



SEARCYS

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**Events 2017**

**barbican**

Resident caterer

## Welcome from Searcys

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Established in 1847, Searcys have been at the Barbican for over 20 years providing catering for unique events inside Europe's largest multi-arts & 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, company parties, to corporate conferences & big weddings.

Whatever the occasion, we design & deliver food that is fresh & 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 & we will work around your specific needs & requests. The following menus have something for everyone.

With our passion & working together, we help you to get the most outstanding experiences with us. Our decades of experience give us insight into what you crave.

**Peter Alderin**  
General Manager



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(GF) - denotes Gluten Free  
(DF) - denotes Dairy Free  
(V) - denotes Vegetarian

\*PRICES EX. VAT



## Breakfast

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### **Fresh Coffee and Tea £2.50**

Fruit and herbal infusions and decaffeinated coffee

### **Fresh Coffee, Tea and Mini Danish Pastries £3.80**

A selection of freshly baked breakfast pastries to include: cranberry puffs, cinnamon swirls and milk chocolate twists

Fruit and herbal infusions and decaffeinated coffee

### **Breakfast Baps £3.50 each**

Somerset Cumberland pork patty with caramelised onion chutney

Sweet cured back bacon

Montgomery Cheddar, spinach and chestnut mushroom frittata (V)

Staveley free-range scrambled egg (V)

### **Breakfast Add-ons per person**

Chef's selection of freshly baked mini muffins **£2.00**

Selection of savoury croissants

(Spinach and ricotta, creamy Cheddar, tomato and mozzarella (V) **£2.20**

Seasonal berries with Greek yogurt and strawberry granola (GF, V) **£2.60**

Honey granola pot with maple and banana crunch (GF, V) **£2.65**

Buckwheat kasha with soy milk, pineapple, pomegranate and toasted pumpkin with chia seeds (GF, DF, V) **£2.75**

Selection of fresh fruit smoothies (GF, DF, V) **£3.00**

Granola flapjack (V) **£2.00**

Seasonal fruit bowl **£1.25 per person**

Seasonal fresh fruit skewer **£2.60**





## 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 8:30am - 5:30pm
- Technical and event support
- PA system
- 3 wired and 2 radio microphones
- Free delegate Wi-Fi
- Catering Package, 3 options as detailed (designed to be eaten standing up. Should you wish for your guests to be seated there is a £5.00 per person charge)

### Camden Package £75.00 per person

Coffee and tea, freshly baked mini pastries, seasonal whole fruit selection

Mid-morning coffee and tea with cookies

Choose lunch from our set Fork Buffet menus on page 8

Please liaise with your event manager regarding the choices available

Afternoon coffee and tea, mini scones, strawberry jam and Devon clotted cream

with chef's selection of pastry treats

Filtered water throughout the day

### Westminster Package £65.00 per person

Coffee and tea, freshly baked mini pastries, seasonal whole fruit selection

Coffee and tea with cookies

Selection of four sandwiches with seasonal fillings on bagels and tortilla wraps

and 3 hot finger food items with chef's pudding of the day.

Choose your finger food items from our menus on page 12

Coffee and tea, mini scones, strawberry jam and Devon clotted cream

with chefs selection of pastry treats

Filtered water throughout the day

### Holborn Package £59.00 per person

Arrival coffee and tea with mini pastries

Mid-morning coffee and tea

Selection of sandwiches with seasonal fillings on a selection of flavoured breads, bagels and tortilla wraps with a seasonal savoury tart and chef's pudding of the day.

Afternoon coffee and tea with cookies

Filtered water throughout the day

## Fork Buffet Lunches

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### £30.00 per person

Designed to be eaten standing up. Should you wish your guests to be seated there is a £5.00 charge per person.

