

DINNER AND RECEPTION EVENT MENUS

AUTUMN / WINTER

1st October 2025 – 31st March 2026





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WELCOME FROM SEARCYS

Established in 1847, Searcys has been at the Barbican for over 35 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

inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

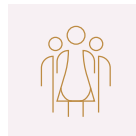
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

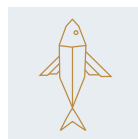


13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



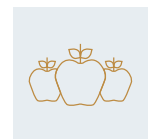
We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



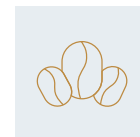
We promote mindful drinking by providing premium no- and low-alcohol options.



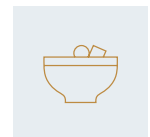
We will only use British RSPCA-assured fresh milk by the end of 2025.



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

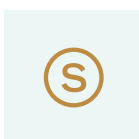


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



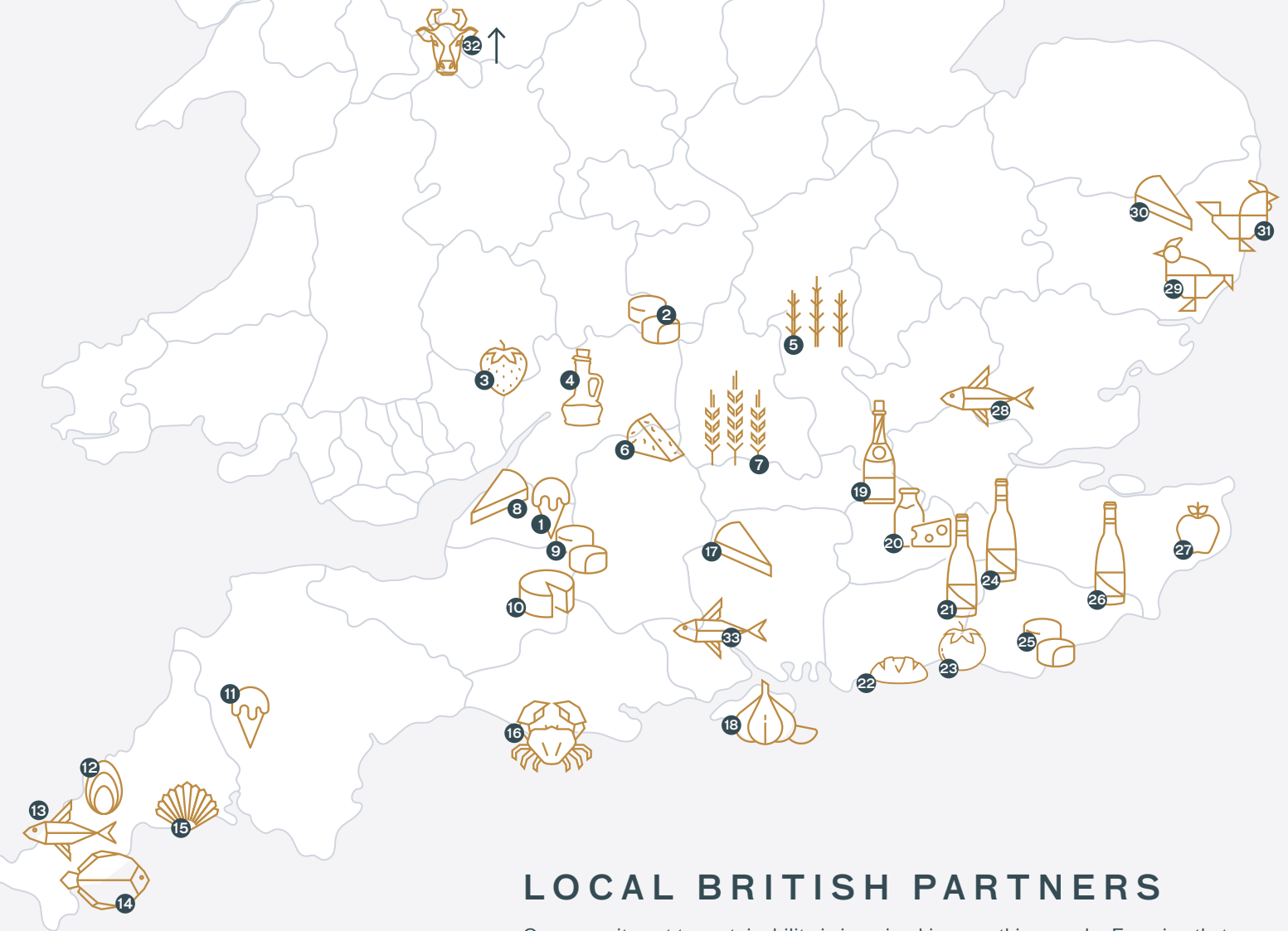
We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



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.

