



# A very Searcys Christmas

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**ST  
PANCRAS**

BY SEARCYS

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## 'Tis the season to drink bubbly!

We understand a party isn't a party without great food, great drinks and a great atmosphere. That's why we have a choice of new and exciting Christmas packages to choose from, whether you would like to enjoy an intimate festive lunch in your own private room or host an exclusive evening party, dancing the night away in the grand setting.

St Pancras by Searcys is home to all sorts of wonderful dining areas and private spaces, which are perfect for passing around the canapés and bubbly, feasting in grand style on seasonal British produce and everything in between.

We can host a glittering seated dinner from 10 guests for up to 150, or a sparkling Champagne reception for up to 400 guests.

### About Searcys

Searcys was founded in 1847 and has been the creator of brilliant restaurant experiences and wonderful events ever since. Our collection of venues includes restaurants, bars, cafes, and event spaces across the UK, serving locally and sustainably sourced seasonal British cuisine.

A true hidden gem, our Brasserie and Champagne Bar is located above the hustle and bustle of St Pancras International Station and can be transformed into a spectacular event space for exclusive hire for any occasion.

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Book our Brasserie or Champagne Bar for an exclusive event for 2020 and enjoy 20 bottles of Searcys Selected Cuvée Champagne on us.\*

\* Terms and conditions apply.





# 1920 MEETS 2020

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## THE IMMERSIVE SPEAKEASY PARTY EXPERIENCE

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*An optional  
theme for your  
2020 Christmas  
Party*



We are excited to announce the launch of a brand new Immersive Speakeasy Experience for Exclusive hires of the Brasserie for 2020!

You are invited to step into a heart-racing, immersive experience, where the Champagne flows as the 1920s meet 2020 in our art deco Brasserie.







It's the Roaring Twenties – an era of bootleg liquor, red-hot jazz and hedonistic pleasures.

Slip on your dancing shoes, and **when the clock strikes 19:20**, watch the story unfold around you in this unique theatrical performance, which puts you in the heart of action.

The cocktails are flowing, the music is playing, the party is in full swing, and there's the chance of more than a little scandal! Immerse yourself in one of the greatest stories of the 20th Century.





As invites go, this is the hottest in town – why would you want to be anywhere else? **But don't take too long to book– the clocks will be set back to the present day at 20:21.**

Experience the most spectacular night of 2020; watch the 'taster video of the performers on our website:  
<https://stpancrasbysearcys.co.uk/events/1920-meets-2020/>





This fun-filled extravaganza can be tailored to your request, from a 60-minute short, high impact show, to a fully immersive party experience.

Our talented performers have shared stages with West Life, Kylie Minogue, Disclosure, and TV appearances with Mark Ronson, Olly Murs and Little Mix. West End credits include Lion King, Cirque Du Soleil, Stomp, Pricilla Queen of the Desert and Strictly Come Dancing. So you will not be disappointed!

Take your party planning to the next level by inviting your guests to the all-singing, all-dancing Roaring 20s glamour in a stunning immersive setting.



## IMMERSIVE EXPERIENCE PACKAGES

**Bronze Light Package - £6450**  
2 West End Singers  
4 dancers  
PA, tech rider and sound engineer

**Bronze Package - £7200**  
2 West End Singers  
1 circus performer or 1 musician  
4 dancers  
PA, tech rider and sound engineer

**Silver Package - £9450**  
2 West End Singers  
1 Musician  
4 Dancers  
2 Circus Performers  
PA, tech rider and sound engineer

**Gold Package - £10450**  
As above with two additional dancers.

*(Prices exclude VAT, payable directly to Musicians Inc. the entertainment provider, in addition to food, beverage and hire fee of the venue.)*





## Exclusive party packages

### SEATED LUNCH

Glass of Champagne on arrival  
Three course meal (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water  
PA system  
Room hire

*115 .00 per person (minimum 80 guests)*

### SEATED DINNER

Two glasses of Champagne on arrival  
Four canapés  
Three course dinner (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water  
PA system  
Room hire  
DJ

*145 .00 per person (minimum 80 guests)*

### STANDING RECEPTION

Glass of Champagne on arrival  
Three canapés  
Four bowls  
Three hours of unlimited house wine, beer and softs  
PA system  
Room hire

*118.00 per person (minimum 100 guests)*

### SEARCYS STANDING RECEPTION

Glass of Champagne on arrival  
Three canapés  
Four bowls  
Three hours of unlimited house wine, beer and softs  
Room hire  
DJ

*127.00 per person (minimum 100 guests)*

Available from 25<sup>th</sup> Nov – 24<sup>th</sup> Dec.



