

ST PANCRAS
BAR & BRASSERIE
PRIVATE DINING & EVENTS



FESTIVE CELEBRATIONS



With a range of dining areas and private spaces to choose from, St Pancras Bar & Brasserie offers the ideal setting for both intimate gatherings and large festive celebrations.

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 any group size, from just 8 and up to 400 guests, ensuring a memorable event for everyone.

Let us take care of every detail, so you can relax and fully enjoy this Christmas season in style.

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



**@STPANCRASBARBRASSERIE
STPANCRASBYSEARCYS.CO.UK**



THE BAR

Overlooking the stunning architecture of St Pancras International Station, the Bar can accommodate groups of 20 to 400 guests.



THE BRASSERIE

Designed in Art Deco style by Martin Brudnizki, the Brasserie has a variety of flexible and private spaces, perfect from 8 to 350 guests.



THE TASTING ROOM

Fully private and enclosed within solid walls, the Tasting Room is a stylish space ideal for intimate gatherings of up to 16 guests.



THE GLASS ROOM

Our semi-private Glass Room offers an elegant setting for exclusive dining while still enjoying the buzz of the Brasserie. The space can be split into single or double dining areas, suitable for up to 20 guests.



THE KITCHEN BAR

This dynamic, semi-exclusive space within the Brasserie offers a flexible layout for both seated meals and standing receptions, perfect for groups of 25 to 100 guests.

TURKEY & TRIMMINGS

£50 per guest

STARTER

London cured smoked salmon

MAIN COURSE

Celebration turkey
All traditional trimmings to share for the table

DESSERT

Sticky toffee pudding (v)

Dietaries requirements catered for separately

SHARING SIDES

Seasonal greens (v)
Mashed potatoes (v)
Green leaf salad (ve)

All served with
Bread and butter for the table
Mini mince pies | Christmas crackers

CHEF'S HOLIDAY COLLECTION

£70 per guest

Includes sharing sides, tea and coffee

STARTERS

Pâté en croûte

Prawn cocktail

Pumpkin soup
Black truffle cream (ve)

Goat's cheese and
beetroot tart (v)

MAIN COURSES

Chestnut tortelloni (v)

Celebration turkey

Lemon sole
Mushroom duxelles, samphire
and dill beurre blanc

Lake District ribeye 250g
(£10 supplement)

DESSERTS

Rum baba
Searcys spiced rum (v)

Searcys Christmas
pudding (ve)

Sticky toffee pudding (v)

Artisan British cheese
Chutney, marinated figs
and crackers



(v) Vegetarian (ve) Vegan

FESTIVE SPREAD

£100 per guest

Includes sharing sides, tea and coffee

AMUSE BOUCHE

Pumpkin soup
Black truffle cream (ve)

STARTERS

Pâté en croûte

Prawn cocktail

London cured
smoked salmon

Goat's cheese and
beetroot tart (v)

MAIN COURSES

Chestnut tortelloni (v)

Celebration turkey

Lemon sole
Mushroom duxelles, samphire
and dill beurre blanc

Lake District Ribeye 250g
(£10 supplement)

PALATE CLEANSER

Granny Smith apple sorbet

DESSERTS

Rum baba
Searcys spiced rum (v)
Sticky toffee pudding (v)

Searcys Christmas
pudding (ve)

CHEESE COURSE

Artisan British cheese
Chutney, marinated figs and crackers

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.

CANAPÉS

£4.80 each

£26.40 for 6

COLD

Beetroot, goat's curd, hazelnut (v)
Salt and vinegar potato, Avruga caviar, lemon
London smoked and cured salmon,
horseradish cream, warm blinis
Pâté en croûte, pork, guinea fowl, dry figs



HOT

Crispy vegetable spring roll, sweet (ve)
Gougères cheese puff (v)
Croque Monsieur
Popcorn Korean chicken
Pigs in blankets
Truffle arancini (v)
Cheddar and caramelised onion tart (v)



DESSERT

Vegan chocolate brownie, whipped cream,
brandy cherry (ve)
Matcha and raspberry tart
Mini mince pie

BOWL FOOD

£10 each

£25 for 3

COLD

Devilled eggs, watercress (v)
Bitter leaf salad, pear, blue cheese dressing (v)
Quinoa, butternut and cranberry salad (ve)
Prawn cocktail, Marie Rose sauce
Caesar salad, anchovies, parmesan, croutons



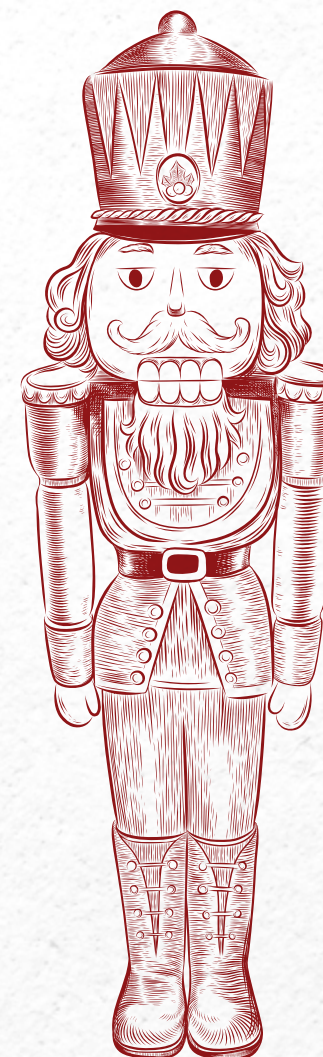
HOT

Saffron risotto (v) (ve)
Chestnut tortellini, pumpkin, sage (v)
Braised beef short ribs, mashed potato
Sausage and mash, onion gravy
Cornish cod, cannellini bean stew, capers,
pickled cockles
Fish and chips, crushed peas, tartare sauce



DESSERT

Mini chocolate doughnuts, custard cream
Profiterole, vanilla ice cream, chocolate sauce
Rum baba, vanilla whipped cream,
Searcys spiced rum (v)



(v) Vegetarian (ve) Vegan

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FESTIVE DRINKS PACKAGES

THE APPRENTICE

£40 per guest

Welcome Christmas Bellini

½ bottle of Sauvignon Blanc or Pinot Noir

Still or sparkling water



THE WINE MASTER

£50 per guest

Welcome glass of Searcys Champagne, Brut, NV

½ bottle of Chardonnay or Malbec

Still or sparkling water



THE CONNOISSEUR

£65 per guest

Welcome glass of Moët & Chandon,

Brut Imperial, NV

½ bottle of Chablis/Montagne-Saint-Émilion

Still or sparkling water

SANS SPIRIT ALTERNATIVES

£20 per guest

125ml glass of Wild Idol White

Christmas mocktail



FULL OF FLAVOUR, ALCOHOL-FREE PICKS

Guinness Draught 0.0% £6

Heineken Zero 0.0% £6

Riesling Zero, Steinbock, Germany, 2022
£35 per bottle

NOOH Rosé, Château La Coste,
IGP Méditerranée, France, 2022
£69 per bottle



inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

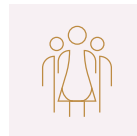
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



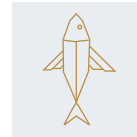
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

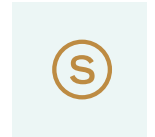


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.