
ST PANCRAS
BAR & BRASSERIE
PRIVATE DINING & EVENTS
FESTIVE
CELEBRATIONS
2026
ST PANCRAS

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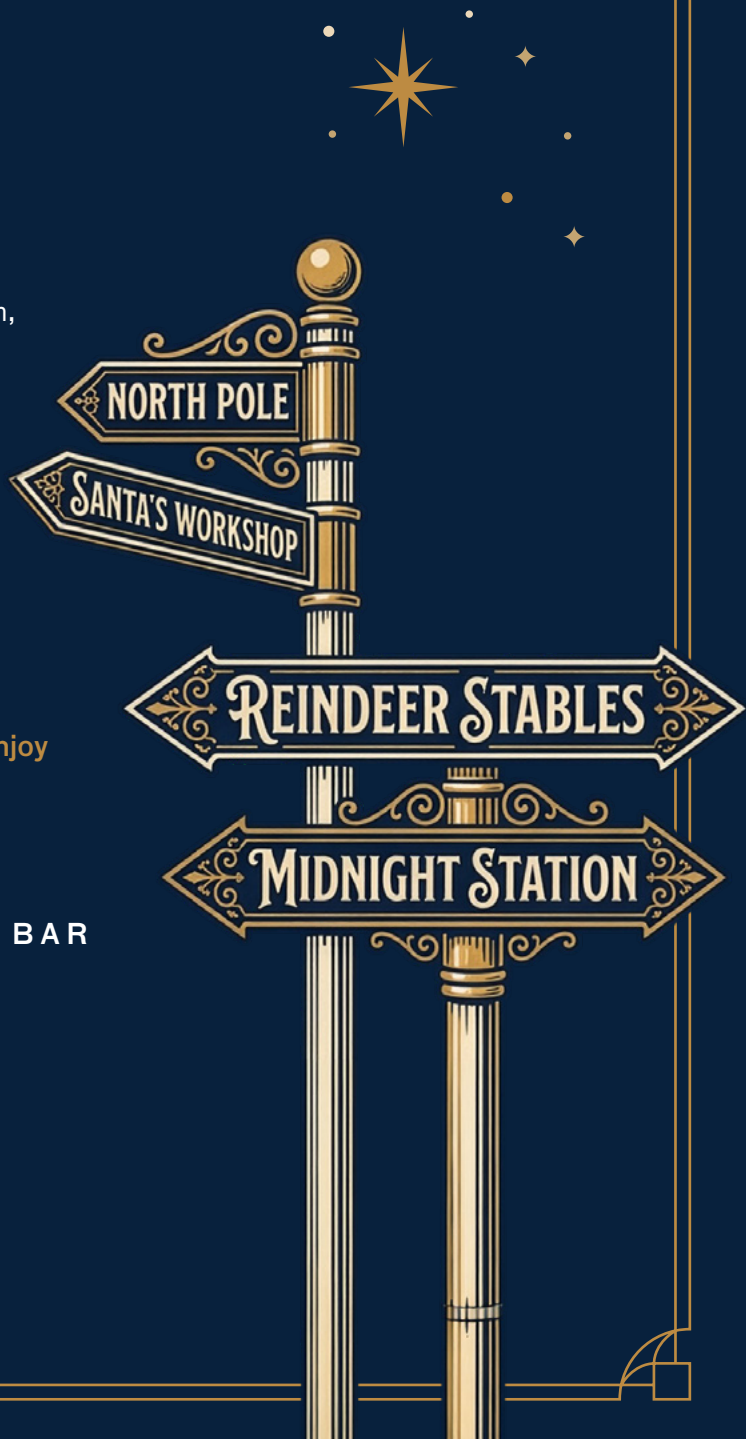


With a range of dining areas and private spaces to choose from, St Pancras Bar & Brasserie offers the ideal setting for both intimate gatherings and large festive celebrations.

