

EVENT MENUS

AUTUMN / WINTER

1st October 2023 – 31st March 2024





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WELCOME FROM SEARCYS

Established in 1847, Searcys has been at the Barbican for over 30 years providing catering for unique events inside Europe's largest multi-arts and conference centre.

Our team has 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 weddings.

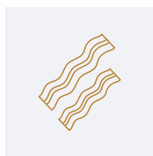
Whatever the occasion, we design and deliver food that is fresh and uncomplicated, using only the best ingredients we can possibly find. Dietary requirements are always something we bear in mind so speak to us about it and we will work around your specific needs and requests. We have also highlighted vegan food with a (ve) symbol. The following menus have something for everyone. We are also proud of our sustainability pledges 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.

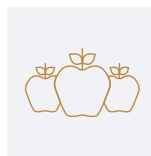
Brian Martin
General Manager



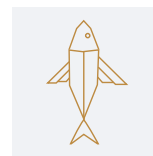
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



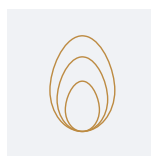
We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



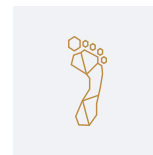
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



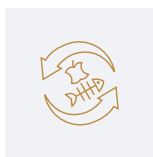
We only use British-harvested rapeseed oil for its low carbon footprint.



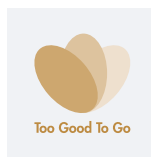
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



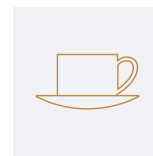
We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



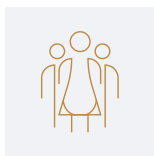
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



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



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.



BREAKFAST AND BREAKS

Coffee and tea £3.45

Herbal and fruit infusions

Continuous coffee and tea £9.95

Herbal and fruit infusions

Served over an 8 hour period

Mineral water (750ml) £3.70

Mineral water (330ml) £2.10

Filtered water £1.50

Still and sparkling (700ml)

Hydration station (per person) £1.00

Filtered water loaded with fruit and herbs –
a great way to stay hydrated

Pressed juices (1 litre) £7.50

Apple/orange/cranberry/pineapple

Seasonal fruit smoothies £2.95

Served in small milk bottles

Coffee and tea, butter biscuits (v) £4.20

Herbal and fruit infusions

Coffee and tea, mini Danish pastries (v) £5.20

Herbal and fruit infusions

Mini Danish pastries (2 per person) £3.10 or large Danish pastry (v)

Mini muffin selection (1 per person) (v) £2.60

Chocolate chip cookies (1 per person) (v) £2.50

Fresh fruit bowl (10 pieces) £15.00

Yoghurt, berry and granola pots, Bircher muesli pots (veo) £2.80

Seasonal fruit skewers £3.40

With coconut yoghurt dip (ve)

Breakfast baps £4.20

(Please choose 2 options)

Free-range scramble egg and chive (v)

Tomato, mushroom and spinach (ve)

Lincolnshire sausage

Smoked back bacon

Searcys healthy breakfast (v) £13.00

Bircher muesli pot

Crunchy granola bar

Fresh fruit skewers

Fruit juice

Coffee and tea

Breakfast canapés £18.00

(Minimum order 20 people)

Smoked bacon and egg tart

Pancetta wrapped Cumberland sausage

Red pepper frittata (v)

Smoked salmon on blini with crème fraiche

Cheddar and Marmite rarebit (v)

Granola bars (v) £3.00

Fruit scone (v) £3.10

Jam and clotted cream

Mini cake bites (v) £3.50

Squares of carrot cake, lemon drizzle cake
and brownies



AFTERNOON TEA

Minimum 20 people £26.00

Selection of finger sandwiches, scones and cakes served with tea and coffee

Finger sandwiches

Smoked salmon and dill crème fraîche

Coronation chicken bridge roll

Cucumber and cream cheese (v)

Free-range egg and mustard cress (v)

Scones

Sultana buttermilk scones with clotted cream and berry conserve (v)

Cakes

Macaroon (v)

Mini coffee éclair (v)

Lemon tartlet (v)

DELEGATE PACKAGE

Minimum numbers apply

We have designed a selection of delegate packages to make organising your next event a breeze

All rates include:

- PA system
- Free delegate Wi-Fi
- Catering throughout the day
(designed to be eaten standing, please add on
£6.00 per person if a seated lunch is required)

Dietary preference and allergens can be catered for

Kosher meals require the minimum of 72 hours' notice



BISHOPSGATE £109.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and chocolate chip cookies

Seasonal fruit bowl

Lunch

Choose from our hot fork buffet menus

Afternoon tea

Coffee, tea, scones with clotted cream and jam, chef's selection of sweet treats

Seasonal fruit bowl

ALDERSGATE £99.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and butter biscuits

Seasonal fruit bowl

Lunch

Chef's selection of four deli sandwiches in bread and wraps with three savoury and one sweet finger food items

Afternoon tea

Coffee, tea and chef's selection of sweet treats

Seasonal fruit bowl

MOORGATE £89.00

All day hydration station

Arrival

Coffee, tea and mini Danish pastries

Seasonal fruit bowl

Mid-morning

Coffee, tea and butter biscuits

Seasonal fruit bowl

Lunch

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Afternoon tea

Coffee, tea and chef's selection of sweet treats

Seasonal fruit bowl



FORK BUFFET

Minimum 30 people £36.50

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements with over 50% of each menu being plant based and are designed to be eaten standing up. Should you wish for your guests to be seated there is a £6.00 charge per person

Menu 1

Lamb, apricot and Moroccan spiced tagine
Chestnut mushroom and burnt aubergine cassoulet (ve)
Spiced couscous (ve)

Salads

Courgette, pepper and baby corn, maple dressing (ve)
Red cabbage, fennel seed and radish (ve)
Rocket, Parmesan and olive oil dressing (veo)

Desserts

Mulled berry cheesecake (v)
Carrot cake (ve)

Menu 2

Beef bourguignon
Butterbean, onion and pepper cassoulet (ve)
Garlic and herb parmentier potatoes (ve)

Salads

Plum tomato, olive and red onion (ve)
Spelt, adzuki bean, pea and mint (ve)
Baby gem, burnt corn and beetroot (ve)

Desserts

Citrus tart (v)
Spiced apple Eton mess (ve)

Menu 3

Ginger and soya chicken, sambal and spinach
Roasted cauliflower and chickpea korma (ve)
Steamed rice (ve)

Salads

Spicy Asian slaw, sesame dressing (ve)
Potato and onion masala, coriander (ve)
Mixed leaf and herbs, lemon dressing (ve)

Desserts

Coconut panna cotta, mango salsa (v)
Kirsch and cherry chocolate torte (ve)

Menu 4

Beef, red pepper, baby corn and horseradish casserole
Mushroom penne pasta bake (ve)
Rosemary roasted new potatoes (ve)

Salads

Roasted broccoli, green bean and chickpea (ve)
Tabouleh, sweet pepper and citrus dressing (ve)
Radicchio, snow pea and beans (ve)

Desserts

Orange and chocolate cheesecake (v)
Apple and cinnamon crumble (ve)



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Menu 5

Chicken adobo, bean shoots and water chestnuts
Celeriac, sweet leek, and roasted mushroom open pie (ve)
Crushed new potatoes (ve)

Salads

Orzo, basil and sun blushed tomato (ve)
Corn, red onion, wholegrain mustard and coriander (ve)
Baby spinach, lemon and toasted seeds (ve)

Desserts

Mango fruit fool (v)
Chocolate brownie (ve)

Menu 6

Pork, apple and chorizo pie
Broccoli and cauliflower cheese bake (ve)
Tri colour pasta (ve)

Salads

Curry roasted cauliflower, celery and cinnamon (ve)
Burnt aubergine, pepper and red onion (ve)
Courgette, spinach, radish, wholegrain mustard dressing (ve)

Desserts

Pear and spiced apple crumble pots (v)
Chocolate tart (ve)

Menu 7

Chicken, chorizo and cider casserole
Sweet potato, tofu and baby corn masala (ve)
Cumin braised rice (ve)

Salads

Potato, mustard and spring onion (ve)
Mangetout, bean and coriander (ve)
Rocket and watercress, French dressing (ve)

Desserts

Mint chocolate cheesecake (v)
Spiced fruit Eton Mess (ve)