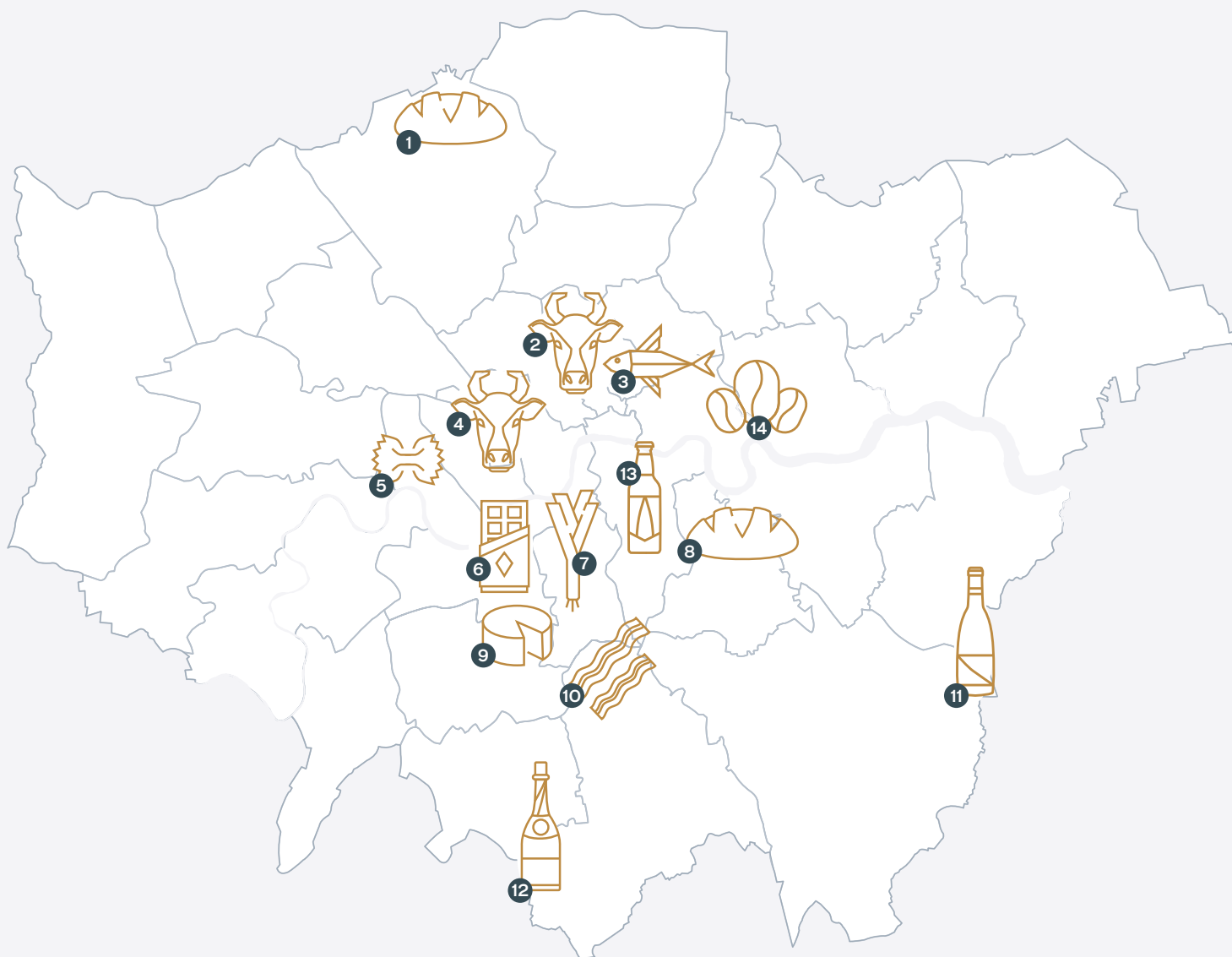
- | | | |
|--|---|---|
| 1 Ice Cream: Marshfield Ice Cream, Wiltshire | 11 Ice Cream: Granny Gothards Ice Cream, Devon | 24 Wine: Chapel Down and Balfour Vineyards, Kent |
| 2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire | 12 Eggs: St Ewe, Cornwall | 25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex |
| 3 Strawberries: Windmill Hill, Herefordshire | 13 Fish: Flying Fish, Cornwall | 26 Wine: Gusbourne Vineyard, Kent |
| 4 Rapeseed Oil: Cotswolds | 14 Brill: Newlyn, Cornwall | 27 Apples: Kent |
| 5 Samphire: Mudwalls Farm, Warwickshire | 15 Scallops: Cornwall | 28 Fish: Marr Fish, Essex |
| 6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire | 16 Shellfish: Portland Shellfish, Dorset | 29 Guinea fowl: Suffolk |
| 7 Flour: Wildfarmed | 17 Soft Cheese: Tunworth Soft Cheese, Hampshire | 30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk |
| 8 Soft Cheese: Bath Soft Cheese, Somerset | 18 Garlic: Isle of Wight, Hampshire | 31 Chicken: Crown Farm, Suffolk |
| 9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset | 19 Searcys English Sparkling Wine: Guildford, Surrey | 32 Meat: Lake District Farmers |
| 10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset | 20 Dairy: West Horsley Dairy, Surrey | 33 Trout: ChalkStream Foods, Romsey |
| | 21 Wine: Albourne Estate, Sussex | |
| | 22 Bakery: Piglets Pantry, Sussex | |
| | 23 Heritage Tomatoes: Nutbourne Nurseries, Sussex | |



