



ST PANCRAS

BY SEARCYS

**SPRING/SUMMER
2021**

EVENT MENU

CANAPÉS

COLD

Yorkshire blue, endive and walnut tartlet (v)
Cherry tomato, chargrilled vegetable lollipop (ve)
Chicken Caesar salad
Pressed ham hock, fruit chutney
Smoked salmon blinis, cream cheese
Seared tuna, wasabi, avocado, pickled ginger
Mackerel rilette, dill, cucumber

HOT

Wild mushroom tartlet, Hollandaise sauce (v)
Beetroot and goat's cheese arancini (v)
Chickpea and onion fritter, mango relish (ve)
Spiced lamb kebab, smoked paprika
Ham and Lincolnshire Poacher cheese toastie
Salmon teriyaki, sesame
Smoked haddock and leek croquette

SUBSTANTIAL HOT

Merguez sausage hot dog, mint yoghurt
Mini burger, maple cured bacon, aged Cheddar
Fish and chips, tartar sauce





CANAPÉS

SWEET

Lemon meringue pie (v)
Champagne and raspberry macaroon (v)
Passion fruit Pavlova (v)
Chocolate brownie, Amarena cherry (ve)

£2.95 per canapé

6 canapés / £16.00 per person

9 canapés / £22.00 per person

12 canapés / £26.50 per person

£0.55 supplement per substantial hot canapé

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.

We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements. All care has been taken to remove small bones where appropriate but it's inevitable that some may remain.

BOWL FOOD

COLD

Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (ve)
Smoked duck, chicory, Cheltenham beetroot salad
Chicken Caesar, garlic croûtons
Tuna niçoise salad
Prawn cocktail, Bloody Mary-Rose sauce

HOT

Ricotta dumplings, tomato, basil (v)
Cauliflower and coconut 'Stilton' risotto (ve)
Chicken and mushroom pie, tarragon sauce
Braised beef, mashed potatoes
Crispy duck, Asian vegetables
Saffron risotto, calamari, clams, mussels

SWEET

Lemon and raspberry trifle
Warm apple and cinnamon doughnut (v)
Milk chocolate and orange pot, honeycomb (v)
Coconut and chia pudding, mango compote (ve)

£6.50 per bowl





THREE COURSE LUNCH/DINNER

STARTERS

(please choose one for your party)

Vegetarian and Vegan

- Chilled Isle of Wight tomato soup (ve) - 8.00
- Warm British asparagus, soft boiled egg dressing, wild garlic mayonnaise (v) - 8.50

Meat

- Farmhouse terrine, apple and grape chutney, toasted brioche - 8.50
- Smoked chicken Caesar salad - 9.00

Fish

- Potted salmon, preserved lemon, beetroot jelly, horseradish cream - 9.00
- Octopus carpaccio, salt and pepper squid, avocado, watermelon - 11.50

BREAD

- Potato and rosemary sourdough - £4.50 per loaf (for four people)
 - Sourdough roll - £2.00 per person
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THREE COURSE LUNCH/DINNER

MAIN COURSES

(please choose one for your party)

Vegetarian and vegan

Young pea and broad bean risotto, feta, mint (v) - 12.00

Chargrilled cauliflower 'steak', spiced tomato, chickpeas (ve) - 13.00

Meat

Creedy Carver chicken breast, wild mushroom ravioli,
grilled British asparagus, morel cream - 19.50

Lake District beef rump, oxtail hash, poached hen's egg,
Hollandaise sauce - 21.00

Fish

Seared tuna steak, Asian vegetable salad - 21.50

Whole lemon sole, Jersey Royal potatoes, caper and parsley butter - 22.50

SIDES 3.50

Carroll's new potatoes
Buttered summer greens
Chantenay carrots





THREE COURSE LUNCH/DINNER

PUDDINGS

(please choose one for your party)

Classic lemon tart, raspberry, crème fraiche (v) - 7.50

Tiramisu parfait, Baileys ice cream (v) - 7.50

Peach and cherry trifle - 7.50

Warm chocolate cake, mint ice cream (v) - 7.50

Summer fruit jelly, Pimm's granité (ve) - 7.50

CHEESE

(add a course to your party)

