

# ST PANCRAS

BY SEARCYS

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Autumn - Winter  
2018 - 2019  
Events menus





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## Static canapés

Rosemary roasted nuts  
*Almonds, cashews, peanuts*

Nocellara olives  
*Cured green Sicilian olives*

3.95 per bowl

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*Prices exclude VAT and the discretionary 12.5% service charge. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify us.*



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## Canapés

### Cold

Smoked salmon, cream cheese blinis  
Seared tuna, wasabi, avocado, pickled ginger  
Soused mackerel, pickled cucumber  
Chicken Caesar, salad  
Smoked chicken, mango, lime cone  
Pressed ham hock, fruit chutney  
Goat's curd, pomegranate, green bean salad  
Sweet potato hummus, flat bread  
Cherry tomato, mozzarella lollipops  
Goat's cheese, red onion wrap

### Hot

Salmon teriyaki, sesame  
Salt and pepper squid, Bloody Mary-Rose sauce  
Crab cake, sweet chilli  
Chicken Kiev, garlic and basil mascarpone  
Spiced lamb kebab, smoked paprika  
Ham and Lincolnshire Poacher cheese toastie  
Shropshire cheese and leek tartlet  
Chickpea and onion bhaji, mango relish  
Arancini, tomato, pesto







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## Canapés

### Substantial hot canapés

Fish and chips, tartar sauce  
Merguez sausage hot dog, mint yoghurt  
Mini burger, sweet cured bacon, aged cheddar

### Dessert

Lemon meringue pie  
Champagne and raspberry macaroon  
Pavlova, passion fruit  
Eclair, hazelnut cream  
Chocolate brownie, pecan brittle

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

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## Bowls

### Cold

Tuna Niçoise salad  
Cured salmon, pickled cucumber, horseradish cream  
Prawn cocktail, Bloody Mary-Rose sauce  
Smoked duck, chicory, Cheltenham beets salad  
Chicken Caesar, garlic croutons  
Greek salad, feta, tomato, red onion

### Hot

Saffron risotto, calamari, clams, mussels  
Crispy duck, Asian vegetables  
Chicken and mushroom pie, tarragon cream  
Slow cooked lamb, aromatic couscous  
Braised beef, mash potato  
Cauliflower and Stilton cheese risotto  
Ricotta dumplings, tomato, basil

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## Bowls

### Dessert

Lemon curd, hazelnut streusel

Blueberry cheesecake

Warm apple and cinnamon doughnuts

Milk chocolate orange pot, honeycomb

6.50 per bowl

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## Three course meal

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

#### Fish

Scottish sherry cured smoked salmon, horseradish cream, pickled cucumber, soda bread 12.00

Portland crab cake, spiced crab mayonnaise 13.00

Smoked haddock and leek risotto, crispy hen's egg 9.00

#### Meat

Butternut squash and Suffolk chorizo soup 8.00

Ham hock and chicken terrine, prunes, pickled vegetables 9.00

Scottish beef carpaccio, apple and celeriac slaw, bone marrow toast, soda bread 10.00

#### Vegetarian

Golden Cross goat's cheese cream, caramelised cauliflower, hazelnut, golden raisin dressing 9.00

Baked Cheltenham beets, ricotta, chicory and watercress salad, candied walnuts 10.00

Chestnut mushroom and tarragon soup 8.00

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## Three course meal

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

#### Fish

Pan fried lemon sole, Autumn vegetables, parsley and caper butter 19.00  
Poached Cruden Bay cod fillet, roast garlic and lemon thyme braised beans, winter kale 19.00  
Spiced monkfish, curried red lentils, broccoli bhaji, mango dressing 20.00

#### Meat

Braised feather blade beef, mash potato, red wine and bay leaf sauce 16.00  
Crispy pork belly, slow cooked cheek, fondant potato, honey roast parsnip, ginger sauce 18.00  
Saddle of lamb, butternut squash purée, tomato, olive, basil 18.00

#### Vegetarian

Butternut squash risotto, Shropshire Blue cheese, buttered greens 12.00  
Sweet potato, Woodland mushroom and goat's cheese tart 14.00  
Potato rösti, Autumn greens, garlic cream, crispy hen's egg, Raclette cheese 15.00

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## Three course meal

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

Chocolate tart, citrus sorbet 6.00

Warm chocolate fondant, praline ice cream, hazelnut sauce 6.00

Apple parfait, blackberries, oat crumble 6.00

Coffee burnt cream, cardamom shortbread 6.00

Almond and cherry sponge, crème fraîche ice cream 6.00

Spiced custard tart, roasted plums 6.00

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### Tea , coffee 3.33

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## Buffet (sample)

Choose 3 from each section priced at 27.50 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 cured, 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



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## Food stations (sample)

Static stations are priced at 10.50 per person:

Cured English meat

*Salamis, cured ham, chorizo, honey roast ham, pickles*

English cheese

*Selection of farmhouse cheeses, crackers, chutney*

Deli

*Couscous, hummus, olives, potato salad, pesto salad, green salad, quiche, marinated vegetables*