PLANT BASED FORK BUFFET MENUS

Minimum 30 people £36.50

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements and are designed to be eaten standing up. Should you wish for your guests to be seated there is a £6.00 charge per person

Menu 8 – 100% vegan

Roasted cauliflower and chickpea korma
Celeriac, sweet leek and roasted mushroom open pie
Cumin braised rice

Salads

Spicy Asian slaw, sesame dressing
Burnt aubergine, pepper and red onion
Courgette, spinach, radish, wholegrain mustard dressing

Desserts

Apple and cinnamon crumble pots
Chocolate tart

Menu 9 – 100% vegan

Mushroom penne pasta bake
Butterbean, onion and pepper cassoulet
Crushed new potatoes

Salads

Plum tomato, olive and red onion
Mangetout, bean and coriander
Rocket and watercress, French dressing

Desserts

Kirsch and cherry chocolate torte
Spiced fruit Eton Mess



FINGER FOOD AND SANDWICHES

Minimum 20 people

Working lunch with finger food £28.50

Chef's selection of four deli sandwiches in bread and wraps with your choice of three savoury and one sweet finger food items

Deluxe sandwich lunch £19.50

Chef's selection of four deli sandwiches in bread and wraps with crisps and chef's sweet treat of the day

Classic sandwich lunch £16.25

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Finger food £3.95 per person per item

Hot

BBQ jackfruit spring rolls (ve)
 Jalapeno and cream cheese poppers (v)
 Beetroot falafel, spiced tomato dip (ve)
 Punjabi samosa, mango chutney (v)
 Honey and mustard glazed chicken fillets
 Goat's cheese and sweet potato tart (v)
 Maple and mustard glazed chipolatas (ve)
 BBQ cauliflower wings (ve)
 Mini beef burger with Cheddar and tomato relish
 Mozzarella sticks, sweet chilli dip (v)
 Butternut squash and feta tart (v)

Cold

Smoked mackerel pâté, croute, lemon
 Chestnut mushroom and tarragon tartlet (v)
 Honey mustard sausage roll
 Confit tomato and cucumber crostini (ve)
 Sausage rolls (ve)
 Salmon cucumber cup

Desserts

Cherry Bakewell tart (v)
 Dorset apple cake (v)
 Chocolate orange cheesecake (v)
 Carrot cake bites (ve)
 Rocky road bites (v)
 Fruit skewers, vanilla cream (ve)
 Winter berry Eton Mess (ve)
 Mini doughnuts, chocolate dip (v)



CANAPÉS

Minimum 20 people

5 canapé choices £18.50 per person

Suitable for a one hour drinks reception

8 canapé choices £26.50 per person

Suitable for a two hour drinks reception

Additional canapés £3.70 per piece

Hot

Spring onion and coriander arancini balls (v)
 Maple glazed pork belly, mint jelly
 Spinach and kale falafel with spiced tomato dip (ve)
 Tempura prawns, sweet chilli dip
 Chicken geere skewers
 Mini vegetable samosa, mango chutney (v)
 Vegetable spring roll (v)
 Maple and mustard glazed chipolatas (ve)
 Chicken and spring onion kebabs
 Broccoli bhaji (ve)
 Tuna and corn no dough quiche, wasabi mayo
 Mini hot dogs, tomato jam
 Bubble and squeak cake, crispy onions (ve)

Cold

Chicken liver pâté, pineapple relish, crostini
 Prawn cocktail, charcoal tart, dried raspberry
 Mini Stilton and red onion tartlet (v)
 Truffle mushroom, tomato cup (ve)
 Hoisin duck and sesame tart
 Crispy fried chilli beef tartlet
 Hummus crostini, olive crumb (ve)
 Guacamole and red pepper corn tortilla cup (ve)
 Compressed watermelon and feta on an edible spoon (ve)
 Garlic and herb cheese on rye crostini (v)
 BBQ jackfruit, beetroot cup (ve)
 Smoked salmon blini with cream cheese and avruga

Desserts

Salted caramel and raspberry tart (v)
 Vanilla cream meringue kisses (ve)
 Macaroons (v)
 Mini fruit skewers (ve)
 Chocolate truffles (v)
 Chocolate brownie (ve)
 White chocolate and blueberry cheesecake (v)



