



ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

Spring / Summer 2019
Event menus



Static canapés

Rosemary roasted nuts (v) (N/P)
Almonds, cashews, peanuts

Nocellara olives (v)
Cured green Sicilian olives

3.95 per bowl

Prices exclude VAT and discretionary 12.5% service charge. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify us.

Canapés

Cold

Chicken Caesar salad (D/E/F/Must/Lu)
Smoked chicken, mango, lime cone (D/E/G)
Pressed ham hock, fruit chutney (D)
Smoked salmon blinis, cream cheese (D/E/G/F)
Seared tuna, wasabi, avocado, pickled ginger (G/F/Sul/Must)
Soused mackerel, pickled cucumber (F/Sul)
Sweet potato hummus, flat bread (v) (D/E/G)
Cherry tomato, mozzarella lollipop (v) (D)
Goat's cheese, red onion wrap (v) (D/E/G)

Hot

Chicken Kiev, garlic and basil mascarpone (D/E/G)
Spiced lamb kebab, smoked paprika
Ham and Lincolnshire Poacher cheese toastie (D/E/G)
Salmon teriyaki, sesame (S/G/F)
Salt and pepper squid, Bloody Mary-Rose sauce (D/G/F/Shell/E)
Crab cake, sweet chilli (D/E/G/Shell)
Shropshire Blue cheese and leek tartlet (v) (D/E/G)
Chickpea and onion Bhaji, mango relish (v)
Tomato and pesto arancini (v) (D/E/N/G)





Canapés

Substantial hot

Fish and chips, tartar sauce (D/G/F/E)

Merguez sausage hot dog, mint yoghurt (D/G)

Mini burger, sweet cured bacon, aged Cheddar (D/E/G)

Sweet

Lemon meringue pie (v) (D/E/G)

Champagne and raspberry macaroon (v) (D/N/Sul)

Passion fruit pavlova (v) (D/E)

Hazelnut éclair (v) (D/E/N/G)

Chocolate brownie, pecan brittle (v) (D/E/N/G)

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

Bowls

Cold

- Tuna Niçoise salad (E/F/Sul)
- Cured salmon, pickled cucumber, horseradish cream (D/F/Sul)
- Prawn cocktail, Bloody Mary-Rose sauce (E/D/Shell)
- Smoked duck, chicory, Cheltenham beets salad (Sul)
- Chicken Caesar, garlic croûtons (D/E/G/Must/Lu)
- Heritage tomato, artichoke heart, coconut 'Cheddar', pine nuts (pb) (Sul)

Hot

- Saffron risotto, calamari, clams, mussels (D/Shell/Moll)
- Crispy duck, Asian vegetables (N/G)
- Chicken and mushroom pie, tarragon sauce (D/E/G/Sul)
- Slow cooked lamb, aromatic couscous (N/G/Sul)
- Braised beef, mash potato (D/Sul)
- Cauliflower and Stilton cheese risotto (v) (D)
- Ricotta dumplings, tomato, basil (v) (D/E/G)





Bowls

Sweet

Lemon curd and hazelnut streusel (v) (D/E/N/G)

Blueberry cheesecake (D/G/F)

Warm apple and cinnamon doughnut (v) (D/E/G)

Milk chocolate orange pot, honeycomb (v) (D/E)

6.50 per bowl

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Three course meal

Starters (please choose one for your party)

Fish

Octopus carpaccio, salt and pepper squid, watermelon 10.50
(G/Moll/D/Sul)

Gin-cured Scottish salmon, mackerel fritter, pickled cucumber, radish,
dill salad 11.00 (G/F/Sul)

Lightly spiced fish soup, Summer vegetables spaghetti, coriander 9.50
(F/Must/Shell/ Sul)

Meat

Farmhouse terrine, fruit chutney, walnut bread 8.50 (G/Must/Sul)

