



ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

Spring / Summer 2018
Events menus



Reception nibbles

Cheddar cheese palmiers (v) (D, G)

Marinated olives, smoked garlic, lemon (v)

Caramelised red onion, mixed nuts (v) (N)

Seaweed tempura crackers (v) (E, N)

Pitted Andalou mix (olives, sun-blushed tomatoes, gherkin, caper berries) (v)

Japanese rice crackers (v)

Fried salted giant corn, chilli (v)

3.95 per bowl

Canapés

Cold

Searcys smoked salmon, whipped horseradish cream, blinis (D, E, G)
Cured mackerel, pickled cucumber (D)
Cured scallop, pickled apple, curry oil, coriander (TN)
Crayfish, goat's curd, grapefruit Hollandaise, cucumber (D, E, G)
Smoked chicken, Waldorf salad (D, TN)
Potted duck, remoulade, mustard fruits (E, L, M)
BBQ beef brisket, red cabbage jam (C, L, Su, So)
Sundried tomato, mozzarella, pesto, Parmesan shortbread (v) (D)
Butternut squash tart, chestnut (v) (D, G, TN)
Crispy polenta, goat's curd, artichoke (v) (D)

Hot

Panko haddock goujon, chips, tartar sauce (D, E, G)
Seared salmon teriyaki, toasted sesame (G, L, Se)
Cod croquette, smoked garlic mayonnaise (D, E, G)
Chicken Kiev, garlic, basil mascarpone (D, G)
Lancashire lamb kofta, Tzatziki, pitta chips (D, G)
Mini slider, bacon jam, mature cheddar (D, E, G)
Stilton and Camden ale rarebit, sourdough (D, E, G, L)
Cornish Yarg and pea tartlet, mint cream (v) (D, E, G)
Chickpea, onion Bhajis, mango relish (v) (L)
Forest mushroom arancini, smoked salad dressing (v) (D, E, G)





Canapés

Dessert

Fruit meringue sundae tartlet (D, E, G)

Champagne and raspberry macaroon (D, E, TN)

Date cake, honey cream, sesame brittle (D, E, G, Su, Se)

Pear and pistachio tartlets, star anise glaze (D, G)

Chocolate brownie, pecan brittle (D, E, G, TN)

2.50 per canapé

6 canapés / 14.00 per person

12 canapés / 26.50 per person

18 canapés / 35.00 per person

Bowls

Cold

Scorched mackerel, Heritage potatoes, pickled vegetables (F)
Cured salmon, pickled cucumber, horseradish cream (D, F)
Searcys prawn cocktail, bloody Mary Rose sauce (E, M, Sh)
Smoked chicken Caesar, garlic croutons (E, G)
Orzo pasta, roast artichokes, Isle of Wight tomatoes, rocket, feta crumb (v) (E, G, Su)
Heritage beetroot, tomato salad, goat's curd, truffle (v) (D)

Hot

Saffron risotto, calamari, clams, mussels (Sh, Su, F)
Crispy duck, Asian vegetables (L, Se, So)
Creedy carver chicken and mushroom pie, tarragon jus (D, G, Su)
Beef slider, bacon jam, mature cheddar, gherkin, romaine lettuce (D, E, G)
Spring chicken, parsley polenta, broad bean salsa verde (C, D)
Gnocchi, creamy Gorgonzola, sage (v) (D, G)
Spinach and ricotta tortellini, saffron sauce, gremolata (v) (D, G, Su)





Bowls

Dessert

Lemon curd, hazelnut streusel (D, E, F, G, TN)

Blueberry cheesecake (D, G)

Warm apple and cinnamon doughnut (D, E, G)

Milk chocolate orange pot, honeycomb (D, E So)

4.50 per bowl

4 bowls / 17.00 per person

Prices exclude VAT and the 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.

