



ONE
MOORGATE
PLACE^{LONDON}

BY SEARCYS

HOSPITALITY AND
BANQUETING MENUS
AUTUMN/WINTER 2023/24



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SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

One Moorgate Place is currently fundraising for Hotel School. Reg Charity No. 1176270, If you would like to make a donation alongside your invoice, please speak to your Event Manager and they can add it as an optional discretionary item to your final invoice. Our suggestion would be £1 per delegate.

We are offering a sustainable and healthy package, with consideration to food miles, including seasonality and ethical provenance.

Highlights of our sustainability offering include:

- Our coffee, which comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia.
- Championing local produce, with all fresh fruit, vegetables, cheese and dairy coming from within a 48-mile radius from the venue
- Any food waste is collected and processed through Anaerobic Digestion facilities and converted into renewable energy.



(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites, or other allergens. Please inform us of any allergens or dietary requirements.

SUSTAINABLE MEETING PACKAGE

£68.00 PER GUEST

A HEALTHY START

Freshly brewed coffee, selection of traditional teas, herbal infusions and mineral water

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve)

Hedgerow blackberry and Bramley apple bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

HEALTHY INSPIRED MID-MORNING BREAK

Freshly brewed coffee, an assortment of traditional teas

Pistachio and goji berry granola bar (ve)

Beetroot, apple and matcha power shot (ve)

HEALTHY FORK BUFFET

Served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions

Olive brined chicken breast, preserved lemon wild rice, sprouting broccoli

Torched mackerel, salt baked beetroot, pickled fennel

Smoked tofu, edamame and cashew rice noodles, yuzu and basil dressing (ve)

Single origin dark chocolate and beetroot brownie (ve)

HEALTHY INSPIRED MID-AFTERNOON BREAK

Freshly brewed coffee, an assortment of traditional teas

Banana and dark chocolate oat muffin (ve)

Cranberry, almond and chia energy ball (ve)

**Entirely plant-based menu available, please consult your Event Manager

**Wellbeing masseur breaks available, please consult your Event Manager



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MEETING REFRESHMENTS

INSPIRED BREAKS

£ 5.50 PER GUEST

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and pastries (v)

and

Freshly brewed coffee, an assortment of traditional teas served with a variety of biscuits and cake (v)

BEVERAGES

Fruit juice

Orange, tomato, apple and cranberry £4.50 (litre)

Soft drinks

Coke, diet coke and lemonade £4.00 (330ml)

Filtered water

Still and sparkling £4.50 (750ml)



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BREAKFAST AND BRUNCH

BREAKFAST ON THE MOVE

£12.00 PER GUEST

Mini bacon, Cumberland sausage, scrambled free range egg and smoked tomato jam (v) brioche rolls

Mini Danish pastries and croissants (v)

Freshly brewed coffee, a selection of traditional teas

Orange juice and mineral water

Egg rolls are 10% of order, remainder split equally between bacon and sausage

A HEALTHY START

£19.00 PER GUEST

Selection of assorted fruit and vegetable juices (ve)

Sliced seasonal fruits and berries (ve) bircher muesli (v)

Warm mini muffins (v)

Crushed avocado on pumpernickel bread, lemon and dukkah seasoning (ve)

Freshly brewed coffee, selection of traditional teas, herbal infusions, mineral water

Orange juice and mineral water



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BREAKFAST AND BRUNCH

Served plated for up to 30 guests and from a hot buffet for more than 30.

CLASSIC ENGLISH BREAKFAST

£24.00 PER GUEST

Free range Clarence Court scrambled egg, Cumberland sausage, smoked bacon, field mushrooms, slow cooked tomato, potato rosti and toast - vegetarian option also available

Served with a selection of mini croissants and pastries, a selection of preserves, sliced fresh fruit platter, freshly brewed coffee, a selection of traditional teas, herbal infusions, orange juice and mineral water

BRUNCH ON THE MOVE

£19.00 PER GUEST

English muffin topped with scrambled Clarence Court eggs and maple bacon

Sourdough topped with crushed avocado, slow cooked Clarence Court egg and spinach (v)

Mini Chapel & Swan smoked salmon and dill cream cheese bagels

Spinach and gruyere mini muffins (v)

Freshly brewed coffee, a selection of traditional teas

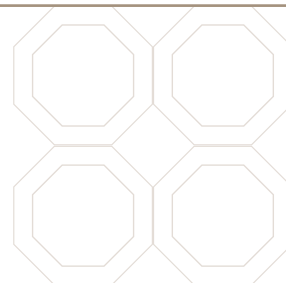
Orange juice and mineral water

THE ONE MOORGATE PLACE CLUB

Breakfast meeting package available for The One Moorgate Place Club.

