



PRIVATE DINING & EVENTS

ABOUT THE MIDLAND GRAND DINING ROOM

The Midland Grand Dining Room is a restaurant for the ages, established in the avant-garde and now reformed for a new generation of innovators, industrialists, and creatives. Chef Patrick Powell and designer Hugo Toro pay tribute to the building's illustrious past by creating a menu and ambience that celebrate its French heritage.

Whilst stylistically classical in its architecture, our dining room is re-imagined to incorporate 21st-century magnitude: grand, bold and brimming with an intangible energy.

Like its arresting interior design, the menu is rooted in French cuisine in a way that informs the foundation of each dish, whilst incorporating a creativity around the ingredients, seasonality and combined execution to ensure a lighter and more innovative menu performance.

The Midland Grand Dining Room is a place for guests to lean into their lust for long, languid lunches or evenings drawn out into the early hours, ensconced in their surroundings and safe from the hustle and bustle of the world beyond the windows.



ABOUT PATRICK POWELL

Originally from Killala, Co. Mayo, Patrick's career spans both sides of the Irish Sea and started under the tutorship of acclaimed Irish chef Derry Clarke at the Michelin-starred L'Ecrivain in Dublin. Following time at Cutler & Co. in Melbourne, Patrick moved to London to embark on his next key chapters; firstly with Anthony Demetre at Wild Honey, followed by 4-years at Chiltern Firehouse as Head Chef, under the creative direction of Nuno Mendes.

In 2019 and with the support of renowned developer and hotelier Harry Handelsman, Patrick opened his first restaurant, the highly acclaimed Allegra in Stratford. This was followed in May 2023 when the iconic duo launched their second location: The Midland Grand Dining Room.

Patrick's food traverses the classic and the creative and whilst stylistically his dishes appear paired back and understated, beneath the surface there is a complexity to the compilation of the flavours that showcases a truly considered and sophisticated approach.

ABOUT JACK PORTER

Brought up in a second-generation family of hoteliers based in Somerset, Jack was involved in the business from a young age.

He first worked at The Ned hotel in Bank, starting in Kaia, a vibrant Pan-Asian restaurant and bar before opening the Library Bar which focused on classic, high level service and drinks. In 2019 he was asked to join the opening of The Mezzanine at The Stratford hotel, pioneering the exciting change happening in E20. Working with the brilliant Enrico Gonzato, within the first year they achieved inclusion in Top 500 Bars with a cocktail menu of beautifully crafted drinks using modern techniques with a flair of classic style.

In Autumn 2021, he opened Booking Office 1869 in St. Pancras Renaissance Hotel for which he quickly gained recognition for his elevated takes on classic and signature drinks. In 2023, he was chosen by Harry Handelsman to spearhead the drinks offering at Gothic Bar.



GALLERY

Private Dining Room

For a truly exclusive and intimate dining experience, our private dining room offers the perfect setting for private events and special occasions. The room is designed to accommodate up to 14 guests, making it ideal for private dinners, corporate events, and family celebrations.



*Please note that floral arrangements (as seen in this brochure) are an optional extra, that should you wish, we'd be delighted to arrange for you.

GALLERY

Chef's Table

With our Chef's Table, you're given a front-row seat to all the action; an opportunity to witness the exceptional culinary skills and expertise of our esteemed chefs first-hand. Situated in our open-plan kitchen, we can accommodate up to 8 guests offering a personalised, memorable atmosphere perfect for special occasions.