Three course meal

Starters (please choose one for your party)

Fish

Searcys smoked salmon, whipped horseradish cream, pickled cucumber, rye soda bread 12.00 (D, F, G, Su)

Portland crab salad, compressed watermelon, avocado, cucumber 13.00 (D, Sh)

Smoked haddock and leek risotto, crispy hen's egg 11.00 (C, D, F, Su)

Meat

Smoked duck, grilled peach, pickled turnips, blackberry vinaigrette 10.00 (Su)

Rustic pork, apricot and pistachio terrine, prunes, damson jelly, spelt bread 9.00 (C, G, TN)

Chicken, wild mushroom raviolo, mushroom and tarragon consommé 10.00 (C, D, E, G, Su)

Vegetarian

Marinated Heritage beetroots, hazelnuts, goat's cheese, mustard leaf 9.00 (D, M Su)

Baked cauliflower soufflé, nashi pear, golden raisins, Polonaise vinaigrette 9.00 (D, E, G)

Spring pear and watercress soup, almond, chive salsa 7.00 (C, Su)





Three course meal

Mains (please choose one for your party)

Fish

Pan-seared sea trout, charred gem, oyster emulsion, confit tomatoes, sea purslane 17.00 (F, Sh, Su)

Celtic Sea cod, crushed Jersey Royals, Cornish sea vegetables, clam vinaigrette, citrus curd 20.00 (C, D, F, Sh, Su)

Rock bass, crab and lovage ravioli, ice lettuce, pea fricassée 22.00 (D, E, F, G, Sh, Su)

Meat

Rib of beef, BBQ brisket croquette, potato mousseline, glazed carrot 19.00 (C, D, E, G, Su, So)

Crispy pork belly, braised cheek, potato terrine, apple purée, cider sauce, toasted seeds 17.00 (C, Su)

Roasted lamb rump, butternut squash purée, smoked garlic, broad bean and pea relish 19.00 (C, D, Su)

Vegetarian

Spiced cauliflower steak, smoked aubergine purée, roasted tomatoes, feta 13.00 (D, Su)

Sweet potato, woodland mushroom spelt risotto, pumpkin seed, basil, chive oil 12.00 (D, Su)

Potato rösti, summer greens, garlic cream, poached hen's egg 13.00 (D, E, Su)

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Three course meal

Desserts (please choose one for your party)

Warm chocolate fondant, praline ice cream, hazelnut sauce 6.00
(D, E, G, TN, So)

Apple parfait, blackberries, oat crumble 6.00 (D, E, G)

Burnt passion fruit cream, coconut sorbet 6.00 (D, E)

Strawberry and vanilla trifle 6.00 (D, E, F, G)

Classic lemon tart, cream fraiche 6.00 (D, E, G)

Chocolate and raspberry tartlet, Earl grey cream 6.00 (D, E, G, So)

Filter Coffee / tea 3.33

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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 English meats
Heritage tomato, mozzarella, red onion, olive oil (v)
Goats cured, Cheltenham beetroot, lemon (v)
Farmhouse cheese, condiments, biscuits (v)

Hot

Fish pie
Prawn and salmon fishcake
Mini bacon and cheese burgers
Lamb shoulder Shepherd's pie
Mini chilli hot dogs
Chicken and penny bun mushroom pie
Quail scotch eggs (v)
Montgomery rarebit on toast (v)
Penne pasta, tomato, ragstone (v)

Chips/ New potatoes /Mixed Vegetables

Sweet

Valrhona chocolate brownie
Egg custard tart
Carrot cake
Chocolate mousse and honeycomb
Apple Pie

Food stations (sample)

Static stations are priced at 10.50 per person:

Cured English meats and cold cuts

Salamis, cured ham, chorizo, honey roast ham, pickles

English cheese

Selection of farmhouse cheeses, artisan bread, crackers, chutney

Deli

Couscous, humus, olives, potato salad, pesto salad, green salad, quiche, marinated vegetables, dressing

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, potted shrimps, shellfish cocktail





DDR

Package includes:

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

Sample menu

Starters

Cured Looe Bay mackerel, fennel, horseradish
Potted Gressingham duck, celeriac
Asparagus and tarragon soup (v)

Mains

Roast Cornish Pollock, charred gem, asparagus, samphire
Cumbrian saddleback pork T bone, apple sauce, Chantenay
carrots
Young peas and broad beans spelt, feta, mint (v)

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

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Sparkling wines and Champagnes

