

MID-MORNING

Fairtrade coffee and tea, butter biscuits

LUNCH

A buffet lunch menu from the selection below

AFTERNOON

Fairtrade coffee and tea, selection of macaroons



BANK MENU 1

HOT MAIN COURSES

Chicken with mushroom and tarragon sauce
Puy lentil, chestnut mushroom and field mushroom casserole (V)

SIDES

Quinoa, spinach, roasted squash
Pea and bean salad
Red cabbage slaw

PUDDINGS

Vanilla panna cotta, macerated clementine
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
Tomato, red onion, basil, black olive
Spiced chickpea with fresh vegetable

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
Garden salad, celery, radish, house dressing
Plum tomato salad with thyme

PUDDINGS

Blossom honey, mascarpone plum tart
Raspberry and lychee mousse with mango coulis

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ALDERSGATE PACKAGE

69.00 PER PERSON
MINIMUM ORDER 30

ARRIVAL

Fairtrade coffee and tea, freshly baked
mini Danish pastries

MID-MORNING

Fairtrade coffee and tea, butter biscuits

LUNCH

Chef's choice of four sandwiches with seasonal fillings on flavoured
bread, bagels and wraps. Add one of the finger food and pudding
combinations below

AFTERNOON

Fairtrade coffee and tea, mini doughnuts,
muffins and cookies

ALDERSGATE 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

ALDERSGATE MENU 2

Mini chicken and tarragon and beef and ale pie (hot)

Pea, soya bean, feta and mint mini salad (cold) (V)

Prawn cocktail in a seaweed cone (cold)

Chocolate and raspberry delice

ALDERSGATE MENU 3

Rice paper rolls with Asian vegetables
and sweet chilli sauce (cold) (VE)

Rare breed pork sausage rolls with onion (hot)

Hummus with crudite (cold)(VE)

English trifle

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MOORGATE PACKAGE

59.00 PER PERSON
MINIMUM ORDER 30

ARRIVAL

Freshly brewed fairtrade coffee and tea, butter biscuits

MID-MORNING

Fairtrade coffee and tea

LUNCH

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

AFTERNOON

Fairtrade coffee and tea with cookies

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

30.00 PER PERSON
MINIMUM ORDER 30

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, fairtrade coffee and tea can be added for 3.00 per person.

For seated lunches add 5.00 per person.

MENU A (HOT)

HOT MAIN COURSES

Free-range chicken, leek, tarragon pie
Butternut and saffron risotto, feta, watercress (V)

SIDES

Beetroot and chicory, Chardonnay vinaigrette
Charlotte potato, scallion, pea,
grain mustard
Carrot, fennel and cabbage slaw,
spicy dressing

PUDDINGS

Chocolate cheese cake, vanilla cream
Selection of fresh seasonal fruit

MENU B (HOT)

HOT MAIN COURSES

Beef bourguignon with roasted onions and
mushrooms, creamed potato
Malaysian curried coconut broth, sweet potato,
green beans (VE)

SIDES

Roasted beetroot and sweet potato salad with
toasted cumin crème fraîche
Plum, cherry and beef tomatoes with red onion
and black olive
Fragrant rice salad

PUDDINGS

Vanilla panna cotta, seasonal berries
Chocolate and raspberry tart, mascarpone cream

MENU C (HOT)

HOT MAIN COURSES

Traditional lamb tagine or chana 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
French beans, mange tout, cherry tomatoes

PUDDINGS

Lemon tart, berry compote
Selection of fresh seasonal fruit

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

Lemon thyme treacle tart, clotted cream
Pear mousse, Port wine jelly with caramel

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

STANDING COLD FORK BUFFET MENUS

30.00 PER PERSON
MINIMUM ORDER 30

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 juice, fairtrade coffee and tea can be added for 3.00 per person.

For seated lunches add 5.00 per person.



MENU A (COLD)

MAIN COURSES

Lemon and olive stuffed chicken breast, quinoa tabbouleh

Pea, soya bean, goat's cheese and mint tart (V)

SIDES

Grilled courgettes, sun-blush tomatoes, artichokes, olives

Saffron and aioli potato salad

Fennel and walnut coleslaw

PUDDINGS

Passion fruit 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

Classic peach melba panna cotta

Fruit skewers

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

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 on the right.

