



**EVENTS AT THE GHERKIN**

**BY SEARCYS**

**SUMMER 2018**

For events at The Gherkin, only the finest ingredients and most innovative menus will do. Our chefs have designed the following menus to make sure your guests remember the food as much as the view.

**RECEPTIONS**

Nibbles

Canapes

Food stations

**PRIVATE DINING**

Breakfasts

Sandwich lunch

Buffet

Lunches and dinners

Afternoon teas (Weekend)

**DAILY DELEGATES**

Menu 1

Menu 2

Energisers

**DRINKS**

Drinks packages

Wine list



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## SAMPLE MENU - SUMMER 2018

### RECEPTIONS

#### NIBBLES AND CANAPES

We are delighted to present an assortment of canapes to suit every occasion. Choose from a selection of nibbles, cold, hot or pudding options or a combination of your favourite bites.

Nibbles £5.95 per bowl

4 canapes £15 per person

8 canapes £28.75 per person

12 canapes £38.75 per person

Additional canapes £3.75 each

#### NIBBLES

Spiced nut mix (V)

Truffle and Pecorino roasted nut mix (V)

Salted almonds, cashews, macadamias and pecans (V)

Chilli-spiced peas, corn and rice crackers (V)

Marinated green and black olives (V)

Lightly sea-salted potato crisps (V)

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## SAMPLE MENU - SUMMER 2018

### RECEPTIONS

#### CANAPES

##### COLD

Tuna, wasabi emulsion, caviar  
Searcys smoked salmon, curry, cucumber yoghurt  
Crab and avocado tart  
Crispy duck pancake, hoisin, cucumber  
Chicken Caesar, smoked bacon crumb  
Beef salami, lardo, gherkin  
Feta, watermelon, olive, mint  
Goat's cheese, sweet pepper, tapenade  
Parmesan shortbread, truffle cream cheese, shiso

##### HOT

Fish and chips, tartare sauce  
Grilled octopus, capers, raisins  
Chicken satay  
Cheeseburger  
Lamb kofta, cumin yoghurt  
Pork belly, apple, scratchings  
Lancashire and potato souffle tart (V)  
Crispy gnocchi, pesto (V)  
Parmesan and spinach pastry

#### PUDDING

Lemon meringue tart (V)  
Pistachio cake, strawberry (V)  
Rosewater macaroon (V)  
Praline choux (V)  
Opera cake (V)

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### RECEPTIONS

### FOOD STATIONS

Watch our expert chefs shuck oysters or talk you through a delicious cheeseboard. Our selection of dynamic food stations can add a touch of culinary drama to your event.

We are delighted to present a range of stations to suit every occasion.  
These are priced at £13.75 per person.

#### BRITISH CHEESES

Artisan cheeses, breads, crackers, chutneys, fruit

#### BRITISH-CURED MEATS AND COLD CUTS

Cured meats and cold cuts, breads, pickles, olives

#### SMOKED SALMON

Searcys smoked salmon, artisan breads, soured cream, lemon, capers

#### PUDDINGS

Handmade seasonal tarts / eclairs / macaroons

Food stations are only available for minimum 20 pax

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PRIVATE DINING

## SAMPLE MENU - SUMMER 2018

The provenance and sustainability of ingredients are always at the core when our expert chefs design menus for The Gherkin.

### BREAKFASTS

They say that breakfast is the most important meal of the day, so make it special and set the tone for the day ahead.

#### MENU 1

£20.00 per person

Morning pastries (V)  
English breakfast skewers  
Seasonal fruit (V)  
Freshly-squeezed orange juice  
Coffee and tea  
Mineral water

#### MENU 2

£25.00 per person

Morning pastries (V)  
The Gherkin bacon rolls  
Freshly-squeezed orange juice  
Coffee and tea  
Mineral water

#### MENU 3

£35.00 per person

Morning pastries (V)  
Full English: scrambled free-range eggs, smoked streaky bacon, pork sausage, black pudding, field mushrooms, tomatoes  
Freshly-squeezed orange juice  
Coffee and tea  
Mineral water

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**SAMPLE MENU - SUMMER 2018**