Priced at £35 per guest the package includes

- Exclusive hire of the space from 7.30am - 10.30am
- A serving of the Classic English Breakfast (seated maximum 22, and standing maximum 100)



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WORKING LUNCHES

SANDWICH LUNCH

£20.50 PER GUEST

Includes a chef's selection of handcrafted sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal whole fruit, coffee and an assortment of traditional teas

Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten-free bread upon request)

MENU 1

Grilled chicken, stuffing, caramelised onion mayonnaise

Wiltshire ham salad, piccalilli relish

Chapel & Swan smoked salmon, dill and lemon cream cheese

Arlington Whites egg mayonnaise, mustard cress (v)

Chipotle jackfruit, roasted red pepper and lime slaw, whipped avocado (ve)

MENU 2

Coronation chicken, sultanas, rocket

Salt beef, dill pickles, Swiss cheese

Prawn mayonnaise, preserved lemon, rocket

Mozzarella, sliced tomato, fresh basil, early harvest olive oil (v)

Sweet potato falafel, houmous, baby spinach (ve)



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Sample menus of chef's selection of sandwiches:

(Sandwiches can be made with gluten free bread upon request)

MENU 3

Chicken Caesar, Parmesan, cos lettuce

Turkey, smoked streaky bacon, tomato, Emmental

Chapel & Swan hot smoked salmon, lime crème fraîche, mizuna

Cheddar cheese ploughman's, pickled onion relish, baby watercress (v)

Onion bhaji, mango chutney, coriander slaw (ve)

MENU 4

Chicken, avocado, fresh basil pesto

Prosciutto, mozzarella, red pepper tapenade

Tuna mayonnaise, cucumber, baby watercress

Brie, red onion marmalade, grape mustard (v)

Beetroot falafel, aubergine babaganoush, spinach (ve)



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WORKING LUNCHES

FINGER BUFFET LUNCH

£31.00 PER GUEST

Chef's selection of 3 sandwiches with modern and traditional fillings served on artisan breads. Served with crisps, salad, seasonal slaw, a selection of 3 finger items, cake of the day, seasonal whole fruit, coffee and an assortment of traditional teas.

Additional finger items: £3.00 per item, per guest

Sample menus of chef's selection of finger items:

MENU 1

Lamb kofte, harissa yogurt

Pork and apple sausage roll, piccalilli relish

Roasted butternut squash and sage tart (v)

MENU 2

Ginger glazed chicken and lemongrass skewer, teriyaki sauce

Smoked haddock and dill tart, lemon ketchup

Sweet potato falafels, smoked aubergine dip (ve)

MENU 3

Chicken and apricot terrine, caramelised onion chutney

Tempura battered prawns, sweet chilli sauce

Mushroom gyoza, kimchi ketchup (ve)

MENU 4

Fried chicken bites, katsu sauce

Grilled salmon skewers, pomegranate BBQ sauce

Spinach and feta fillos, preserved lemon mayonnaise (v)



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WORKING LUNCHES

FORK BUFFET LUNCH

£40.00 PER GUEST

Includes a selection of hot fork dishes, served with freshly baked bread rolls, coffee, an assortment of traditional teas and herbal infusions

MENU 1

Korean fried chicken, jasmine rice, smacked cucumber and kimchi salad

Chermoula spiced salmon, preserved lemon dressing, pomegranate and herb couscous

Sweet potato falafels, quinoa tabbouleh, beetroot dressing (ve)

Tiramisu (V)

MENU 2

Breaded chicken fillets, aromatic rice, katsu sauce, pickled vegetable

Sea bass, sautéed new potatoes, sea vegetables, sauce gribiche

Winter squash, cavatelli pasta, confit garlic and sage vinaigrette (ve)

Apple and blackberry crumble (v)

MENU 3

Braised chicken tagine, dried fruits, pomegranate and herb couscous

Breaded cod, new potatoes, samphire, tartare dressing

Honey glazed halloumi, toasted herb fregola, gremolata sauce

Hazelnut cake, praline cream (V)

MENU 4

London honey glazed pork belly, braised lentils, pea and caper dressing

Traditional fisherman's pie, buttered new potato crust

Squash and chickpea tagine, herbed couscous, toasted almonds (ve)

Egg custard tart (v)

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AFTERNOON TEA

£31.00 PER GUEST

Chef's selection of sandwiches with modern and traditional fillings on traditional breads, a selection of handcrafted cakes, an assortment of traditional teas and herbal infusions.

