

EVENT MENUS

SPRING / SUMMER

1ST APRIL 2019 - 30TH SEPTEMBER 2019



CONTENTS

Welcome from Searcys	3
Breakfasts and Breaks	5
Breakfasts and Breaks Additions	6
Afternoon Tea	7
Delegate Packages	8
Bank Package	9
Aldersgate Package	10
Moorgate Package	11
Standing Hot Fork Buffet Menus	12
Standing Cold Fork Buffet Menu	13
Working Lunches	14
Working Lunch Sharing Boards	15
Canapes	16
Bowl Food	18
Party Menu	19
Seated Lunch/Dinner	21
Wine List and Drinks	23
Drinks Packages	26



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 Dibben

General Manager



OUR SUSTAINABILITY PLEDGES 2019

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



We have partnered with Drappier, the world's only carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



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



All our fresh and frozen prawns are Marine Stewardship Council-certified



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



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We champion signature seasonal English apples in our dishes



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our teas are ethically and responsibly sourced



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



Our disposable coffee cups are recyclable and we ask that you dispose of them responsibly into the mixed recycling containers



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



We only use British-milled flour

BREAKFASTS AND BREAKS

Fairtrade coffee and tea 3.00

Fruit and herbal infusions, decaffeinated coffee

**Fairtrade coffee and tea, butter biscuits
(2 per person)** 3.50

Fruit and herbal infusions, decaffeinated coffee

**Fairtrade coffee and tea, mini Danish pastries
(2 per person)** 4.50

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

**Breakfast baps, freshly brewed fairtrade coffee and tea
(choice of 2)** 6.70

The choice of free-range scrambled egg and chive / vine tomato, brie and spinach / Lincolnshire sausage patty / English smoked back bacon / fruit and herbal infusions, decaffeinated coffee

Mini English bowl food, 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, decaffeinated coffee

Mini vegetarian bowl food, freshly brewed fairtrade coffee and tea (v) 8.50

Vegetarian sausage, free-range scrambled egg, grilled cherry tomato, baked beans, hash browns, button mushrooms, fruit and herbal infusions, 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) 2.50

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

Selection of mini muffins and doughnuts (1 of each per person) 2.80

Freshly baked cookie (1 per person) 2.30

Chunky chocolate, white chocolate and macadamia nut, cranberry and white chocolate

Breakfast baps (choice of two fillings) 4.00

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

Fresh fruit (1 piece per person) 1.50

Greek yoghurt, honey, pumpkin seed granola 2.60

Bircher muesli 2.60

Fresh fruit smoothies 3.25

Smoothies served in small milk bottles (can be made with almond milk)

Seasonal fruit skewers, honey yoghurt 3.25

Fruit and nut bar (1 per person) 3.50

Raspberry and yoghurt, strawberry and yoghurt and fruit and nut bar

Breakfast canapes (minimum order 20 people) 3.20 per item

Smoked bacon and egg tartlet / Cumberland sausage and pancetta wrap / breakfast frittata, chive creme fraiche / crushed avocado, sourdough / blini, smoked salmon, quail egg / Godminster cheddar and Marmite rarebit

Detox and power juices (200ml) 3.25

Apple, beetroot, ginger, mint

Melon, raspberry, lime

Apple, carrot, ginger detox

Goat's cheese and sweet pepper scone 3.25

Smoked salmon bagel 5.50

Small bagel, Scottish smoked salmon, lemon cream cheese

Filtered water - still and sparkling (700ml) 1.50

Mineral water (750ml) 3.25

Individual mineral water (500ml) 1.70

Freshly squeezed juices (1 litre) 8.00

Apple, orange, grapefruit, carrot

Fruit juices (1 litre) 6.00

Apple, orange, grapefruit, cranberry

Granola bars 3.00

Slow energy release bar with seeds and dried fruit

Cream tea 3.25

Mini scones, clotted cream, strawberry jam (2 per person)

Portuguese custard tart 1.95

Cake selection 3.50

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

24.00 PER PERSON

MINIMUM ORDER 20

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

Finger sandwiches

Oak-smoked salmon and lemon dill cream cheese

Baked gammon, rocket, English mustard mayonnaise

Free-range chunky egg, mustard cress (v)

Coronation chicken bridge roll

Scones

Homemade sultana and buttermilk scones (v)

Served with Rodda's clotted cream, seasonal berry conserve, citrus curd (v)