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

ALL ABOARD

£50 per guest

STARTER

Potato and celeriac soup, truffle oil, crispy sage (v)

MAIN COURSE

All traditional trimmings to share for the table

Celebration turkey

OR

Root vegetable nut roast (ve)

DESSERT

Pavlova, raspberry sorbet, coconut yoghurt (ve)



THE POLAR EXPRESS

£70 per guest

Includes sharing sides, tea and coffee

STARTERS

Roast delica pumpkin, chestnut, crispy kale (ve)

Beetroot and gin-cured salmon gravlax, cucumber, dill crème fraîche

Potato and celeriac soup, truffle oil, crispy sage (v)

Duck pâté, spiced plum chutney, toasted sourdough

MAIN COURSES

Celebration turkey

Root vegetable nut roast (ve)

Pan-fried ChalkStream trout, crushed potato, mussel and leek sauce

Beef Jacob's ladder, roasted onion cream, spinach, red wine jus (£10 supplement)

DESSERTS

Dark chocolate délice, orange gel, cocoa nibs (ve)

Christmas pudding, brandy sauce (v)

Artisan British cheese, chutney, crackers

BREAD AND SIDES FOR THE TABLE

included within The Polar Express and North Pole Dining

Wildfarmed sourdough, salted butter (v)

Braised winter greens (v)

Rosemary and garlic roasted potatoes (v)

Maple-glazed carrots and parsnips (v)

NORTH POLE DINING

£100 per guest

Includes sharing sides, tea and coffee

AMUSE-BOUCHE

Mini roast squash tart, toasted pumpkin seeds (ve)

STARTERS

Roast delica pumpkin, chestnut, crispy kale (ve)

Beetroot and gin-cured salmon gravlax, cucumber, dill crème fraîche

Potato and celeriac soup, truffle oil, crispy sage (v)

Duck pâté, spiced plum chutney, toasted sourdough

MAIN COURSES

Celebration turkey

Root vegetable nut roast (ve)

Pan-fried stone bass, celeriac purée, sautéed kale, lemon and caper butter velouté

Beef featherblade, spinach, burnt onion purée, bone marrow jus

PALATE CLEANSER

Cherry, red grape and hibiscus sorbet (ve)

DESSERTS

Dark chocolate délice, orange gel, cocoa nibs (ve)

Christmas pudding, brandy sauce (v)

Poached pear, mulled wine, whipped blue cheese cream (v)

CHEESE COURSE (to share)

Artisan British cheese, chutney, crackers

(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. Fish subject to change due to seasonality and market price. 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

CLASSIC

£5 EACH

Hummus and beetroot tartlet (ve)

Wild mushroom brioche, whipped ricotta (v)

Truffled brie cone (v)

Prosciutto crudo with marinated figs

Duck liver pâté, plum chutney, sea salt cracker

SIGNATURE

£6 EACH

Goat's cheese crostini, honey and walnut (v)

Smoked salmon blinis, cream cheese, capers and dill

Prawn cocktail in filo pastry

Potato and caviar rösti, lime mayonnaise

Salt beef and celeriac, pickled mustard seeds

SWEET

£5 EACH

Dark chocolate and salted caramel brownie (ve)

Victoria sponge (v)

Mince pie (v)

BOWL FOOD

CLASSIC

£7 EACH

Potato gnocchi, roasted pumpkin and sage (ve)

Salt baked heritage beetroots, goat's curds, watercress (v)

Hot smoked salmon, radicchio, horseradish cream, capers (£1.50 supplement)

Grilled chicken, apple and walnut salad, Parmesan dressing

SIGNATURE

Roasted cauliflower and chickpea quinoa bowl, pomegranate, herb and lemon dressing (ve) **£7**

Wild mushroom and winter truffle risotto, Parmesan cream (v) **£9**

Red wine braised beef cheek, garlic mash, rosemary jus **£10**

Pork belly, apple and crackling, cider jus **£10**

DESSERT

£9 EACH

Pavlova, raspberry sorbet, coconut yoghurt (ve)

Chocolate brownie, Chantilly and orange segment (v)

Spiced apple and cinnamon crumble, vanilla ice-cream (v)



(v) Vegetarian (ve) Vegan

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OUR SPACES



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.

SUSTAINABILITY PLEDGES 2026

inclusion by design

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

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.

We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent

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

We are a 2025 'Only a Pavement Away' Top employer.

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.

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

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships

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

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.

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

Committed to only using Wild Farmed flour in all our onsite cookery.

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

Plant-based and vegetarian dishes are a key part of our signature menus.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.

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

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

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

We only use British RSPCA-assured fresh milk.

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

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

In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO2 footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

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

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.


Make it Special.
Make it Searcys.
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