

ST PANCRAS

BY SEARCYS

Autumn - Winter
2018 - 2019
Events menus





Static canapés

Rosemary roasted nuts
Almonds, cashews, peanuts

Nocellara olives
Cured green Sicilian olives

3.95 per bowl

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.

Canapés

Cold

Smoked salmon, cream cheese blinis
Seared tuna, wasabi, avocado, pickled ginger
Soused mackerel, pickled cucumber
Chicken Caesar, salad
Smoked chicken, mango, lime cone
Pressed ham hock, fruit chutney
Goat's curd, pomegranate, green bean salad
Sweet potato hummus, flat bread
Cherry tomato, mozzarella lollipops
Goat's cheese, red onion wrap

Hot

Salmon teriyaki, sesame
Salt and pepper squid, Bloody Mary-Rose sauce
Crab cake, sweet chilli
Chicken Kiev, garlic and basil mascarpone
Spiced lamb kebab, smoked paprika
Ham and Lincolnshire Poacher cheese toastie
Shropshire cheese and leek tartlet
Chickpea and onion bhaji, mango relish
Arancini, tomato, pesto





Canapés

Substantial hot canapés

Fish and chips, tartar sauce

Merguez sausage hot dog, mint yoghurt

Mini burger, sweet cured bacon, aged cheddar

Dessert

Lemon meringue pie

Champagne and raspberry macaroon

Pavlova, passion fruit

Eclair, hazelnut cream

Chocolate brownie, pecan brittle

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

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Bowls

Cold

Tuna Niçoise salad
Cured salmon, pickled cucumber, horseradish cream
Prawn cocktail, Bloody Mary-Rose sauce
Smoked duck, chicory, Cheltenham beets salad
Chicken Caesar, garlic croutons
Greek salad, feta, tomato, red onion

Hot

Saffron risotto, calamari, clams, mussels
Crispy duck, Asian vegetables
Chicken and mushroom pie, tarragon cream
Slow cooked lamb, aromatic couscous
Braised beef, mash potato
Cauliflower and Stilton cheese risotto
Ricotta dumplings, tomato, basil





Bowls

Dessert

Lemon curd, hazelnut streusel

Blueberry cheesecake

Warm apple and cinnamon doughnuts

Milk chocolate orange pot, honeycomb

6.50 per bowl

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Three course meal

Starters (please choose one for your party)

Fish

Scottish sherry cured smoked salmon, horseradish cream, pickled cucumber, soda bread 12.00
Portland crab cake, spiced crab mayonnaise 13.00
Smoked haddock and leek risotto, crispy hen's egg 9.00

Meat

Butternut squash and Suffolk chorizo soup 8.00
Ham hock and chicken terrine, prunes, pickled vegetables 9.00
Scottish beef carpaccio, apple and celeriac slaw, bone marrow toast, soda bread 10.00

Vegetarian

Golden Cross goat's cheese cream, caramelised cauliflower, hazelnut, golden raisin dressing 9.00
Baked Cheltenham beets, ricotta, chicory and watercress salad, candied walnuts 10.00
Chestnut mushroom and tarragon soup 8.00

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Three course meal

Mains (please choose one for your party)

Fish

- Pan fried lemon sole, Autumn vegetables, parsley and caper butter 19.00
- Poached Cruden Bay cod fillet, roast garlic and lemon thyme braised beans, winter kale 19.00
- Spiced monkfish, curried red lentils, broccoli bhaji, mango dressing 20.00

Meat

- Braised feather blade beef, mash potato, red wine and bay leaf sauce 16.00
- Crispy pork belly, slow cooked cheek, fondant potato, honey roast parsnip, ginger sauce 18.00
- Saddle of lamb, butternut squash purée, tomato, olive, basil 18.00

Vegetarian

- Butternut squash risotto, Shropshire Blue cheese, buttered greens 12.00
- Sweet potato, Woodland mushroom and goat's cheese tart 14.00
- Potato rösti, Autumn greens, garlic cream, crispy hen's egg, Raclette cheese 15.00

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Three course meal

Desserts (please choose one for your party)

Chocolate tart, citrus sorbet 6.00

Warm chocolate fondant, praline ice cream, hazelnut sauce 6.00

Apple parfait, blackberries, oat crumble 6.00

Coffee burnt cream, cardamom shortbread 6.00

Almond and cherry sponge, crème fraîche ice cream 6.00

Spiced custard tart, roasted plums 6.00



Tea , coffee 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
Goat's cured, Cheltenham beets, lemon
Farmhouse cheese, condiments, biscuits

Hot

Fish pie
Prawn and salmon fishcake
Mini bacon and cheese burger
Lamb shoulder Shepherd's pie
Mini chilli hot dog
Chicken and penny bun mushroom pie
Quail scotch egg
Montgomery rarebit on toast
Penne pasta, tomato, Ragstone goat's cheese

Chips/ New potatoes /Mixed vegetables

Dessert

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 meat

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

English cheese

Selection of farmhouse cheeses, crackers, chutney

Deli

Couscous, hummus, olives, potato salad, pesto salad, green 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, potted shrimps, shellfish cocktail





DDR

Package includes:

- Three servings of tea, coffee
- Biscuits
- 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

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

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 Selected Cuvée, NV, Champagne, France 50.84 / magnum 100.00

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

Mumm Cordon Rouge Brut, NV, Champagne, France 65.00

Nytimber Classic Cuvée, NV, Sussex, UK 62.50

Perrier-Jouët Grand Brut, NV, Champagne, France 68.33

Taittinger Brut Reserve, NV, Champagne, France 70.00

Veuve Clicquot Yellow Label Brut, NV, Champagne, France 80.83

Ruinart Blanc de Blanc, NV, Champagne France 100.00

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

Searcys Selected Cuvée Rosé, NV, Champagne, France 60.83

Taittinger Brut Reserve Rosé, NV, Champagne, France 74.17

Laurent-Perrier Cuvée Rosé Brut, NV, Champagne, France 95.83

Perrier-Jouët Blason Rosé, NV, 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
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez,
France 32.50

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-Bouscaut, Pessac-Léognan, Bordeaux, France 49.17
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhône, France 65.83

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Cocktails

Rose-Ini 9.16

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 10.00

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 puree and finished with Fever Tree tonic water.

The English Mojito 10.00

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 9.16

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.

A Taste of Autumn Sour 10.00

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

Raspberry Shrub 4.16

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 4.16

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% 5.42
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

Coca cola / 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, UK - 330ml) 4.58

Vedett White (Belgium - 330ml) 4.96

Please enquire if you would like a full digestif selection to be served.

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