

SEARCYS  
ST PANCRAS  
RESTAURANT & BAR

## Private Dining Room & Group Menu £37.00 per person

For bookings of 16 or less, guests can order from this menu on the day, no pre-order is required. For bookings of 17 or more we require a set menu to be selected for the whole group consisting on one starter, one main and one dessert. Any dietary requirements would be catered to separately. Alternatively it is possible to pre-order from the three starters, three mains and three desserts up to 30 guests; we would need a table plan and place cards to be provided along with the pre-order 3 working days prior to the event.

### STARTERS

Celeriac and apple soup (v)  
Orkney scallops, black pudding, pumpkin  
Farmhouse terrine, pickled gherkins

### MAINS

Braised beef cheek, mash potato, red wine sauce  
Cornish bream, sea vegetables  
Artichokes, spinach, Scottish girolles, thyme dumplings (v)

### DESSERTS

Lemon curd and blackberries brown sugar meringue  
Warm chocolate cake, whisky ice-cream  
Plum and gingerbread trifle  
Selection of cheese, homemade chutney, sesame crackers (£5 supplement)

*A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. We are happy to cater for any special requirements. Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef.*