Artisan British cheeses, home-made apple and grape chutney, crackers

£10.00 per person (three pieces)

£75.00 per platter (for eight people)

HOT BEVERAGES

Filter coffee / English breakfast tea - 3.33

Selection of petits fours (chocolate and macaroon) - 2.50

FOOD STATION

(sample)

STATIC STATION £11.50 per person

British charcuterie

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

British cheeses

Selection of artisan cheeses, home-made apple and grape chutney, crackers

Deli

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

Puddings

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

LIVE STATION

Oysters £19.00 per person

Rock or native oysters, red wine and shallot dressing, lemon, tabasco

Seafood £24.50 per person

Rock oysters, dressed Portland crab, lobster, smoked salmon





BUFFET

Choose three dishes from each - COLD, HOT and SWEET

£29.50 per person

COLD

Heritage tomato, mozzarella, red onion (v)
Cheltenham beetroot, Goat's cured (v)
Artisan British cheeses, home-made chutney
Smoked chicken Caesar salad
Melton Mowbray pork pie, piccalilli
British charcuterie
Prawn cocktail, baby gem, Marie Rose sauce
Seared yellowfin tuna niçoise

HOT

SIDE SELECTION

Triple cooked chips
Carroll's new potatoes
Buttered summer vegetables

Montgomery's cheddar Welsh rarebit (v)
Rigatoni, tomato, Ragstone goat's cheese (v)
Mini burger, dry-cured bacon, aged Cheddar
Slow braised lamb shoulder Shepherd's pie
Mini chilli hot dog
Creedy Carver chicken pie, tarragon sauce
Scotch quail's egg
Smoked haddock, cod and salmon fish pie
Salmon and prawn fishcake

SWEET

Valrhona chocolate brownie
Lemon tart
Rice pudding, summer fruit jam
Kent apple pie, vanilla custard

DDR

£60.00 per person

PACKAGE

(minimum 10 people)

- Three servings of tea and coffee
 - Biscuits
 - Filtered water
- Two course menu
 - Room hire
 - Plasma screen

Add pencils and A5 pads - £3.00 per person

SAMPLE MENU

Starters

Wild garlic and potato soup (v)

Pressed ham hock and chicken terrine, pickled vegetables, toasted brioche

Searcys smoked salmon, traditional garnish

Main Courses

Jerusalem artichoke risotto, wild mushroom (v)

Kent pork belly, slow-cooked pig's cheek, potato cake, apple sauce

Cornish cod, charred gem, British asparagus, samphire





CHAMPAGNE AND SPARKLING WINE

WHITE CHAMPAGNE (750ml)

Searcys Selected Cuvée, Brut, NV - **57.50** / Magnum (1.5L) - **116.67**

Drappier, Carte d'Or, Brut, NV - **60.00**

Lanson, Père & Fils, Brut, NV - **74.17**

Veuve Clicquot, Yellow Label, Brut, NV - **88.34**

R de Ruinart, Brut, NV - **91.67**

Krug, Grande Cuvée, Brut, NV - **200.00**

Ruinart, Blanc de Blanc, Brut, NV - **108.33**

Moët & Chandon, Grand Vintage, Brut, 2012 - **102.50**

Dom Pérignon, Brut, 2010 - **220.83**

ROSÉ CHAMPAGNE (750ml)

Searcys Selected Cuvée, Rosé, Brut, NV - **64.17**

Veuve Clicquot, Rosé, Brut, NV - **97.15**

Ruinart, Rosé, Brut, NV - **108.33**

ENGLISH SPARKLING WINE (750ml)

Greyfriars, Cuvée Brut, NV, Surrey - **50.00**

Nyetimber, Classic Cuvée, Brut, NV, West Sussex - **62.50**

A discretionary 12.5% service charge will be added to your bill.

All prices are exclusive of VAT at the prevailing rates.

Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request.

Not all wines are suitable for vegetarians. Wine may contain sulphites.