Cakes (choice of two)

Citrus tart (v)

St Clement's macaroon (v)

Mini coffee and chocolate eclairs (v)

Raspberry Bakewell tart

Glass of Prosecco 6.00

Glass of Searcys Selected Cuvée, NV 9.00

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



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 from 8:30am to 5:30pm
- Technical and event support
- PA system
- Free delegate Wi-Fi
- Catering Package (designed to be eaten standing up)
- Filtered water is available during the refreshment breaks
- All special dietary requirements can be catered for. For Kosher food 72 hours' notice is required
- Unlimited Fairtrade coffee and tea during your event
- Signature English apples during your breaks
- For seated lunches add 6.00 per person

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



BANK PACKAGE

89.00 PER PERSON
MINIMUM ORDER 30
ALL DAY

Unlimited Fairtrade tea and coffee and signature apples in your breaks

ARRIVAL

Freshly-baked mini Danish pastries

MID-MORNING

Butter biscuits

LUNCH

A buffet lunch menu from the selection below

AFTERNOON TEA STAND

Scones, Cornish clotted cream, strawberry jam, Bakewell tart, passion fruit délice



BANK MENU 1

HOT MAIN COURSES

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

SIDES

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

PUDDINGS

Vanilla panna cotta, strawberry coulis
Mango mousse, chilli whipped ganache

BANK MENU 2

HOT MAIN COURSES

Traditional fish pie
Butternut and saffron risotto, watercress (ve)

SIDES

Toasted spelt and kale
Tomato, red onion, basil, black olive
Spiced chickpea with fresh vegetable

PUDDINGS

Banoffee pie
Lemon posset, berry compote

BANK MENU 3

HOT MAIN COURSES

Thai green chicken, 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, mango coulis

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



ALDERSGATE PACKAGE

79.00 PER PERSON
MINIMUM ORDER 30

ALL DAY

Unlimited Fairtrade tea and coffee and signature apples in your breaks

ARRIVAL

Freshly-baked mini Danish pastries

MID-MORNING

Freshly-baked chunky chocolate, white chocolate, macadamia nut, and cranberry and white chocolate cookies

DELI LUNCH

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

AFTERNOON TEA STAND

Mini chocolate eclair, lemon drizzle cake, passion fruit tart

HOT FINGER FOOD

Mini vegetable samosa, sweet chilli dressing (v)

Hoisin duck bonbon, soy, mirin sauce

Mini chicken, tarragon / beef and ale pie

Rare-breed pork sausage rolls

COLD FINGER FOOD

Prawn cocktail in a seaweed cone, filo basket

Cucumber cups, Thai vegetable salad (ve)

Hummus, crudites (ve)

Treacle-cured salmon, burnt orange jelly, salmon eggs

Pea, soya bean, feta, mint salad (v)

