

# ST PANCRAS

BY SEARCYS

---

Autumn - Winter  
2019 - 2020  
Event menus





---

## SNACKS

Rosemary roasted nuts  
*Almonds, cashews, peanuts*

Nocellara olives  
*Cured green Sicilian olives*

3.95 per bowl

---

*A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.*

*Our food may contain nuts, derivatives of nuts or other allergens. If you or your guests suffer from an allergy or food intolerance, please notify us as we can cater for any special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.*

*Non-offensive menus are available, please ask your event planner.*



---

## CANAPÉS

### Cold

Chicken Caesar salad

Smoked chicken, mango and lime cone

Smoked salmon blinis, cream cheese

Seared tuna, wasabi, avocado, pickled ginger

Soused mackerel, pickled cucumber

Goat's curd, pomegranate, green bean (v)

Sweet potato hummus, flat bread (pb)

Cherry tomato, coconut 'Cheddar' skewer (pb)

### Hot

Spiced lamb kebab, smoked paprika

Chicken satay skewer

York ham and Lincolnshire Poacher cheese toastie

Brawn croquette, caper and egg

Tandoori salmon, cucumber and lime yogurt

Salt and pepper squid, Bloody Mary-Rose sauce

Tomato and pesto arancini

Shropshire blue cheese and leek tartlet (v)

Chickpea and onion bhaji, mango relish (pb)

---







---

## CANAPÉS

### Substantial hot

Fish and chips, tartar sauce

Mini burger, sweet cured bacon, aged Cheddar

Scotch egg, piccalilli

### Pudding

Lemon meringue pie (v)

Champagne and raspberry macaroon (v)

Passion fruit pavlova (v)

Hazelnut éclair (v)

Chocolate brownie, pecan brittle (pb)

2.95 per canapé

6 canapés / 16.00 per person

9 canapés / 22.00 per person

12 canapés / 26.50 per person

0.55 supplement per substantial hot canapé

---



---

## BOWL FOOD

### Cold

Smoked duck, chicory, Cheltenham beets salad  
Chicken Caesar, garlic croûtons  
Cured salmon, pickled cucumber, horseradish cream  
Prawn cocktail, Bloody Mary-Rose sauce  
'Greek' salad, coconut 'Cheddar', tomato, red onion (pb)

### Hot

Crispy duck, Asian vegetables  
Chicken and mushroom pie, tarragon sauce  
Slow cooked lamb, aromatic couscous  
Braised beef, mash potato  
Saffron risotto, calamari, clams, mussels  
Ricotta dumplings, tomato, basil (v)  
Cauliflower and coconut 'Stilton' risotto (pb)

---







---

## BOWL FOOD

### Pudding

Espresso and mascarpone set cream, sponge fingers (v)  
Dark chocolate mousse, orange and passion fruit jelly (v)  
Vanilla rice pudding, rum baba, Chantilly cream (v)  
Kent apple and cinnamon doughnut (v)

6.50 per bowl

---

---

## THREE COURSE MEAL

### Starters (please choose one for your party)

#### Meat

White bean and dry-cured bacon soup 8.00

Farmhouse terrine, fruit chutney, walnut bread 9.00

Duck tartare, ballotine and rilette, pickled mushrooms, Sauternes jelly 11.50

#### Fish

Atlantic Bluefin tuna carpaccio, wasabi mayonnaise, sea vegetable 10.00

Scottish smoked salmon terrine, smoked trout and dill mousse,  
horseradish cream 12.00

