

A glass of sparkling wine with a white cap and a plate of food are visible in the background. The glass is filled with a golden liquid and has a white cap. The plate contains several pieces of food, including what appears to be a piece of meat and some vegetables. The background is slightly blurred.

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

Event Menu

AUTUMN 2022 / WINTER 2023

CANAPES

COLD

Cherry tomato, coconut 'cheddar' (ve)

Goat's curd, pomegranate, green bean (v)

Duck rilette, celeriac remoulade, toasted brioche

Chicken Caesar

Smoked salmon blinis, cream cheese

Potted mackerel, dill, cucumber, sesame tuile

HOT

Chickpea and onion fritter, mango relish (ve)

Wild mushroom tartlet, Hollandaise sauce (v)

Spiced lamb kebab, smoked paprika

York ham and Lincolnshire Poacher cheese toastie

Salmon teriyaki, sesame

Prawn croquette, lemon mayonnaise

SUBSTANTIAL HOT

Merguez sausage hot dog, mint yoghurt

Mini burger, sweet-cured bacon, aged cheddar

Fish and chip, tartar sauce

SWEET

Chocolate brownie, Amarena cherry (ve)

Lemon meringue pie (v)

Champagne and raspberry macaroon (v)

Passion fruit Pavlova (v)

3.50 per canapé

6 canapés **19.50**

9 canapés **28.00**

12 canapés **36.00**
per person

1.00 supplement
per substantial
hot canapé





BOWL FOOD

COLD

Quinoa, avocado, pink grapefruit (ve)

'Greek' salad, feta cheese, tomato, red onion (v)

Smoked duck, chicory, Cheltenham beetroot salad

Smoked chicken Caesar salad

Tuna Nicoise salad

Prawn cocktail, Bloody Mary-Rose sauce

HOT

Celeriac and coconut 'Stilton' risotto (ve)

Roasted cauliflower 'steak', chickpea, almond, coconut (v)

Chicken and mushroom pie, tarragon sauce

Braised Lake District beef, mashed potatoes

Smoked haddock, leek and potato chowder

Saffron risotto, calamari, clams, mussels

SWEET

Chia and coconut set cream, caramelised pineapple (ve)

Warm apple and cinnamon doughnut (v)

Milk chocolate and orange pot, honeycomb (v)

7.00 per bowl

(v) vegetarian (ve) vegan

A discretionary 12.5% service charge will be added to your bill.
All prices are exclusive 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.

Three course LUNCH / DINNER

STARTERS

(please choose one starter for your party)

VEGAN AND VEGETARIAN

Roast Cheltenham beetroot, Applewood smoked cheese, red chard salad, balsamic dressing (ve) **9.00**

Double baked blue cheese soufflé, quince and chicory salad, candied walnuts (v) **12.00**

MEAT

Lancashire lamb, lamb broth, pearl barley, rosemary **11.00**

French farmhouse terrine, winter fruit chutney, walnut bread **10.00**

FISH

Scottish smoked salmon, traditional garnish **13.00**

Seared Orkney scallops, curried lentils, broccoli beignet, apple and coriander salad **15.00**

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BREAD

Potato and rosemary sourdough loaf
6.00 per loaf (for four people)

Sourdough individual roll
2.00 per person

SIDES

Carroll's new potatoes
Buttered seasonal greens
Chantenay carrots
5.00 per side



Three course LUNCH / DINNER

MAIN COURSES

(please choose one main course for your party)

VEGAN AND VEGETARIAN

Jerusalem artichoke risotto, roasted almonds, black truffle (ve) **13.00**

Butternut squash and roots vegetable pie, creamed cauliflower (v) **12.00**

MEAT

Creedy Carver chicken breast, cep mushroom, Jerusalem artichoke, fondant potato, Madeira sauce **20.00**

Slow-cooked Lake District beef cheek, Carroll's mashed potatoes, baby onion, chestnut mushroom, red wine sauce **21.00**

FISH

Classic haddock, cod and salmon fish pie, parsley sauce, seasonal vegetables **21.00**

Roast monkfish, white bean cassoulet, chorizo, buttered kale **22.00**

Three course LUNCH / DINNER

PUDDINGS

(please choose one pudding for your party)

Chocolate torte, cherry sorbet (ve) **8.00**

Orange crème brûlée, mandarin sorbet (v) **8.00**

Banana sticky toffee pudding, almond tuile, banana ice cream, toffee sauce (v) **8.00**

Passion fruit cheesecake, coconut sorbet (v) **8.00**

CHEESE

(add a cheese course to your party)

Three British artisan cheeses selection, frozen grapes, quince

13.00 per person

99.00 sharing platter for 8 guests

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PETITS FOURS

Selection of chocolate and macaroon

3.50 per person



HOT BEVERAGES

Filter coffee

English breakfast tea

Herbal tea

4.00 per person



Choose **three dishes** from **COLD**,
three dishes from **HOT** and
three dishes from **SWEET**
35.00 (per person)
(Based on a minimum of 10 guests)

