



*Events*  
*at*

SEARCYS  
ST PANCRAS

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RESTAURANT & BAR

**AUTUMN / WINTER**  
**EVENTS MENU**  
2017 - 2018

## AUTUMN AND WINTER CANAPÉ MENU 2017 – 2018

The following menu selection has been created specially for events at Searcys St Pancras by our Executive Chef, Colin Layfield and his team of professional chefs. We are delighted to present a selection of canapés to suit every occasion and for your ease of reference, we have placed the selection in an order of categories.

**All canapés are priced at £2.50 per item**

HOT CANAPÉ

COLD CANAPÉ

DESSERT CANAPÉ

Or choose from our packages below

**6 canapés / £14.00 per person**

**12 canapés / £26.50 per person**

**18 canapés / £35.00 per person**

STATIC CANAPÉS / £3.95 PER BOWL

These are great to have on tables to share as part of your event.

## STATIC CANAPÉS

**(are served in little ramekins)**

Mediterranean sundried rosemary, roasted, nut mix (N/V)

*Almonds, Cashews, Peanuts*

Belazu Nocellara Olives (V)

*Green Sicilian olives, cured*

## HOT CANAPÉS

Fish and chips, tartar sauce (D/G)

Salmon teriyaki, sesame (G)

Salt and pepper squid, bloody mary rose sauce (D/G)

Crab cakes, sweet chilli (D/E/G)

Chicken Kiev, garlic and basil mascarpone (D/E/G)

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

Moorish lamb kebab, smoked paprika

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

Croque monsieur (D/E/G)

Bath Blue and leek tartlet (V/D/E/G)

Chickpea, onion bhaji, mango relish (V)

Arancini balls, tomato, pesto (V/D/E/N/G)

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*Please be advised that some of our cheeses might be unpasteurised. Non-offensive ingredients are subject to market price and availability. Please note our autumn / winter menus run from 1/10/17-31/03/18.*

## COLD CANAPÉS

Smoked salmon, cream cheese blinis (D/E/G)  
Seared tuna, wasabi, avocado, pickle ginger (G)  
Mackerel escabeche, pickled cucumber  
Cured scallop, curry oil, coriander, apple  
Cesar chicken, salad basket (D/E)  
Smoked chicken, mango, lime cornets (D/E/G)  
Pressed ham hock, fruit chutney (D)  
Beef tartar, celeriac, Melba toast (D/E/G)  
Goats curd, pomegranate and green bean salad (V/D)  
Sweet potato humus, flat bread (V/D/E/G)  
Cherry tomato, mozzarella lollipops (V/D)  
Goats cheese, red onion wrap (V/D/E/G)

## DESSERT CANAPÉS

Lemon meringue tartlet (D/E/G)  
Champagne and raspberry macaroon (D/N)  
Pavlova, passion fruit (D/E)  
Eclair, hazelnut cream (D/E/N/G)  
Chocolate brownie, pecan brittle (D/E/N/G)

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## AUTUMN AND WINTER BOWL FOOD MENU 2017 – 2018

We are delighted to present a selection of bowl food to suit every occasion and for your ease of reference, we have placed the selection in an order of categories.

**All bowls food items are priced at £4.50 per bowl. We would suggest for a bowl food reception you choose two hot, two cold and a dessert.**

**Bowl food also makes a great addition to canapés and food stations.**

HOT  
COLD  
DESSERT

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*All menus are completely dictated by seasonality and therefore can change according to the market availability. Prices subject to change. All prices are exclusive of VAT. A discretionary service charge of 12.5% will be added to your bill*

## HOT

Saffron risotto, calamari, clams, mussels  
Crispy duck, Asian vegetables (N/G)  
Chicken and mushroom pie, tarragon cream (D/E/G)  
Slow cooked lamb, aromatic couscous (N/G)  
Braised piece of beef, mash potato (D)  
Cauliflower and Roquefort risotto (V/D)  
Ricotta ravioli, tomato, basil (V/D/E/G)

## COLD

Tuna Niçoise salad (E)  
Cured salmon, pickled cucumber, horseradish cream (D)  
Prawn cocktail, bloody Mary rose sauce (E)  
Smoked duck, endive and Cheltenham beets salad  
Cesar chicken, garlic croutons (D/E/G)  
Greek salad, feta, tomato, red onion (D/V)

## DESSERT

Lemon curd, hazelnut streusel (D/E/N/G)  
Blueberry cheesecake (D)  
Warm apple and cinnamon doughnuts (D/E/G)  
Milk chocolate orange pot, honeycomb (D/E)

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## LIVE AND STATIC FOOD STATIONS 2017 – 2018

The following menu selection has been created specially for Events at St Pancras by our Executive Chef, Colin Layfield and his team of professional chefs. We are delighted to present a selection of live and static stations to suit every occasion and for your ease of reference, we have placed the selection in an order of categories.