Scallops and crab tortellini, green apple and coriander salad, curry oil 13.00

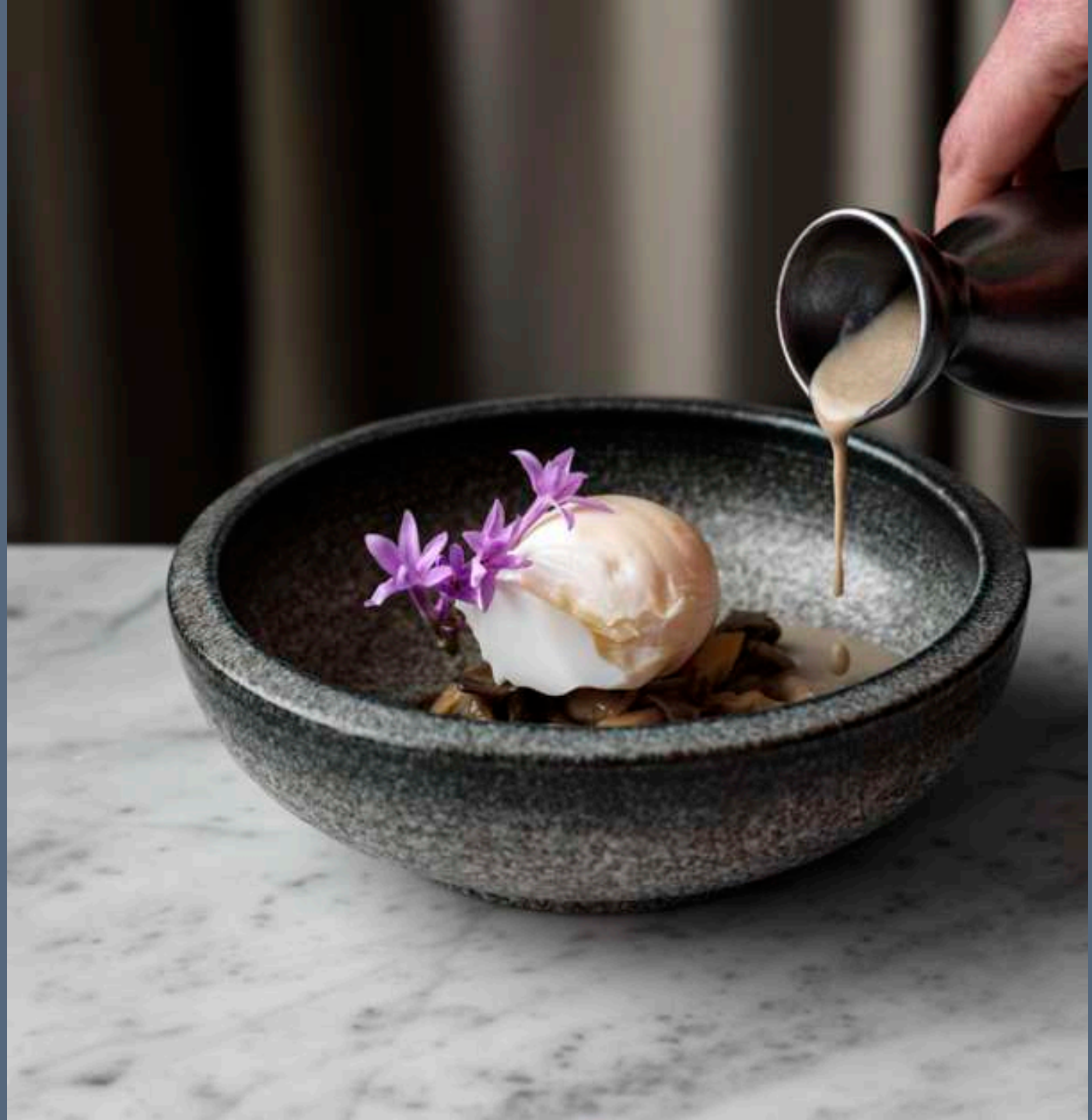
#### Vegetarian / Vegan

Curried Cox's apple and parsnip soup (v) 9.00

Double baked Yorkshire blue soufflé, pear and chicory salad,  
candied walnuts (v) 10.00

Roast Cheltenham beetroot, coconut 'cheddar', red chard salad,  
balsamic dressing (pb) 8.00

