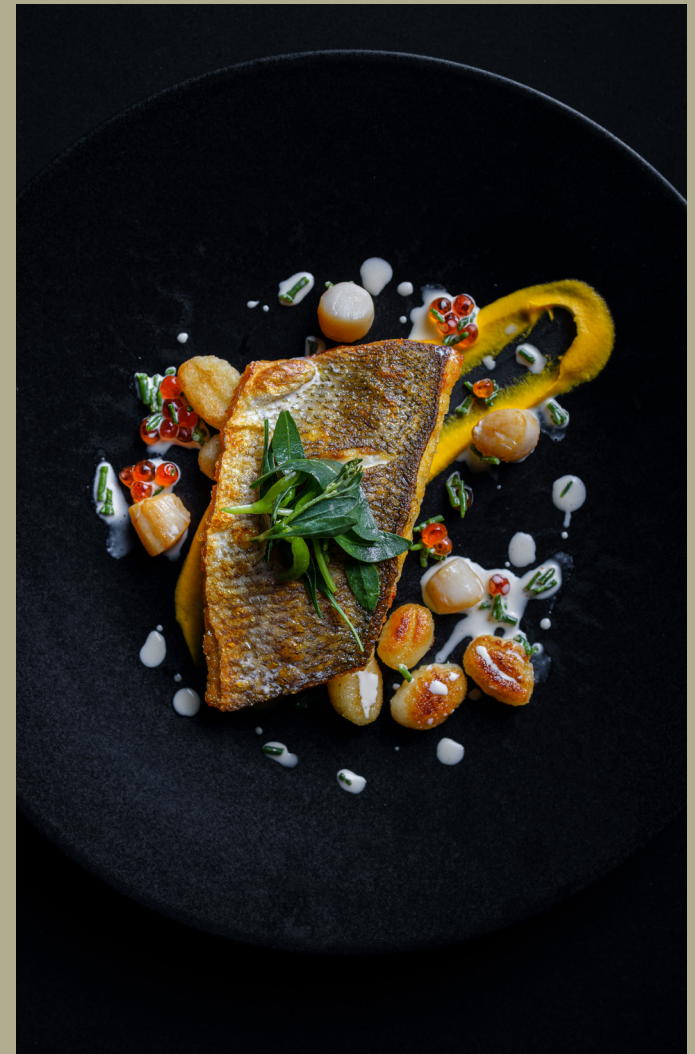


AUTUMN / WINTER CATERING MENU

30 | Euston
Square

BEST IN PRACTICE



CONTENTS

ABOUT	2
SUSTAINABILITY	3
REFRESHMENTS AND BREAKS	4
AFTERNOON TEA	5
BREAKFAST MENUS	6
WORKING LUNCH MENUS	7-8
HERITAGE BREAKFAST MENUS	9
HERITAGE PACKAGE CHOICES	10
HERITAGE WORKING LUNCH MENUS	11
FINGER FOOD BUFFET MENU	12
HOT AND COLD FORK BUFFET MENU	13-14
CANAPÉS MENU	15-16
BOWL FOOD MENU	17-18
FOOD STATIONS	19
PRIVATE DINING PACKAGE	20
PRIVATE DINING TASTING PACKAGE	21
BEVERAGE LIST	22-24
CONTACT	25



ABOUT OUR MENUS

OUR MENUS HAVE BEEN CRAFTED TO DELIVER WHOLESOME AND NUTRITIOUS FOOD THAT WILL KEEP YOUR GUESTS FUELLED AND FOCUSED THROUGHOUT THE DAY.

If the purpose of your visit to 30 Euston Square is to entertain and celebrate, you can be rest assured that our canapés, bowl food and dinner menus offer a range of options to indulge your guests.

Our focus is to provide a nutritious gastronomic experience whilst at the same time looking after our planet. We take our sustainability pledges seriously and have also increased the variety of plant-based offers throughout the menu.

Looking forward to catering for your meeting or event.

Alessandro Negro, Searcys Executive Chef



OUR SUSTAINABILITY PLEDGES



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



Too Good To Go

We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

REFRESHMENTS AND BREAKS

DRINKS		FOOD	
Organic teas, ethically sourced coffee	£3.65 pp	Biscuit selection (v)	£1.75 pp
Organic teas, ethically sourced coffee, fresh fruit bowl	£4.15 pp	Fairy cakes (v)	£2.75 pp
Organic teas, ethically sourced coffee, biscuit selection (v)	£4.50 pp	Mini pastries (v)	£2.95 pp
Organic teas, ethically sourced coffee, mini pastries (v)	£5.95 pp	Scones, Cornish clotted cream, preserves (v)	£4.25 pp
Organic teas, ethically sourced coffee, cake (v)	£5.95 pp	Individual organic yoghurt with seasonal toppings (v)	£3.25 pp
30 Euston Square filtered water (700ml)	£3.25 per bottle	Selection of British cheese, biscuits, chutney (v) – minimum 12 covers	£11.00 pp
Fruit smoothies (v)	£3.50 per glass	Sliced fresh fruit platter (v)	£4.65 pp
Freshly squeezed orange (1.5 litre)	£15.00 per jug	Spiced nuts, crisps, olives (v)	£5.75 pp
Freshly pressed cloudy apple juice (1.5 litre)	£9.50 per jug		