**BREAKFASTS**

EXTRAS

Bacon, sausage or egg rolls £11.00

Searcys smoked salmon, scrambled eggs, toasted brioche £15.00

Eggs Benedict £8.00 / £15.00

Eggs Royale £8.50 / £16.00

Eggs Florentine (V) £7.50 / £14.00

Natural grain cereals V £5.00

Yoghurts (V) £3.50

BREAKFAST BOWLS

£4.50 per person

Seasonal fruit salad (V)

Bircher muesli (V)

Yoghurt, granola, honey (V)

Oat porridge, blueberries (V)

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## SAMPLE MENU - SUMMER 2018

### WORKING LUNCH

#### SANDWICHES

When time is of the essence we have created these light lunches to see your group through the day.

#### SANDWICHES ONLY

£26.00 per person

#### SANDWICHES AND SHARING BOARD

£35.50 person

We prepare sandwiches daily.

The daily menu will include six varieties of which three will be vegetarian.

Searcys smoked salmon, dill cream cheese / Spiced tuna focaccia / Prawn cocktail, avocado / Chicken, shawarma, hummus, tzatziki / Coronation chicken, mango chutney / Chicken tikka, tamarind chutney / Roast chicken, salad / Air-dried ham, rocket, Parmesan / Honey-roast ham, wholegrain mustard / Hoisin duck, spring onion, cucumber / Bresaola, caramelised onion, watercress / Free-range egg mayonnaise, cress (V) / Colston Basset Stilton, sweet pickle (V) / Cucumber, cream cheese (V) / Mature Cheddar, tomato chutney (V) / Falafel, carrot, cucumber, hummus (V)

#### SHARING BOARD

British cheeses / British-cured meats / Vegetarian mezze

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## SAMPLE MENU - SUMMER 2018

### WORKING LUNCHES

A more substantial offer to keep your group full and energetic throughout the day.

£45.00 per person

CHOOSE TWO

Jerk chicken / Lemon thyme-roast chicken / Honey-roast gammon / Roast beef sirloin /  
Quicke's Cheddar and smoked bacon and leek tart / Roast Scottish salmon / Thai fishcakes /  
Miso-spiced tofu (V) / Kale and broccoli frittata (V)

Our chef will accompany your meat and fish selections with three seasonal salads and breads

CHOOSE ONE HANDMADE CAKE

Carrot / Chocolate / Sticky toffee / Victoria sandwich

Artisan British cheeses, chutney, crackers V

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## SAMPLE MENU - SUMMER 2018

### LUNCHES AND DINNERS

We are delighted to present a selection of delicious dishes to suit every occasion. Choose one course from each of our assortment of starters, main courses, and puddings.

This menu changes monthly. \*

£58.00 per person

#### STARTERS

Pressed slow cooked duck, Sauternes jelly, brioche

Tuna, cucumber, sesame, soy

Goat's cheese, beetroot, walnuts (V)

#### MAIN COURSES

Herb-crusted rump of lamb, summer charred vegetables

Sea bass, new potatoes, Nicoise vinaigrette

British tomato tarte fine, mozzarella, chervil, rapeseed oil (V)

#### PUDDINGS

Bitter chocolate cremeux, banana, praline ice cream (V)

Passion fruit mousse, raspberry jelly, elderflower

Artisan British cheeses, chutney, crackers (V)

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## SAMPLE MENU - SUMMER 2018

### CHEF'S MENU

£85.00 per person

#### PRE-MEAL CANAPES:

Searcys smoked salmon, curry, cucumber yoghurt

Parmesan and spinach pastry (V)

Crab and avocado tart

Pork belly, apple, scratchings

Chicken terrine, apricots, puffed wild rice

Hand-dived scallop, squid ink polenta, roast lemon puree

Beef Wellington, potato puree, carrots, truffled red wine sauce

Baron Bigod cheese, truffle honey

Macondo Columbian chocolate, banana, salt caramel (V)

Coffee and tea selection

All our main courses are beautifully garnished but if you would also like a selection of fresh, seasonal market vegetables, let us know

Unfortunately, we cannot offer a choice menu even with a pre-order

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## SAMPLE MENU - SUMMER 2018

### AFTERNOON TEA

There is nothing more quintessentially British than a lovely afternoon tea.

