

The Champagne Bar

Westfield London

Food Menu



Small and sharing plates

The dishes are 'tapas' sized and designed to be mixed and shared.

If you need any recommendations, please ask one of our servers.

All dishes include bread

Seafood From London oldest traditional smokery, H. Forman and Son

Smoked mackerel pâté, sour dough	£5.50
Scottish smoked salmon, cream cheese, lemon	£5.50
Cornish crab meat, sour dough	£5.50
Crayfish tails, lemon mayonnaise	£5.50

Charcuterie Cured by Trealy Farm, Monmouthshire

Bresaola	£5.50
Coppa	£5.50
Fennel salami	£5.50
Chorizo	£5.50
Large mixed charcuterie plate	£14.00

Pate

Foie gras marinated in peppercorns, served with Champagne jelly	£6.50
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Cheese Our cheese pairs perfectly with champagne, served with Champagne jelly

Grana Padano, Cow's Milk, Italy	£4.50
Comte d'Estive, Cow's milk, France	£5.50
Chaource, Cow's milk, France	£5.50
Large mixed cheese plate	£14.00

Nibbles

Dry roasted peanuts	£3.00
Wasabi peas	£3.00
Cashew nuts	£3.00
Smoked almonds	£3.00
Bread, butter or olive oil	£2.00

Sweet

Champagne truffles	£3.50
Selection of mini macaroons	£4.00
Strawberries & cream	£4.50

Fizz Food

Breakfast (available from 11am to 12pm)

Sparkling Breakfast £12.00
Bucks Fizz with a smoked salmon and cream cheese bagel.

Lunch (available Monday to Friday, 12pm to 2.30pm)

Lunch for 2 £30.00
2 mains, 2 flutes of Besserat Grand Tradition Brut, macaroons.

Afternoon & All Day

British treat £16.00
Flute of Balfour Brut Rose' 2008, bowl of English strawberries & cream

Sweet Lovers Afternoon Tea £20.00
A quintessial selection of cakes with a glass of Louis Roederer Demi-Sec Champagne.

English Charcuterie £16.00
Board of Trealy Farm charcuterie of your choice served with a delicious glass of Bolney Bubbles.

Smoked Salmon & Rosé £17.00
A plate of London cured smoked salmon served with a glass of Lanson Brut Rosé Champagne.



Food and Champagne

Celebrating the marriage of champagne and food, the menu has been specifically created to complement the delights of champagne.

Champagne is traditionally viewed as an aperitif wine. Accordingly most of the people don't consider eating with champagne, even though champagne is in fact a versatile 'food wine' because it contains high levels of acidity and small amounts of sugar, allowing it to complement elements in almost any food.

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of management who will be pleased to discuss your needs. A discretionary 12.5% service charge will be added to your bill
All prices include VAT at 20%

Who we are

Since 1847 Searcys has been one of the most prestigious catering companies. With an absolute passion for quality and the ability to execute an event to the very highest of standards, we have developed our reputation and continue to do so.

Searcys operates in some of Britain's most iconic venues in the city, the West End and outside of London.

www.searcyschampagnebars.co.uk

Our Champagne Bars

*Westfield London
Paddington Station
One New Change, St Pauls
Westfield Stratford City
St Pancras Station*

Other Venues

West End & West London

*» 30 Pavilion Road
» London Transport Museum
» National Portrait Gallery
» The Commonwealth Club
» 30 Euston Square*

The City

*» 40/30, The Gherkin
» The Barbican centre
» Inner temple
» St Pancras Grand
» Vintners hall*



Outside London

*» Assembly rooms, Bath
» Pump rooms, Bath
» Blenheim
Palace, Woodstock*

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