#### Menu A

##### Hot Mains

Norfolk chicken cassoulet with smoked tomato and borlotti beans (GF)

Macaroni with Oglesfield and Montgomery Cheddar cheese, sourdough crumb (V)

##### Cold Main

Escabeche of Scottish salmon with a watercress mayonnaise (GF)

##### Sides

Warm Anya potato salad, chimichurri dressing (GF, V)

Isle of Wight tomato salad with red onion and pomegranate (DF, V)

Baby gem and radicchio with shaved fennel (DF, V)

##### Dessert

Raspberry and blackcurrant delice

#### Menu B

##### Hot Mains

Oven baked fish cake with black cod and miso on a bed of pan roasted bok choy, roasted sesame and chilli dip

Roast aubergine bake with butternut squash, spinach and caramelised onion (GF, DF, V)

##### Cold Main

Chicken terrine with apricot and tarragon, rhubarb and Bramley apple chutney (GF)

##### Sides

Pearl cous cous with lemon and parsley salsa verde (DF, V)

Carrot, ginger and seaweed salad (GF, DF, V)

Green bean salad with tarragon and mustard seed (DF, V)

##### Dessert

White chocolate and butterscotch cheesecake

#### Menu C

##### Hot Mains

Rogan josh Cumbrian lamb curry (DF)

Cauliflower, potato and Baharat scented chickpea stew (DF, V)

##### Cold Main

Smoked haddock, leek and crème fraîche tart

##### Sides

Saffron rice with cumin (GF, DF, V)

Poppadums and chutneys (V)

Cucumber, fennel, radish and mint salad (GF, DF, V)

Roast sweet potato salad with masala yogurt and toasted almonds (GF, V)

##### Dessert

Citrus passionfruit slice

#### Menu D

##### Hot Mains

Slow cooked beef brisket pie with chipotle and sweet potato mash (GF)

Mixed bean chilli with roasted Romano peppers, spinach and coriander (GF, DF, V)

##### Cold Main

Hot smoked Scottish salmon with a cucumber, pomegranate and fennel remoulade (GF, DF)

##### Sides

Warm roast pumpkin salad with spinach and rosemary marinated cherry tomatoes (GF, DF, V)

Sweetcorn salad with cucumber, red onion, mint, chickpea and roasted red peppers (GF, DF, V)

Summer greens with pink grapefruit, green chilli and toasted sunflower seeds (GF, DF, V)

##### Dessert

Vanilla and lemon cheesecake

## Menu E

### Hot Mains

Baked Scottish salmon with samphire and kale, white wine and saffron cream (GF)

Roast mushrooms stuffed with feta cheese, smoked tomato, spring onion and basil (V)

### Cold Main

Baked Wiltshire ham with balsamic pickled onions and cranberry relish (DF)

### Sides

Steamed Jersey Royals with parsley dressing (GF, V)

Mixed green beans with cherry tomatoes, orange, toasted hazelnuts and coriander (GF, DF, V)

Carrot, kohlrabi and radish with pickled golden beetroot (GF, DF, V)

### Dessert

Milk chocolate and espresso marquise

## Menu F

### Hot Mains

Thai red chicken curry with coconut milk, lime and crushed peanut (GF, DF)

Roast tofu and onion squash massaman curry with water chestnut and bok choy (GF, DF, V)

### Cold Main

Hot smoked Scottish salmon with mango, lime and chilli remoulade (GF, DF)

### Sides

Steamed jasmine rice (GF, DF, V)

Crispy prawn crackers (DF, V)

Bean sprout, mouli, cucumber and carrot slaw with mint (GF, DF, V)

Summer courgette, samphire and edamame beans with tarragon and sour cream (GF, V)

### Dessert

Milk chocolate and raspberry truffle cake





## Post Conference Drinks Packages

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What better way to sum up a long day of meetings than with one of Searcys post conference drinks receptions. The only decision you need to make is which one to choose.

Please note that each option is based on a 1 hour reception. Any time extension will be charged on consumption or a revised package price.

### **Option 1** **£14.50 per person**

Vin Occitan by Searcys Reserve Blanc, Domaine le Vieux  
Vin Occitan by Searcys Reserve Rouge, Domaine le Vieux  
Vin Occitan by Searcys Reserve Rosé, Domaine le Vieux  
Bottled beer, fruit juice & mineral water  
Marinated olives, vegetable crisps & chilli fried broad beans (V)  
San Daniele ham & fig bruschetta  
Ricotta, tomato, basil & pesto bruschetta (V)

### **Option 2** **£11.50 per person**

Vin Occitan by Searcys Reserve Blanc, Domaine le Vieux  
Vin Occitan by Searcys Reserve Rouge, Domaine le Vieux  
Vin Occitan by Searcys Reserve Rosé, Domaine le Vieux  
Bottled beer, fruit juice & mineral water  
Marinated olives, vegetable crisps & chilli fried broad beans (V)



## Delegate Simply Sandwiches

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### Classic sandwich lunch £9.25 per person

Chef's choice of four varieties of sandwiches, with a seasonal fruit bowl. One and a half rounds per person.