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## Private dining and group packages

### PRIVATE DINING

Three course meal (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water  
Room hire

*66.00 per person (minimum 10 guests)*

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### SEARCYS PRIVATE DINING

Glass of Champagne on arrival  
Two canapés  
Three course meal (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water  
Room hire

*80.00 per person (minimum 10 guests)*

### GROUP PACKAGE

Glass of Sparkling wine on arrival  
Three course meal (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water

*57.00 per person (minimum 10 guests)*

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### SEARCYS GROUP PACKAGE

Glass of Champagne on arrival  
Two canapés  
Three course meal (4-4-4)  
Coffee / tea  
Mince pies and Christmas crackers  
Half a bottle of house wine  
Filtered still water

*65.00 per person (minimum 10 guests)*







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## Champagne Bar

Proudly boasting to be the longest Champagne Bar in Europe, we offer a truly spectacular setting with exciting drink options and specially created menus all within the buzz of this International Station.

Exclusive hire and semi-exclusive hire available.

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### Capacities:

Champagne Lounge:  
Standing reception – up to 50 guests

French or English wing:  
Standing reception – up to 150 guests

Exclusive hire:  
Standing reception – up to 400 guests

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## Brasserie

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The original restaurant, designed in art deco style by Martin Brudnizki, now has a variety of flexible spaces and can cater for parties of different sizes for any occasion.

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### Capacities:

Seated dining – up to 180 guests

Standing reception – up to 250 guests

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## Kitchen Bar

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This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, offering an open plan space perfect for standing receptions, seated dinners or networking events.

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### Capacities:

Seated dining – up to 50 guests

Standing reception – up to 100 guests

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## Glass Room

This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, curtained off from the main restaurant, offering unforgettable views of the stunning architecture and ever changing scenery of the station.

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### Capacities:

Seated dining – up to 20 guests

Standing reception – up to 30 guests

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## Tasting Room

The recently added private dining room can be booked for meetings, master classes or parties fizzing with Champagne and British sparkling.

The room has plenty of natural light and it is equipped with a plasma screen.

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### Capacities:

Seated dining – up to 14 guests

Standing reception – up to 25 guests

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## Three course Christmas menu (sample)

### STARTERS

Chicory and Pink Lady apple salad, candied walnut, Stilton, mustard dressing (v)  
Jerusalem artichoke soup, crispy hen's egg, truffle oil (v)  
Game terrine, pistachio, spiced fruit chutney, sourdough  
Beetroot cured Scottish salmon, roast beets, horseradish

### MAIN COURSES

Spicy caramelised cauliflower, chickpea, almonds, coriander (v)  
Roast turkey, bacon, cranberry stuffing, buttered sprout tops, roast root vegetables  
Lake District beef cheek, Carroll's mash potato, mushroom, red wine jus  
Baked monkfish, mussels, saffron risotto, orange and rosemary sauce

### PUDDINGS

Christmas pudding, brandy custard  
Chocolate and muscovado tart, white chocolate cream, Amarena cherries  
Seville orange burnt cream, gingerbread ice cream  
Artisan British cheeses (supp 5.00)  
(extra course and Port 10.00)

### SIDES - 4.50 each additional

Chips | buttered sprout tops | honey-roast carrots and parsnips |  
Carroll's heritage potatoes | watercress and red chard salad

*37.00 per person (3 courses, coffee / tea, minced pies and crackers)*

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## Vegan Christmas menu (sample)

### STARTER

Chicory and Cheltenham beetroot salad,  
coconut 'Stilton', mustard dressing

### MAIN COURSE

Jerusalem artichoke risotto, roast almonds,  
black truffle

### PUDDING

Chocolate brownie, Amarena cherries

SIDES - *4.50 each additional*

Chips | Carroll's heritage potatoes | watercress and  
red chard salad

*37.00 per person (3 courses, coffee / tea, minced pies and  
crackers)*

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## SNACKS

Rosemary roasted nuts  
*Almonds, cashews, peanuts*

Nocellara olives  
*Cured green Sicilian olives*

3.95 per bowl

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*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.*



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## 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

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## 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' (v) (pb available on request)

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## 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

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## 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)

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## 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*

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## CHAMPAGNE AND SPARKLING WINE

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### 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

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*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*



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## 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

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## 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.

