

# ST PANCRAS

BY SEARCYS

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Autumn - Winter  
2019 - 2020  
Event menus







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## 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*

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## SEARCYS SUSTAINABILITY PLEDGES



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



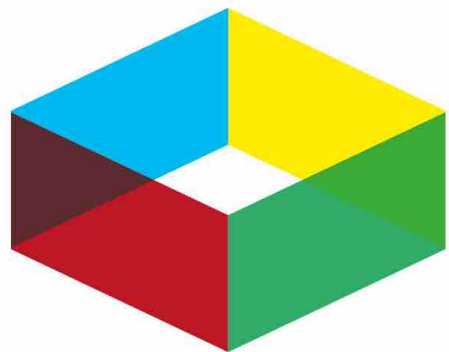
All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



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.



# **THE LONDON VENUE AWARDS 2019**

## **FINALIST**

MOST UNUSUAL OR  
UNIQUE VENUE - UP TO 250  
RECEPTION STYLE