### Deluxe sandwich lunch £14.00 per person

A selection of 6 varieties of deli style sandwiches, on a selection of flavoured breads, bagels and tortilla wraps, with a seasonal fruit bowl and chef's dessert of the day.

### Finger food £21.00 per person

A selection of 6 varieties of deli style sandwiches, on flavoured breads, bagels and tortilla wraps, plus your choice of finger food from the set menus below.

#### Menu A

Somerset pork sausage roll with fennel seeds and chilli  
Scottish smoked salmon, buckwheat blini with crème fraîche and caper berries  
Onion bhaji, mango and coriander chutney  
Raspberry and blackcurrant crèmeux

#### Menu B

Norfolk chicken skewer with spicy miso ketchup (GF)  
Panko fried goujons of haddock with caper and lemon mayonnaise  
Wookey Hole Cheddar, red onion and chive tartlet  
Passion fruit and mango delice

#### Menu C

Grilled Scottish salmon with roast sesame and soy (GF, DF)  
Sweet potato falafel, harissa aioli (DF)  
Ham hock terrine with grape seed mustard and cornichons (DF)  
Milk chocolate truffle slice

Additional finger food items can be added at £2.60 per person per item.

### Additional finger food items £2.60 per person per item

#### Hot

Somerset pork sausage roll with fennel seeds and chilli  
Norfolk chicken skewer with spicy miso ketchup (GF)  
Grilled Scottish salmon with roast sesame and soy (GF, DF)  
Smoked haddock and leek tartlet with crème fraîche  
Sweet potato falafel, harissa aioli (DF)  
Wookey Hole Cheddar, red onion and chive tartlet  
Wild mushroom and tarragon pie  
Onion bhaji, mango and coriander chutney

#### Cold

Scotch egg with Cumbrian black pudding and salad cream  
Dorset 'nduja with ricotta and basil  
Ham hock terrine with grape seed mustard and cornichons (DF)  
Scottish smoked salmon, buckwheat blini with crème fraîche and caper berries  
Atlantic prawns with Cognac mayonnaise and baby gem served in a seaweed cone  
Poached Scottish salmon with lemon mayonnaise, summer leaves on soda bread  
Salt baked beetroot with Ragstone goat's cheese, toasted hazelnuts and pomegranate  
Seaweed houmous, rainbow radish with crisp bread

#### Desserts

Chef's selection of éclairs (to include coffee cream, vanilla custard, chocolate crèmeux)  
Pear and Braeburn apple crumble with vanilla cream  
Butterscotch and milk chocolate cheesecake  
Lemon posset with elderflower shortbread  
Seasonal fruit salad pot (DF, GF)  
Mixed berry Pavlova with toasted almonds (GF)





### For that little extra with your sandwich lunch

Kettle chips **£1.00**

Seasonal whole fruit **£1.25**

Vegetable crisps **£1.50**

Chef's sweet treat of the day **£2.50**

Fruit skewers **£2.60**

### Working lunch add-ons

Add one of our platters for a more substantial lunch. These can be served for a minimum of 10 people.

#### Vegetable crudités **£4.50 per person**

Seasonal selection of raw and marinated vegetables, pistachio feta houmous, grilled pitta bread

#### Sushi (3 items per person) **£10.00 per person**

Selection of nigiri and maki rolls with wasabi, soy and pickled ginger (DF)

#### Smoked salmon platter **£9.00 per person**

Scottish smoked salmon, caper berries, dill crème fraîche and wholemeal soda bread

#### Charcuterie board **£11.50 per person**

Serrano ham, chorizo and salchichón, black olive pesto and grissini

## Not Forgetting the Rest of the Day

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### Something healthy

Seasonal berries with Greek yoghurt, strawberry granola (GF, V) **£2.60**

Honey granola pot with maple and banana crunch (GF, V) **£2.65**

Buckwheat kasha with soy milk, pineapple, pomegranate and toasted pumpkin with chia seeds (GF, DF, V) **£2.75**