£42.00 per person

Searcys smoked salmon, dill cream cheese

Free-range egg mayonnaise, cress (V)

Ham Hock, mustard

Roast chicken and sweetcorn

Quickie's cheddar and plum tomato (V)

Harrisa hummus and slaw (V)

Buttermilk fruit and plain scones, butter, Cornish clotted cream, strawberry preserve (V)

Berry and pistachio tartlet (V)

Chocolate Opera cake (V)

Rosewater macaroon (V)

Praline choux (V)

Tea and coffee selection

Afternoon tea is only available for weekend bookings and for a minimum of ten guests.

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## SAMPLE MENU - SUMMER 2018

### DAY DELEGATE PACKAGES

The following packages are designed to cover all catering requirements during a day meeting at The Gherkin.

#### MENU 1

with sandwich lunch 110.00 per person / with lunch buffet 127.00 per person  
Based on a double room, 08.00 – 16.30 and for a minimum of 30 guests

#### THROUGHOUT THE DAY

Unlimited still and sparkling mineral water

#### ON ARRIVAL

Morning pastries (V)

Tea and coffee

#### ADD ONE OF THE FOLLOWING

Seasonal fruit plate (V) / Fruit and natural yoghurts (V) / Bircher muesli (V) /  
Granola bars (V) / Beetroot and ginger shots (V) / Yoghurt, granola,  
red berries (V)

#### MID-MORNING BREAK

Tea and coffee selection

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## SAMPLE MENU - SUMMER 2018

### DAY DELEGATE PACKAGES

LUNCH

EITHER

SANDWICHES

We prepare sandwiches daily. The daily menu will include six varieties of which three will be vegetarian.

OR

LUNCH BUFFET

Seasonal salad lunch with a choice of protein elements plus handmade cake and cheeseboard

MID-AFTERNOON BREAK

Tea and coffee selection

Handmade biscuits (V)

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## SAMPLE MENU - SUMMER 2018

### DAY DELEGATE PACKAGES

The following packages are designed to cover all catering requirements during a day meeting at The Gherkin.

#### MENU 2

with lunch buffet £175.00 per person / with a three-course plated lunch £193.00 per person

#### THROUGHOUT THE DAY

Unlimited still and sparkling mineral water

#### ON ARRIVAL

Morning pastries (V)

Tea and coffee

#### ADD ONE OF THE FOLLOWING

Seasonal fruit plate (V) / Fruit and natural yoghurts (V) / Bircher muesli (V) / Granola bars (V) / Beetroot and ginger shots (V) / Yoghurt, granola, red berries (V)

#### MID-MORNING BREAK

Tea and coffee selection

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## SAMPLE MENU - SUMMER 2018

### DAY DELEGATE PACKAGES

LUNCH

EITHER

LUNCH BUFFET

Seasonal salad lunch with a choice of protein elements plus  
handmade cake and cheeseboard

OR

THREE-COURSE PLATED LUNCH

Seasonal salad lunch with a choice of protein elements plus  
handmade cake and cheeseboard

MID-AFTERNOON BREAK

Tea and coffee selection

Handmade biscuits (V)

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## SAMPLE MENU - SUMMER 2018

### ENERGISERS

Some delicious additions or healthier alternatives

#### COOKIES

£2.95 per person

Double chocolate chip (V) / Orange shortbread (V)

#### CAKES

£3.95 per person

Handmade pecan brownie (V) / Cherry Bakewell (V)

#### HEALTHY CHOICES

£3.95 per person

Handmade seeded wholemeal (V) / Pineapple, mango, passion fruit, coconut (V) / Fruit shots (V) / Fresh fruit skewers (V)

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## **DRINKS PACKAGES**

We offer a range of drinks bundles to suit all ages and tastes.  
These packages can only be ordered for all guests and not individually.