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024



AFTERNOON TEA

Regent's Afternoon Tea

£16.75 pp

Smoked salmon and organic
lemon butter

Salt beef, mustard mayonnaise,
pickled onion mini bagel

Cucumber and chive cream cheese
sandwiches (v)

White chocolate and blueberry
macaroons (v)

Blossom honey fruit tart (v)

Buttermilk scones, Cornish clotted
cream, strawberry jam (v)

Selection of organic teas

English Sparkling Wine Afternoon Tea

+ £8.00 pp

Upgrade your afternoon tea to include a
glass of English sparkling wine per person



(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.

Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

BREAKFAST MENUS

KICK-START THE DAY AHEAD
WITH A CHOICE OF HEALTHY
OR TRADITIONAL BREAKFAST
DISHERS. ALL BREAKFAST MENUS
SERVED WITH ORGANIC TEAS,
ETHICALLY SOURCED COFFEE
AND FRESH FRUIT JUICE.



Simple continental breakfast (v)

Croissant, pain au raisin, pain au chocolate, seasonal fruit salad

£12.95 pp

Deluxe continental breakfast (v)

Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot

£16.75 pp

Breakfast roll

Range of three breakfast rolls for small meetings or large events

£14.50 pp

Suffolk bacon; egg and mushrooms; and Cumberland sausage served on a soft bun

Healthy Breakfast Bar

Sourdough Bruschetta Selection:

£18.95 pp

- ◇ John Ross Jr salmon, cucumber, cream cheese and dill
- ◇ Crushed avocado, pumpkin and multi seed
- ◇ Egg, spinach and spring onion
- ◇ Fig and British air-dried ham

Apple and ginger power shot (ve)

Acai super berry, granola pot (ve)

Exotic fruit skewer (ve)

Full English Breakfast

Free-range scrambled eggs, Trealy Farm black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown, freshly baked bread, butter, preserves and marmalade

£18.95 pp

Full Vegan breakfast (ve)

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans, freshly baked bread, preserves and marmalade

£18.95 pp

Mimosa Station (minimum 25)

Make your event memorable and extra special from the start and let your guest build their own fizz

+ £9.95 pp

A glass of English sparkling wine topped with a selection of exotic fruit juices and garnishes

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

WORKING LUNCH MENUS

OUR WORKING LUNCHES ARE DESIGNED TO KEEP YOU GOING THROUGHOUT THE DAY, WHILST OFFERING OPTIONS THAT BEST SUIT YOUR GUESTS' LIFESTYLE PREFERENCES. ALL OUR LUNCHES ARE ACCOMPANIED BY A SELECTION OF ORGANIC TEAS, ETHICALLY SOURCED COFFEE AND LOW CARBON FOOTPRINT IN-HOUSE TRIPLE FILTERED WATER.

Lighter

Euston Working Lunch

£19.50 pp

Two gourmet sandwiches and two salads per person (from chef's daily selection), including lightly salted crisps and whole fruit bowl

Selection of organic teas, ethically sourced coffee and in-house triple filtered water

Euston Working Lunch

£19.50 pp

Four gourmet sandwiches (from chef's daily selection), including lightly salted crisps and whole fruit bowl

Selection of organic teas, ethically sourced coffee and in-house triple filtered water

Lighter

EUSTON WORKING LUNCH SAMPLE MENU

Smoked chicken, harissa mayonnaise, chives, iceberg lettuce in a pumpkin seeded ciabatta

Spiced prawn cocktail, iceberg lettuce, avocado salsa, in an olive ciabatta

Crunchy BBQ chickpea, half-moon baguette (ve)

Merguez sausage, heritage tomatoes, pitta croutons, pine nuts, rocket, yoghurt and cucumber dressing

Miso roasted Mediterranean vegetables, mixed leaves, red quinoa, orange dressing

EUSTON WORKING LUNCH SAMPLE MENU

Black truffle egg mayo, mustard cress, in a pretzel roll (v)

Black peppered bavette, horseradish cream, rocket, in an olive ciabatta

Oak smoked salmon, dill crème fraîche, spring onion, watercress, in a seeded wrap

Falafel shakshuka, hummus, mixed leaves, in a half-moon baguette (ve)

Roast vegetables, pea pesto, rocket, mint, in a beetroot wrap (ve)

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.

Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

WORKING LUNCH MENUS



Sustainable

Regents Working Lunch

£28.50 pp

Three gourmet sandwiches (from chef's daily selection) plus three chef's choice low carbon finger food items, including lightly salted crisps and sliced fruit platter

Selection of organic teas, ethically sourced coffee and in-house triple filtered water

Regents Working Lunch

£30.00 pp

Three gourmet sandwiches (from chef's daily selection) plus pick three finger buffet items from our daily menu selection, including lightly salted crisps and sliced fruit platter

Selection of organic teas, ethically sourced coffee and in-house triple filtered water

SAMPLE REGENTS WORKING MENU

Black truffle egg mayo, mustard cress, in a pretzel roll (v)

Black peppered bavette, horseradish cream, rocket, in an olive ciabatta

Oak smoked salmon, dill crème fraîche, spring onion, watercress, in a seeded wrap

Falafel shakshuka, hummus, mixed leaves, in a half-moon baguette (ve)

Roast vegetables, pea pesto, rocket, mint, in a beetroot wrap (ve)

Chicken liver pate, citrus gel, orange segments, toasted sourdough

Teriyaki salmon skewer, wasabi mayo, sakura cress

Crispy polenta, truffle wood mushrooms, crumbled vegan feta (ve)

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

HERITAGE BREAKFAST MENUS

OUR MENUS AND OPTIONAL UPGRADES HAVE BEEN EXCLUSIVELY DESIGNED FOR THE HERITAGE ROOMS. WE USE ONLY THE FINEST SUSTAINABLE AND LOCALLY SOURCED BRITISH PRODUCE, ONE OF OUR KEY SUSTAINABILITY PLEDGES.

Heritage English breakfast

£18.95 pp

Choice of poached or scrambled eggs, homemade baked beans (v)

Suffolk smoked bacon, Lincolnshire sausage and black pudding, hash brown, grilled portobello mushroom (v)

Unlimited use of in-room Nespresso machine and unlimited organic teas

Vegetarian options

£18.95 pp

Choice of poached or scrambled eggs, vegetarian sausage, homemade baked beans (v)

Hash brown, grilled halloumi (v)

Pan-fried portobello mushroom and roasted plum tomatoes (v)

Unlimited use of in-room Nespresso machine and unlimited organic teas

Fuel the mind breakfast

£18.95 pp

Cacao, banana, vanilla and almond smoothie (ve)

Smoked Chalk farm salmon, crushed avocado, green sauce, hemp seeds, grilled sourdough

Summer berries, acai and chia soya yoghurt (ve)

Poached Cacklebean eggs, hung yoghurt, wilted baby spinach, chilli oil, mixed seed crunch (v)

Pressed cloudy apple juice

Exotic fruit skewers (v)

Accompaniments

Homemade sourdough bread, Netherend Farm butter (v)

Homemade tomato ketchup and brown sauce (v)

Selection of jams and marmalade (v)

Pressed cloudy apple juice



(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

HERITAGE PACKAGE CHOICE OF MID-MORNING BREAK

Included on Heritage Day Delegate Package (pick one item)

Breakfast muffin (v)

Almond and Goji Berries Flapjack

Protein Balls (ve)

HERITAGE PACKAGE CHOICE OF AFTERNOON BREAK

Included on Heritage Day Delegate Package (pick one item)

Strawberry Victoria sponge

Milk chocolate chunk cookie

Lemon drizzle cake

(v) - vegetarian, (ve) - vegan.

*Foods described within this menu may contain nuts and other allergens.
Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements,
so we can support you in your food choices.
All prices are exclusive of VAT. All menus are subject to changes.
Prices are valid from 2nd October - 31st March 2024*



HERITAGE WORKING LUNCH MENUS



Grazing Lunch

Breaded English rose veal cutlets,
tartare sauce, cured egg yolk

Hot smoked salmon, potatoes rosti,
fresh herbs crème fraîche,
pickled red onion

Grilled vegetable samosas,
mango chutney, nigella seeds (ve)

Roasted garden vegetable,
peas, broccoli, peppers,
Dijon mustard dressing (ve)

Grilled butternut squash, tarragon and
pumpkin mousse, beetroot, rocket and
almond salad (ve)

Lemon meringue tart, pistachio
crèmeux and crystalised pistachios (v)

£29.50pp

Picnic Lunch

Grilled polenta, Toulouse sausage,
chestnut tarragon mushrooms,
Gorgonzola fondue

Salmon skewer, spring onion,
olives and tomato sauce vierge

Spiced vegetable gyoza, chow mein
sauce, spring onion and chilli (ve)

Roasted cauliflower, soft herbs salad,
vegan feta cheese, dried cranberries,
walnuts (ve)

Torched rainbow beetroot, pickled
blackberries, mixed leaves, baby gem,
cucumber salad (ve)

Trio of chocolate mousse,
mascarpone Chantilly, lemon balm (v)

£29.50pp

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

FINGER FOOD BUFFET MENU

Included in your package are three finger food items from the chef's daily sustainable menu. Should you wish to choose your own three items from the menu below there will be a supplement charge of £1.50 per person.

