

EVENT MENUS

AUTUMN / WINTER

1st October 2024 – 31st March 2025





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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. We also use halal chicken. 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

AUTUMN/WINTER 2024/2025

(v) vegetarian (ve) vegan (veo) vegan option
We also use halal chicken

All menus are subject to VAT at the prevailing rate

barbican

SEARCYS



We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly 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 and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



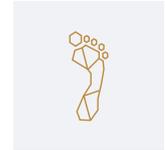
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



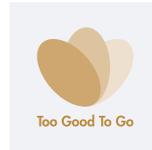
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



Camden Town 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.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



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 and annual people 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.

Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

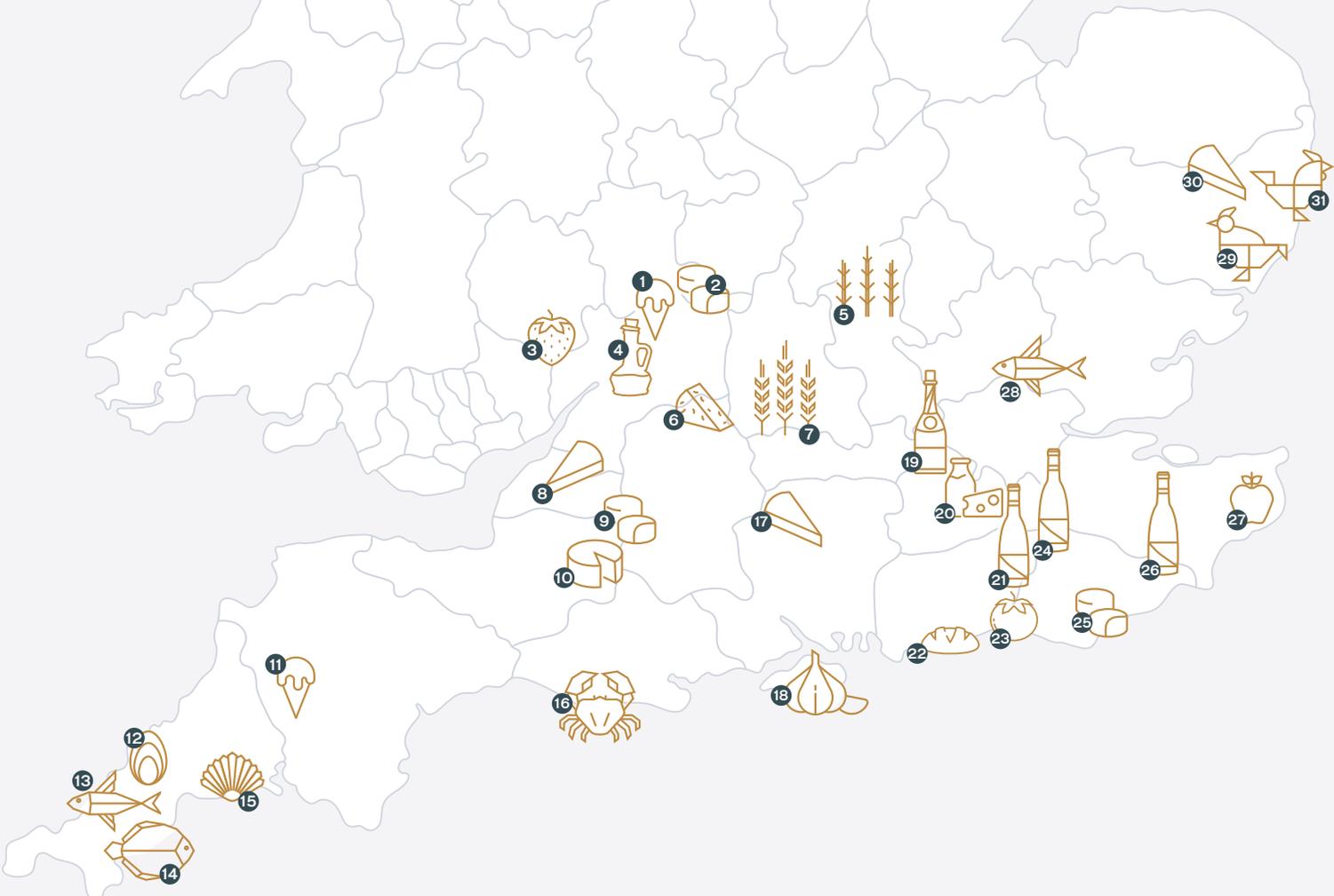


LOCAL BRITISH PARTNERS



Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset

- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex

- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers

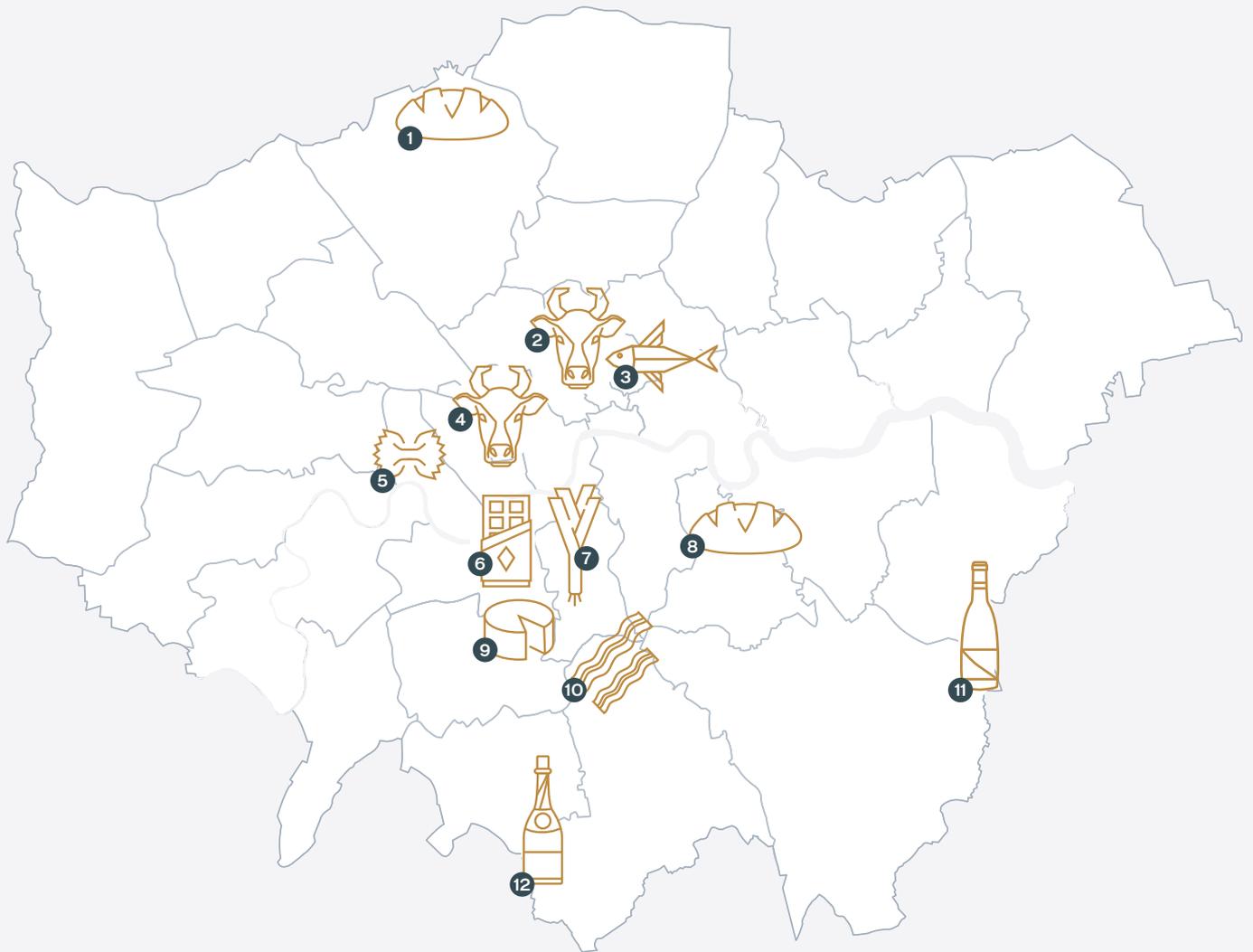


@SEARCYSLONDON

LOCAL LONDON PARTNERS



In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.



- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey



@SEARCYSLONDON



BREAKFAST AND BREAKS

Coffee and tea £3.55

Herbal and fruit infusions

Continuous coffee and tea £10.45

Herbal and fruit infusions

Served over an 8 hour period

Mineral water (750ml) £3.85

Mineral water (330ml) £2.20

Filtered water £1.60

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) £7.85

Apple/orange/cranberry/pineapple

Seasonal fruit smoothies £3.10

Served in small milk bottles

Coffee and tea, butter biscuits £4.40

Herbal and fruit infusions

Coffee and tea, mini Danish pastries £5.45

Herbal and fruit infusions

Mini Danish pastries (2 per person) £3.25

Or large Danish pastry

Mini Muffin selection (1 per person) £2.70

Chocolate chip cookies (1 per person) £2.60

Fresh fruit bowl (10 pieces) £16.00

Yoghurt, berry and granola pots £2.95

Bircher muesli pots £2.95

Seasonal fruit skewers £3.55

With coconut yoghurt dip

Breakfast baps £4.40

(please choose 2 options)

Free-range omelette with chives (v)

Tomato, mushroom and spinach (ve)

Lincolnshire sausage

Smoked back bacon

Breakfast croissants £4.00

(please choose 2 options)

Bacon and egg

Egg and sun blush tomato (v)

Salami and cheese

'Hot smoked' salmon and pickle

Searcys healthy breakfast (v) £13.65

Bircher muesli pot

Crunchy granola bar

Fresh fruit skewers

Fruit juice

Coffee and tea

Granola bars (v) £3.15

Fruit scone (v) £3.25

Jam and clotted cream

Mini cake bites (v) £3.65

Squares of carrot cake, lemon drizzle cake and brownies



AFTERNOON TEA

Minimum 20 people £27.50

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 preferences and allergens can be catered for

Kosher meals require a minimum of 72 hours notice



BISHOPSGATE **£119.00**

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

ALDRSGATE **£109.00**

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 **£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 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 £38.00

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**

Want your menu to be 100% plant based? Just swap out the meat hot dish and one dessert for any of the other plant-based options

Menu 1

Curried cauliflower, spinach and sweet potato, red lentil sauce (ve)
Lamb, apricot and Moroccan spiced tagine
Jewelled couscous (ve)

Salads

Orzo, basil and sun blushed tomato (ve)
Beetroot, red cabbage, pumpkin seeds, apple and horseradish (ve)
Rocket, Parmesan, balsamic (veo)

Desserts

Orange polenta cake (ve)
Chocolate and chestnut tart (v)

Menu 2

Potato gnocchi, peas, edamame bean, mint and feta cream sauce (ve)
Beef, red pepper and paprika casserole
Roasted new potatoes (ve)

Salads

Heritage tomato, olive and red onion (ve)
Fregola, spiced roasted cauliflower, dates, saffron and olives (ve)
Baby gem, spring onion and mustard dressing (ve)

Desserts

Cassis chocolate dome (ve)
Fig and almond frangipane tart (v)

Menu 3

Winter vegetable pasta bake (ve)
Caribbean jerk chicken, fried plantain
Rice and peas (ve)

Salads

Spiced red cabbage slaw (ve)
Endive, radicchio, orange, pomegranate, maple sherry dressing (ve)
Potato and spring onion, mayonnaise and parsley (ve)

Desserts

Coconut panna cotta, mango salsa (ve)
Black Forest cake (v)

Menu 4

Spiced mix bean cassoulet (ve)
Braised beef, mushroom and caramelised onion casserole
Steamed potatoes, parsley (ve)

Salads

Roasted Brussels sprouts, spinach, coriander seeds, wasabi dressing (ve)
Giant couscous, sweetcorn, cherry tomatoes and cucumber, herb and lemon dressing (ve)
Charred radicchio, roasted aubergine, goat's cheese, maple dressing (ve)