Dessert

*Crème brûlée, fruit tart, chocolate orange mousse, 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 crab, lobster, smoked salmon, potted shrimps, shellfish cocktail*





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## DDR

### Package includes:

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

### Sample menu

#### Starters

Cured Looe Bay mackerel, fennel, horseradish  
Potted Gressingham duck, celeriac  
Asparagus and tarragon soup

#### Mains

Roast Cornish pollock, charred gem, asparagus, samphire  
Cumbrian saddleback pork T bone, apple sauce, Chantenay  
carrots  
Young peas and broad beans spelt, feta, mint

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

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## Sparkling wines and Champagnes

Greyfriars NV Cuvée , Surrey, UK 43.33

Searcys Selected Cuvée, NV, Champagne, France 50.84 / magnum 95.83

Drappier, Carte d'Or Brut, NV, Champagne, France 55.83

Mumm Cordon Rouge Brut, NV, Champagne, France 65.00

Nytimber Classic Cuvée, NV, Sussex, UK 62.50

Perrier-Jouët Grand Brut, NV, Champagne, France 68.33

Taittinger Brut Reserve, NV, Champagne, France 70.00

Veuve Clicquot Yellow Label Brut, NV, Champagne, France 80.83

Ruinart Blanc de Blanc, NV, Champagne France 100.00

Perrier-Jouët Belle Epoque Brut 2008, Champagne, France 150.00

Searcys Selected Cuvée Rosé, NV, Champagne, France 60.83

Taittinger Brut Reserve Rosé, NV, Champagne, France 74.17

Laurent-Perrier Cuvée Rosé Brut, NV, Champagne, France 95.83

Perrier-Jouët Blason Rosé, NV, Champagne, France 91.67

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## White wines

Pinot Grigio, Vinuva, Organic, Sicily, Italy 22.50  
Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France 20.00  
Côtes de Gascogne, Maison Belenger IGP, South West, France 21.67  
Picpoul de Pinet, Beauvignac, Languedoc, France 25.83  
Sauvignon de Touraine, Domaine du Haut Perron, Loire, France 29.17  
Sauvignon Blanc, Satellite, Marlborough, New Zealand 31.67  
Gavi di Gavi, Enrico Serafino, Piedmont, Italy 32.50  
Albariño, Leiras, Rías Baixas, Spain 35.00  
Grüner-Veltiner, Weitgasse, Mantlerhof, Kremstal, Austria 40.00  
Chablis, J.M. Brocard, Burgundy, France 44.17  
Sancerre, Charles Dupuy, Les Boffants, Loire, France 46.67

## Rosé wines

Le Bosq Rosé, South West, France 20.83  
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez, France 32.50

## Red wines

Merlot, Errázuriz 1870, Teno Block, Curicó Valley, Chile 20.00  
Carignan, Grenache, Le Troubadour, Languedoc, France 21.67  
Shiraz, Mourvèdre, Viognier, Front Row, Swartland, South Africa 23.33  
Malbec, Portillo, Mendoza, Argentina 26.67  
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France 28.33  
Rioja Crianza, Conde de Valdemar, Rioja, Spain 32.50  
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy 33.33  
Shiraz, Viognier, Hangin' Snakes, Langmeil, Barossa, Australia 40.00  
Château Lamothe-Bouscaut, Pessac-Léognan, Bordeaux, France 49.17  
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhône, France 65.83

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## Cocktails

### **Rose-Ini 9.16**

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 10.00**

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 puree and finished with Fever Tree tonic water.

### **The English Mojito 10.00**

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 soda and finished with English mint.

### **Redcurrant Negroni 9.16**

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.

### **A Taste of Autumn Sour 10.00**

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 soda.

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## Mocktails

### **Raspberry Shrub 4.16**

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 4.16**

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.*

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## Spirits

### Vodka 50ml

Absolut Blue (Sweden) 40% 5.42  
Ketel One (Holland) 40% 5.83  
Grey Goose (France) 40% 8.33  
Absolut Elyx (Sweden) 43.3% 7.29

### Gin 50ml

Beefeater London Dry (England) 40% 5.42  
Gin Mare (Spain) 42.7% 10.42  
Silent Pool (England) 43% 7.08  
Beefeater 24 (England) 45% 6.04

### Rum 50ml

Havana 3 yo (Cuba) 40% 6.50  
Havana 7 yo (Cuba) 40% 5.83  
Zacapa 23 (Guatemala) 40% 9.58  
Mathusalem Gran Reserva (Cuba) 40% 7.08  
Diplomatico Reserva (Venezuela) 40% 8.29

### Other spirits 50ml

Martell VS Cognac 40% 5.83  
Chivas Regal 12 YO Blended Whisky 40% 7.29  
Jameson 40% 5.20  
Glenmorangie 10 YO 40% 7.92

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## Soft drinks

Coca cola / diet coke / lemonade 2.38

Still / sparkling mineral water (750ml) 3.33

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

## Beers

Freedom Four (Staffordshire, UK - 330ml) 4.58

Vedett White (Belgium - 330ml) 4.96

*Please enquire if you would like a full digestif selection to be served.*

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