PUDDINGS

Mini Bakewell tart

Chocolate and raspberry delice

English trifle

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

MOORGATE PACKAGE

69.00 PER PERSON
MINIMUM ORDER 30

ALL DAY

Unlimited Fairtrade tea and coffee and signature apples in your breaks

ARRIVAL

Mini Danish pastries

MID-MORNING

Butter biscuits

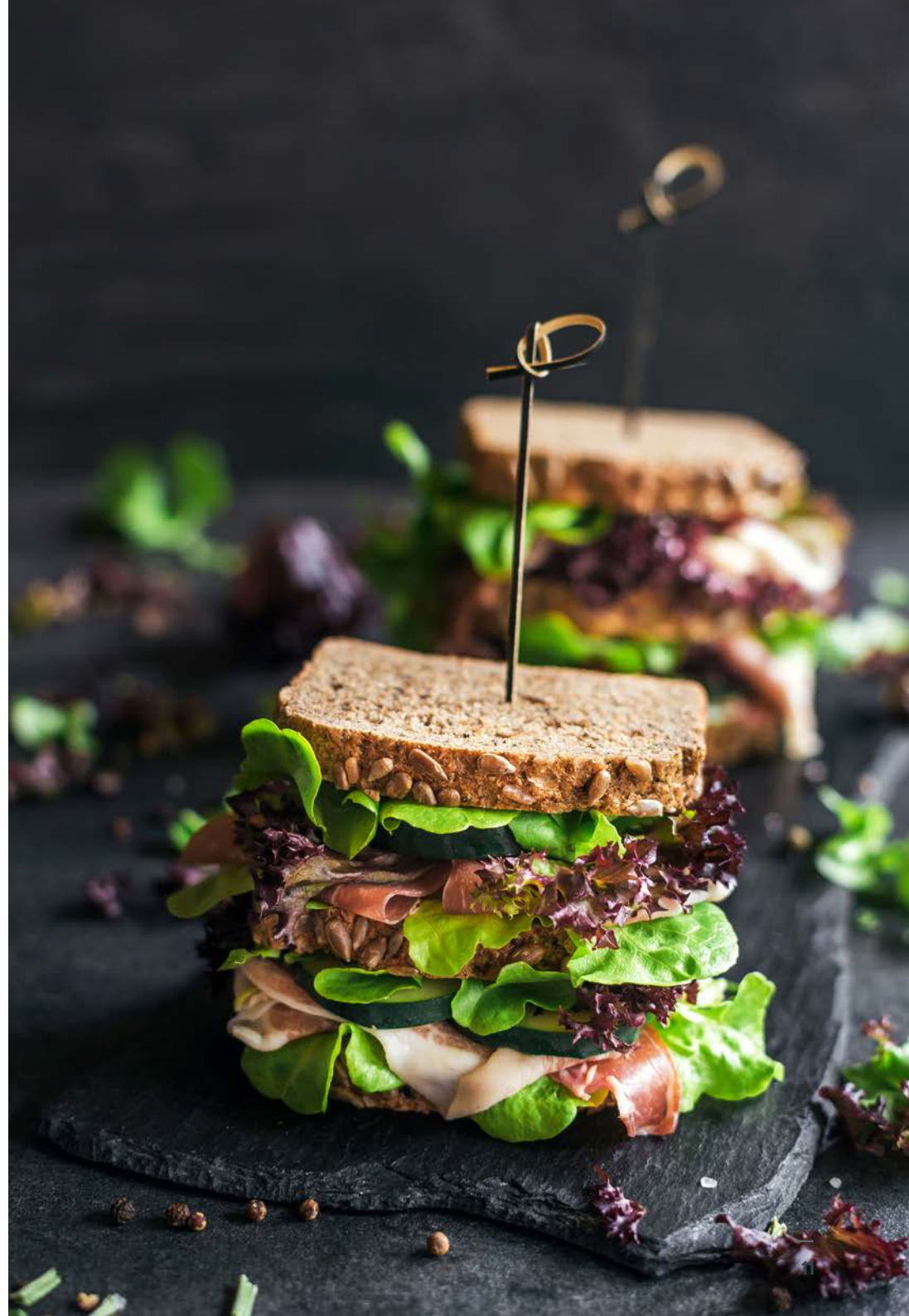
LUNCH

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

AFTERNOON TEA STAND

Dark chocolate brownies, treacle flapjacks

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

32.00 PER PERSON
MINIMUM ORDER 30

This will be accompanied by filtered water.

Fruit juices, fairtrade coffee and tea can be added for 4.00 per person.

For seated lunches add 6.00 per person.

MENU A (HOT)

HOT MAIN COURSES

Free-range chicken, leek, tarragon pie
Butternut and saffron risotto, vegan mozzarella,
watercress (ve)

SIDES

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

PUDDINGS

Strawberry Eton mess with jelly and cream
Espresso coffee eclairs

MENU B (HOT)

HOT MAIN COURSES

Beef bourguignon with roasted onions,
mushrooms, creamed potato
Sweet potato and green bean Malaysian curry,
coconut broth (ve)

SIDES

Broad bean, pea, mint, radish, creme fraiche
Carrot, poppy seed, honey and orange dressing
New potato, leek and mustard mayonnaise

PUDDINGS

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

MENU C (HOT)

HOT MAIN COURSES

Traditional lamb tagine
Chana masala, toasted chickpeas (ve)
Cucumber raita

SIDES

Cous cous, toasted seeds, fruit, herbs
Indian slaw flavoured with coriander, toasted
nigella seeds and yoghurt
French beans, mange tout, cherry tomatoes

PUDDINGS

Glazed lemon tart, creme fraiche
Classic peach melba panna cotta

MENU D (HOT)

HOT MAIN COURSES

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

SIDES

New potatoes
Honey-roast 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

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

32.00 PER PERSON
MINIMUM ORDER 30

All are served with a selection of breads accompanied by olive oil, balsamic vinegar, butter and filtered water.