SAMPLE SANDWICHES

Wiltshire ham and grape mustard

Cucumber with mint cream cheese

Smoked salmon, lemon crème fraîche

Truffled Clarence Court egg mayonnaise, mustard cress

Coronation chicken

SAMPLE CAKES

Strawberry and white chocolate macaron

Lemon and blueberry mousse

Rhubarb and custard choux

Scones with strawberry jam and clotted cream

Upgrade your afternoon tea to include a glass of Champagne from £6.25 per guest



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RECEPTION PACKAGES

1 HOUR

1 hour of unlimited wines, beers and soft drinks with:

Marinated olives and bar dry snacks

£18.00 per guest

or 4 canapés

£25.00 per guest

90 MINUTES

90 minutes of unlimited wines, beers and soft drinks with:

6 canapés

£30.00 per guest

or 3 sliders

£30.00 per guest

or 4 bowls

£33.00 per guest

2 HOURS

2 hours of unlimited wines, beers and soft drinks with:

6 canapés

£40.00 per guest

or 3 sliders

£40.00 per guest

or 4 bowls

£43.00 per guest

ADDITIONAL

1 hour of unlimited sparkling wine

£10.00 per guest

1 hour of unlimited wines, beers and soft drinks

£10.00 per guest

Unlimited marinated olives and bar dry snacks

£5.00 per guest

Additional hour unlimited house wine, beer and soft drinks

£10.00 per guest

Additional canapés

£3.00 per guest

Additional sliders

£5.00 per guest

Additional bowl

£5.00 per guest



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CANAPÉ SELECTION

4 canapés per guest	£21.50
6 canapés per guest	£23.50
8 canapés per guest	£25.75
10 canapés per guest	£27.50
12 canapés per guest	£28.00
Additional canapés	£3.50 per piece

MEAT

Pressed Herdwick lamb, sorrel, sea rosemary

Chicken gyoza, ponzu, sesame

Slades Down duck rilette, radish, clementine

Pork cheek bon bon, spied apple, mustard cress

FISH

Chapel & Swan smoked salmon croustade, caper relish, dill

Spiced king prawn, avocado cream and salsa taco tart

Salt cod bacalao croquette, saffron lemon gel

Seared tuna, lime kewpie mayo, fennel pollen



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CANAPÉ SELECTION

4 canapés per person	£21.50
6 canapés per person	£23.50
8 canapés per person	£25.75
10 canapés per person	£27.50
12 canapés per person	£28.00
Additional canapés	£3.50 per piece

VEGETARIAN

Wild mushroom and truffle tart, black garlic mascarpone (v)

Ticklemore cheese ball, dill pickle (v)

Sweet potato falafel, saffron lemon gel (ve)

Whipped mozzarella, miso cranberry ketchup tart, roasted hazelnut (ve)

DESSERT SELECTION

Hazelnut cake, praline cream (v)

Egg custard tart (v)

Spiced orange tart (ve)

White chocolate and speculoos tart, clementine (v)



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SLIDER BURGER

£28.50 PER GUEST

Chef's selection of a trio of slider burgers served with house fries and sauces

THE CLASSICS

Beef chuck burger, smoked applewood cheddar, pickles, house burger sauce

Breaded cod burger, gem lettuce, tartar sauce

Beetroot quinoa burger, Ashlyn goat's cheese, rocket (v)

TASTES OF ASIA

Korean fried chicken burger, kimchi slaw, gochujang mayonnaise

Thai crab burger, pickled ginger, lemon grass and coriander sauce

Smoked tofu burger, miso, pickled radish slaw (v)

POWERED BY PLANTS

Future Farm plant-based burger, smoked Applewood cheese, vegan 'nduja' (ve)

Salt baked celeriac burger, crispy kale, lemon and dill vegan mayonnaise (ve)

Moroccan spiced falafel burger, baba ganoush, beetroot, pickled red onion (ve)

DECADENT DELICACIES

Supplement of £10pp

Wagyu beef burger, whipped foie gras, Pedro Ximénez braised onion

Garlic buttered lobster, scallop, Oscietra caviar

Wild mushroom and chive burger, truffled Brie de Meaux, fresh black truffle (v)