Additional items below for £3.55 each, per person

HOT	COLD	DESSERTS
Smoked hickory BBQ Norfolk chicken skewer, crispy bacon crème fraîche	Chinese soy and garlic chicken cutlet, spring onion chilli emulsion	Hazelnut mousseline choux, praline, caramelized hazelnut (v)
Oregano and thyme lamb souvlaki, paprika tzatziki	Roast beef tagliata, wild rocket, Parmesan and aged balsamic glaze	Apple oat crumble tart, blackcurrant jam (v)
Gochujang Korean pork sticks, kimchi mayonnaise, sesame seeds, coriander	Chicken liver pate on toasted sourdough, citrus gel, orange segments	Chocolate ganache tart, milk chocolate Chantilly, decoration (v)
Turkish chicken shish kebab, chilli tomato chutney	Thyme and rosemary ham hock terrine, grilled ciabatta, piccalilli gel	Exotic fruit skewers (ve)
Lemon and herb tiger prawns, brie and chive fondue	Yellowfin tuna and lime tartare, avocado guacamole, keta caviar	Banana, caramel and dark chocolate tart (ve)
Smoked haddock, Montgomery Cheddar, leek and parsley tarts	Scottish smoked salmon mousse, watercress, salmon and horseradish and lemon	Crème caramel and cacao nibs (ve)
Devon blue mac & cheese bites with home made red onion ketchup (v)	Smoked mackerel flakes, beetroot and potato rosti, horseradish crème fraîche	Chocolate brownie (ve)
Goat's cheese and sundried tomato arancini, black truffle emulsion (v)	Courgette and leek frittata, harissa mayonnaise, petit salad (v)	
Crispy tempura savoy cabbage, vegan chilli mayonnaise (ve)	Chilli halloumi, pepper and red onion skewer (v)	
Tikka masala cauliflower florets, onion seeds (ve)	Vegan lemon "shrimp", spiced harissa sauce, coriander (ve)	
	Plant based mozzarella cheese, roasted courgette, basil and cherry tomatoes skewers (ve)	

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.

Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024



HOT AND COLD FORK BUFFET MENU

MENU 1

Creamy beef stroganoff, mushrooms and baby potato stew, roasted onion, tarragon

OR

Paella Valenciana with mussels, prawns, calamari rings, chicken thighs, peas, peppers and charred lemons

Sardinian fregola and Mediterranean vegetables, tomato chutney, roasted harissa cauliflower (ve)

Potatoes Lyonnais, sauteed Brussel sprouts, shallots vinaigrette (ve)

Bittersweet salad of fennel, radishes, celery, carrots, parsley and toasted coriander seeds (ve)

Grilled violet artichokes, charred red onion, Heirloom cherry tomatoes, black olives (ve)

Crusty sourdough

MENU 2

Korean sweet soy and chilli chicken escalope, spinach, carrots, enoki mushrooms and sesame seeds

OR

Crispy tempura fish, sauteed pack choi, beansprouts, lime, coriander and chilli mayonnaise

Tofu gulai, vegetable Indonesian curry, glazed Chinese cabbage, baby sweetcorn (ve)

New potato with spring onion, mustard vinaigrette, sakura cress (ve)

Masala chana chaat, spiced chickpea salad, potatoes, red onion, pomegranate, peanuts (ve)

Grilled broccoli, goat's cheese, apple, walnuts, baby gem lettuce, French dressing (v)

Grilled flatbread

MENU 3

Orkney islands braised beef brisket, creamy Lancashire cheese, steamed British greens, fresh parsley

OR

Fillet of cod, braised lentils, fresh chopped tomatoes, lardons, British garden peas

Wild mushroom risotto, chive, creamy vegan cheese, toasted pine nuts (ve)

Moroccan couscous, chickpeas, roasted vegetables, raisin, fresh chopped herbs (ve)

Roasted chickpea and kale salad, sweet pepper drops, boiled eggs and cured egg yolk (v)

Grilled courgette, radish and watercress, peanut, sundried tomato, grilled pepper, rocket (ve)

Toasted focaccia

Our chefs create hearty meals with clever ingredients to keep you energised throughout the day

Select one menu and one dessert option

£38.00 per person for two main course

+ £5.00 per person for three main course options

Includes selection of organic teas, ethically sourced coffee and low carbon footprint in-house triple filtered water

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024



HOT AND COLD FORK BUFFET MENU

MENU 4

Pressed mustard and honey glazed pork belly,
roasted Brussel sprouts, crispy bacon, baby onion, kale
OR

Grilled seabass, braised savoy cabbage,
wild mushrooms, creamy Gorgonzola and parsley sauce

Lebanese maghmour, falafel, aubergine, chickpea,
red pepper hummus and chopped coriander (ve)

Jerk spiced sweet potato and black bean curry,
roasted red pepper, coriander (ve)

Grilled vegetables, red quinoa, alfalfa, mung beans,
pomegranate super salad (ve)

Shaved fennel, green beans, red cabbage, mixed leaves,
torched blood orange, citronette (ve)

Pita bread

DESSERTS

Choux bun, hazelnut praline, mousseline,
milk chocolate Chantilly (v)

Winter berry tart, legere cream, cassis powder (v)

Raspberry mousse, frangipane tart (ve)

Lemon brulée triangle (v)

Milk chocolate and Earl Grey crème brulée (v)

Citrus cream tart with berries (ve)

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can support you in your food choices.
All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024



CANAPÉS MENU

ENTERTAIN AND CELEBRATE
WITH BITE SIZE CREATIONS
THAT USE INGREDIENTS AT
THEIR SEASONAL BEST.