@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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters



@SEARCYSLONDON



CANAPÉS

Minimum 20 people

5 canapé choices £20.00 per person

Suitable for a one hour drinks reception

8 canapé choices £30.00 per person

Suitable for a two hour drinks reception

Additional canapés £4.00 per piece

Hot

Moroccan falafel with harissa yoghurt dip (ve)

Potato rosti, guacamole and confit cherry tomato (ve)

Courgette pakora, spicy ketchup (ve)

Crispy tofu with soya and sweet chilli dip (ve)

Mini vegetable samosa, mango chutney (v)

Dim sum selection, sweet chilli dip (v)

Wild mushroom and chestnut arancini (v)

Steak and chip skewer, mustard mayonnaise

Korean chilli, sesame and honey chicken skewers

Lamb kofta, pomegranate yoghurt

Mini chorizo, spicy tomato dip

Tempura prawns, sweet chilli dip

Thai fishcake, sriracha mayonnaise

Cold

Truffle mushroom tart (ve)

Baba ganoush, za'atar flatbread, pomegranate (ve)

Edamame, pea and feta cup (ve)

Tzatziki and cherry tomato cucumber cup (ve)

BBQ jackfruit with guacamole and crispy onion (ve)

Beetroot and walnut tartlets (v)

Mini Danish Blue and red onion tartlet (v)

Tuna niçoise crostini

Hoisin duck and crispy sesame tartlet

Ham hock terrine, piccalilli

Smoked salmon blini with cream cheese and avruga

Prawn cocktail, charcoal tart, dried raspberry

Desserts

Mini fruit skewers (ve)

Mini mango, raspberry meringues (ve)

Chocolate tart with popping candy (ve)

Salted caramel and raspberry tart (v)

Lemon curd meringue tartlet (v)

Macaroons (v)

Chocolate truffles (v)