Fruit juice, fairtrade coffee and tea can be added for 4.00 per person.

For seated lunches add 6.00 per person.



MENU A (COLD)

MAIN COURSES

Chicken breast stuffed with lemon and olive, quinoa tabbouleh

Pea, soya bean, goat's cheese, 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, tomato and lemon salsa (ve)

SIDES

Orzo pasta, roasted aubergine, grilled courgettes, truffle dressing

Assorted tomatoes, balsamic dressing

Oriental slaw, toasted seeds, sultanas

PUDDINGS

Tropical Eton mess

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

MINIMUM ORDER 20

WORKING LUNCH WITH FINGER FOOD 25.00 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 16.50 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, Kettle crisps and chef's sweet treat of the day.

CLASSIC SANDWICH LUNCH 12.00 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 20 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 / beef and ale pies

Mini lamb samosa, minted yoghurt

Pea, soya bean, goat's cheese, 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 beef sirloin 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, toast, pickled grape

Marinated olive and bocconcini skewer (v)

Spiced aubergine, coriander crostini (v)

Wild mushroom tart (v)

Chicken tikka naan, toasted onion seeds, mango

Smoked chicken mousse, pumpernickel

Poached salmon rillettes, lemon crouté

Crispy pitta shards, two seasonal dips

DESSERTS

Chef's selection of eclairs

Pear and apple crumble, vanilla cream

Butterscotch and milk chocolate cheesecake

Lemon posset, ginger nut shortbread

Fruit skewers

Mini mixed berry pavlova

WORKING LUNCH SHARING BOARDS

MINIMUM ORDER 30

As an accompaniment to the traditional working lunch, see below for our range of platters. Each board serves up to 10 people.

When served without a working lunch you will need to serve at least two boards per 10 people.



BRITISH CHEESE BOARD 16.00 PER PERSON

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

"OSTERIA" BOARD 16.00 PER PERSON

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

BRITISH CHARCUTERIE BOARD 18.00 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 MEZZE BOARD (VE) 15.00 PER PERSON

Artichoke hearts Dolmades marinated in rosemary
Mixed olives
Sweet potato falafel
Red pepper hummus
Roasted peppers and spinach
Vegan bread

OCEAN PLATE 20.00 PER PERSON

Smoked salmon
Gravadlax
Smoked mackerel
Atlantic prawns
Horseradish creme fraiche
Lemon wedges
Caper berries
Soda bread

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

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

5 CANAPE CHOICES 16.50 PER PERSON

Suitable for a one hour drinks reception

8 CANAPE CHOICES 23.50 PER PERSON

Suitable for a two hour drinks reception

ADDITIONAL CANAPES 3.30 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)

Wild mushroom arancini, tomato dip (ve)

MEAT

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

Confit lamb shoulder, harissa polenta

Hoisin duck balls, cucumber ketchup

Mini beef slider, mature cheddar, tomato chutney

Mini hot dog

Teriyaki glazed pork belly, fermented apple

Tandoori chicken, mango chutney, fillo pastry basket

Mini croque-monsieur, chilli jam, 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

Smoked mackerel mousse, caperberries, black sesame seeds, croute

COLD

VEGETARIAN

Truffle goat's curd, 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 pearls (ve)

Spiced edamame puree, pomelo, crispy cup (ve)

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

MEAT

Duck pancake roll, cucumber

Confit shoulder of lamb, lemon gel

Chicken tikka, 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, 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.

CANAPES (CONTINUED)

MINIMUM ORDER 20

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
- Bitter chocolate brownies, walnut cream

RECEPTION NIBBLES

4.50

- Select 3 only for your event
Portions based on a 75g total weight per person
of the 3 items chosen
- Cheddar cheese palmiers
 - Caramelised red onion mixed nuts
 - Salted pretzel knots
 - Deep-fried chilli broad beans
 - Chilli rounds
 - Wasabi peas
 - Cheese spirals
 - Sea-salted hand cooked crisps
 - Marinated olives, garlic and lemon
 - Roast vegetable crisps
 - Giant salted corn kernels, chilli
 - Oskara rice crackers

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



BOWL FOOD

28.00 PER PERSON
MINIMUM ORDER 30

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

Additional bowls are 5.50 per person.

The choices need to apply to the full party.