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 a round and a half of sandwiches with crisps.

ADDITIONAL FINGER FOOD ITEMS 3.50 PER PERSON PER ITEM

Minimum order 10 people

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

FINGER FOOD

HOT

Mini vegetable samosa, sweet chilli dressing (V)

Kentucky marinated chicken skewer

Filo wrapped prawns, coriander sambal

Mini chicken and tarragon and beef and ale pies

Mini lamb samosa, minted yoghurt

Pea, soya bean, goat's cheese and mint tart (V)

Curried cauliflower frittata (V)

Rare breed pork sausage rolls, onion seeds and chilli

Goat's 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 paté on toast, pickled grape

Marinated olive and bocconcini skewer (V)

Rice paper rolls, Asian vegetables, chilli sauce (VE)

Wild mushroom tart (V)

Chicken tikka naan, toasted onion seeds, mango

Bresaola, cream cheese, olive and sun-dried tomato

Poached salmon rillettes, lemon crouté

Crispy pitta shards with two seasonal dips

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

WORKING LUNCH SHARING BOARDS

MINIMUM ORDER 30

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.



BRITISH CHEESE BOARD 15.00 PER PERSON

Mature Cheddar
West country brie
Aged goat's cheese
Shropshire blue
Celery
Dried apricots
Walnuts
Fruit chutney
Water biscuits

"OSTERIA" BOARD 15.00 PER PERSON

Rosemary focaccia, olive oil and balsamic vinegar
Marinated mixed olives
Olive tapenade
Rocket and Parmesan salad
Sliced Parma ham
Italian coppa Mortadella
Salami Milano
Sweet melon

BRITISH CHARCUTERIE BOARD 17.00 PER PERSON

Rustic breads, English butter
Pickled onions
Gherkins
Hand-raised pork pie
Air dried ox ham
Oak smoked ham, piccalilli
Green pepper and venison salami
English chicken terrine

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
Dolmades

MIDDLE EASTERN BOARD 12.00 PER PERSON

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

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 PEOPLE

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

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

HOT

VEGETARIAN

Filo money bags filled with Boursin, mushrooms

Bubble and squeak, whole grain mustard (VE)

Curried cauliflower frittata, golden raisin salsa

Falafel, heritage tomato jam (VE)

Mushroom and truffle tartlet

Mini jackfruit slider, vegan bun, smoked chipotle, dill cucumber (VE)

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

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

MEAT

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

Confit lamb shoulder, harissa polenta

Hoi sin duck balls, cucumber ketchup

Mini beef slider, mature Cheddar, tomato chutney

Mini hot dog

Teriyaki glazed pork belly, fermented apple

Tandoori chicken, mango chutney, coriander naan

Mini croque-monsieur, chilli jam d watercress

FISH

Fish and chips, pea puree, tartar sauce

Salmon and parsley fish cake, smoked salad cream

Smoked haddock and spinach tart

Mini fish pie, parmesan mash

Grilled salmon, soy and sesame

Salt and pepper squid, aioli mayonnaise

COLD

VEGETARIAN

Truffle goat's curd with pickled beetroot

Ratatouille pesto cone

Grilled courgette, lemon scented ricotta, roasted peppers, chives

Herb crusted goat's cheese, red pepper on shortbread

Compressed cucumber, Thai vegetables (VE)

Greek salad cone, whipped feta, micro basil

Compressed watermelon, balsamic glaze (VE)

Spiced edamame puree with pomelo, pitta chip (VE)

Rocket and red pepper ura maki, wasabi, pink pickled ginger (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

Ham hock terrine, mustard fruit

Smoked duck breast, kumquat rosti

FISH

Treacle cured salmon, burnt grapefruit jelly, salmon eggs

Truffled mascarpone, avruga caviar on blinis

Salmon tartar in a savoury cone

Sesame crusted tuna, seaweed aioli

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

CANAPÉS (CONTINUED)

MINIMUM ORDER 20 PEOPLE

DESSERTS

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

RECEPTION NIBBLES

4.50

- Select 3 only for your event
(50g total portion per person)
- Selection of Spanish green and purple olives, marinated with peppers and onions
 - Cheddar cheese palmiers
 - Caramelised red onion mixed nuts
 - Salted pretzel knots
 - Deep fried chilli broad beans
 - Chilli rounds
 - Wasabi peas
 - Cheese spirals
 - Tempura seaweed crackers

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BOWL FOOD

27.00 PER PERSON
MINIMUM ORDER 20 PEOPLE

Please choose four main bowls and one dessert from the menu below.