SIDE SELECTION

Triple cooked chips
Carroll's new potatoes
Buttered seasonal vegetables

BUFFET

COLD

Quinoa salad, avocado, pink grapefruit (ve)
Cheltenham beetroot, goat's curd (v)
Smoked chicken Caesar salad
British charcuterie
Potted mackerel, soused carrot, London Borough sourdough
Prawn cocktail, baby gem, Marie-Rose sauce

HOT

Wild mushroom risotto (ve)
Rigatoni, tomato, basil (v)
Slow braised lamb shoulder shepherd's pie
Creedy Carver chicken pie, tarragon sauce
Smoked haddock, cod and salmon fish pie
Salmon and prawn fishcake

SWEET

Chocolate brownie (ve)
Egg custard tart (v)
Carrot cake (v)
Chocolate mousse and honeycomb (v)
Kent apple pie, vanilla custard (v)

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FOOD STATION

THE GARDEN (V)

Hummus, olives, potato salad, mixed leaf salad, vegetable quiche, marinated vegetables

13.00 per person

THE DAIRY (V)

British artisan cheeses, frozen grape, quince

13.00 per person

THE LAND

Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham, pickles

13.00 per person

THE OYSTER

Colchester rock oyster, mignonette sauce, lemon, tabasco

24.00 per person

THE SEA

Colchester rock oyster, dressed Portland crab, Mediterranean prawn, Scottish smoked salmon

38.00 per person

THE PASTRY (V)

Crème brûlée, fruit tart, chocolate orange mousse, profiterole, fresh fruit

13.00 per person





FRUIT SMOOTHIE

Strawberry, raspberry,
banana, watermelon

6.50 per person

BREAKFAST

(Based on a minimum of 10 guests)

THE CONTINENTAL 12.50 per person

Mini-pastry selection (pain aux raisins, pain au chocolat, croissant, cinnamon swirl)

Seasonal fresh fruit salad

Selection of ham and cheese slices

THE BUTTY 16.00 per person

Mini-pastry selection (pain aux raisins, pain au chocolat, croissant, cinnamon swirl)

Blythburgh streaky bacon and egg roll, tomato sauce, brown sauce

THE ENGLISH 25.00 per person

Mini-pastry selection (pain aux raisins, pain au chocolat, croissant, cinnamon swirl)

Full English Breakfast: Blythburgh streaky and back bacon, Cumberland sausage, Lake District black pudding, tomato, mushroom, baked beans, scrambled eggs

Each menu is served with freshly squeezed orange juice or pressed apple juice and English breakfast tea or filter coffee.

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DAY *Delegate*

65.00 per person
Based on a minimum of 10 guests.

PACKAGE

Three servings of tea and coffee
Biscuits
Bottled spring water
Two course menu
Room hire
Plasma screen
A5 pad and pencil
Flipchart (available on request)

SAMPLE MENU

STARTERS

Spiced parsnip and Kent apple soup (v)
Pressed ham hock and chicken terrine, piccalilli,
toasted brioche

MAIN COURSES

Ironbark pumpkin spelt, wild mushroom, pine nuts (v)
Cornish cod fillet, five spice, broccoli fritter,
mint yogurt, samphire

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SEARCYS OWN CUVÉES

CHAMPAGNE (750ml)

Searcys Selected Cuvée, Brut, NV	65.83
Searcys Selected Cuvée, Blanc de Blancs, Brut, NV	76.67
Searcys Selected Cuvée, Rosé, Brut, NV	76.67

ENGLISH SPARKLING WHITE (750ml)

Searcys Classic Cuvée, Brut, NV	48.33
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MAGNUM (1.5L)

Searcys Selected Cuvée, Brut, NV	135.00
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CHAMPAGNE

WHITE (750ml)

Drappier, Carte d'Or, Brut, NV	70.83
Lanson, Père & Fils, Brut, NV	79.17
Veuve Clicquot, Yellow Label, Brut, NV	90.00
Krug, Grande Cuvée, Brut, NV	300.00
Moët & Chandon, Grand Vintage, Brut, 2013	110.00
Lanson, Le Blanc de Blancs, Brut, NV	135.00
Veuve Clicquot, La Grande Dame, Brut, 2008	241.67

ROSÉ (750ml)

Drappier, Rosé de Saignée	82.50
Veuve Clicquot, Rosé, Brut, NV	95.83

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WINE LIST

WHITE (750ml)

Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France	24.17
Pinot Grigio, Frunza, Cramele Recas, Banat, Romania	26.67
Picpoul de Pinet, Beauvignac, Les Costières de Pomerols, Languedoc, France	28.33
Sauvignon Blanc, Satellite, Marlborough, New Zealand	34.17
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy	35.83
Chablis, Domaine Jean-Marc Brocard, Burgundy, France	51.67