HOT BOWL FOOD

Slow-braised short rib, soft herb polenta, vegetable crisps

Confit duck leg, pomegranate, orange and baby spinach salad

Cumberland sausage, creamy mashed potato, caramelised red onion, thyme jus

Slow-cooked pork belly, cider braised puy lentils, apple sauce

Steak and ale open pie, creamy mashed, 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

Beetroot tortolloni, marjoram broth (v)

Butternut squash risotto, sage, rocket, Parmesan

Mac 'n' cheese with field mushrooms (v)

Sweet potato laksa (ve)

Malaysia- curried coconut broth with rice noodles, sweet potato, green beans (ve)

Crab cakes, avocado salad, chipotle mayonnaise

Poached salmon, warm dill potato salad, saffron mayonnaise

Grilled salmon burger, brioche bun, iceberg and herb mayo

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

Wheat and mint tabbouleh, beetroot, baby spinach, smoked aubergine

Milk and thyme panna cotta, heritage beetroot, rapeseed oil (v)

Buffalo mozzarella, avocado, aged balsamic (v)

Smoked tofu, 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, mint, coriander, peas, toasted cashew nuts and yuzu dressing (ve)

Panzanella salad, roast peppers, basil

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

Date cake, honey cream, sesame brittle

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, kimchi in hirata buns (v)

Vegetable spring rolls, sweet chilli dressing (v)

Rice noodles, soya beans, mange tout salad, 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

Potato wedges

Summer leaf salad

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, 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, guacamole, pinto bean, sour cream, pico de gallo

MIDDLE EASTERN SALAD BAR 14. 00

(Choose four from below)

Green herb salad (ve)

Inca tomato, sumac onions and pine nuts (ve)

Heritage tomato, wasabi (ve)

Heritage beetroot, lentils and yuzu (ve)

Farro, feta, roasted mixed peppers, oregano, smoked paprika dressing (v)

Jersey royals, samphire, buttered radish

French beans, shitake mushroom, nutmeg (ve)

Spring salad, sesame, toasted seed dressing (ve)

Split wheat and beetroot salad (ve)

Seaweed, ginger and carrot salad (ve)

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



PARTY MENU (CONT.)

MINIMUM ORDER 50 PEOPLE

PUDDING STATION 12.00 (2 PER PERSON)

(Choose four from below)

Lemon posset

Sherry trifle

Panna cotta pots

Tiramisu

Profiteroles

Chocolate and raspberry tart

Classic St Clement's tart

Bitter chocolate brownie, walnut cream

LATE NIGHT SNACKS 6.00 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 bap

Mozzarella, tomato, 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

MINIMUM ORDER 20

LUNCH 49.00 PER PERSON

DINNER 52.00 PER PERSON

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

STARTERS

Salt-baked heritage carrots, truffle ricotta, 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, tomato tapioca crisp, inca tomatoes, tomato consomme (v)

Searcys' smoked salmon, horseradish cream cheese, cucumber, Tardivo (2.50 supplement)

Beetroot-marinated quail eggs, lemon flavoured quinoa, pecan nuts, candy beetroot, creme fraiche, edible flowers

Lapsang salmon, dill pickle, compressed fennel, roast almonds, smoked rapeseed oil

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

Black sesame-coated tuna, cucumber, avocado crostini, white balsamic pearls, lime and honey dressing, pink grapefruit gel

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

Picked white crab meat salad, compressed watermelon, pickled cucumber

Chicken liver parfait, pickles, brioche, whiskey marmalade

Duck ham terrine, apple, gooseberry, braised chicory, puffed buckwheat

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





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, courgette

Roast truffle Creedy Carver chicken, butter Anya potatoes, baked onions, tarragon sauce

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

Black treacle cured beef, fat chips, classic Bèarnaise sauce, scorched baby gem, tomato and lemon oil salad (5.00 supplement)

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

Roast fillet of salmon, roast sweetcorn puree, kale pickle shallots maple bacon crisp, Jerez vinegar jus

Roast lamb rump, crushed peas, heritage carrots, potato dauphinoise, rosemary sauce (4.00 supplement)

Fried gnocchi, sweetcorn veloute, wild mushroom, asparagus, peas and shaved parmesan (v)

Stuffed butternut squash with spinach, mushroom and celeriac, lentil and smoked tomato sauce (ve)

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

Roast pumpkin, ricotta and garlic puree, pumpkin seed pesto, sage, capers (v)

Roasted Jerusalem artichoke, crispy skin, feta and garlic, dukka labneh (v)