3 BOWLS AND 2 SLIDERS £40.00 PER GUEST

Your choice of 3 bowls and 2 sliders from our menus



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BOWL FOOD

4 bowls per guest	£30.00
6 bowls per guest	£36.00
8 bowls per guest	£42.00

MEAT

Beef bulgogi, aromatic rice, smashed cucumber and wasabi

Pigs in blankets, creamed potato, caramelised onion gravy

Adobo chicken, avocado sour cream, refried beans, tomatillo salsa

Truffle mac and cheese, chestnut and bone marrow crumb

FISH

King prawn coconut curry, aromatic rice, fried curry leaves

Smoked mackerel, harissa sour cream, kombu potato, granny smith apple

Scampi, smashed peas, tartare sauce, string potato

Chapel & Swan smoked salmon, horseradish, pickled cucumber, toasted buckwheat



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BOWL FOOD

4 bowls per guest	£30.00
6 bowls per guest	£36.00
8 bowls per guest	£42.00

VEGETARIAN

Fried cauliflower, ranch dressing, red chilli (v)

Slow cooked tomato, whipped burrata, basil (v)

Jackfruit skewers, creamed corn, chipotle yogurt, lime mayo (ve)

Shitake gyoza, ponzu, rainbow slaw (ve)

DESSERT SELECTION

Tiramisu (v)

Chocolate mousse, cocoa nib crunch (v)

Egg custard tart, spiced cream (v)

Maple and blueberry chia pudding (ve)



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SNACKS SELECTION

£6.00 PER GUEST

Choose any 4 items. Additional items £1.70 per guest

- Vegetable crisps (ve)
- Wasabi peas (ve)
- Salted nuts (ve)
- Salted pretzel knots (ve)
- Smoked mixed nuts (ve)
- Smoked almonds (ve)
- Spicy corn chips (v)
- Japanese rice crackers (v)



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SEATED LUNCH AND DINNER

£59.00 PER GUEST

Please pre-select one starter, one main and one dessert for all guests

All dietary requirements can be catered for with advance notice

A vegetarian alternative for each course will be provided and can be chosen by you or our chef

STARTER

Dorset air dried coppa, whipped burrata, blackberry, fig

Chicken, tarragon and wild mushroom pressé, house pickles, jus vinaigrette

Slades Down duck rilette, clementine, whipped duck parfait

Smoked mackerel, paprika and lemon dressing, cucumber pickles, parsnip crisp

Chapel & Swan smoked salmon, clementine, fennel

Tuna crudo, beetroot pickles, pomegranate, dill yogurt

Beetroot, whipped burrata, blackberry, fig (v)

Wild mushroom and winter truffle tart, black garlic mascarpone, pickled shimejis (v)

Dengaku glazed celeriac, white bean, sudachi dressing (ve)



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MAIN

Cumbrian blue grey beef, celeriac hash brown, swede, sage and chestnut crumb

Corn fed chicken breast, leeks, champ potato, roasted chicken jus gras

Slow roasted pork belly, celeriac, pork cheek bon bon, hispi cabbage, spiced apple

Stonebass, kombu roasted new potatoes, braised fennel, bouillabaisse sauce

Halibut, hispi cabbage, lime pickle, coconut yogurt sauce

Roasted hake, celeriac, buttered leeks, grapefruit, fish jus

Pistachio nut loaf, celeriac, hispi cabbage, chestnut and roasted onion crumb (ve)

Creamed polenta and English pecorino, Jerusalem artichoke, pickled walnut (v)

Winter squash, cavatelli pasta, pickled roscoff onions, confit garlic and sage vinaigrette (ve)

Christmas period only

Turkey, chestnut stuffing, sprout salad, bread sauce, roasted turkey jus gras



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DESSERT

Orange and pistachio cheesecake, pistachio cream (v)

Islands dark chocolate pudding, vanilla poached blackberries (ve)

Spiced plums, yogurt, hazelnut cake (v)

Speculoos and caramelised white chocolate mousse with clementine

CHEESE

A selection of international cheeses with chutney and crackers (ve)

£8.50 supplement per person



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THE ONE MOORGATE PLACE CLUB PRIVATE DINING, TASTING MENU

£120.00 PER GUEST

The perfect dining experience for VIPs. With one long table, the private dining space can accommodate 8 to 12 guests. Here we serve an 8-course tasting menu created by our Executive Chef, along with wine flight. It showcases creative contemporary food, with unashamed flair and a focus on seasonal produce with delightfully paired wines.