Four canapés	£18.00 pp
Six canapés	£23.00 pp
Eight canapés	£28.00 pp
Each additional canapé	£3.00 pp



(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.

Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

HOT

Chicken beignet, Montgomery`s Cheddar, black garlic emulsion

Tandoori chicken, mango chutney, coriander on naan

Cumberland cocktail sausage, Dorset Blue Vinny tart

Mini lamb skewers, pomegranate molasses, sesame seeds

Smoked haddock Arnold Bennet style omelette, chilli sauce

Smoked mackerel, British peas and chive tartlets, horseradish cream

Potato rosti, goat's cheese mousse, roasted baby beetroot (v)

Wild mushroom arancini, truffle sauce, basil leaves (v)

Polenta bite, slow roasted cherry tomato, lemon tofu and chive (ve)

Chickpea panisse, wild mushroom fricassee, vegan tarragon sauce (ve)

Crispy tofu, walnuts and mushroom pate, vegan basil mayonnaise (ve)

COLD

Thyme and honey chicken terrine, piccalilli gel, mustard cress

Steak tartare, potato fondant, confit egg yolk

Bacon mousseline tartlet, slice celery, paprika

Yellowfin tuna tataki, ponzu dressing, tobiko caviar, wasabi cream

Hot smoked salmon, garlic and lemon crème fraîche, keta caviar

Thai style tiger prawns cornetto, Gochujang mayonnaise

Truffle goat's cheese pannacotta, tomato chutney, basil (v)

Wild mushroom eclair, yolk custard, gherkin (v)

Crispy tapioca, beetroot salsa, basil emulsion (ve)

Roasted cherry tomatoes, olive and tomato tapenade, shallots salsa, focaccia (ve)

Matcha rice crackers, fermented beetroot, mango puree, dill (ve)

CANAPÉS MENU

ENTERTAIN AND CELEBRATE
WITH BITE SIZE CREATIONS
THAT USE INGREDIENTS AT
THEIR SEASONAL BEST.

Four canapés	£18.00 pp
Six canapés	£23.00 pp
Eight canapés	£28.00 pp
Each additional canapé	£3.00 pp



DESSERTS

Almond frangipane tart, seasonal fruit (v)

Rainbow macaron bites (v)

Trio chocolate mousse (v)

Mini cherry meringue tart (ve)

Mandarin and chocolate cream dipped
in hazelnut glaze (ve)

Poached pear tartlet, Chantilly,
caramelised crispy apple (ve)

(v) – vegetarian, (ve) – vegan.

*Foods described within this menu may contain nuts and other allergens.
Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can
support you in your food choices.
All prices are exclusive of VAT. All menus are subject to changes. Prices
are valid from 2nd October – 31st March 2024*

BOWL FOOD MENU

BOWL FOOD IS A MORE SUBSTANTIAL CHOICE THAN CANAPÉS AND ARE IDEAL FOR RECEPTIONS OR EXTENDED NETWORKING EVENTS.

3 bowls	£22.00 pp
4 bowls	£28.00 pp
5 bowls	£31.00 pp
Each additional	£7.00 pp



HOT

Herdwick lamb, minty roasted baby potatoes, micro watercress

Chicken drumstick paprikash, nokedli, sour cream, parsley

Pulled confit duck, cannellini beans, Toulouse sausage and lardon stew, wilted spring greens

Cumberland sausage, mushroom bordelaise sauce, buttermilk mash, watercress

Seared tuna loin, chorizo, potato, chickpeas and green beans casserole

Cod saltimbocca, parma ham, winter vegetable ratatouille, crème fraîche

Ragstone goat's cheese risotto with pumpkin, truffle, sage and toasted pine nuts (v)

Pan fried gnocchi, West Cornwall broccoli, blue stilton fondue, crispy onions (v)

Giant saffron couscous, aubergine shakshuka, chickpeas falafel (ve)

Creamy forest mushroom polenta, tarragon emulsion, walnuts, lemon and garlic sauce (ve)

Couscous, courgettes, aubergines and peppers caponata, toasted pine nut, sultanas, beetroot humus (ve)

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

COLD

Carpaccio of Aberdeen angus, rocket, sauce vierge, shaved parmesan, aged balsamic

Chinese style chicken cutlets, chow main noodles, chilli and spring onion

Lamb Korma, aromatic steamed rice, poppadom, micro cress

Chimichurri flank steak, mix grains salad with coriander, tomato and red onion, avocado crema