Greyfriars NV Cuvée , Surrey, UK 43.33

Searcys Cuvée, Champagne, France 50.84 / magnum 91.67

Duval Leroy Brut, Champagne, France 59.17

Mumm Grand Cordon Brut, Champagne, France 65.00

Nytimber Classic Cuvée, Sussex, UK 62.50

Perrier-Jouët Grand Brut, NV 68.33

Taittinger Brut Reserve, Champagne, France 70

Veuve Clicquot Yellow Label Brut, Champagne, France 80.83

Ruinart Blanc de Blanc, Champagne France 100.00

Perrier-Jouët Belle Epoque Brut 2008, Champagne, France 150.00

Searcys Cuvée Rosé, Champagne, France 60.83

Taittinger Brut Reserve Rosé, Champagne, France 74.17

Laurent-Perrier Cuvée Rosé Brut, Champagne, France 95.83

Perrier-Jouët Blason Rosé, Champagne, France 91.67

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White wines

Pinot Grigio, Vinuva, Organic, Sicily, Italy 22.50
Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France 20.00
Côtes de Gascogne, Maison Belenger IGP, South West, France 21.67
Picpoul de Pinet, Beauvignac, Languedoc, France 25.83
Sauvignon de Touraine, Domaine du Haut Perron, Loire, France 29.17
Sauvignon Blanc, Satellite, Marlborough, New Zealand 31.67
Gavi di Gavi, Enrico Serafino, Piedmont, Italy 32.50
Albariño, Leiras, Rías Baixas, Spain 35.00
Grüner-Veltiner, Weitgasse, Mantlerhof, Kremstal, Austria 40.00
Chablis, J.M. Brocard, Burgundy, France 44.17
Sancerre, Charles Dupuy, Les Boffants, Loire, France 46.67

Rosé wines

Le Bosq Rosé, South West, France 20.83
Château Gabriel, Organic, Côtes de Provence, France 29.17

Red wines

Merlot, Errázuriz 1870, Teno Block, Curicó Valley, Chile 20.00
Carignan, Grenache, Le Troubadour, Languedoc, France 21.67
Shiraz, Mourvèdre, Viognier, Front Row, Swartland, South Africa 23.33
Malbec, Portillo, Mendoza, Argentina 26.67
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France 28.33
Rioja Crianza, Conde de Valdemar, Rioja, Spain 32.50
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy 33.33
Shiraz, Viognier, Hangin' Snakes, Langmeil, Barossa, Australia 40.00
Château Lamothe-Bouscalt, Pessac-Léognan, Bordeaux, France 49.17
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhône, France 65.83

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Cocktails 10.00

Bellini

Raspberry, passion fruit or peach purée, sparkling wine

Espresso Martini

Home-made infused vanilla vodka, Kahlúa, double espresso

English ROSE-INI

Strawberry, rhubarb, vanilla, English sparkling

Earl Grey Spritz

Earl Grey infused Beefeater gin, Sauvignon Blanc, creme de peche.
white peach

Redcurrant Negroni

Beefeater, redcurrant bitters, vermouth, Campari, soda

English mojito

Beefeater gin, elderflower, cucumber, grapefruit, lemon, apple,
mint, soda

Mocktails 7.50

Botanical Water

Rhubarb, juniper cold infusion, soda

Lavender Cup

Cold brewed lavender, cornflower Earl Grey tea, lemon, brown rice sugar

Raspberry Shrub

Fresh raspberry macerated with sugar and vinegar, soda

Kitchen Garden

Fennel, elderflower, soda or 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.

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Spirits

Vodka 50ml

Absolut Blue (Sweden) 40% 5.42
Ketel One (Holland) 40% 5.83
Grey Goose (France) 40% 8.33
Absolut Elyx (Sweden) 43.3% 7.29

Gin 50ml

Beefeater London Dry (England) 40% 5.42
Gin Mare (Spain) 42.7% 10.42
Silent Pool (England) 43% 7.08
Beefeater 24 (England) 45% 6.04

Rum 50ml

Havana 3 yo (Cuba) 40% 6.50
Havana 7 yo (Cuba) 40% 5.83
Zacapa 23 (Guatemala) 40% 9.58
Mathusalem Gran Reserva (Cuba) 40% 7.08
Diplomatico Reserva (Venezuela) 40% 8.29

Other spirits 50ml

Martell VS Cognac 40% 5.83
Chivas Regal 12 YO Blended Whisky 40% 7.29
Jameson 40% 5.20
Glenmorangie 10 YO 40% 7.92

Soft drinks

Coke / diet coke / lemonade 2.38

Still / sparkling mineral water (750ml) 3.33

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

Beers

Freedom Four (Staffordshire - 330ml) 4.58

Vedett White (Belgium - 330ml) 4.96

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

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