SAMPLE TASTING MENU

Black olive pin wheel, rye sourdough, Parmesan lavash cracker, served with yeasted butter, house made ricotta, and nduja

Smoked ricotta and green pea tartlet, crab doughnut, beef rib taco

Barbecued scallops, blood orange, yeasted crème fraîche

Turbot, kohlrabi and apple ragu

Dry aged lamb, morels, wild garlic

Strawberry mille-feuille, white chocolate, strawberry consomme jelly

The 'Babybel' onion brioche

Cherry fruit jellies, burnt butter and white chocolate, calamansi orange macaron, miso caramel fudge

Coffee with an assortment of traditional teas and herbal infusions

SAMPLE WINE FLIGHT

Greyfriars Cuvée Brut, Surrey, England

Joie de Vigne Blanc, France

Touraine Sauvignon, Domaine du Haut Perron France

Leiras, Albariño Rías Baixas, Spain

Rioja Crianza, Conde de Valdemar, Spain

Moscato d'Asti, Prunotto Piedmont, Italy

Portillo Malbec, Uco Valley, Mendoza, Argentina



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WINE AND CHAMPAGNE

PRICED PER BOTTLE

CHAMPAGNE AND SPARKLING

NV	Ca' del Console Prosecco Extra Dry, Italy	£38.00
NV	Searcys Classic Cuvée Brut, Buckingham, England	£50.00
NV	Searcys Selected Cuvée, Brut, France	£55.00
NV	Searcys Selected Cuvée Rosé, Brut, France	£58.00
NV	Lanson Père & Fils, Brut	£60.00
NV	Moët & Chandon, Brut Imperial, Champagne	£65.00
NV	Drappier Carte d'Or, Brut Champagne	£70.00
NV	Veuve Clicquot, Yellow Label, Brut, France	£75.00

ROSÉ WINE

2022	Rosato Colinne, Delle Rose, Organic, Sicily, Italy	£27.00
2021	Côtes de Provence, Mas Fleury, Rose, France	£30.00

Vintages are subject to availability



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WINE AND CHAMPAGNE

PRICED PER BOTTLE

WHITE WINE

2021	Villa Rossi Trebbiano, Italy	£25.00
2022	Joie de Vigne Blanc, France	£26.00
2021	Pinot Grigio Vinuva, Organic, Italy	£27.00
2022	Chenin Blanc Kleine Zalze, South Africa	£28.00
2022	Picpoul de Pinet Beauvignac, France	£30.00
2022	Villa Bianchi Verdicchio Castelli di Jesi Class, Unami Ronchi, Italy	£32.00
2020	Macon Villages, Reserve, Vignerons des Terres, Burgundy, France	£33.00
2022	Featherdrop Sauvignon Blanc, New Zealand	£34.00
2021	Vinabade, Alabarino, Rias Baixas, Galicia, Spain	£36.00
2020	Sancerre, Les Chailloux, Domaine Fouassier, France	£45.00
2021	Chablis, J.M. Brocard, France	£46.00

Vintages are subject to availability



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All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites, or other allergens. Please inform us of any allergens or dietary requirements.

WINE AND CHAMPAGNE

PRICED PER BOTTLE

RED WINE

2020	Villa Rossi Sangiovese, Rubicone Italy	£25.00
2021	Joié de Vigne Grenache/Pinot Noir, France	£26.00
2020	Malbec, Portillo, Uco Valley, Mendoza, Argentina	£27.00
2021	Podere Montepulciano d'Abruzzo, Italy	£29.00
2021	Veramonte, Organic Merlot, Casablanca Valley, Chile	£30.00
2021	Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France	£31.00
2018	Rioja Crianza, Conde de Valdemar, Spain	£32.00
2021	Chianti Superiore, Santa Cristina, Italy	£34.00
2021	Beaujolais Villages, Vignes de 1951, Beaujolais, France	£37.00
2020	Spinyback Pinot Noir, New Zealand	£38.00
2019	Château Montaguillon, Montagne Saint-Emilion	£46.00

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BEVERAGES

House spirit and mixer (glass)	£5.50
Premium spirit and mixer (glass)	£6.50
House bottle beer (bottle)	£5.00
Fruit juice (litre)	£4.50
Orange, tomato, apple, cranberry	
Mixers (bottle)	£4.00
Coke, diet coke, lemonade	
Filtered water (750 ml) ¹	£4.50

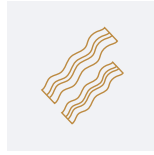


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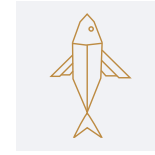
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



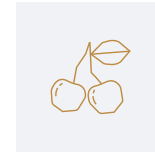
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



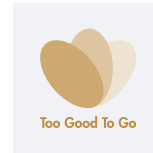
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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.



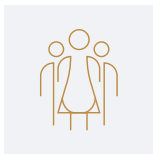
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



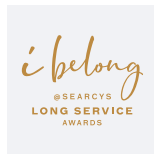
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



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.



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.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.