Cod goujons, roasted Jersey royal potatoes, sauce gribiche, watercress

Flaked hot smoked salmon, winter vegetables and chive fregola, citrus gel

Dried fruits and nuts couscous, fried brie cheese, cranberry sauce, watercress (v)

Grilled goat's cheese, peas, beets and pickled baby onions, pea shoot (v)

Greek style tomatoes, kalamata olives, cucumber, vegan feta cheese salad (ve)

Broad beans and spinach hummus, red onion and mint salsa, crudites (ve)

Crispy rice cake, chickpea and green lentils curry, coconut and coriander cress (ve)

BOWL FOOD MENU

BOWL FOOD IS A MORE
SUBSTANTIAL CHOICE THAN
CANAPÉS AND ARE IDEAL FOR
RECEPTIONS OR EXTENDED
NETWORKING EVENTS.

3 bowls	£22.00 pp
4 bowls	£28.00 pp
5 bowls	£31.00 pp
Each additional	£7.00 pp



DESSERTS

Bite size choux buns, light cream, chocolate sea salt sauce, Chantilly, micro herbs (v)

Strawberry and vanilla galette, mascarpone Chantilly, strawberry and basil gel, winter berries sorbet, caramelised almond flakes

Pavlova with winter berries, micro basil (v)

Chocolate and orange mousse, orange and cinnamon gel, vanilla cream, honeycomb

Baked plum, almond crumble, vanilla cream, sunflower tuille (ve)

Crème caramel with cacao nibs (ve)

(v) – vegetarian, (ve) – vegan.

*Foods described within this menu may contain nuts and other allergens.
Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can
support you in your food choices.
All prices are exclusive of VAT. All menus are subject to changes. Prices
are valid from 2nd October – 31st March 2024*

FOOD STATIONS

MARVEL AT THE SKILLS OF OUR
SEARCYS' CHEFS AND ENJOY THE
INTERACTIVE LIVE STREET-FOOD
INSPIRED FOOD STATIONS.

Two main stations plus dessert £45.00 per person*

Three main stations plus dessert £52.00 per person*

* Minimum number of 80 guests

If booking for 100 or more guests we
recommend three or more stations

MEXICAN CANTINA

A selection of the best Mexican street food has to offer,
from mild to most picante taste buds

Our menu covers national treasures from the streets
of Baja, Chihuahua and Guadalajara

- ◇ Shredded beef nachos, corn tortillas, sour cream,
red onion and tomato salsa, jalapeños
- ◇ Tijuana chicken burrito, spiced rice, black beans,
peppers, sweetcorn, guacamole and cheese
- ◇ Grilled halloumi, rainbow slaw, shredded pineapple,
tomato salsa (v)
- ◇ Pulled chipotle jackfruit, black beans, spicy salsa,
vegan cheese and guacamole quesadilla (ve)

AMERICAN TRAILS

Inspired by their diverse cuisine, our all American station
takes you through a gastronomic journey from East to
West coast with a pit stop on the Appalachians and
Louisiana's own New Orleans

- ◇ Louisiana chicken and chorizo jambalaya,
smoked sausage, cajun mayo, jalapeños,
crispy shallot
- ◇ Delaware's prawn and lobster mac and cheese,
seaweed crumb
- ◇ Slow roast peppered beef brisket buns,
Kentucky bourbon BBQ sauce
- ◇ Smoky So Cal BBQ carrot dog, brioche bun,
red cabbage vegan slaw, diced avocado (ve)

INDIAN CURRY BAR

Spices from the East come together on this culinary
curry experience

All curry choices are served with your pick of
steamed rice, poppadums, mini naan, cucumber raita
and mango chutney, onion pickle, coconut chutney
and lime pickle

- ◇ Murgh murkani (butter chicken), ground fenugreek,
tiger tomatoes
- ◇ Slow cooked lamb madras, papaya paste,
roasted aubergine, coconut cream and cumin oil
- ◇ Paneer malai, ginger, habanero chilli
and chopped mint (v)
- ◇ Tadka daal yellow lentils, curry leaves, toasted
mustard seeds and roasted garlic (ve)

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

PRIVATE DINING PACKAGE

OUR MENUS ARE DEVOTEDLY UPDATED MONTHLY USING ONLY THE FRESHEST SEASONAL INGREDIENTS. OUR STATE ROOMS AND ROOFTOP TERRACE, AS WELL AS OUR HERITAGE ROOMS ARE PERFECT FOR LARGE EVENTS, AS WELL AS MORE INTIMATE DINNERS.

Three course dinner

£97.50 pp

Includes a welcome drink of English sparkling wine, beer, or a soft drink and half a bottle of house wine per person. A selection of one dish from each course is required for the whole party.