Desserts

Mulled wine brownie with cream (ve)
Pomegranate and rose panna cotta, pistachios (v)



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Want your menu to be 100% plant based? Just swap out the meat hot dish and one dessert for any of the other plant-based options

Menu 5

Tofu, pumpkin and jackfruit coconut curry (ve)
 Chicken adobo, bean shoots and water chestnuts
 Steamed rice (ve)

Salads

Beetroot, puy lentil, parsley and maple dressing (ve)
 Roasted carrot with cumin, orange and coriander (ve)
 Baby spinach, lemon, toasted seeds (ve)

Desserts

Apple, cinnamon and cranberry crumble tart (ve)
 White chocolate cake, lemon and blackberries (v)

Menu 6

Mac 'n' cauliflower cheese (ve)
 Chicken and chorizo casserole
 Tomato and red pepper rice (ve)

Salads

Roasted courgette, baby corn and peppers (ve)
 Cos lettuce, tomato, cucumber, peppers, red onion (ve)
 Rocket and watercress, croutons, mustard vinegarette (ve)

Desserts

Marmalade roulade (ve)
 Vanilla cheesecake, berries (v)

Menu 7

Tofu and vegetable sweet and sour (ve)
 Chicken katsu curry
 Sticky rice (ve)

Salads

Pickled white cabbage, carrots, chilli and red pepper (ve)
 Mixed bean, pea and mint (ve)
 Fennel and feta, pomegranate seeds, sumac, leaves, parsley
 lemon oil (ve)

Desserts

Kirsch chocolate torte (ve)
 Lemon meringue bar (v)



FINGER FOOD AND SANDWICHES

Minimum 20 people

Working lunch with finger food £29.90 per person

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

Deluxe sandwich lunch £20.50 per person

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

Classic sandwich lunch £17.00 per person

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

Finger food £4.15 per person per item

Hot

BBQ jackfruit spring rolls (ve)
 Beetroot falafel, spiced tomato dip (ve)
 Sausage rolls (ve)
 Jalapeno and cream cheese poppers (v)
 Punjabi samosa, mango chutney (v)
 Goat's cheese and spring onion tart (v)
 Mac 'n' cheese breaded bites (v)
 Honey and mustard glazed chicken fillets
 Mini beef burger, Cheddar and tomato relish
 Chicken slider, garlic mayo
 Sausage roll, HP sauce

Cold

Confit tomato and cucumber crostini (ve)
 Crostini with crushed cannellini beans, harissa roasted red pepper (ve)
 Pea, mint and beetroot tartlet (ve)
 Chestnut mushroom and tarragon tartlet (v)
 Mozzarella, tomato and basil skewer (v)
 Peppered smoked mackerel pate, croute, lemon
 Salmon cucumber cup

Desserts

Orange polenta cake (ve)
 Chocolate tart (ve)
 Fruit skewers, vanilla cream (ve)
 Lemon financier cake (ve)
 Mini doughnuts, raspberry jam dip (v)
 Cherry Bakewell tart (v)
 Chocolate orange cheesecake (v)



CANAPÉS

Minimum 20 people

5 canapé choices £19.45 per person

Suitable for a one hour drinks reception

8 canapé choices £27.85 per person

Suitable for a two hour drinks reception

Additional canapés £3.85 per piece

Hot

Spinach and kale falafel with harissa yoghurt dip (ve)
 Potato rosti, guacamole and confit cherry tomato (ve)
 BBQ cauliflower, date ketchup (ve)
 Broccoli and onion bhaji (ve)
 Mini vegetable samosa, mango chutney (v)
 Vegetable spring roll, sweet chilli dip (v)
 Kimchi fried rice croquettes, gochujang aioli (v)
 Pork, apple and black pudding sausage roll, piccalilli
 Korean chilli, sesame and honey chicken skewers
 Mini hot dogs, crispy onions
 Tempura prawns, sweet chilli dip
 Salt cod fritter, aioli