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## 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.*

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## 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

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

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## 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)

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## Champagne and Sparkling Wine masterclasses

Do something different with friends. Bond with your team over bubbles. Or find a fresh way to entertain clients. Choose from one of our many carefully-crafted packages and make it a day (or night) to remember.

### Exclusive Masterclass

A two-hour session that will include a trio of Champagne or Sparkling wine (75ml each) and food pairing (small matching plates) to appeal to all kinds of wine lovers, from beginners to connoisseurs for £65 per person, for groups of 8 or more.

### Champagne Tasting Dinner

A four-course menu with matching English sparkling wines and Champagnes (125ml each) for £190 per person for groups of 8 or more.

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## Sample Exclusive Masterclass Menu

Small matching plates:

Octopus carpaccio, salt and pepper squid, watermelon  
*Veuve Fourny, Blanc de Blancs, 1er Cru Vertus, Extra Brut, 2012*

Roasted Cruden Bay cod fillet, roast garlic and lemon thyme  
braised beans, winter kale  
*Veuve-Clicquot, Yellow Label, NV*

Blackberry fool, cinnamon biscuit  
*Perrier-Jouët, Blason Rosé, NV*

## Sample Champagne Tasting Dinner Menu

Farmhouse terrine, pistachio, pickled vegetables, walnut bread  
*Searcys Selected Cuvée, Brut Champagne, NV*

Octopus carpaccio, salt and pepper squid, watermelon  
*Veuve Clicquot Extra Brut Extra Old, Champagne, NV*

Creedy Carver chicken pie, buttered Summer greens  
*Ruinart, Blanc de Blancs, Brut Champagne, NV*

Eton Mess, strawberry soup  
*Veuve Clicquot Rosé, Brut Champagne, NV*

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







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## Murder mystery dining experience

Looking for an evening with a twist for your birthday dinner or your team building evening? Why not book our Tasting Room and become a detective for the night with your private murder mystery dinner?

Join us for a three-course meal with drinks and an evening packed with plot-twists, suspicious suspects and plenty of red herrings along the way! You are the detectives and it's your job to crack the case before it's too late. Can you catch the killer?

### PERIL ON THE PALATINE EXPRESS

The year is 1938, St Pancras station is in its prime and connecting businessmen, travellers and workers across the country into the heart of the Capital...

## Tasting Room Murder Mystery Dining Experience includes:

One Glass of Searcys Champagne on arrival  
Three course meal from our Christmas menu  
Half a bottle of house wine  
Still/sparkling water  
Tea/coffee