GALLERY

Restaurant



GALLERY

Food & Drink



GALLERY

Gothic Bar



SAMPLE SET MENUS

THREE COURSES: £75

ENTREES

Pâté en croûte du jour
Crab on toast, elderflower, shellfish sauce
Courgette, stracciatella, lemon & almond

PLAT PRINCIPAL

Mushroom risotto, grilled mushroom barigoule
Sea trout, sorrel, smoked butter & vermouth beurre blanc
300g Sirloin of grass-fed beef, sauce au poivre, shallot & parsley

SIDES

Midland Grand green salad, French dressing
Potato dauphinoise

DESSERTS

Twice-baked chocolate cake,
Crème fraîche Strawberry, almond and clotted cream Paris
Brest
Souffle du jour

ADDITIONAL OPTIONS

Pain de campagne, salted butter
Comté gougères, pickled walnut
Parmesan fritters, black garlic & shaved coppa for the table: 10 per head
-
Seasonal oysters,
pickled seaweed mignonette
1/2 dozen 24 | dozen 44
-
“The Grand” fruits de mer 95
half lobster, dressed crab, scallop ceviche, oysters & mussels. Soda bread & seaweed butter
-
Roasted hand dived scallop, Champagne & caviar 25
-
800g Rib-eye of grass-fed beef served with condiments 96
-
French and British cheeses, Epping honeycomb for the table, 9 per head

All of our menus are seasonal and, therefore, subject to change.

SAMPLE TASTING MENU

EIGHT COURSES: £125 PER PERSON

Seasonal oysters, pickled seaweed mignonette

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Comté gougère, pickled walnut

Parmesan fritter, black garlic & pickled onion

Liver parfait, truffle & Madeira jelly, duck fat Parker House roll

-

Roasted hand dived scallop, Champagne & caviar

-

Pommes pallaison, snails bourguignon, 'nduja & guanciale

-

Hake en papillote, ratatouille vegetables, soft polenta & salsa verde

-

Aged grass-fed rib of beef

Potato dauphinoise

The Midland Grand house salad, French dressing

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Lemon sorbet

-

Grand Marnier soufflé

-

Freshly baked madeleines

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CANAPÉS SELECTION

SIX CANAPÉS: £28 PER PERSON

Jamon persille, cornichons & mustard
Parmesan fritter, black garlic & shaved coppa
Grilled skewer of beef, sauce aux poivre
Comté gougère, pickled walnut
Crispy pig's head
Steak tartare crostini
Pommes pallaison, snails bourguignon, 'nduja and guanciale
Trout, pickled cucumber & crème fraîche
Dressed market oysters, pickled seaweed mignonette

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Caramelised almond petit choux
Lemon thyme macaroon
Strawberry & vanilla mousse
Epping honey madeleines

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AREAS, SIZES & CAPACITIES

SPACE	SIZE	CAPACITY
Private Dining Room	n/a	14 seated
Chef's Table	n/a	8 seated
Semi private hire of restaurant	n/a	30 seated
Exclusive hire of restaurant	1,689 ft ²	86 seated
Exclusive hire of Gothic Bar	1,173 ft ²	100 standing reception

ADDITIONAL OPPORTUNITIES

- Patrick Powell and Jack Porter are available for private events and commissions
- Accommodation at the St Pancras Renaissance Hotel
- Meeting and conference rooms
- Wedding ceremonies

DID YOU KNOW?

- Sir George Gilbert Scott was knighted in 1872 for his work on the Albert Memorial
- This was Sir George Gilbert Scott's first and only hotel
- The restored ceiling in Gothic Bar is a replica of the hotel's 1892 interior scheme whereas The Midland Grand Dining Room is a combination of different decorative schemes
- The revolving door which was installed in 1899 in the original entrance hall (now Gothic Bar) was the first in Britain and was supplied by the inventor of the revolving door, Theophilus Van Kannel
- Commodore Vanderbilt, from one of America's richest families, stayed at the hotel in the early 1900s and fell so in love with the station that he brought the concept back to New York and used it as a blueprint for the design of the original Grand Central Station
- In 1911 the Midland Railway was valued at £120m, seven times more than Imperial Tobacco, the largest non-railway business then in existence – the clearest indication of the size and the power of the railway companies at this time
- The name 'Pancras' is taken from the Greek name, Pancratius, and literally means 'the one that holds everything'
- In the video for the Spice Girls' Wannabe, the group enter the building via Gothic Bar and after time on "that" staircase, head into what is now The Midland Grand Dining Room

THANK YOU

For further information or to request a quote or site visit, please contact the team on:
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The Midland Grand Dining Room

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