BOWL FOOD

Minimum order of 30 people, 4 bowls per person

£26.40 per person for 4 bowls

Additional bowls £6.60 per person

Hot

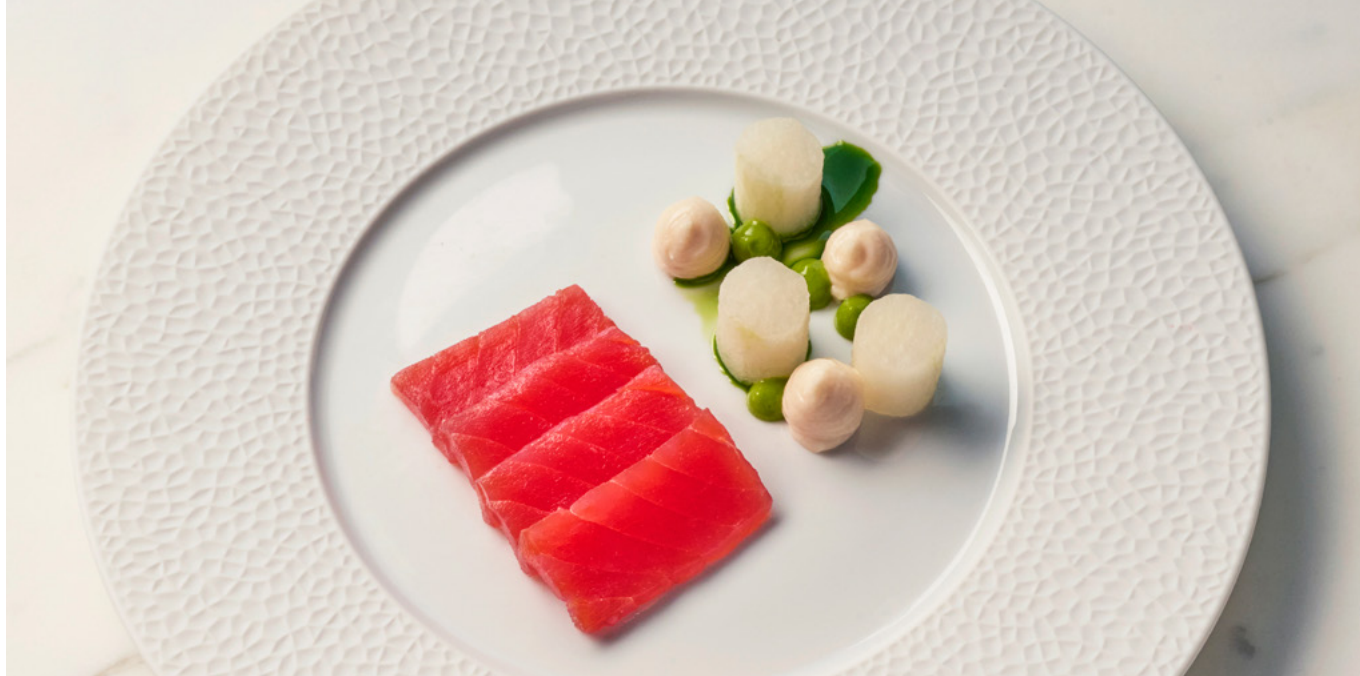
Wild mushroom ravioli, saffron cream sauce (ve)
 Thai green vegetable curry, braised rice (ve)
 Crispy gnocchi, cheese, spinach and caramelised pear (ve)
 Butternut and leek mac 'n' cheese, vegan bacon crumb (ve)
 Chilli con carne, steamed rice, guacamole and crispy onion (ve)
 Searcys pork sausage, spring onion mash, burnt onion gravy
 Stout-braised short rib, horseradish mash, glazed root vegetables
 Jerk chicken, rice and peas, plantain crisps
 Coq au vin, herbed polenta
 Crispy Katsu chicken curry, Jasmine rice
 Baked salmon, new potatoes, lemon butter sauce
 Blackened cod, sweetcorn crumble, greens and smoky tomato sauce
 Beer-battered cod, tartare sauce, fried capers, skinny fries

Cold

Harissa tempeh, feta hummus, toasted chickpeas, pomegranate molasses (ve)
 Soya-glazed tofu, Asian noodles and crispy shallots (ve)
 Mini meze – falafel, hummus, olives and flatbread (ve)
 Sweet chilli halloumi, Moroccan couscous, fennel cress (v)
 BBQ chicken, kale slaw, ranch dressing
 Mirin-glazed salmon, pak choi, lemon dill dressing