Cold

Truffle mushroom, tomato cup (ve)
 Baba ganoush, za'atar flatbread, pomegranate (ve)
 Watermelon, feta, balsamic pearls (ve)
 BBQ jackfruit, beetroot cup with guacamole and crispy onion (ve)
 Goat's cheese and black olive crumb crostini (v)
 Mini Stilton and red onion tartlet (v)
 Chicken liver pate, cherry compote, crostini
 Hoisin duck and crispy sesame tartlet
 Chilli fried beef tartlet
 Smoked salmon blini with cream cheese and avruga
 Prawn cocktail, charcoal tart, dried raspberry

Desserts

Mini fruit skewers (ve)
 Mulled wine chocolate brownie (ve)
 Spiced apple crumble tartlet (ve)
 Chocolate tart with popping candy (v)
 Lemon curd meringue tartlet (v)
 Macaroons (v)
 Chocolate truffles (v)
 Mini pastel de nata (v)



BOWL FOOD

Minimum order of 30 people, 4 bowls per person

Bowl food £25.20 per person for 4 bowls

Additional bowls £6.30 per person

Hot

Pumpkin and sage tortellini, pumpkin puree, fried sage, feta cream sauce (ve)
 Thai red vegetable curry, braised rice (ve)
 Fried potato gnocchi, spiced courgettes, basil pesto (ve)
 Mushroom and butternut squash mac 'n' cheese (ve)
 Chilli con carne, steamed rice, guacamole and crispy onion (ve)
 Tempah tikka, onion bhaji, dal, cucumber yoghurt (ve)
 Cumberland sausage, mustard mash, caramelised onion gravy
 Lamb and apricot tagine, jewelled couscous
 Crispy beef, Jasmine rice and spring onion
 Sweet and sour chicken, vegetable rice
 Braised ox cheek, truffle mash, watercress sauce
 Crispy katsu chicken curry, onion rice
 Baked salmon, new potatoes, lemon butter sauce
 Beer battered Pollock, mushy peas, fried capers, skinny fries

Cold

Candied beetroot, feta, put lentils, pumpernickel crumb (ve)
 Courgette spaghetti, crumbled goat's cheese, sun blushed tomato (ve)
 Mini meze – falafel, hummus, olives and flatbread (ve)
 Fragola, feta, watermelon, cucumber and mint salad (v)
 Chickpea tabouleh, baba ganoush, mint labneh (v)
 Ham hock and pea terrine, piccalilli, sourdough crisps
 Confit salmon, roasted apple, crème fraiche

Dessert

Mulled wine chocolate brownie (ve)
 Pomegranate and rose panna cotta, winter berries, pistachios (ve)
 Carrot cake, walnut praline (ve)
 Chocolate and chestnut tart, caramel (v)
 Lemon meringue tart with berry compote (v)
 Orange polenta cake, crème fraiche (v)
 Plum and date pudding, cassis cream (v)



SEATED LUNCH / DINNER

Minimum 20 people. £59.95 per person for 3 courses including coffee and chocolate truffles

We have created a delicious three course menu, suitable for lunch or diner, 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

Salt baked heritage carrot, smoked almond, coconut yoghurt harissa verbena, puffed rice (ve)

Heritage beetroot, creamed tofu, winter cress, mustard dressing (ve)

Shitake mushroom tarte tatin, lovage pesto (ve)

Heritage tomato, fig, torn mozzarella, basil and mint pesto, Parmesan crisp (v)

Breaded goat's cheese, celeriac and apple salad, roasted tomato sauce (v)

London Cured smoked salmon, whipped horseradish, pickled cucumber

Soused mackerel and onions, potato and apple salad

Ham hock terrine, mustard remoulade, pickles

Main courses

Roasted pepper and sumac stuffed aubergine, saffron rice, tomato and basil sauce (ve)

Caramelised cauliflower steak, pumpkin puree, charred shallots, toasted pumpkin seeds (ve)

Beetroot potato gnocchi, caramelised butter nut squash, minted pea puree, sunflower seeds (ve)

Tomato and spinach risotto cake with olive and capers, roasted ratatouille (ve)