Lake District beef carpaccio, Asian style salad, wasabi dressing 11.50
(G/ S/Must)

Roast quail, confit leg raviolo, creamed morels, Madeira jus 12.00
(G/D/E/ Sul/ Cel)

Vegetarian and vegan

British asparagus soup, tarragon cream (v) 8.00 (D/Cel)

Goat's cheese and red onion tart, rocket salad, aged balsamic dressing
(v) 8.50 (G/Sul/D)

Quinoa salad, pomegranate, pink grapefruit, avocado (pb) 7.50 (Sul)





Three course meal

Mains (please choose one for your party)

Fish

Five spiced Cornish monkfish, slow cooked red lentils, broccoli Bhaji, cucumber, mint and yogurt sauce 22,00 (G/D/Cell/F/Sul)
Seabass fillet, crushed Carroll's heritage new potatoes, Cornish crab, sea vegetables, sauce vierge 22.50 (F/Shell/Sul/D)
Cruden Bay cod fillet, smoked haddock, saffron risotto, courgette fritters, parsley and caper sauce 19.50 (F/D/Cel/G/Sul)

Meat

Rack of Cornish lamb, herb crust, potato terrine, young vegetables, tomato and basil sauce 21.50 (G/Cel/Sul/Must/TN) (cooked pink)
Lake District beef rump, oxtail and leek hash, poached hen's egg, Béarnaise sauce 20.00 (D/E/Sul/G/Cel) (cooked medium rare)
Creedy Carver chicken breast, homemade chicken sausage, morel, salsify, chicken jus 19.50 (G/D/E/Sul/Cel)

Vegetarian and vegan

Pea and mint spelt, feta cheese, confit tomato, mint oil (v) 13.00 (G/D/Sul/Cel)
Buffalo mozzarella lasagne, chargrilled vegetables, oven roasted tomato, basil sauce (v) 13.00 (G/D/Cel/Sul/E)
Stuffed beef tomato, couscous, lime, coriander and olive dressing (pb) 12.00 (TN/G/Sul)

Three course meal

Puddings (please choose one for your party)

Chocolate, caramel and peanuts, dulce de leche ice cream 7.50
(D/TN/G/P/F)

Lemon meringue tart, raspberry sorbet (v) 7.50 (D/G/E)

Vanilla strawberry parfait, honey ice cream (v) 7.50 (E/D)

Baked cheesecake, blackcurrant compote, crème fraiche ice cream
(v) 7.50 (D/G/E)

Rhubarb Bakewell tart, almond milk parfait (v) 7.50 (D/G/E)

Citrus fruit jelly, Earl Grey granité (pb) 7.50

Filter coffee / English breakfast tea 3.33





Buffet (sample)

Choose 3 from each section priced at 27.50 per person:

Cold

Prawn cocktail, baby gem lettuce, shellfish dressing
Seared yellowfin tuna Nicoise
Smoked chicken Caesar
Melton Mowbray pork pie, piccalilli
Cured British meats
Heritage tomato, mozzarella, red onion, olive oil (v)
Goats cured, Cheltenham beets, lemon (v)
British cheeses, crackers, chutney (v)

Hot

Fish pie
Prawn and salmon fishcake
Mini burger, bacon, aged Cheddar
Lamb shoulder Shepherd's pie
Mini chilli hot dog
Chicken and penny bun mushroom pie
Scotch quail's eggs
Montgomery's cheddar Welsh rarebit (v)
Penne pasta, tomato, Ragstone goat's cheese (v)

Chips / Carroll's heritage new potatoes / Mixed summer vegetables

Sweet

Valrhona chocolate brownie
Egg custard tart
Carrot cake
Chocolate mousse, honeycomb
Kent apple pie

Food stations (sample)

Static stations are priced at 10.50 per person:

Cured British meat

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

British cheeses

Selection of artisan cheeses, crackers, chutney

Deli

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

Dessert

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

Live stations are priced at 13.50 per person:

Oysters

Fresh rock oysters, red wine and shallot dressing, lemon, tabasco

Seafood

Oyster, dressed crab, lobster, smoked salmon





DDR

Package includes:

- Three servings of coffee / tea
- Biscuits
- Filtered water
- Two course meal
- Room hire
- Plasma screen

Sample menu

Starters

Pressed ham hock and chicken terrine, prune, pickled vegetables

Scottish sherry smoked salmon, pickled cucumber, Searcys soda bread

Carrot, ginger and turmeric soup (v)

Mains

Goosnargh chicken breast, tarragon sauce, honey-roast carrots and parsnips

Cornish plaice fillet, seashore, potato salad, crab sauce
Jerusalem artichoke spelt, wild mushroom (v)

60.00 per person (based on the minimum of 10 guests)

Add pencils and A5 pads for 3.00 per person



Champagne white

Searcys Selected Cuvée, NV, Champagne 52.50 / Magnum 108.33

Drappier, Carte d'Or Brut, NV, Champagne 55.83

G.H. Mumm, Cordon Rouge, Brut, NV, Champagne 65.83

Perrier-Jouët Grand Brut, NV, Champagne 75.17

Taittinger Brut Reserve, NV, Champagne 73.33

Veuve Clicquot Yellow Label Brut, NV, Champagne 83.33

Ruinart Blanc de Blanc, NV, Champagne 110.00

Perrier-Jouët, Belle Epoque, Brut, 2008, Champagne 166.67

Champagne rosé

Searcys Selected Cuvée Rosé, Brut, NV, Champagne 62.50

Taittinger, Brut Reserve Rosé, Brut, NV, Champagne 79.17

Laurent-Perrier, Cuvée Rosé, Brut, NV, Champagne 91.67

Perrier-Jouët, Blason Rosé, Brut, NV, Champagne 116.67

English sparkling wines

Greyfriars, Cuvée Brut, NV, Surrey, UK 44.17

Nyetimber, Classic Cuvée, Brut, NV, West Sussex, UK 62.50

White wines

Pinot Grigio, Vinuva, Organic, Sicily, Italy 24.17
Marsanne, Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France 20.83
Grillo, Molino Vento, Organic, Sicily, Italy 23.33
Picpoul de Pinet, Beauvignac, Languedoc, France 26.67
Sauvignon de Touraine, Domaine du Haut Perron, Loire, France 29.17
Sauvignon Blanc, Satellite, Marlborough, New Zealand 32.50
Albariño, Leiras, Rías Baixas, Spain 32.50
Gavi di Gavi, Enrico Serafino, Piedmont, Italy 35.00
Grüner-Veltiner, Weitgasse, Mantlerhof, Kremstal, Austria 40.00
Chablis, J.M. Brocard, Burgundy, France 44.17
Sancerre, Cherrier Frères, Loire, France 46.67

Rosé wines

Le Bosq, Vin de France, Languedoc, France 20.83
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez,
Provence, France 32.50

Red wines

Merlot, Granfort, Pays d'Oc, Languedoc, France 20.83
Carignan, Grenache, Vin de France, Troubadour, Languedoc, France 22.50
Shiraz, Mourvèdre, Viognier, Front Row, Swartland, South Africa 23.33
Malbec, Portillo, Uco Valley, Mendoza, Argentina 28.33
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France 31.67
Rioja Crianza, Conde de Valdemar, Rioja, Spain 35.00
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy 37.50
Shiraz, Viognier, Hangin' Snakes, Langmeil, Barossa, Australia 40.00
Château Lamothe-Bouscaut, Pessac-Léognan, Bordeaux, France 49.17
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhône, France 58.33





Cocktails 10.00

Rose-Ini

Our own English version of the classic Rossini cocktail. To a base of English strawberries macerated with rhubarb, rose water, vanilla and vodka; we add English sparkling wine.