BOWL FOOD

Minimum order of 30 people, 4 bowls per person

Bowl food £24.00 per person for 4 bowls

Additional bowls £6.00 per person

Hot

Honey-glazed Cumberland sausage, mustard mash, crispy onions

Upside-down fish pie, crispy capers, lemon balm

Lamb and apricot tagine, harissa spice couscous

Beef pie, mash and liquor

Pea and shallot tortellini, sweet red onion and basil cream sauce (ve)

Sweet potato and chickpea Malaysian curry, braised rice (ve)

Mac 'n' cheese (v)

Potato gnocchi, spiced tomato sauce, Parmesan and basil (ve)

Chicken, honeyed parsnips and kale casserole, potato hash

Crispy chicken strips, potato wedges, slaw and Cajun mayo

Mushroom mac 'n' cauliflower cheese (ve)

Cajun salmon, sweetcorn salsa, spicy potato wedges

Five bean chilli, steamed rice, guacamole and crispy onion (ve)

Slow cooked pork belly, spelt risotto, crispy sage

Vegetable tikka, saffron rice and mint yoghurt (ve)

Cold

Sweet chilli halloumi, Moroccan couscous, fennel cress salad (v)

Sea trout, sea vegetable salad, crispy onions, citrus dressing

Five spice pulled duck, Chinese noodle salad, wonton crisps

Teriyaki Tempah, fennel salad, olive crumb (ve)

Smoked tofu, shoestring vegetables, oriental dressing (ve)

Tabbouleh, beetroot trio, watercress salad (ve)

Dessert

Pecan pie (v)

Lemon tart (v)

Dorset apple cake, Calvados custard (v)

Chocolate brownie (ve)

Spiced apple and pear Eton Mess (ve)

Chocolate cookie cheesecake (v)

Date cake with calvados cream (v)

Carrot cake (ve)



SEATED LUNCH / DINNER

Minimum 20 people. £57.00 per person for 3 courses including coffee and chocolate truffles

We have created a delicious three course menu, suitable for lunch and dinner, using seasonal ingredients.

Please select the same starter, main course, and pudding for all your guests, dietary preferences can be catered for.

Should you wish to discuss a bespoke menu, one of the Searcys team will be more than happy to assist you with further options.

Starters

BBQ cauliflower, Madras cauliflower puree, maple roasted garlic, piccalilli emulsion (ve)

Seared Cajun salmon, apple remoulade, crispy caper salad, aioli dressing

Smoked chicken and mango tian, confit tomato and rocket salad

Crab, crushed avocado, fennel and apple salad

Smoked salmon roulade, watercress, capers, gherkins and quail egg, beetroot gel

Wild mushroom tart, charred radicchio salad, Madeira dressing (ve)

Salt baked heritage beetroot, creamed tofu, pea shoot salad, mustard dressing (ve)

Burrata, sun blushed tomato tapenade, Parmesan crisp, basil oil (v)

Red onion titan, beetroot relish and seasonal leaves (v)

Ham hock and pea terrine, mustard remoulade, pickles

Breaded goats' cheese, celeriac and apple salad, popcorn cress (v)

Main courses

Roasted corn-fed chicken breast, fondant potato, roasted celeriac, braised red cabbage

Confit duck leg, bean cassoulet, charred tenderstem broccoli, port sauce

Slow cooked lamb shank, roasted garlic mash, crushed minted peas, redcurrant (£5.00 supplement)

Braised beef featherblade, horseradish crushed potatoes, seasonal vegetables, Madeira sauce (£5.00 supplement)

Slow cooked pork belly, dauphinoise potatoes, braised Savoy cabbage, crab apple and Calvados sauce

Roasted cod fillet, winter vegetable ragu, charred broccoli, lemon and coriander relish, baby potatoes

Seared salmon, lemon gnocchi, carrot puree, tarragon butter sauce

Roasted guinea fowl breast, herb crushed new potatoes, heritage carrots, hispi cabbage, Madeira sauce

Bell pepper and aubergine timbale, herbed orzo, confit tomato, tomato pesto, courgette (ve)

Roasted cauliflower steak, carrot and ginger puree, roasted new potato and sprouts, maple glazed parsnip (ve)

Tagine roasted vegetables, butternut squash cup, harissa spiced couscous, wilted spinach and balsamic roasted tomatoes (ve)

Portobello mushroom tournedos, wilted spinach, olive oil and chive crushed new potatoes, roasted carrots, salsa verde (ve)