Dessert

Red velvet cake (ve)
 Winter berry panna cotta pot, raspberry brittle, mint cress (ve)
 Carrot cake, walnut praline (ve)
 Orange polenta cake (ve)
 Black forest gâteau (v)
 Chocolate cookie cheesecake (v)
 Chestnut and meringue Mont Blanc (v)



SEATED LUNCH / DINNER

Minimum 20 people. £63.00 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

Salt-baked heritage carrot, pine nut and quinoa crumb, roasted garlic aioli (ve)

Chicory tarte tatin, orange salad (ve)

Sweet and sour pickled vegetables, creamed feta, marigold-infused carrots (ve)

Heritage beetroot, mozzarella, toasted pistachios, orange vinaigrette (v)

Pumpkin and sage tortelloni, roasted pumpkin puree, fried sage, feta crumb (v)

Burrata di Bufala, sun-blushed tomatoes, caper berries, olives, Parmesan crisp (v)

London cured smoked salmon, whipped horseradish, pickled cucumber

Crab and celeriac remoulade, toasted brioche

Venison and black pudding Scotch egg, piccalilli

Main courses

Charred cauliflower steak, romesco sauce, crispy capers, maple-roasted carrots (ve)

Salt-baked celeriac, fennel and Braeburn apple salad, walnut crumble, wilted chicory, cider cream sauce, fig crisp (ve)

Butternut, spinach and puy lentil Wellington, Madeira sauce, root vegetable mash (ve)

Wild mushroom and black garlic risotto cake, truffle and chive salsa, crispy kale (ve)

Corn-fed chicken breast, spiced pumpkin puree, charred figs, Jerusalem artichoke crisps

Slow-braised lamb shoulder, ricotta mash, roasted shallots, smoked salsa verde (£7.00 supplement)

Roasted strip loin, braised red cabbage, potato rosti, juniper sauce (£9.00 supplement)

Roasted duck breast, confit duck leg bonbon, port wine sauce, potato dauphinoise, Savoy cabbage

Slow-cooked pork belly with roasted apple, cavolo nero, buttered mash

Sea bass, artichoke and potato mash, saffron sauce, shaved fennel

Poached salmon, Champagne butter sauce, new potatoes, spinach



SEATED LUNCH / DINNER (continued)

Puddings

Candied fruit cheesecake, mulled berry compote (ve)

Coffee panna cotta, chocolate crumb, cardamom cream, toasted hazelnuts (ve)

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

Spiced pear tarte tatin, mulled wine syrup, vanilla ice cream (ve)

White chocolate and cranberry blondie, spiced orange compote (v)

Gingerbread parfait, poached quince, honey tuile (v)

Rum and raisin bread pudding, brandy sauce, cream (v)

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

Talk to us about our elegant cutlery, glassware, linen and chairs options from £30.00

Minimum 50 people



BIODYNAMIC AND SUSTAINABLE WINE LIST



Champagne Drappier became the first “carbon neutral” estate in the region (Écoact). From vine to wine, every effort is taken to sustain this status.

Gérard Bertrand is truly biodynamic; their main aims are to strengthen organic life and exchanges between the soil and the cultivated plant, with the primary consequence of no longer needing to use chemicals to protect it (pesticides) or feed it (fertilisers). With biodynamics, the winemaker cares for the vine, strengthens it, and harvests its fruits, without exhausting it.



Champagne

Drappier Carte d 'Or Brut NV 12% (ve) £58.00

White wine

Gérard Bertrand Naturalys Organic Sauvignon Blanc, Occitanie, France 13% (ve) £36.00

Gérard Bertrand Héritage Chardonnay, Occitanie, France 13% (ve) £36.00

Gérard Bertrand Cigalus Blanc, Pays d'Oc, France 14% (ve) £55.00

Rosé wine

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 13% (ve) £36.00

Red wine

Gérard Bertrand Naturalys Pinot Noir organic, Occitanie, France 13.5% (ve) £36.00

Gérard Bertrand Château L'Hospitalet Grand Vin Red, Occitanie, France 15% (ve) £55.00



WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV 12.5% (v)	£57.00
Searcys Classic Cuvée Brut, Surrey, England, NV 12.5% (v)	£49.00
Ca'del Console Prosecco extra dry, Italy NV 11% (ve)	£40.00
Ca'del Console Prosecco Rose, Italy NV 11% (ve)	£40.00
Bottega Sparkling 0% Prosecco (alcohol free)	£29.00