WINE LIST

WHITE WINE (750ml)

- Marsanne, Vermentino, Joie de Vigne, 2018, Languedoc, France - 20.83
Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy - 24.17
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France - 26.67
Sauvignon Blanc, Satellite, 2018, Marlborough, New Zealand - 32.50
Albariño, Leiras, 2017, Rías Baixas, Spain - 32.50
Gavi di Gavi, Enrico Serafino, 2017, Piedmont, Italy - 35.00
Sancerre, Cherrier Frères, 2018, Loire, France - 44.17
Chablis, J.M. Brocard, 2018, Burgundy, France - 46.67

ROSÉ WINE (750ml)

- Le Bosq, Vin de France, 2018, Languedoc, France - 20.83
Côtes de Provence, Minuty Prestige, 2018, Provence, France - 37.50

RED WINE (750ml)

- Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France - 20.83
Carignan, Grenache, Troubadour, 2018, Languedoc, France - 22.50
Shiraz, Viognier, Front Row, 2018, Swartland, South Africa - 23.33
Malbec, Portillo, Uco Valley, 2019, Mendoza, Argentina - 28.33
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2016, Rhône, France - 31.67
Rioja Crianza, Conde de Valdemar, 2015, Rioja, Spain - 35.00
Shiraz, Viognier, Hangin' Snake, Langmeil, 2015, Barossa, Australia - 40.00
Châteauneuf-du-Pape, Oratoire des Papes, 2016, Rhône, France - 65.83

*Vintages may be subject to changes relating to suppliers' stocks.
If this happens, we will inform you before your event.*





COCKTAILS

THE STRAWBERRY BLOSSOM 10.00

Sagatiba cachaca pura, Marie Brizard strawberry liqueur,
Franklin & Sons original ginger ale

SEARCYS ENGLISH GARDEN 10.00

London Dry Beefeater gin, Chase elderflower liqueur,
Belsazar vermouth white, Franklin & Sons soda water,
mint, cucumber

THE ST PANCRAS BY SEARCYS 12.00

Grand Marnier, Absolut vodka, peach liqueur,
24 Carat gold leaf, brown sugar,
Searcys Selected Cuvée Champagne

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

NON ALCOHOLIC COCKTAILS

MELONITO 5.00

Watermelon syrup, fresh lime , fresh mint, elderflower cordial,
cranberry juice

ELDERFLOWER PRESSEE 5.00

Elderflower cordial, lemon juice,
Franklin & Sons original ginger ale

*Please note that 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.*





SPIRITS

VODKA (50ml)

Absolut Blue, Sweden (40%) - 5.83

Chase, UK (40%) - 7.09

Belvedere, Poland (40%) - 7.92

Grey Goose, France (40%) - 8.33

GIN (50ml)

Beefeater London Dry, UK (40%) - 5.83

Silent Pool, UK (43%) - 7.92

Hendricks, Scotland (41.4%) - 7.50

Gin Mare, Spain (42.7%) - 10.42

Monkey 47, Germany, (47%) - 11.25

RUM (50ml)

Havana 7 years old, Cuba (40%) - 6.67

Rumbullion, Ableforth's, UK (42.6%) - 8.33

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) - 9.58

OTHER SPIRITS (50ml)

Martell VSOP, Cognac, France (40%) - 9.58

Hennessy XO, Cognac, France (40%) - 19.17

Jameson, Irish Whisky, Ireland (40%) - 5.20

Chivas Regal 12 year old, Whisky Blended, Scotland (40%) - 7.29

Glenmorangie 10 years old, Highland Whisky, Scotland (40%) - 7.92

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

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

Fresh orange juice / pressed apple juice (jug 1L) - 13.33

BEERS / CIDER

Freedom 4 Lager, UK, 330 ml (4%) - 4.17

Toast Craft, Lager, UK, 330ml (5%) - 4.96

Toast, Pale Ale, UK, 330ml (5%) - 4.96

Aspall Draught, Suffolk Cyder, UK, 330ml (5.5%) - 4.17



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



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.