SEATED LUNCH / DINNER (continued)

Puddings

Coconut panna cotta, caramelised pineapple, cardamom and Malibu syrup, toasted coconut (ve)

Pear tatin, vanilla ice-cream and raspberry crumb (ve)

Dark chocolate mousse, chocolate brownie, chocolate sauce, blood orange sorbet (ve)

Sweet mince tart, brandy custard and candied cranberries

Pistachio crème brûlée, chocolate chip cookie

White chocolate cheesecake, winter berries, brownie crumb

Tiramisu chocolate cup, coffee bean coulis, berry compote

Chocolate cherry tart, charred clementine, Cointreau sauce

British cheese plate with fruits and chutney (£3.00 supplement)



WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV	£51.00
Drappier, Carte d'Or Brut NV	£53.00
Searcys Classic Cuvee Brut, Surrey, England NV	£46.00
Ca'del Console Prosecco extra dry, Italy NV	£37.50
Ca'del Console Prosecco Rose, Italy NV	£37.50

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy	£27.00
Vinuva Organic Pinot Grigio, Sicily, Italy (ve)	£28.50
Joie de Vigne, Marsanne-Vermentino	£30.50
Maison Belenger, IGP, Côtes de Gascogne	£31.50
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France	£33.50
Mount Holdsworth, Sauvignon Blanc, Matahiwi Estate, Wairarapa, New Zealand	£33.50
Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy	£36.50
Jean-Marc Brocard, Chablis Sainte-Claire	£39.50

Rosé wine

Antonio Rubini Pinot Grigio Rosato, IGT, Pavia, Italy	£28.00
Le Bosq Rosé, Vin de France, Languedoc, France	£30.50

Red wine

Castillo de Mureva Organic, Tempranillo, Spain	£27.00
Monte Verde Merlot, Central Valley, Chile (ve)	£28.00
La Troubadour, Carignan-Grenache, Languedoc, France	£28.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy	£31.50
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France	£34.50
Conde de Valdemar, Rioja, Crianza, Spain	£34.50
Luis Felipe Edwards, Gran Reserva, Pinot Noir, Chile	£36.50
Montagne-Saint-Emilion, Chateau Montaignuillon, Bordeaux, France	£46.50

Dessert Wine and after dinner drinks available on request



DRINKS LIST

Beers and Cider (330 ml)

Brewdog Punk AF IPA, UK 0.0%	£4.50
Brewdog Nanny State lager, UK 0.5%	£4.50
Peroni, Nastro Azzurro, Italy 5.1%	£4.75
Peroni, Nastro Azzurro, Italy 0.0%	£4.75
Freedom lager, UK 4%	£4.75
Toast Craft lager, UK 5%	£5.25
Toast Pale Ale, UK 5%	£5.25
Aspall Draught Cyder, Suffolk UK 5.5%	£5.00

Soft drinks

Mineral water (750ml)	£3.70
Mineral water (330ml)	£2.10
Pressed juices (1 litre)	£7.50
Apple/orange/cranberry/pineapple	
Cans of Coke, Diet Coke, Sprite and Fanta (330ml)	£2.20

Cocktails £9.50 per glass

Garden Cocktail

Gin, St Germain, lemon and soda water

Espresso Martini

Vodka, coffee liqueur and Arabica coffee

Classic Mojito

Rum, mint, lime juice and soda water

Berry Mojito

Rum, crème de cassis, mint, lime juice and soda water

Whiskey sour

Whiskey, lime and sugar syrup

Mocktails £12.00 per litre

Elderflower presse

Elderflower cordial, mint, sparkling water

Raspberry presse

Raspberry cordial, basil, sparkling water

Virgin Mojito

Lime, mint, apple juice, soda



DRINKS PACKAGES

Packages include all the listed drinks, served for the chosen time period.

- Searcys selected red and white wine
- Bottle beer/alcohol-free beer
- Elderflower presse
- Filter water
- Nibbles

One hour £15.75

Two hours £25.50

Three hours £33.00

Add Prosecco to any package for £6.00 per hour

Contactless or account bars are available on request.

Minimum spend applies

£300 for beer, wine and soft drinks bar

£500 for full bar

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

FOR MORE INFORMATION PLEASE CONTACT:

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