### **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*

Sea food

*Oyster, dressed crab, lobster, smoked salmon, potted shrimps, shellfish cocktail*

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*Live stations are manned by our team of highly skilled chefs, preparing the food in front of your guests.*

*These stations can only be added to a canapé package, they are not available individually.*

*Live stations are only available for exclusive use.*

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## STARTERS

### MEAT

Slow cook lamb, autumn vegetable broth, pearl barley **£10**

Terrine of ham hock & chicken, Agen Prunes and pickled vegetables **£9**

Chicken & wild mushroom Ravioli, mushroom & tarragon consommé (D/E/G) **£10**

### FISH

London cured smoked salmon, horseradish cream, pickled cucumber & blinis caviar (D/E/G) **£12**

Seared scallops, black pudding, onion puree & parsley cream (D) **£13**

Smoked haddock & leek risotto with crispy hens egg (D/E/G) **£11**

### VEG

Ragstone set cream, carpaccio of beetroot, walnut rocket salad (V/D/N) **£9**

Double baked Roquefort soufflé, endive and nashi pear salad, hazelnut dressing (V/D/E/N/G) **£11**

Lightly spiced parsnip and apple soup (V/D) **£8**

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## MAIN COURSES

### MEAT

Daube of Beef Bourignon style, potato puree, rich red wine & bay leaf sauce (D) **£19**

Duo of Pork, Crispy Belly, slow cooked cheek, fondant potato, honey roast parsnip & ginger sauce (D) **£20**

Stuffed saddle of lamb, butternut squash purée, tomato, olive & basil (D) **£21**

### FISH

Sautéed lemon sole, sweet garlic ravioli, parsley & caper butter (D/E/G) **£22**

Fillet of cod, chorizo, cauliflower purée, salt cod beignets, sweet & sour sauce (D/G) **£19**

Sea bream, crab & pesto Ravioli, Provençal of vegetables, orange & rosemary sauce (D/E/G) **£23**

### VEG

Jerusalem artichoke and truffle risotto with almonds (V/D) **£15**

Sweet potato, woodland wild mushroom & goats cheese tart (V/D/E/G) **£14**

Potato rosti with autumn greens, garlic cream, poached hen's egg and raclette (D/E) **£15**

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## DESSERTS

All £7

Dark chocolate crèmeux, Breton sable & salted caramel (D/E)

Warm chocolate Fondant, praline ice cream & hazelnut sauce (D/E/N/G)

Apple parfait, blackberries & oat crumble (D/E/N)

Baileys crème brûlée, coffee sorbet (D/E)

Almond & cherry sponge, crème fraîche ice cream (D/E/N/G)

Spiced custard tart, roasted plums (D/E/G)

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**EVENTS BEVERAGE MENU**  
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## SPARKLING AND CHAMPAGNE

- Greyfriars NV Cuvée , Surrey, UK **£46.67**  
Searcys Cuvée, Champagne, France **£49.17** / magnum **£91.67**  
Duval Leroy Brut, Champagne, France **£58.33**  
Mumm Grand Cordon Brut, Champagne, France **£60.83**  
Nytimber classic Cuvée, Sussex, UK **£70.00**  
Perrier-Jouët Grand Brut, NV **£76.67**  
Taittinger Brut Reserve , Champagne, France **£79.17**  
Veuve Clicquot Yellow Label Brut, Champagne, France **£96.67**  
Ruinart Blanc de Blanc, Champagne France **£115.00**  
Perrier-Jouët Belle Epoque Brut 2008, Champagne, France **£191.67**  
Krug Grande Cuvée Brut, Champagne, France **£233.33**  
Searcys Cuvée Rosé, Champagne, France **£60.00**  
Taittinger Brut Reserve Rosé, Champagne, France **£91.67**  
Laurent-Perrier Cuvée Rosé Brut, Champagne, France **£112.50**  
Perrier-Jouët Blason Rosé, Champagne, France **£114.17**

## WHITE WINES

- Vinuva Organic Pinot Grigio, Sicily, Italy **£26.67**  
Joie de Vigné Blanc, Languedoc, France **£27.50**  
Maison Belenger IGP, Cotes de Gascogne White, France **£30.00**  
Picpoul de Pinet Beauvignac, Languedoc, France **£32.50**  
Touraine Sauvignon, Domaine du Haut Perron, Loire, France **£36.67**  
Satellite Sauvignon Blanc, Marlborough, New Zealand **£37.50**  
Gavi di Gavi, Enrico Serafino, Piedmont, Italy **£39.17**  
Leiras Albariño, Rías Baixas, Spain **£40.00**  
Weitgasse Gruner-Veltliner Mantlerhof, Kremstal, Austria **£43.33**  
Sancerre, Domaine Cherrier, Loire, France **£46.67**  
Chablis, J.M. Brocard, Burgundy, France **£46.67**  
Pinot Gris de Turckheim, Domaine Zind-Humbrecht, Alsace, France **£49.17**  
Pouilly-Fumé “Cuvée d Eve”, Domaine des Berthiers, Loire, France **£60.83**  
Meursault, Domaine Michel Caillot **£84.17**