### PACKAGE 1

£15.00 per person per hour

Unlimited house wines, beers and soft drinks

### PACKAGE 2

£23.00 per person per hour

Unlimited mid-range wines (up to 37.50 per bottle), beers and soft drinks

### PACKAGE 3

£32.00 per person per hour

Unlimited premium wines (up to 60.00 per bottle) beers and soft drinks

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**CHAMPAGNE AND SPARKLING WINES**

	BOTTLE
Ca' del Console Prosecco Extra Dry, Veneto, Italy	£40.83
Greyfriars NV Cuvee, Surrey, UK	£51.67
Searcys Cuvee, Champagne, France	£54.17
Mumm Grand Cordon Brut, Champagne, France	£60.83
Nyetimber Classic Cuvee, Sussex, UK	£73.33
Perrier-Jouët Grand Brut, NV	£74.17
Taittinger Brut Reserve, Champagne, France	£79.17
Veuve Clicquot Yellow Label Brut, Champagne, France	£96.67
Ruinart Blanc de Blanc, Champagne France	£115.00
2011 Perrier-Jouët Belle Epoque Brut, Champagne, France	£191.67
Krug Grande Cuvee Brut, Champagne, France	£233.33
Searcys Cuvee Rosé, Champagne, France	£63.33
Taittinger Brut Reserve Rosé, Champagne, France	£91.67
Laurent-Perrier Cuvee Rosé Brut, Champagne, France	£112.50
Perrier-Jouët Blason Rosé, Champagne, France	£114.17

Our drinks may contain sulphites or other allergens. If you suffer from an allergy or intolerance, please notify a member of staff who would be pleased to help.

All spirits served as 50ml, soft drinks are not included.

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WINE LIST

BOTTLE

WHITE

2016 Vinuva Organic Pinot Grigio, Sicily, Italy	£26.67
2016 Joie de Vigne Blanc, Languedoc, France	£27.50
2016 Maison Belenger IGP, Cotes de Gascogne, France	£30.00
2017 Picpoul de Pinet Beauvignac, Languedoc, France	£32.50
2016 Touraine Sauvignon, Domaine du Haut Perron, Loire, France	£36.67
2017 Satellite Sauvignon Blanc, Marlborough, New Zealand	£37.50
2016 Gavi di Gavi, Enrico Serafino, Piedmont, Italy	£39.17
2017 Leiras Albarino, Rías Baixas, Spain	£40.00
2017 Weitgasse Gruner-Veltliner Mantlerhof, Kremstal, Austria	£43.33
2017 Sancerre, Domaine Cherrier, Loire, France	£46.67
2017 Chablis, JM Brocard, Burgundy, France	£46.67
2015 Pinot Gris de Turckheim, Domaine Zind-Humbrecht, Alsace, France	£49.17
2014 Pouilly-Fumé Cuvée d 'Eve, Domaine des Berthiers, Loire, France	£60.83
2012 Meursault, Domaine Michel Caillot, Burgundy, France	£84.17

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RED WINE

2016 Errázuriz 1870 Teno Block Merlot, Curico Valley, Chile	£25.00
2017 La Troubadour, Languedoc-Roussillon, France	£26.25
2016 Front Row, Swartland, South Africa	£27.50
2016 Angelo Montepulciano d'Abruzzo, Italy	£29.17
2017 Portillo Malbec, Uco Valley, Mendoza, Argentina	£30.83
2016 Les Abeilles Rouge, Jean-Luc Colombo, Rhone Valley, France	£33.33
2015 Rioja Crianza, Conde de Valdemar, Spain	£36.67
2015 Chianti Superiore, Santa Cristina, Tuscany, Italy	£40.83
2015 Hangin' Snakes, Langmeil, Barossa, Australia	£44.17
2013 Chateau le Freyche Saint Emilion, Bordeaux, France	£54.17
2007 Chateau des Annereaux, Lalande de Pomerol, Bordeaux, France	£57.50
2015 Chateauneuf-du-Pape, Clos de L'Oratoire des Papes, Ogier, Rhone, France	£60.00

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**SUMMER 2018**

SWEET WINE AND PORT

10-year-old Smith Woodhouse Port	£62.50
Ice cider, Leduc-Piedimonte Quebec, Canada -37.5cl	£65.83
Clos le Comte, Cuvee Emilie, Sauternes, France	£76.67
2002 Warre's Quinta da Cavadinha Port	£81.67

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