Selection of fresh fruit smoothies **£3.00**

Granola flapjack (V) **£2.00**

Seasonal fruit bowl **£1.25 per piece**

Seasonal fresh fruit skewer **£2.60**

### Something naughty

Gluten free chocolate brownie **£2.00**

Portuguese custard tart **£1.75**

Coffee and white chocolate bundt cake **£2.00**

Milk chocolate muffin with chocolate ganache **£1.75**

Coconut and berry preserve shortbread tray bake **£2.25**

Fairtrade Divine chocolate bars (V) **£1.25**

Kettle chips **£1.00**

Vegetable crisps **£1.50**

Mini scones with preserve and Roddas clotted cream (V) **£2.25**

Chef's sweet treat of the day **£2.50**

### Something quenching

**Coffee, Tea £2.50**

Fruit and herbal infusions and decaffeinated coffee

**Coffee, Tea, Homemade Biscuits £3.10**

Fruit and herbal infusions and decaffeinated coffee

**Filtered water still and sparkling £1.00 (750ml)**

**Freshly squeezed fruit juice £7.00 (litre)**

(orange, apple)

**Fruit juice £4.00 (litre)**

(orange, apple, cranberry)

**Homemade smoothies £8.75 (litre)**

**Mineral water still and sparkling £4.00 (750ml)**

# Canapés

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Beautifully crafted and bite sized.  
Perfect for a short drinks reception.

**£16.95 per person 6 canapés**

**£20.95 per person 10 canapés**

## Hot

Crispy pork croquette, Dorset 'nduja aioli

Mini beef burger with Oglesfield cheese and bacon jam

Harissa spiced Cumbrian lamb, preserved lemon relish (GF, DF)

Madras spiced chicken with almond crumb, golden raisins and capers

Panko fried haddock, triple cooked chips, pea purée

Grilled Scottish salmon with roast sesame and soy (GF, DF)

Cornish crab cake with tarragon and apple

Grilled Oglesfield and Montgomery Cheddar cheese toastie, brown sauce and pickle (V)

Tofu and seaweed fritter with katsu curry (DF, V)

Leicestershire cauliflower and white truffle arancini (V)

Feta tartlet with spinach, tomato and basil fondue (V)

## Cold

Smoked Gressingham duck ham, crispy polenta with plum and chilli (GF)

Carpaccio of Cumbrian beef, grilled artichoke and rocket

Ham hock terrine with grape seed mustard and cornichons

Chicken, leek and pistachio roulade (GF)

Tuna tartare with wasabi, pickled ginger and soy

Smoked salmon, buckwheat blini with dill and whipped cream cheese

Confit baby new season potatoes, Keta caviar and crème fraîche (GF)

Smoked mackerel and horseradish on crisp rye bread

Smoked burrata and ricotta crisp with beetroot jam

Chickpea and pistachio houmous with rainbow radish

Smoked aubergine with roasted Romano peppers and pine nuts

Black olive tapenade, balsamic tomato and oregano crostini (DF)

## Sweet

Selection of chef's mini choux buns (flavours to include: pistachio and chocolate, blackcurrant and vanilla, mango and passion fruit)

Selection of seasonal macarons

Assortment of seasonal ice creams and sorbets with sauces and sprinkles

Milk chocolate and basil ganache tartlet

Crispy gnocchi with a hazelnut and chocolate centre





## Bowl Food

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**£22.50 per person**

Wonderful flavour combinations and perfect for many events.  
Please choose 4 main bowls and 1 dessert from the menu below.  
Additional bowls are £4.50 per person.

### Hot Bowl Food

Buttermilk fried chicken with madras spiced slaw

Confit of Cumbrian lamb with seaweed salsa verde and Berskwell cheese polenta (GF)

Merguez sausage with buttered mash and pickled apricot jam

Duck nuggets, mouli and beansprout salad with sesame goma dressing (DF)

Slow roasted pork belly with teriyaki glaze, Daikon, cucumber and peanut and chilli crumble (DF)

Panko fried goujons of haddock with triple cooked chips, pea puree and tartar sauce

Baked salmon with roast soy and sesame, sticky rice (GF, DF)

Macaroni and cheese with Oglesfield and Montgomery Cheddar cheese, onion crumb (V)

Sweet potato falafel with pearl cous cous, grilled pineapple, mixed sprouts and gochujang ketchup (DF, V)