Roasted chicken breast, mushrooms and spinach, fondant potato, Maderia sauce

Confit duck leg, flageolet bean ragout, celeriac mash

Braised lamb shoulder, pearl couscous, root vegetables, Moroccan falafel, pickled chilli (£5.00 supplement)

Braised beef cheek, horseradish mash, red cabbage, roasted shallots, red wine sauce (£5.00 supplement)

Slow cooked pork belly, puy lentils, Savoy cabbage and pancetta

Roasted hake, samphire and spinach, caviar beurre blanc, crushed new potatoes

Seared salmon, pea puree, wild mushrooms, leeks, new potatoes, cream sauce



SEATED LUNCH / DINNER (continued)

Puddings

Caramelised poached fruits, cardamon and Malibu syrup, coconut sorbet (ve)

Pineapple tart tatin, vanilla ice cream, lemongrass sauce (ve)

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

Spiced apple and cranberry crumble tart, vanilla ice cream (ve)

White chocolate mousse, dark chocolate soil, winter berry compote (v)

Olive oil cake, fig jam, mascarpone, toasted pistachios (v)

Blood orange cheesecake, chocolate orange sauce, toasted almonds (v)

Dark chocolate delice, coffee ice cream, brandy snap (v)

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



WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV	£52.00
Drappier, Carte d'Or Brut NV	£54.00
Searcys Classic Cuvée Brut, Surrey, England NV	£47.00
Ca'del Console Prosecco extra dry, Italy NV	£38.50
Ca'del Console Prosecco Rosé, Italy NV	£38.50
Bottega Sparkling 0% Prosecco (alcohol-free)	£28.00

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy	£28.00
Vinuva Organic Pinot Grigio, Sicily, Italy (ve)	£29.50
Joie de Vigne, Marsanne-Vermentino	£31.50
Maison Belenger, IGP, Côtes de Gascogne	£32.50
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France	£34.50
Gérard Bertrand Naturalys, Organic Sauvignon Blanc, Occitanie  	£34.50
Gavi di Gavi, Enrico Serafino, Piedmont DOCG, Italy	£37.50
Jean-Marc Brocard, Chablis Sainte-Claire	£40.50

Rosé wine

Antonio Rubini Pinot Grigio Rosato, IGT, Pavia, Italy	£29.00
Le Bosq Rosé, Vin de France, Languedoc, France	£31.50

Red wine

Castillo de Mureva Organic, Tempranillo, Spain	£28.00
Monte Verde Merlot, Central Valley, Chile (ve)	£29.00
La Troubadour, Carignan-Grenache, Languedoc, France	£29.00
Montepulciano d'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy	£32.50
Gérard Bertrand Naturalys, Pinot Noir, Organic, Occitanie  	£34.50
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France	£35.50
Conde de Valdemar, Rioja, Crianza, Spain	£35.50
Montagne Saint-Émilion, Chateau Montaignuillon, Bordeaux, France	£47.50

Dessert Wine and after-dinner drinks available on request



DRINKS LIST

Beers and Cider (330 ml)

Brewdog Punk AF IPA, UK 0.5%	£4.75
Camden Hells Lager, UK, 4.6%	£5.00
Peroni, Nastro Azzurro, Italy 0.0%	£5.00
Freedom larger UK 4%	£5.00
Toast Craft lager, UK 5%	£5.50
Toast Pale Ale, UK 5%	£5.50
Aspall Draught Cyder, Suffolk UK 5.5%	£5.25

Soft drinks

Mineral water (750ml)	£3.85
Mineral water (330ml)	£2.20
Pressed juices (1 litre)	£7.85
Apple/orange/cranberry/pineapple	
Cans of Coke, Diet Coke, Sprite and Fanta (330ml)	£2.25

Cocktails £10.00 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
Blueberry presse
Blueberry cordial, lemon, 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
- Bottled beer/alcohol-free beer
- Elderflower presse
- Filtered water
- Nibbles

One hour £16.50

Two hours £26.75

Three hours £34.50

Add Prosecco to any package for £6.50 per hour

Contactless or account bars are available on request.

Minimum spend applies (per bar requested)

£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:

barbican

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