Earl Grey Spritz

A spritz contains an element of bitterness and originated in Venice at the time it was part of the Austro-Hungarian empire. Ours is a blend of Earl Grey infused-gin, Sauvignon wine and Aperol rounded with peach purée and finished with Franklin & Sons Ltd tonic water.

The English Mojito

Our mixologist has revisited the world's number one best-selling cocktail, the Cuban Mojito. We have added more than a touch of Britishness to this classic by using Beefeater gin, elderflower, English cider brandy and apple juice, topped up with soda and finished with English mint.

Redcurrant Negroni

An Italian classic originating from Florence, named for the Count Negroni. It is based on the Americano cocktail with its three ingredients of gin, Campari and red vermouth. To make ours our own we have added fresh redcurrant juice, Lillet and orange bitters.

East Indian Sour

Inspired by the classic whisky sour family of cocktails. We have mixed almond-flavoured Amaretto with Chivas Regal whisky, sugar cane, lemon, cardamom and a touch of rose water. The only decision is whether or not to add some soda.

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Mocktails 5.00

Raspberry Shrub

A shrub is a non-alcoholic cocktail made popular during the British colonial era, when vinegar was used to preserve fresh fruit.

Ours is made with a cider vinegar-syrup, raspberries and rosemary.

The Kitchen Garden

A refreshing chilled infusion with the scents of a traditional British Kitchen Garden - fennel, basil and elderflower – blended with lemon.

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.



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Spirits

Vodka (50ml)

Absolut Blue, Sweden (40%) 5.83

Ketel One, Netherland (40%) 7.08

Chase, UK (40%) 7.08

Grey Goose, France (40%) 8.33

Absolut Elyx, Sweden (43.3%) 7.92

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

Distillerie de Paris, Rhum Galabé (40%) 8.29

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) 10.00

Other spirits (50ml)

Martell VSOP, Cognac, France (40%) 9.58

Martell XO, Cognac, France (40%) 24.16

Chivas Regal 12 year old, whisky blended, Scotland (40%) 7.29

Jameson, Irish whisky, Ireland (40%) 5.20

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

Soft drinks

Coca Cola / Diet Coke (330ml) 3.29

Franklin & Sons Ltd lemonade, soda water, ginger beer, tonic water, ginger ale (200ml) 2.92

Still / sparkling mineral water (750ml) 3.33

Fresh orange juice / pressed apple juice (jug of 1.0L) 13.33

Beers

Freedom 4 Lager, UK, 330 ml (4%) 4.58

Unity Craft Lager, 330ml (5%) 4.96

Meantime, London stout, UK, 330ml (4.5%) 4.96

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

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Allergen key

- P – Peanuts
 - N – Tree Nuts
 - G – Gluten
 - S – Sesame
 - Moll – Molluscs
 - F – Fish
 - So – Soya
 - Cel – Celery
 - Shell – Shellfish
 - E – Egg
 - D – Milk
 - Must – Mustard
 - Lu – Lupin
 - Sul – sulphite
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Champagne School

Informative, inspiring and fun, our Champagne Masterclasses are designed to appeal to all kinds of wine lovers – from absolute beginners to accomplished connoisseurs. Choose from one of our many carefully-crafted packages and make it a day (or night) to remember.

An Exclusive Masterclass of a two-hour session that will include a trio of Champagne and food pairing (small plates) to appeal to all kinds of wine lovers, from beginners to connoisseurs (£65 per person for groups of 8 or more).

A four-course menu matching English sparkling wines and Champagnes (£190 per person for groups of 8 or more).

The 'nose experience' is a 90 minute session, where we welcome you with a glass of English sparkling wine, then offer the trio of the month (50 ml each) in our Tasting Room (for £42 per person for 8 people or more).

To find out more about the great range of Champagne tasting experiences designed to suit all tastes and interests, contact: events@stpancrasgrand.co.uk