### Cold Bowl Food

Ham hock and green bean salad, grape seed mustard dressing (DF)

Carpaccio of Cumbrian beef, grilled artichoke and Anya potatoes with sourdough croutons

Grilled Norfolk chicken with chermoula, toasted fregola, smoked tomato and lemon (DF)

Escabeche of Scottish salmon, pickled red onion and potato, smoked paprika mayonnaise (GF)

Prawn cocktail with baby gem and Cognac mayonnaise (GF)

Citrus spiced tiger prawns, udon noodles, beansprouts and cucumber with wasabi dressing (DF)

Salt baked beetroot with Ragstone goat's cheese, toasted hazelnuts and pomegranate (GF, V)

Smoked tofu, quinoa and edamame bean, soy and pickled ginger (DF, V)

### Sweet Pots

Warm milk chocolate and salted caramel fondant, peanut brittle and vanilla bean ice cream

Rum baba with Sailor Jerry rum, tropical fruit and toasted coconut

Lemon posset with elderflower shortbread

Pavlova with summer berries and toasted almonds (GF)

Assortment of seasonal ice creams and sorbets with sauces and sprinkles



# Party Menu

Mini Festival (choose 3 of the stations below)

## Street food

Please choose a minimum of 2 stations or 1 station along with a full bowl food or canapé menu.

## Pizza and pasta station £15.00 per person

Selection of gourmet pizza slices to include toppings:

- Dorset 'nduja, spicy pepperoni, tomato and mozzarella
- Anchovy, lilliput capers, spinach and tomato
- Grilled mushroom, roasted Romano peppers and kale pesto (V)
- Macaroni and cheese with Oglesfield and Montgomery Cheddar cheese, onion crumb (V)
- Pan roasted potato gnocchi with Cumbrian beef and red wine ragu, Grana Padano

## Bao Station £15.00 per person

Steamed buns with a selection of fillings to include:

- Panko fried tofu with sriracha, mangetout and beansprout salad with a roast sesame dressing (DF, V)
- Slow roasted pork belly with kimchi, peanut crumble and spicy miso ketchup
- Crispy haddock with shaved fennel and chilli with seaweed mayonnaise

## Bonfire £15.00 per person

- Buttermilk fried chicken, red cabbage and fennel slaw
- Hickory smoked beef brisket with chipotle braised onions and pickled chillies on a brioche bun
- Grilled halloumi with mushroom, red onion and smoked pepper aioli on a brioche bun (V)
- Dirty fries with blue cheese and crispy bacon

## Brick Lane £15.00 per person

Rogan josh spiced chicken curry (DF)  
Cauliflower, potato and Baharat scented chickpea stew (GF, V)  
Saffron rice with cumin (DF, GF, V)  
Onion bhajis and mini naan breads  
Poppadums and chutneys (DF, V)

## Best of the British Isles £20.00 per person

Grilled Oglesfield and Montgomery Cheddar cheese toastie, brown sauce and pickle (V)  
Somerset pork sausage roll with fennel seed and chilli  
Scottish smoked salmon with crème fraîche and caper berries with a soda bread crumb  
Selection of artisanal cheeses with chutneys and biscuits

## Pudding station £10.00 per person

Lemon curd pot with toasted meringue  
Milk chocolate fondant with vanilla bean ice cream and pistachio  
Rum baba with roasted pineapple and coconut cream  
Pavlova with summer berries and toasted almonds (GF)



## Seated Lunch/Dinner

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### £45 per person

We have designed a delicious 3 course menu with options suitable for both lunch and dinner created from seasonal ingredients.

Please select the same starter, main course and dessert for all guests. Dietary requirements will be catered for in addition, please speak to your event manager for more details.