Ricotta courgette flower, grilled polenta, broad beans, burnt tomato sauce (ve)

PUDDINGS

Earl grey panna cotta, raspberry jam, almond and banana crumble, vanilla ice cream

Coconut tart, blueberry macaroon, coconut sorbet, toffee sauce, honeycomb

Hazelnut daquiose, banana, pineapple

Tiramisu Royale

Chocolate and vanilla mousse, caramel glaze

Lemon curd and blueberry torte, passion fruit cream

Chocolate mousse with stem ginger

Crème fraîche panna cotta, summer fruit compote

Lemon meringue pie, passion fruit and mango sauce

Tonka bean panna cotta, apple jelly, granola crumb, tonka bean syrup, apple sorbet

Black Forest chocolate sponge, dark chocolate crèmeux, macerated cherries, cherry sorbet

CHOCOLATES (4.50 SUPPLEMENT)

The Barbican chocolate collection created by William Curley

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	44.00
Drappier, Carte d 'Or Brut NV	52.00
Ca'del Console Prosecco Extra Dry, Italy, NV	33.00
Belstar Cuvée Rosé Sparkling, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV	39.50
Bottega Rose Gold, Veneto, Italy, NV 20cl	10.50

WHITE WINE

Borsari Inzolia, Terre Siciliane, IGT, Italy, 2016	23.00
Vinuva Organic, Pinot Grigio, IGT Sicilia, Italy, 2017	24.00
Joie de Vigne, Marsanne/Vermentino, 2016	25.00
Maison Belenger IGP Côtes de Gascogne White, 2016	27.00
Picpoul de Pinet Beauvignac, 2018	28.00
Touraine Sauvignon, Domaine du Haut Perron, 2017	30.00
Satellite, Sauvignon Blanc Marlborough, New Zealand, 2017	31.00
Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy, 2017	31.00
Lieras, Albariño Rías Baixas, Rías Baixas DO, Spain, 2015/16	32.00
Domaine Cherrier, Sancerre, 2017	32.50
Jean-Marc Brocard, Chablis Sainte-Claire, 2017	33.00

ROSÉ WINE

Le Bosq Rosé, Vin de France, 2017	23.00
Château Gabriel Organic Côtes de Provence Rosé, 2016	29.00

RED WINE

Castillo de Mureva Organic, Tempranillo, Spain, 2017	23.00
Monte Verde Merlot, Central Valley, Chile, 2017	24.00
La Troubadour, Carignan Grenache, Vin de France, 2017	24.50
Front Row, Shiraz/Mourvedre/Viognier, Swartland, 2017	25.00
Villa dei Fiori, Montepulciano d'Abruzzo, Italy, 2015	26.50
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2018	26.50
Morande Pionero, Pinot Noir, Casablanca, Chile, 2017	28.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, 2015	28.50
Conde de Valdemar, Crianza, Rioja, Spain, 2015	31.00
Santa Cristina Chianti Superiore, Italy, 2016	31.00
Château de Parenchère, Bordeaux Supérieur, 2014	32.00
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)	4.00
Becks Blue (Low alcohol)	3.50
Freedom (330ml)	4.35
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	
Franklin & Sons (150ml)	2.00
Tonic, slimline, 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)	2.20
Freshly squeezed juices (1 litre)	7.00
Orange, apple, grapefruit	
Fruit juices (1 litre)	6.00
Orange, apple, cranberry	

SPIRITS (25ML)

FROM 4.50

GINS

Beefeater, Bombay Sapphire, Sipsmith, Plymouth

VODKAS

Absolut, Smirnoff Black Label, Grey Goose, Belvedere

RUMS

Havana Club, Havana Club 5yo, Sailor Jerry, Bacardi

WHISKYS

Chivas Regal, Johnny Walker Black, Glenlivet 12yo, Macallan Gold

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

Premium spirits on request

PORT

Grahams LBV Port (75cl) 32.00

SHERRY

Harveys Amontillado Sherry (75cl) 29.00



COCKTAILS

Our cocktails have been curated by the 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

East India 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, Franklin & Sons 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, 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

MINIMUM ORDER 20

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

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:

**EXCLUSIVE
EVENTS**

BY SEARCYS

E: exclusive.events@searcys.co.uk

T: +44 (0) 2071 010220

barbican

E: businessevents@barbican.org.uk

T: +44 (0) 2073 827043