Additional bowls are 5.50 per person.

HOT BOWL FOOD

Slow braised short rib, soft herb polenta, vegetable crisps
Confit duck leg, pomegranate, orange and baby spinach salad
Cumberland sausage, creamy mash potato, caramelised red onion, thyme jus
Slow cooked pork belly, cider braised puy lentils, apple sauce
Steak and ale open 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, parmesan crust
Roast Scottish salmon, braised puy lentils, red wine fish sauce
Beetroot tortolloni, marjoram broth (V)
Mushroom and spelt risotto, pumpkin seeds, white truffle oil (V)
Mac 'n' cheese with field mushrooms (V)
Sweet potato laksa (VE)
Malaysian curried coconut broth with rice noodles, sweet potato, green beans (VE)

COLD BOWL FOOD

Roast beef, celeriac remoulade and micro watercress
Little plates of British charcuterie, pickles
Miso salmon, oyster emulsion, sea vegetables
Searcys prawn cocktail
Asparagus, ricotta, pecan granola, summer leaves and flowers (V)
Grilled courgette and feta tart (V)
Chicken Caesar salad
Artichoke brulee, teriyaki mushroom, air dried beef, micro herbs
Milk and thyme panna cotta, heritage beetroot, rapeseed oil (V)
Buffalo mozzarella, avocado and aged balsamic (V)
Smoked tofu with green mango and papaya salad (VE)
Thai style glass noodle salad, Asian vegetables, toasted peanuts, 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
Sticky toffee pudding, vanilla mascarpone, toffee sauce
Tiramisu
Vanilla cinnamon poached apple, blackberry cream, toasted oat crumble
Chocolate and raspberry tart
Classic St Clement's tart
Baked rhubarb cheesecake, oranges and ginger

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

PARTY MENU

MINIMUM ORDER 50 PEOPLE

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)
Vegetable spring rolls, sweet chilli dressing (V)
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
Skinny fries, rosemary salt
Onion rings
Selection of sauces

OSTERIA 20.00

Pan-fried salmon, char-grilled Mediterranean vegetables, salsa verde
Asparagus and ricotta tortellini, roasted garlic cream (V)
Caponata salad (VE)
Rosemary roasted new potatoes (VE)
Zucchini fries, Pomodoro dip (VE)

TEX MEX 18.00

Chipotle pulled beef in onion bap
Spiced chicken tacos, shredded lettuce, grated cheese
Mini corn on the cob (VE)
Mexican street salad
Chunky sweet potato, citrus pepper (VE)
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 (VE)
Inca tomato with sumac onions and pine nuts (VE)
Heritage tomato with wasabi (VE)
Heritage beetroot with lentils and yuzu (VE)
Farro, feta, roasted mixed peppers, oregano, smoked paprika dressing (V)
Jersey royals, samphire and buttered radish
French beans with shitake mushroom and nutmeg (VE)
Spring salad, sesame and toasted seed dressing (VE)
Split wheat and beetroot salad (VE)
Seaweed, ginger and carrot salad (VE)



PARTY MENU (CONT.)

MINIMUM ORDER 50 PEOPLE

PUDDING STATION

12. 00

(Choose four from below)

Lemon posset

Sherry trifle

Panna cotta pots

Tiramisu

Profiteroles

Chocolate and raspberry tart

Classic St Clements's tart

LATE NIGHT SNACKS

4.75 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 cone

Mozzarella, tomato and red onion pizza slices with rocket (V)

Croque monsieur / croque madame (V)

Seasonal fruit with Greek yoghurt

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



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.

STARTERS

Salt baked heritage carrots, cream cheese, pecan granola, carrot top oil (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)

Searcys smoked salmon, horseradish cream cheese, lemon pickle (2.50 supplement)

Coronation chicken, kaffir lime, walnut puree, golden raisins, apricots

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

Confit duck leg terrine, smoked apricot chutney, fine bean salad

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

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SEATED LUNCH / DINNER

CONT.