## ROSÉ WINES

Le Bosq Rosé, Bordeaux, France **£25.83**

Château Gabriel Organic Rosé, Côtes de Provence, France **£39.58**

## RED WINES

Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile **£25.00**

Le Troubadour, Languedoc-Roussillon, France **£26.25**

Front Row, Swartland, South Africa **£27.50**

Villa dei Fiori Montepulciano d'Abruzzo, Italy **£29.17**

Portillo Malbec, Uco Valley, Mendoza, Argentina **£30.83**

Les Abeilles Rouge, Jean-Luc Colombo, Rhône Valley, France **£33.33**

Rioja Crianza, Conde de Valdemar, Spain **£36.67**

Chianti Superiore, Santa Cristina, Tuscany, Italy **£40.83**

Hangin' Snakes, Langmeil, Barossa, Australia **£44.17**

Château le Freyche Saint Emilion, Bordeaux, France **£50.00**

Château des Annereaux, Lalande de Pomerol, Bordeaux, France **£56.25**

Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Ogier, Rhone, France **£60.00**

## SWEET AND PORT

NV Dow's Fine Ruby Port (750 ml) **£22.80**

NV Dow's Crusted Port (750 ml) **£36**

Château Calabre (375 ml) **£12**

Westend State, Three Bridges (375 ml) **£12**

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

## COCKTAILS

**French 75 £ 9.6**

Beefeater gin, Champagne, lemon juice, sugar

**Bellini £ 7.6**

Raspberry or Passion Fruit or Peach purée, Prosecco

**Negroni £ 8.8**

Beefeater gin, Martini Rosso, Campari

**The Rum Fashion £ 8.8**

Zacapa Rum, chocolate bitters, Demerara sugar

**Aperol Spritz £ 7.6**

Aperol, Prosecco, soda water

**Pimms & Lemonade £ 7.6**

Pimms # 1 , cucumber, orange, lemon, fresh mint, lemonade

**Robin Hood £ 8.8**

Apricot liqueur, orange bitters, gold leaf, Prosecco

**Espresso Martini £ 7.6**

Homemade infused vanilla vodka, Kahlúa, double espresso

**Tiramisu £ 6.8**

Kahlúa, white chocolate Mozart liqueur, dark chocolate Mozart liqueur, espresso, double cream

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*Please note that for all events a maximum choice of two cocktails can be requested for a drinks reception, however this must be pre-ordered. Cash bar cocktail menu available on request.*

## MOCKTAILS

### **Tonic & Remedy £ 4.4**

Fresh lemon, lemongrass and ginger syrup, tonic water

### **Green Apple £4.4**

Apple juice, fresh lime, cinnamon

## SPIRITS

### **VODKA 50ml**

Absolut Blue (Sweden) £ 5

Ketel One (Holland) £ 5.2

Grey Goose (France) £ 8

Ciroc (France) £ 7.2

Absolut Elyx (Sweden) £7

### **GIN 50ml**

Beefeater London Dry (England) £ 5.4

Gin Mare (Spain) £10

Silent Pool (England) £ 8

Sipsmith (England) £ 6.40

Beefeater 24 (England) £5.60

### **RUM 50ml**

Havana 3 yo (Cuba) £ 5.4

Havana 7 yo (Cuba) £ 5.8

Zacapa 23 (Guatemala) £ 7.2

Mathusalem Gran Reserva (Cuba) £ 6.8

Diplomatico Reserva (Venezuela) £ 7.96

### **OTHER SPIRITS 50ml**

Martell VS Cognac £ 5.6

Chivas Regal 12 YO Blended Whisky £ 7

Jameson £ 5.4

Glenmorangie 10 YO £ 7.6

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**SOFT DRINK & BEER**

Coke / Diet Coke / Lemonade **£ 2.28**

Still / Sparkling Mineral Water (750ml) **£2.8**

Camden Pils (London - 330ml) **£4.4**

Duvel (Belgium - 330ml) **£4.76**

Vedette White (Belgium - 330ml) **£ 4.76**

Fresh orange juice / Pressed apple juice (jug of 1.0L) **£ 15.8**

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*Please note a cash bar is available upon request, please ask for more details.  
All prices above are exclusive of VAT.*

Grand Terrace  
Upper Concourse  
St Pancras International Station  
King's Cross St. Pancras  
London, N1C 4QL



**EVENTS: 0207 923 5455**  
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