

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 (v) (pb available on request)
- 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)
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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, cherry (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 (v)(pb available on request)





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 (v)(pb available on request) 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

15.00 per person

Pastries platter
Seasonal fresh fruit salad
Fresh orange juice or pressed apple juice
Tea or coffee

Menu 2

19.00 per person

Pastries platter
Blythburgh streaky bacon roll
Fresh orange juice or pressed apple juice
Tea or coffee

Menu 3

23.00 per person

Pastries platter
Full English Breakfast:
Blythburgh streaky and back bacon,
Cumberland sausage, tomato, mushroom,
baked beans, Lake District black pudding,
scrambled eggs
Fresh orange juice or pressed apple juice
Tea or coffee



BREAKFAST CANAPÉS

2.95 per canapé

Avocado egg Florentine (v)
Scrambled egg, rye bread (v)
Loch Duart smoked salmon and cream cheese bagel
Blythburgh streaky bacon, fried quail's egg roll
Seasonal fresh fruit skewer (pb)
Chia seeds and kiwi pudding (pb)
Granola bar (v)
Buttermilk and blueberry pancake, Lyle's Golden syrup (v)
Belgian chocolate muffin (v)

PASTRIES

Croissant, pain au chocolat, pain aux raisins (v)
15.00 (platter of 10)

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 available.
Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.
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), 56 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, Greyfriars and Furlough 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 Billa. 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