MAIN COURSES

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

Roast chicken breast, poached thigh, sweetcorn, green beans, charred onion, roast pepper puree, courgette

Chicken supreme, caramelised chestnuts, onion puree, kale bubble cake, cream sauce

Confit of spiced duck, carrot puree, thyme fondant potato, bitter orange jus

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

Roasted cod, Jerusalem artichoke puree, baby heritage carrots, smoked fish cream, parsley oil

Roast salmon, dash baked cheese, pumpkin puree, onion sauce

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

Polenta cake with wild mushrooms, braised lentils, walnuts and figs (V)

Butternut stuffed squash with spinach, mushroom and celeriac, lentil and smoked tomato sauce (VE)

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

PUDDINGS

Treacle and coconut sponge, egg custard, nut brittle

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

Lemon curd and blueberry torte, passion fruit cream

Chocolate mousse with stem ginger

Crème fraiche panna cotta, winter compote

Lemon meringue pie, passion fruit and mango sauce



CHOCOLATES

The Barbican chocolate collection created by William Curley 4.50

Searcys and William Curley present a bespoke trio of chocolates with specially created flavours.

Rosemary and olive oil

Sea salt caramel

Thyme and heather honey

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

WINE LIST

CHAMPAGNE AND SPARKLING WINES

Greyfriars, English sparkling, NV	40.00
Searcys Selected Cuvée, NV	42.00
Drappier, Carte d 'Or Brut NV	50.00
Ca'del Console Prosecco Extra Dry, Italy, NV	32.50
Belstar Cuvée Rosé Sparkling, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV 20cl	4.50

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

DRINKS

BEERS

Becks (330ml)	3.75
Becks Blue (Low alcohol)	3.50
Freedom (330ml)	4.00
Redchurch – Shoreditch Blonde (330ml)	4.50
Redchurch – Hoxton Stout (330ml)	4.50
Aspall – Suffolk Cyder (330ml)	4.50
London Beer Factory – Bohemia Lager (330ml can)	4.00
London Beer Factory – Beyond the Pale (330ml can)	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	
Fever Tree (150ml)	1.50
tonic, slim line, bitter lemon, ginger beer	
Karma Cola and Family served in the can	2.50
Karma cola, Lemony lemonade, Gingerella	
Coca-Cola, Diet Coke, lemonade, ginger beer (330ml)	2.00
Freshly squeezed juices (1 litre)	7.00
orange, apple, grapefruit	
Fruit juices (1 litre)	4.50
orange, apple, cranberry	

SPIRITS (25ML)

FROM £4.50

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, 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



COCKTAILS

Our cocktails have been 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.

Redcurrant Negroni

9.00

Gin, Campari, red vermouth, Lillet, orange bitters

A Taste of Autumn Sour

10.00

Almond flavoured Amaretto, Chivas Regal whisky, sugar cane. lemon, cardamom, rose water, sparkling mineral water

Martini

10.00

Vodka or gin, served classic or dirty in a cocktail glass

Rose-ini

9.00

Base of English strawberries, rhubarb, rose water, vanilla, vodka, prosecco

The English Mojito

10.00

Beefeater gin, elderflower, English cider, apple juice, soda, mint

Earl Grey Spritz

10.00

Earl Grey infused-gin, sauvignon, Aperol, fever tree tonic water

MOCKTAILS

Virgin Mojito

GLASS LITRE

4.00

16.00

Sugar syrup, lime, mint, apple juice, soda

The Kitchen Garden

4.00

16.00

Elderflower, basil, fennel, lemon served with sparkling mineral water

Raspberry Shrub

4.00

16.00

Raspberries, rosemary, cider vinegar syrup, sparkling mineral water

Elderflower Presse

3.00

12.00

Elderflower cordial mint, sparkling mineral water

House lemonade

3.00

12.00

Lemon puree, cane sugar, mineral water

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.

House red and white wines

Bottled beer

Elderflower presse

Filtered water and juices

Nibbles and bites

PACKAGE 1

13.50

One hour unlimited drinks package

PACKAGE 2

22.50

Two hours unlimited drinks package

PACKAGE 3

28.50

Three hours unlimited drinks package



Thank you for your enquiry and we hope that our menus excite you.

We are very happy to discuss your requirements and to talk through any bespoke options that you maybe interested in.

FOR MORE INFORMATION PLEASE CONTACT:

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