Room hire

Three actors and entertainment throughout the evening

£115 per person

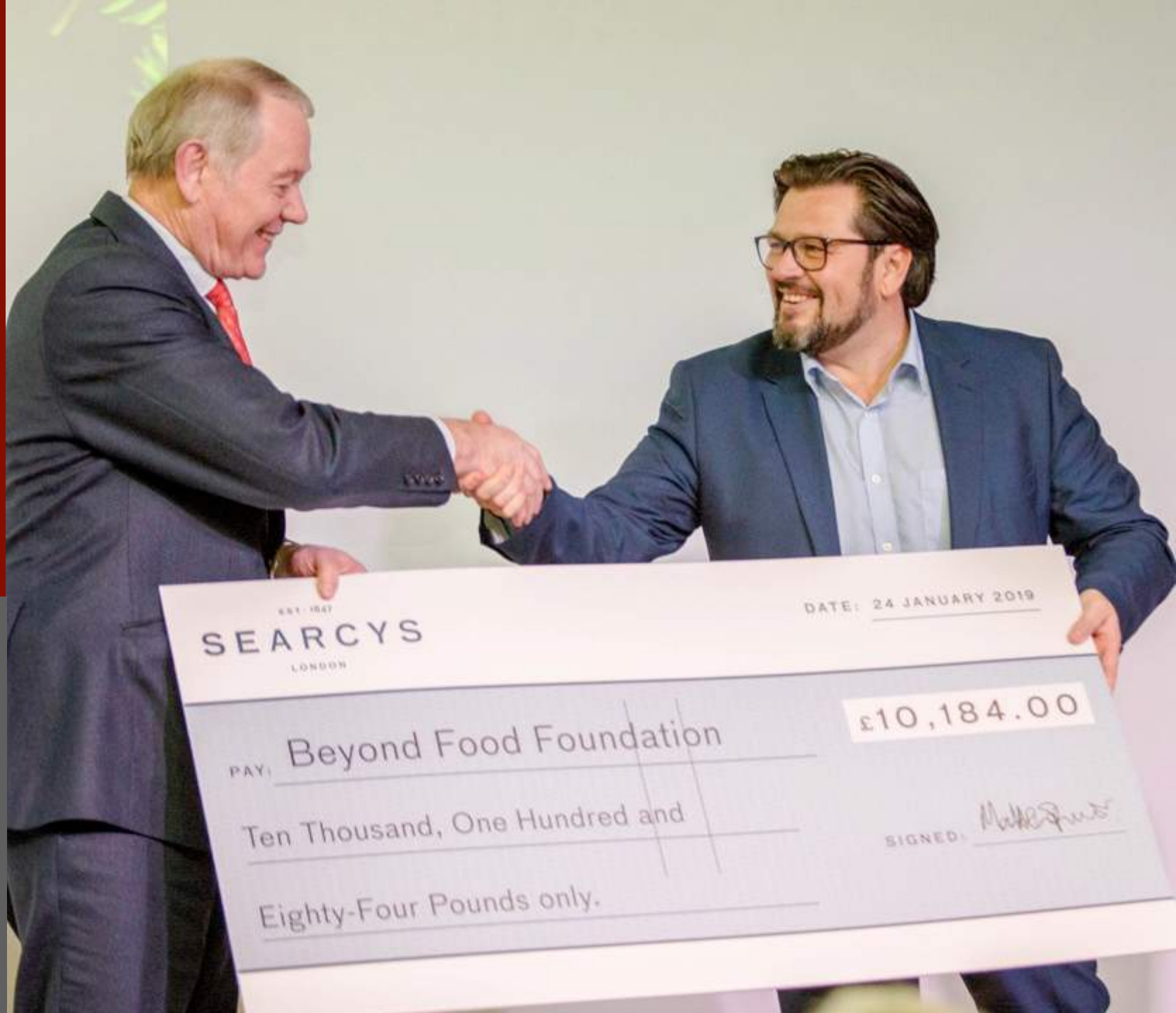
(Excludes VAT, excludes service charge. Minimum 10 guests, must be booked 2 weeks in advance)

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# 'Tis the season of goodwill

2020 sees Searcys expanding the company's commitment to sustainability with a new set of promises. This includes an ongoing partnership with Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain employment in hospitality. In December 2019, Searcys raised £10,000 for the charity through "A Very Searcys Christmas" campaign. Please inform your event planner if you would like to donate £1 on behalf of each of your guests.

**beyond  
food**  
INSPIRING A FUTURE  
BEYOND HOMELESSNESS







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



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



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



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



All our milk is British Red Tractor-certified



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



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



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



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



We only use British-milled flour



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



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 nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



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.



## Contact us

St Pancras by Searcys Brasserie and Champagne Bar

T: 0207 923 5455

E: [stpancrasevents@searcys.co.uk](mailto:stpancrasevents@searcys.co.uk)

W: [stpancrasbysearcys.co.uk](http://stpancrasbysearcys.co.uk)

A: Grand Terrace, Upper Concourse, St Pancras International Station, London, N1C 4QL

More information about private dining and events, including images and menus can be found on our website [stpancrasbysearcys.co.uk](http://stpancrasbysearcys.co.uk)



**THE LONDON  
VENUE AWARDS 2019**

**FINALIST**

MOST UNUSUAL OR  
UNIQUE VENUE - UP TO 250  
RECEPTION STYLE