SAMPLE MENU

Starters

Laverstoke buffalo mozzarella and basil tart, Isle of Wight tomato salad, balsamic syrup (v)

Grilled Loch Duart salmon, citrus salad, caper dressing

Beetroot tartar, whipped feta, summer leaves, almond vinaigrette (v)

Pan-fried Orkney scallops, charred cauliflower, blood orange glaze, brown shrimps

Braised pork, marinated cabbage salad, fennel and radish slaw, hickory smoked glaze

Mains

Spelt, barley and pea risotto, charred courgette, lemon, parsley and shallot crumb (v)

Forge Farm lamb rump, pressed potatoes, Wye Valley asparagus, carrot puree South coast cod, honey sautéed gem lettuce, pine nut relish, truffle potato, samphire

Pressed Cumbrian beef, parmesan cream, crispy potato, shitake mushrooms, rocket

Loch Duart salmon, summer squash, chickpea cake, coconut, ginger

Desserts

Dorset blackberry sponge, poached blackberries, cassis syrup, lime sorbet (v)

Summer dessert, English berries, clotted Cornish cream (v)

Bitter chocolate tart, burnt white chocolate, crispy orange carrot sponge (v)

Poached Fenland peach, vanilla cream, pistachio crumb (v)

Tonka bean set cream, Kentish strawberries, ripped basil, strawberry soup (v)

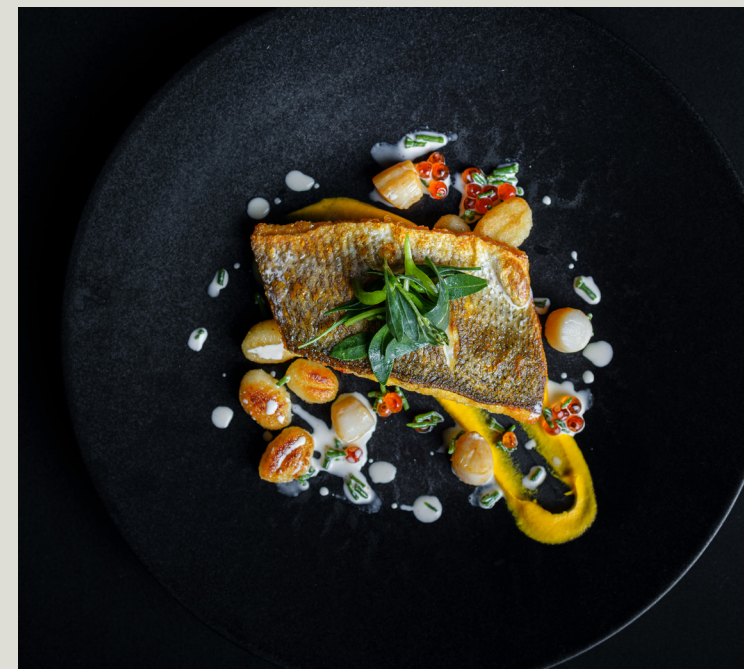
Followed by organic teas, ethically sourced coffee and petit fours

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.

Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024



PRIVATE DINING TASTING PACKAGE

LOOKING FOR THE PERFECT DINING EXPERIENCE FOR YOUR VIPS? TRY OUR DELUXE FIVE COURSE TASTING MENU FILLED WITH CREATIVE FLAVOURS, TEXTURES AND INGREDIENTS TO GET YOUR TASTEBUDS TINGLING. OUR MENUS CHANGE MONTHLY USING ONLY THE FRESHEST, SEASONAL INGREDIENTS.

Five course tasting menu

£127.00 pp

Package price includes a welcome drink (includes a glass of Champagne, bottled beer, mocktail or soft drink), half a bottle of sommelier selected wines and half a bottle of 30 Euston Square filtered water; any additional beverages are on a consumption basis,

SAMPLE MENU

Amuse-bouche

Pea and mint soup with smoked almond salsa, mint oil (v)

Starter

Oak smoked salmon with quail's egg, citrus and fennel salad, rye crisp, dill emulsion

Main course

Norfolk chicken breast with truffle potato terrine, buttered spinach, pine nut and thyme sauce, Madeira jus

Pre-dessert

Hendricks gin with cucumber and lemon granite (v)

Dessert

Wild strawberry parfait with faise se bois, cherry and mint salad, hot milk chocolate sauce (v)