ROSE WINE (750ml)

Grenache-Syrah, Mon Roc, Pays d'Oc, Languedoc, France	24.17
Côtes de Provence, Minuty Prestige, Provence, France	41.67

RED WINE (750ml)

Grenache-Pinot Noir, Joie de Vigne, Pays d'Oc, Languedoc, France	24.17
Sangiovese del Rebucone, Villa Rossi, Emilia Romagna, Italy	26.67
Malbec, Portillo, Mendoza, Argentina	28.33
Côtes-du-Rhône, Les Abeilles, Jean-Luc Colombo, Rhône, France	30.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain	35.00
Montagne-Saint-Emilion, Château Montaignillon, Bordeaux, France	45.83



LOOKING FOR

a bespoke cocktail, our team will be happy to work around your ideas and create the 'Special' welcome drink for your evening.



Cocktails

PASSION DRIZZLE 15.00

Below 42 vodka, vanilla, passion fruit liqueur, passion fruit juice, Searcys Selected Cuvée Champagne, Brut, NV

CHAMPAGNE PANETTONE 15.00

Bombay Sapphire London dry gin, Martini Ambrato, Speculoos syrup, Searcys Selected Cuvée Champagne

BANOFFEE PIE 11.67

Bacardi Spiced rum, crème de banane, Marie Brizard caramel syrup, Santa Teresa 1796 cacao bitters, pineapple juice

GINGERBREAD STAR 11.67

Dewar's Caribbean Smooth 8-year-old Scotch Whisky, Benedictine liqueur, gingerbread syrup, pressed apple juice

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NON-ALCOHOLIC Cocktails

BROWN DERBY TWIST 6.66

Martini non-alcoholic Vibrante, grapefruit juice, Franklin & Sons soda water, grapefruit twist

PINK FIZZ 6.66

Clean G Pink, lemon juice, sugar syrup, Wild Idol rosé, non-alcoholic sparkling wine

PLEASE NOTE

for all events a maximum choice of two cocktails can be requested for a drinks reception and they must be pre-ordered. Cash bar cocktail menu is available on request

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PLEASE ENQUIRE

if you would like a full digestifs trolley to be served on consumption.



SPIRITS

VODKA (50ml)

42 Below, New Zealand (40%)	7.08
Sipsmith, UK (40%)	7.50
Belvedere, Poland (40%)	9.17
Grey Goose, La Poire, France (40%)	9.17

GIN (50ml)

Bombay Sapphire London dry, UK (40%)	7.08
Hendricks, Scotland (41.4%)	8.33
Oxley London dry, UK (47%)	9.17
Monkey 47, Germany (47%)	11.25

RUM (50ml)

Bacardi, Carta Blanca, Puerto Rico (37.5%)	7.08
Bacardi, Spiced, Puerto Rico (35%)	7.08
Bacardi Cuatro, Puerto Rico (40%)	7.50
Rumbullion, Ableforth's, UK (42.6%)	8.33
Santa Teresa , 1796, Venezuela (40%)	10.83

OTHER SPIRITS (50ml)

Hennessy VS, Cognac, France (40%)	8.33
Hennessy XO, Cognac, France (40%)	32.50
Dewar's 12-year-old, Scotch Whisky, Scotland (40%)	7.08
Glenmorangie 10-year-old, Highland Whisky, Scotland (40%)	7.92

DRINKS

BEERS AND CIDER

Freedom 4, Lager, UK, 330ml (4%)	4.58
Toast Craft, Lager, UK, 330ml (5%)	5.21
Toast, Pale Ale, UK, 330ml (5%)	5.21
Aspall Draught Cyder, UK, 330ml (5.5%)	5.00

LOW-ALCOHOL BEERS

Upton Craft Lager or Pine Trail Pale Ale Big Drop Brewing, UK, 330ml (4%)	4.58
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SOFT DRINKS

Coca Cola / Diet Coke (330ml)	3.29
Franklin & Sons (200ml)	
Original lemonade, brewed ginger beer, Indian tonic water, original ginger ale, Sicilian lemon	2.92
Harrogate (750ml)	
Still / sparkling spring water	3.33

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OUR SUSTAINABILITY PLEDGES

FOOD



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 from our local supply network



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



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 by an artisan British smokehouse to our recipe



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 frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country

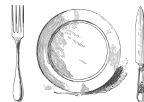


Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help 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 in ways that benefit the environment, we create better experiences for our customers and the community

ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

CONTACT US

0203 830 9257

stpancrasevents@searcys.co.uk

stpancrasbysearcys.co.uk

Grand Terrace, Upper Concourse,
St Pancras International Station, London, N1C 4QL