---





---

## THREE COURSE MEAL

### Main Courses (please choose one for your party)

#### Meat

Creedy Carver chicken, cep mushroom, Jerusalem artichoke, fondant potato, tarragon and Madeira sauce 19.50

Lake District beef cheek, Carroll's heritage potato mash, chestnut mushroom, red wine jus 20.00

Rump of lamb, harissa sausage, polenta chips, basil dressing 21.00

#### Fish

Cruden Bay cod and Parma ham, potato cake, stuffed Savoy cabbage, parsley cream 19.50

Steamed line-caught sea bass, Portland crab, crushed Pink Fir Apple potato, soft herb dressing 22.00

Char-grilled brill, Cornish crab, cockle and West Country mussel linguini, Pyefleet rock oyster fritter 22.50

#### Vegetarian / Vegan

Ricotta and sage dumplings, pumpkin velouté, roast seeds (v) 12.00

Potato rösti cake, sautéed cep mushroom, crispy hen's egg, wild mushroom cream sauce (v) 13.00

Jerusalem artichoke risotto, roast almonds, black truffle (pb) 12.00

---



---

## THREE COURSE MEAL

### Puddings (please choose one for your party)

Millionaire cheesecake, mandarin sorbet (v) 7.50

Banana sticky toffee pudding, caramelised salted peanuts,  
banana ice cream (v) 7.50

Chocolate pot, Gianduja foam, dark chocolate sorbet (v) 7.50

Walnut and honey tart, apple brandy cream, candied Braeburn apple (v) 7.50

Chocolate brownie, Amarena cherries (pb) 7.50

Tea , coffee 3.33

---





---

## BUFFET (sample)

Choose 3 from each section priced at 30.00 per person:

### Cold

Prawn cocktail, baby gem lettuce, shellfish dressing  
Seared Yellowfin tuna Nicoise  
Smoked chicken Caesar  
Melton Mowbray pork pie, piccalilli  
Cured English meats  
Heritage tomato, mozzarella, red onion, olive oil  
Goat's curd, Cheltenham beets, lemon  
Farmhouse cheese, condiments, biscuits

### Hot

Fish pie  
Prawn and salmon fishcake  
Mini bacon and cheese burger  
Lamb shoulder Shepherd's pie  
Mini chilli hot dog  
Chicken and penny bun mushroom pie  
Quail Scotch egg  
Montgomery rarebit on toast  
Penne pasta, tomato, Ragstone goat's cheese

Chips/ New potatoes /Mixed vegetables

### Dessert

Valrhona chocolate brownie  
Egg custard tart  
Carrot cake  
Chocolate mousse and honeycomb  
Apple pie

(based on the minimum of 10 guests)

---



---

---

## FOOD STATION (sample)

Static stations are priced at 10.50 per person:

Cured British meats

*Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham, pickles*

British cheeses

*Selection of artisan cheeses, crackers, chutney*

Deli

*Hummus, olives, potato salad, mix leaf salad, quiche, marinated vegetables*

Dessert

*Burnt cream, Winter fruit tart, chocolate pot, profiterole, fresh fruit*

Live stations are priced at 13.50 per person:

Oysters

*Fresh rock oysters, red wine and shallot dressing, lemon, tabasco*

Seafood

*Oyster, dressed Portland crab, lobster, Scottish smoked salmon*

---

---





---

## DDR

### Package includes:

- Three servings of tea, coffee
- Biscuits
- Water
- Two course meal
- Room hire
- Plasma screen

### Sample menu

#### Starters

Spiced parsnip and Kent apple soup (v)  
Chicken and leek ballotine, Woodhall cured ham, pineapple  
and golden sultana chutney  
Scottish mussels' risotto, parsley and garlic

#### Mains

Ironbark pumpkin spelt, wild mushroom, pine nuts (v)  
Gressingham duck confit, butter bean, Suffolk chorizo, celeriac  
Cornish cod fillet, five spice, broccoli fritter, mint yogurt

60.00 per person (based on the minimum of 10 guests)