### Starters

Carpaccio of Cumbrian beef with artichoke, parmesan crusted quail egg and saffron aioli

Smoked duck ham, duck leg nuggets, golden raisin jam and pickled cherries

Terrine of tandoori spiced confit chicken, roasted Romano peppers with walnut and cucumber raita

Lancashire black pudding and pork croquette, apple purée and a Madeira jus

Smoked Scottish salmon with lemon crème fraîche, avocado purée and pink grapefruit

Ravioli of crab with a fennel and leek stew, lobster and Cognac reduction

Crispy Staveley farm hen's egg, salad of Northumberland potatoes with grilled asparagus, broad beans and mint dressing (V)

Smoked burrata and ricotta crisp with salt baked beetroot, pickled golden beets and crushed pine nuts (V)

Crispy tofu, green mango and chilli salad with roasted sesame and peanut dressing (DF, V)

### Mains

Slow cooked Cumbrian beef, sour dough crumb, wilted courgettes, heritage carrots and buttermilk mash

Confit of Lake District lamb, buttered broad bean and summer squash, Berkswell cheese polenta, seaweed salsa verde

Pomegranate glazed Gressingham duck leg, black garlic and sweet potato gratin, charred Hispi cabbage, orange and port jus

Supreme of Norfolk chicken, crushed Anya potatoes, baby gem and minted peas, mushroom and sherry cream (GF)

Roast fillet of cod, potato gnocchi with seaweed and mussels, saffron and fennel cream

Pan roasted Scottish salmon, steamed bok choy, pearl cous cous, lemongrass and coconut curry oil

Risotto of white onion with Wookey Hole Cheddar cheese croquettes and crushed hazelnuts (V)

Pan roasted gnocchi, broad beans and peas with a mint cream and Cashel blue cheese (V)

### Desserts

Milk chocolate and Oreo cheesecake with caramel popcorn and toffee ice cream

Calamansi cream with wild yuzu, roasted pineapple and coconut sorbet

English strawberry frasier with Madagascan vanilla and orange ice cream

Warm chocolate fondant with vanilla bean ice cream and a pistachio tuille

Rum baba with Sailor Jerry rum, summer berries and raspberry sorbet

### Cheese Course £60.00 per table

Selection of British and Irish artisanal cheeses, spiced compote, selection of breads and crackers

### Tea, Coffee and Petit Fours



## Drinks List

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### Nibbles and Bites

#### Select 3 for £4.50

Selection of Spanish green and purple olives, marinated with peppers and onions (V)

Chef's home spiced nuts (V)

Deep fried chilli broad beans (V)

Chilli rounds (V)

Wasabi peas (V)

Crisps (V)

Pretzels (V)

Crispy pitta shards with two seasonal dips (V)

### Champagne and Sparkling Wines

Cava NV Brut Nature, Dominino de Requena **£34.00**

Prosecco, Porte Leone, Extra Dry, NV **£36.00**

Searcys Selected Cuvée, Brut, NV **£39.50**

Searcys Selected Rosé Cuvée, Brut, NV **£45.00**

Franciacorta Premium, NV Brut, DOCG La Valle **£45.00**

Lanson Père et Fils, Brut, NV **£61.00**

Bollinger Special Cuvée, Brut, NV **£65.00**

Perrier Jouet Belle Epoque, 2006 **£125.00**

### White Wine

Ben and Rudi Scott, Chenin Blanc, Coastal Plain, South Africa, 2013/14 **£19.50**

Unoaked Chardonnay, Bodegas Despierta, Spain, 2015 **£20.00**

Vin Occitan by Searcys, Reserve Blanc, Domaine Le Vieux, Languedoc, France, 2015 **£21.00**

Grillo di Sicilla, Vitivinicola Tola, Piedmont, Italy, 2015 **£22.00**

Pinot Grigio, Del Veneto, Italy, 2015 Produttore San Morelli **£23.00**

Viognier Domaine Preignes le Vieux, Languedoc, France, 2015 **£24.00**

Pecorino di Collio Peconesi, Avalos, Abruzzo, Italy, 2015 **£25.00**

Bush Vine Sauvignon Blanc, Lyme Fontaine, Darling Ranges, South Africa, 2015 **£25.00**

Picpoul de Pinet St Peyres, Pomerols, France, 2015 **£26.00**

Sauvignon Blanc, Marlborough Estate, New Zealand, 2015 **£26.00**

Albarino 'Esencia Divina' Adegas Gran Vinum, Spain, 2015 **£28.00**

Chablis 'St Marc' JM Brocard, France, 2015 **£30.00**

Sancerre, Paul Prieur, France, 2015 **£32.50**

### Rosé

Vin Occitan by Searcys, Reserve Rosé, Domaine Le Vieux, Languedoc, France, 2015 **£21.00**

