



ST PANCRAS
BAR & BRASSERIE



@STPANCRASBARBRASSERIE



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FESTIVE SET MENU

£45 per guest

STARTERS

Pumpkin soup

Black truffle cream (ve)

Pâté en croûte

Pork, guinea fowl, dry figs

London cured smoked salmon

Dill cucumber, sunflower rye bread

MAIN COURSES

Root vegetable nut roast

Jerusalem artichoke purée (ve)

Cornish cod

Cannellini bean stew, capers, pickled cockles

Festive turkey

Turkey ballotine, pigs in blankets, traditional trimmings, gravy

DESSERTS

Searcys Christmas pudding

Brandy sauce (ve)

Sticky toffee

Clotted cream ice-cream, toffee sauce

Artisan British cheese

Selection of three seasonal cheeses with onion chutney,
marinated figs and crackers (supp £5)

(v) vegetarian (ve) vegan Available for up to 12 guests in the main Brasserie only.

A discretionary 13% service charge will be added to your bill. All 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.