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy 11% (ve)	£29.00
Vinuva Organic Pinot Grigio, Sicily, Italy 11% (ve)	£29.50
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa 12.5% (ve)	£30.50
Maison Belenger IGP Côtes de Gascogne 11% (v)	£32.00
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France 12.5% (ve)	£36.00
Vinabade Albarino, Rías Baixas, Galicia, Spain 12.5% (ve)	£40.00
Lychgate Bacchus, Bolney, West Sussex, England 11% (ve)	£43.00

Rosé wine

Rosato Colline delle Rosé, Organic, Terre di Vita, Terre Siciliane, Sicily, Italy 12% (ve)	£30.00
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Red wine

Castillo de Mureva Organic, Tempranillo, Spain 13% (ve)	£29.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)	£30.50
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 13% (ve)	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile 14.5% (ve)	£35.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France 13.5% (ve)	£36.00
Conde de Valdemar, Rioja, Crianza, Spain 14% (ve)	£36.00
Montagne-Saint-Émilion, Château Montaignuillon, Bordeaux, France 14.5% (ve)	£47.50

Dessert wine and after dinner drinks available on request



DRINKS LIST

Beer, non-alcoholic beer and Cider (330ml)

Lucky Saint Hazy IPA, UK, 0.5%	£5.00
Lucky Saint Superior Unfiltered Lager, UK, 0.5%	£5.00
Peroni, Nastro Azzurro, Italy 0.0%	£5.00
Camden Hells Lager, UK, 4.6%	£5.00
Toast Craft lager, UK 5%	£5.50
Toast Pale Ale, UK 5%	£5.50
Aspall Cyder, Suffolk UK 5.5%	£5.50
Camden Hells Lager or Pale Ale draught (30 litre keg)	£450.00

Soft drinks

Mineral water (750ml)	£3.95
Mineral water (330ml)	£2.30
Pressed juices (1 litre)	£7.95
Apple, orange, cranberry, pineapple	
Cans (330ml): Coke, Diet Coke, Sprite, Fanta	£2.30

Presse

£12.00 (per litre)

Elderflower presse

Elderflower cordial, mint, sparkling water

Blueberry presse

Blueberry cordial, lemon, sparkling water

Raspberry presse

Raspberry cordial, mint, sparkling water

Mocktails

£10.00 each

Shirley Temple

Grenadine, ginger ale, raspberry soda, fresh lemon, blood orange bitters

Hugoless Spritz

Seedlip garden, Bottega 0% prosecco, elderflower, soda water, mint

Maple Rum Old Fashioned

Caleno dark and spicy 0%, maple syrup, bitters, orange

Cocktails

£11.00 each

Spicy Tommy's Margarita

Los Arcos, chilli, lime, Agave nectar

Espresso Martini

Sapling vodka, espresso liqueur, Origin cold brew

Negroni

East London gin, Campari, Spanish sweet vermouth

Hugo Spritz

Sapling gin, elderflower, sparkling wine, mint, lemon, soda

Aperol Spritz

Aperol, sparkling wine and soda

Pear and White Fizz

Sapling vodka, Kanpai sake, pear, white tea, lemon, soda

Paloma

Los Arcos, grapefruit soda, citrus, salt

AUTUMN/WINTER 2025/2026

(v) vegetarian (ve) vegan (veo) vegan option

We also use halal chicken

All menus are subject to VAT at the prevailing rate

barbican

SEARCHYS



DRINKS PACKAGES

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

Standard drinks package

- Searcys selected red and white wine
- Bottled beer/alcohol-free beer
- Elderflower presse
- Filtered water
- Nibbles

One hour £17.00

Two hours £28.00

Three hours £36.00

Premium drinks package

- Gérard Bertrand Naturalys Organic Sauvignon Blanc
- Gérard Bertrand Naturalys Pinot Noir Organic
- Toast lager/Toast Pale Ale/alcohol-free beer
- Elderflower presse
- Cans of soft drink
- Filter water
- Nibbles

One hour £25.00

Two hours £37.00

Three hours £45.00

**Add Champagne to any package
£13.00 per hour**

**Add Prosecco to any package
£7.00 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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