*Add pencils and A5 note pads for 3.00 per person*

---



# BREAKFAST PACKAGES

(Based on minimum of 10 guests)

## Menu 1

Basket of morning pastries  
Fresh fruit salad  
Bacon sandwich served in a brioche bun\*  
Freshly squeezed orange juice  
Tea or coffee  
£19+VAT

## Menu 2

Basket of morning pastries  
Fresh fruit salad  
Bacon sandwich served in a brioche bun\*  
Freshly squeezed orange juice  
Tea or coffee  
£19+VAT

## Menu 3

Basket of morning pastries  
Full English Breakfast:  
Blythburgh streaky and back bacon, Cumberland sausage, tomato, mushroom, baked beans, Lake District black pudding, eggs  
Freshly squeezed orange juice  
Tea or coffee  
£25.00 + VAT per person



# SAMPLE BREAKFAST CANAPÉS

£2.95 per canapé

Fruit skewers  
Avocado Eggs Benedict  
Smoked salmon & cream cheese bagel  
Chia and kiwi shot pudding  
Granola bars  
Mini pancakes with maple syrup and blueberries  
Scrambled eggs on rye bread  
Streaky bacon & fried egg mini roll  
Belgian chocolate muffins

## Basket of fresh pastries (10)

£15.00

## Smoothie of the day

£4.00





---

## CHAMPAGNE AND SPARKLING WINE

### White Champagne Brut

Searcys Selected Cuvée, Brut, NV - 52.50 / Magnum 108.33  
Drappier, Carte d'Or, Brut, NV - 55.83  
Lanson, Père et Fils, Brut, NV - 65.83  
Perrier-Jouët, Grand Brut, NV - 75.17  
Taittinger, Brut Réserve, NV - 73.33  
Veuve Clicquot, Yellow Label, Brut, NV - 83.33  
Laurent-Perrier, La Cuvée, Brut, NV - 81.67  
Perrier-Jouët, Belle Epoque, Brut, 2008 - 166.67

### White Champagne Sweet

Laurent-Perrier, Harmony, Demi-Sec, NV - 70.83

### Rosé Champagne

Searcys Selected Cuvée, Rosé, Brut, NV - 62.50  
Taittinger, Brut Réserve, Rosé, Brut, NV - 79.17  
Laurent-Perrier, Cuvée Rosé, Brut, NV - 91.67

### English Sparkling Wine

Greyfriars, Cuvée Brut, NV, Surrey - 44.17  
Nyetimber, Classic Cuvée, Brut, NV, West Sussex - 62.50

---

*A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%. Our wine by the glass is served in measures of 175ml but 125ml serves are available. Spirits in 50ml but 25ml is available upon request. Not all wines are suitable for vegetarians. Wine may contain sulphites. Vintages may be subject to changes related to suppliers' stock. If this happens, we will inform you before your event*



---

## WHITE WINE

Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy - 24.17  
Marsanne, Vermentino, Joie de Vigne, 2017, Languedoc, France - 20.83  
Grillo, Molino Vento, Organic, 2017, Sicily, Italy - 23.33  
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France - 26.67  
Sauvignon de Touraine, Domaine du Haut Perron, 2017, Loire, France - 29.17  
Sauvignon Blanc, Satellite, 2017, Marlborough, New Zealand - 32.50  
Albariño, Leiras, 2017, Rías Baixas, Spain - 32.50  
Gavi di Gavi, Enrico Serafino, 2017, Piedmont, Italy - 35.00  
Chablis, J.M. Brocard, 2017, Burgundy, France - 44.17  
Sancerre, Cherrier Frères, 2017, Loire, France - 46.67

## ROSÉ WINE

Le Bosq, Vin de France, 2017, Languedoc, France - 20.83  
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez, 2018,  
Provence, France - 32.50

