



EVENTS
AT THE GHERKIN

BY SEARCYS

YOUR PERFECT EVENT

PRESTIGIOUS CITY LOCATION

STYLISH SETTINGS

PANORAMIC VIEWS

ICONIC ARCHITECTURE

EXPERT KNOWLEDGE

SEASONAL BRITISH PRODUCE

CRAFTSMANSHIP

SUSTAINABILITY

**PANORAMIC
VIEWS IN
STYLISH
SETTINGS**





CAPACITIES

Designed with flexibility in mind, the new rooms provide space for small targeted conferencing or meetings to larger receptions or dining.

CIRRUS, NIMBUS AND CUMULUS

18 boardroom 25 theatre 25 reception 20 banqueting

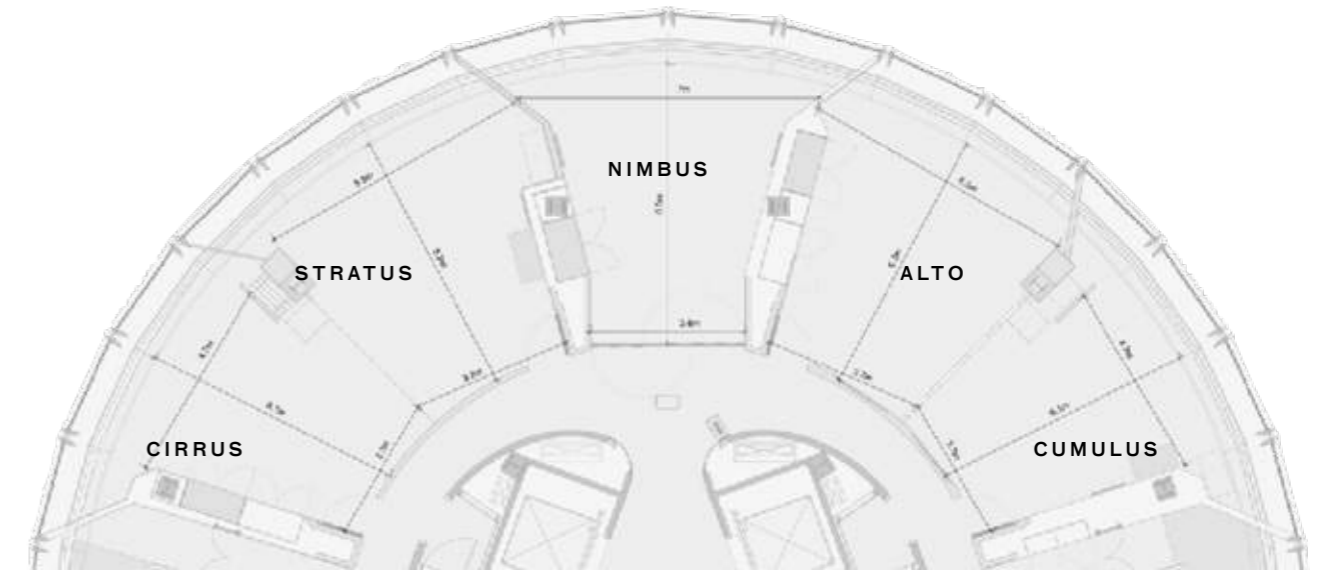
STRATUS AND ALTO

24 boardroom 35 theatre 35 reception 30 banqueting

CIRRUS-STRATUS AND ALTO-CUMULUS

30 boardroom 60 theatre 60 reception 50 banqueting

WHOLE FLOOR HIRE OPTIONS AVAILABLE ON REQUEST



LUNCH OR DINNER

MENU 1 £45.00^{+VAT}

STARTER

Curried coconut and melon soup, spring onions, crispy shallots, basil (ve)

MAIN

Pan-fried chicken supreme, potato and mustard mash, salsify, apple

PUDDING

Sticky toffee pudding, vanilla ice cream (v)

MENU 2 £55.00^{+VAT}

STARTER

Crispy ham hock, sourdough, chestnut mushroom, watercress sauce

MAIN

Peterhead cod fillet, spinach, braised haricot beans, Jerusalem artichoke

PUDDING

Lemon parfait, citrus fruit, elderflower jelly (v)

MENU 3 £65.00^{+VAT}

STARTER

Portland crab, prawn and heritage tomato soup

MAIN

Fillet of Longhorn beef, truffled potatoes, forest mushrooms, baby onions

PUDDING

Chestnut cake, white chocolate, praline cream (v)

VEGETARIAN MENU

STARTER

Curried coconut and melon soup, spring onions, crispy shallots, basil (ve)

MAIN

Beetroot and goat's cheese ravioli, cashew nuts, soft cheese (v)

v = vegetarian, ve = vegan

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements
All prices are exclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill

OUR FOOD AND DRINK

MODERN



SOCIAL



BRITISH



SEASONAL



SEARCYS SUSTAINABILITY PLEDGES



We have partnered with Drappier, the world's first 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



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



All our milk is British Red Tractor-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 celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



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 fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



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



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



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



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



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



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.

SEARCYS AT THE GHERKIN

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