



ST PANCRAS
BAR & BRASSERIE
PRIVATE DINING & EVENTS



FESTIVE CELEBRATIONS

Celebrate the holiday season in style at St Pancras Bar & Brasserie, where our stunning venue is perfect for your Christmas party. With a range of dining areas and private spaces to choose from, we offer the ideal setting for both intimate gatherings and large festive celebrations.

Enjoy our exciting Christmas packages, whether you're planning a cosy festive lunch or a vibrant evening party with dancing. Indulge in our delicious seasonal menus and experience exceptional service, all tailored to your specific needs.

From an elegant seated dinner to a lively reception, our venue can accommodate up to 400 guests, ensuring a memorable event for everyone. Our expert event planners will work closely with you to create a bespoke experience, taking care of every detail so you can relax and fully enjoy the festivities.

Let us make this Christmas season truly special for you and your guests.

THE BAR | THE BRASSERIE
TASTING ROOM | GLASS ROOM | KITCHEN BAR

ST PANCRAS

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FESTIVE PACKAGES

All served with

Wildfarmed flour sourdough bread basket
Tea or coffee
Mince pies
Christmas crackers

SHARING SIDES

Please select three sides for the table

Green leaf salad (ve)
Mashed potatoes (v)
French fries (ve)
Green beans (v)
Tomato and onion salad (ve)

CLASSIC

£60 per guest
Includes sharing sides

STARTERS

Pumpkin soup
Pumpkin seeds, sage oil (ve)

Pâté en croûte
Brandy cherries, cornichons

Gin cured trout
Horseradish cream, cucumber, fennel pollen, rye bread

MAIN COURSES

Root vegetable Wellington
Jerusalem artichoke purée (ve)

Cornish cod
Wild mushrooms, dill beurre blanc

Festive turkey
Turkey ballotine, traditional trimmings, gravy

DESSERTS

Christmas pudding
Brandy sauce (ve)

Chestnut trifle
Spiced custard, brandy cherries

Cheese plate
Beauvale, Baron Bigod, Tor Pyramid, quince jelly, crackers (£5 supplement)

SOIRÉE

£70 per guest
Includes sharing sides

STARTERS

French onion soup
Gruyère crouton

Smoked salmon
Horseradish cream, rye bread

Beef carpaccio
Black garlic, lamb's lettuce

Gin-cured trout
Horseradish cream, cucumber, fennel pollen, rye bread

MAIN COURSES

Chestnut tortelloni
Pumpkin and sage (v)

Lemon sole
Wild mushrooms, dill beurre blanc

Ribeye steak 250g
Watercress, peppercorn sauce (£10 supplement)

Festive turkey
Turkey ballotine, traditional trimmings, gravy

DESSERTS

Rum baba
Vanilla whipped cream, Searcys spiced rum (v)

Lemon meringue tart

Christmas pudding
Brandy sauce (ve)

Chestnut trifle
Spiced custard, brandy cherries (v)

Cheese plate
Beauvale, Baron Bigod, Tor Pyramid, quince jelly, crackers (£5 supplement) (v)

(v) Vegetarian (ve) Vegan A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.