## RED WINE

Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France - 20.83  
Carignan, Grenache, Troubadour, 2018, Languedoc, France - 22.50  
Shiraz, Mourvèdre, Viognier, Front Row, 2017, Swartland, South Africa - 23.33  
Malbec, Portillo, Uco Valley, 2018, Mendoza, Argentina - 28.33  
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2016, Rhône, France - 31.67  
Rioja Crianza, Conde de Valdemar, 2015, Rioja, Spain - 35.00  
Chianti Superiore, Santa Cristina, Antinori, 2016, Tuscany, Italy - 37.50  
Shiraz, Viognier, Hangin' Snakes, Langmeil, 2015, Barossa, Australia - 40.00  
Château Lamothe-Bouscaut, Pessac-Léognan, 2012, Bordeaux, France - 49.17  
Châteauneuf-du-Pape, Clos Oratoire des Papes, 2016, Rhône, France - 58.33

---







---

## COCKTAILS

### **Rose-Ini** 12.00

Our own English version of the classic Rossini cocktail. To a base of English strawberries macerated with rhubarb, rose water, vanilla and vodka; we add English sparkling wine.

### **Earl Grey Spritz** 12.00

A spritz contains an element of bitterness and originated in Venice at the time it was part of the Austro-Hungarian empire. Ours is a blend of Earl Grey infused-gin, Sauvignon wine and Aperol rounded with peach purée and finished with Franklin & Sons Ltd Natural Indian Tonic Water.

### **The English Mojito** 12.00

Our mixologist has revisited the world's number one best-selling cocktail, the Cuban Mojito. We have added more than a touch of Britishness to this classic by using Beefeater gin, elderflower, English cider brandy and apple juice, topped up with Franklin & Sons Ltd Soda Water and finished with English mint.

### **Redcurrant Negroni** 12.00

An Italian classic originating from Florence, named for the Count Negroni. It is based on the Americano cocktail with its three ingredients of gin, Campari and red vermouth. To make ours our own we have added fresh redcurrant juice, Lillet and orange bitters.

### **East Indian Sour** 12.00

Inspired by the classic whisky sour family of cocktails. We have mixed almond-flavoured Amaretto with Chivas Regal whisky, sugar cane, lemon, cardamom and a touch of rose water. The only decision is whether or not to add some Franklin & Sons Ltd Soda Water.

---



---

## NON-ALCOHOLIC COCKTAILS

### Raspberry Shrub 6.00

A shrub is a non-alcoholic cocktail made popular during the British colonial era, when vinegar was used to preserve fresh fruit. Ours is made with a cider vinegar-syrup, raspberries and rosemary.

### The Kitchen Garden 6.00

A refreshing chilled infusion with the scents of a traditional British Kitchen Garden - fennel, basil and elderflower – blended with lemon.

*Please note that for all events a maximum choice of two cocktails can be requested for a drinks reception and they must be pre-ordered. Cash bar cocktail menu is available on request.*

---







---

## SPIRITS

### Vodka 50ml

Absolut Blue, Sweden (40%) 5.83

Chase, UK (40%) 7.08

Ketel One, Netherland (40%) 7.08

Grey Goose, France (40%) 8.33

Absolut Elyx, Sweden (43.3%) 7.92

### Gin 50ml

Beefeater London Dry, UK (40%) 5.83

Sipsmith London Dry, UK (41.60%) 7.92

Hendricks, Scotland (41.4%) 7.50

Gin Mare, Spain (42.7%) 10.42

Monkey 47, Germany, (47%) 11.25

### Rum 50ml

Havana 7 years old, Cuba (40%) 6.67

Distillerie de Paris, Rhum Galabé (40%) 8.29

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) 10.00

### Other spirits 50ml

Martell VSOP, Cognac, France (40%) 9.58

Martell XO, Cognac, France (40%) 24.16

Chivas Regal, 12 years old, whisky blended, Scotland (40%) 7.29

Jameson, Irish whisky, Ireland (40%) 5.20

Glenmorangie 10 years old, Highland whisky, Scotland (40%) 7.92

*Please enquire if you would like a full digestifs trolley to be served on consumption.*