Pinot Grigio, Rosato Antonio Rubini, Italy, 2015 **£22.00**

Paradis Grenache Rose 2015 Domaine Preignes le Vieux, Languedoc, France, 2015 **£23.50**

### Red Wine

Ben and Rudi Scott, Cabernet Shiraz, Coastal Plain, South Africa, 2013 **£19.50**

Tempranillo, Bodeas Despierta, Castillo La Mancha, Spain, 2015 **£20.00**

Pinot Noir La Source, Languedoc, France, 2014 **£21.00**

Vin Occitan by Searcys, Reserve Rouge, Domaine Le Vieux, Languedoc, France, 2015 **£22.00**

Montepulciano d'Abruzzo, Agricole Ilauri, Italy, 2014 **£23.00**

Malbec, Casa Juanita, Argentina, 2014 **£24.00**

Merlot, The Pillar Box Tree, Coastal Plain, South Africa, 2014 **£24.50**

Minervois, Domaine La Balade, France, 2014 **£26.00**

Rioja Crianza, Viña Pomal, Spain, 2012 **£26.00**

Chianti, Guicciardini Strozzi, Italy, 2012 **£27.50**

Château La Gravières 'Rubis', Graves, France, 2012 **£28.00**

Valpolicella Ripasso le Tobeles, France, 2012 **£30.00**

The Ingenuity, Nederburg, South Africa **£42.00**

### Dessert Wine

Château Calabre, Montravel Doux, France, 2010 (1/2 bottle) **£18.00**

Botrytis Semillon, Three Bridges, Australia, 2010 (1/2 bottle) **£29.00**

Vin Santo di San Gimignano, Famiglia, Strozzi 50cl **£45.00**

### Cocktails

**Curated by our resident Searcys mixologist**

**We can work with you to create your very own cocktail**

#### Cocktail of The Month **£8.00**

Please ask your event manager for more details

#### Bramble **£8.00**

Gin, "Tyrian Purple" house made blackberry liqueur, fresh lemon and bitters, served on the rocks

### **Cosmopolitan £8.00**

Vacuum infused cranberry vodka, Cointreau and lime, served up or on the rocks

### **Martini £8.00**

Vodka or gin, served up in a cocktail glass

### **Bellini £8.00**

Cocchi Americano, lillet blanc, white peach, roasted peach bitters. Served in a flute, topped with Prosecco

### **Midnight Mojito £8.00**

Guyanese 'Silverwood' 3 year old rum, lime sugar, kalamansi, Angostura's bitters over muddled mint

### **Midsummer Collins £8.00**

East London Dry Gin, Elderflower, gooseberry, lemon, grapefruit bitters

### **Garden £8.00**

Gin, cucumber, lime, elderflower, russet and bramley apple, grapefruit bitters

### **Mocktails £2.95 Glass/£11.00 Jug**

#### **Virgin Mojito**

Sugar syrup, lime, mint and soda

#### **Iced Tea**

Classic iced tea served natural or sweet

#### **Tropical Zest**

Lemon, lime and bitters

### **Beers**

Becks (330ml) **£3.50**

Asahi Super Dry (330ml) **£4.50**

Portobello Westway Pale Ale (330ml) **£4.50**

Portobello London Pilsner (330ml) **£4.50**

2 Tone London Lager (330ml) **£4.50**

Samuel Adams (440ml) **£4.00**

Guinness (440ml) **£4.50**

### **Spirits**

**From (25ml) £3.50**

#### **Gins**

Beefeater, Beefeater 24, Bombay Sapphire, Haymans, Sipsmith, Plymouth, Whitley Neil

#### **Vodkas**

Absolut, Ketel One, Smirnoff Black Label, Grey Goose, Belvedere

#### **Rums**

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

#### **Whiskeys**

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

#### **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

### **Mixers**

#### **Standard £1.05 per 150ml**

Tonic, slimline tonic, bitter lemon, ginger ale, Coca-Cola, lemonade

#### **Fever Tree £1.50 per 150ml**

Tonic, slimline tonic, bitter lemon, ginger beer

Squeezed orange, apple or cranberry juice (1ltr) **£7.00**

Coca-Cola, Diet Coke, Coke Zero, Lemonade, Ginger Beer, Blenheim Palace Mineral Water (330ml) **£2.00**



SEARCYS

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**Events 2017**

**barbican**

Resident caterer