---



---

## SOFT DRINKS

Coca Cola / Diet Coke (330ml) 3.29

Franklin & Sons Ltd (200ml) 2.92

Original Lemonade,  
Soda Water 1886,  
Brewed Ginger Beer,  
Natural Indian Tonic Water,  
Original Ginger Ale

Real Kombucha (275ml) 3.75

Dry Dragon (green tea),  
Royal Flush (Earl Grey),  
Smoked House (black tea)

Still / sparkling mineral water (750ml) 3.33

Fresh orange juice / pressed apple juice (jug of 1.0L) 13.33

## BEERS

Freedom 4 Lager, UK, 330 ml (4%) 4.58

Unity Craft Lager, UK, 330ml (5%) 4.96

Big Drop Brewing Co, UK, 330ml (0.5%) 4.16  
(Low Alcohol Pale Ale and Lager)

---



# CHAMPAGNE MAGNUMS

## The perfect touch to any celebration

The Taittinger Brut Réserve magnum is produced from the first pressings of Chardonnay, Pinot Noir and Pinot Meunier, delivering a brilliant, golden colour with an elegant fresh palate. The minimum ageing, by law, of Champagne is 15 months, however, Taittinger ages their Brut Réserve in the cellar for 3-4 years before release to ensure that the taste has developed as much as possible.

The Taittinger vineyard extends over 288 hectares in Reims, Champagne and The Taittinger family has managed the house for almost a century. It is now principally run by Pierre Emmanuel Taittinger, his son, Clovis and his daughter, Vitalie. They are supported by a team of young and passionate professionals who work tirelessly to preserve Taittinger's heritage, quality, image and future.

Magnum bottles of Champagne have lots more perks than just looking Instagrammable! According to experts, Champagne poured from a larger size bottle, such as a magnum, actually tastes better as it matures more slowly and for a longer period of time, resulting in a more complex and harmonious taste.

Magnums also make the perfect keepsake for a celebration - get your guests to sign a bottle and take it home with you to remind you of your wonderful event forever.



WHY NOT GO FOR A  
MAGNUM?

## DID YOU KNOW?

In 2018, St Pancras Brasserie and Champagne Bar by Searcys was the largest UK seller of Taittinger's Nebuchadnezzars, which holds 15l of Champagne each, and the seventh largest seller worldwide. As well as this, St Pancras Champagne Bar sold two Methuselahs (30l), 16 Jeroboams (3l) and an incredible 1,488 Magnums last year alone!



# OUR SUSTAINABILITY PLEDGES



---

We have partnered with Drappier, the world's only carbon-neutral Champagne house



---

We celebrate English sparkling wines, working closely with Nyetimber, Greysfriars and Furleigh Estate



---

Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



---

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



---

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



---

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



---

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

# OUR SUSTAINABILITY PLEDGES



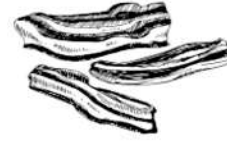
---

All our fresh eggs are British free-range



---

We only source British meat and poultry



---

All our bacon is British-reared and dry-cured



---

All our milk is British Red Tractor-certified



---

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



---

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 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



---

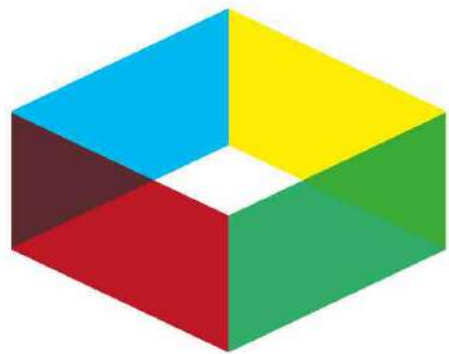
We only use British-milled flour



---

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.





**THE LONDON  
VENUE AWARDS 2019**

**FINALIST**

MOST UNUSUAL OR  
UNIQUE VENUE - UP TO 250  
RECEPTION STYLE