Followed by organic teas, ethically sourced coffee and petit fours



(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

BEVERAGE LIST

SPARKLING WINE (ALCOHOL FREE)		CHAMPAGNE		WHITE WINE	
Wild Idol Alcohol Free Sparkling White, NV	£38.00	Searcys Selected Cuvée, Brut, NV	£65.00	Flor de Lisboa Branco, Portugal, NV	£26.00
Wild Idol Alcohol Free Sparkling Rose, NV	£38.00	Searcys Selected Cuvée, Rosé Brut, NV	£70.00	Goleta Sauvignon Blanc, Valle Central, Chile, 2021	£27.00
SPARKLING WINE		Searcys Selected Cuvée, Blanc de Blanc, NV	£70.00	Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2021	£27.00
Prosecco Ca' del Console Botter, Veneto, Italy, NV	£42.00	Drappier, Carte d'Or, Brut, NV – Carbon Neutral	£75.00	Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, SA, 2022	£29.00
Searcys Classic Cuvée Brut, Buckinghamshire, England, NV	£48.00	Lanson, Père & Fils, Brut, NV	£75.00	Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2021	£35.00
Greyfriars Rosé, English Sparkling, Surrey, England, 2015	£52.00	Palmer & Co, Blanc de Blancs, NV	£80.00	James Bryant Hill Chardonnay, Scheid Vineyards, Central Coast, USA, 2020	£35.00
<p>OUR BEVERAGE LIST HAS BEEN CAREFULLY SELECTED BY SEARCYS' EXPERTS TO ENSURE SUITABLE OPTIONS ARE AVAILABLE TO YOUR DINNER OR EVENT. THAT INCLUDES QUALITY ALCOHOL-FREE ALTERNATIVES AND SUSTAINABLE OPTIONS</p>		Veuve Clicquot, Yellow Label, Brut, NV	£85.00	Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£36.00
				Vinabade Albarino , Rías Baixas, Galicia, Spain, 2021	£37.00
				Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2021	£40.00
				Alegoria Gran Reserve Chardonnay, Navarro Correas, Mendoza, Argentina, 2020	£43.00
				Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2020	£50.00
				Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2021	£52.00

(v) - vegetarian, (ve) - vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

BEVERAGE LIST

RED WINE		ROSÉ WINE		BEERS	
Tremito Nero d’Avola, Sicilia, DOC, Italy, 2020	£26.00	Rosato Colline delle Rose, Terre di Vita, Organic, Sicily, Italy, 2021	£29.00	House Beers (330ml)	£4.75
Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, SA, 2021	£29.00	Côtes de Provence, Mas Fleurey Rose, Provence, France, 2021	£34.00	Peroni Nastro Azzuro, Budweiser Budvar, Curious Session IPA, Guinness	
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2020	£30.00	DESSERT WINE		Premium Beers (330ml)	£5.15
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£31.00	La Fleur d’Or, Sauternes, Bordeaux, France, 2018 (357ml)	£39.00	Toast Lager, Toast Pale Ale, Portobello London Pilsner, Meantime Chocolate Porter	
Podere, Montepulciano D’Abruzzo, Umani Ronchi, Abruzzo, Italy, 2021	£32.00	Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2019 (500ml)	£44.00	CIDER	
Côtes du Rhône, Les Abeilles Rouge, J.L. Colombo, Rhône, France, 2021	£34.00	SPIRITS		Aspall Draught Suffolk Cider (330ml)	£4.50
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2020	£34.00	House spirits (50ml)	£5.50	SOFT DRINKS	
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£36.00	Bombay Sapphire, Absolute Vodka, Jack Daniels, Bacardi Carta Blanca,		Bottled soft drinks (330ml)	£2.95
Conde De Valdermar Crianza, Rioja, Spain, 2018	£38.00	Captain Morgan Spiced Rum, Jameson Whiskey		Juices (1.5 litre)	£15.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2019	£44.00	Premium spirits (50ml)	£7.50	30 Euston Square still or sparkling filtered water (700ml)	£3.25
Chateau Montaignuillon, Montagne-Saint-Emilion, Bordeaux, France, 2019	£48.00	Hendricks Gin, Belvedere Pure Vodka, Bulleit Bourbon, Bacardi Reserva Ocho,			
Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018	£56.00	Kraken Dark Rum, Glenmorangie 10yrs			
		Aperitifs (50ml)	from £7.25		
		Liqueurs (50ml)	from £7.25		

(v) – vegetarian, (ve) – vegan.

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.

All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October – 31st March 2024

BEVERAGE LIST

One cocktail per person	£9.00
Three cocktails per person	£23.00
One mocktail per person	£7.00



COCKTAILS

Rhubarb Fizz
Rhubarb and ginger infused gin,
rhubarb, prosecco, crystallized ginger

Kir Royale
Chambord Liqueur, prosecco,
raspberry, orange zest

Gingerbread Martini
Vodka, gingerbread syrup, Baileys,
creme de cacao, coconut

Mistletoe Sour
Vodka, hibiscus and elderberry
infusion, mulled spices, lemon

Blood Orange G&T
Gin, blood orange syrup, orange juice,
rosemary syrup, tonic

The Night-Pear Before Christmas
Gin, spiced pear liqueur, pear juice,
cardamom bitters

Golden Snitch
Bourbon, elder lower liqueur, apple
cider, maple syrup, cinnamon, ginger

Jammy Twist
Bourbon, Cointreau, raspberry
preserves, orange juice, soda

Black Widow
Tequila, orange bitters, rosemary
syrup, honey, blackberry

Purple Haze
Jägermeister, crème de mure,
Angostura bitters, lemon

Fireside Cider
Spiced rum, apple cider, winter spice
syrup, cinnamon

The Nightcap
Spiced rum, Kahlua, maple syrup,
Angostura bitters, orange zest

NON-ALCOHOLIC COCKTAILS

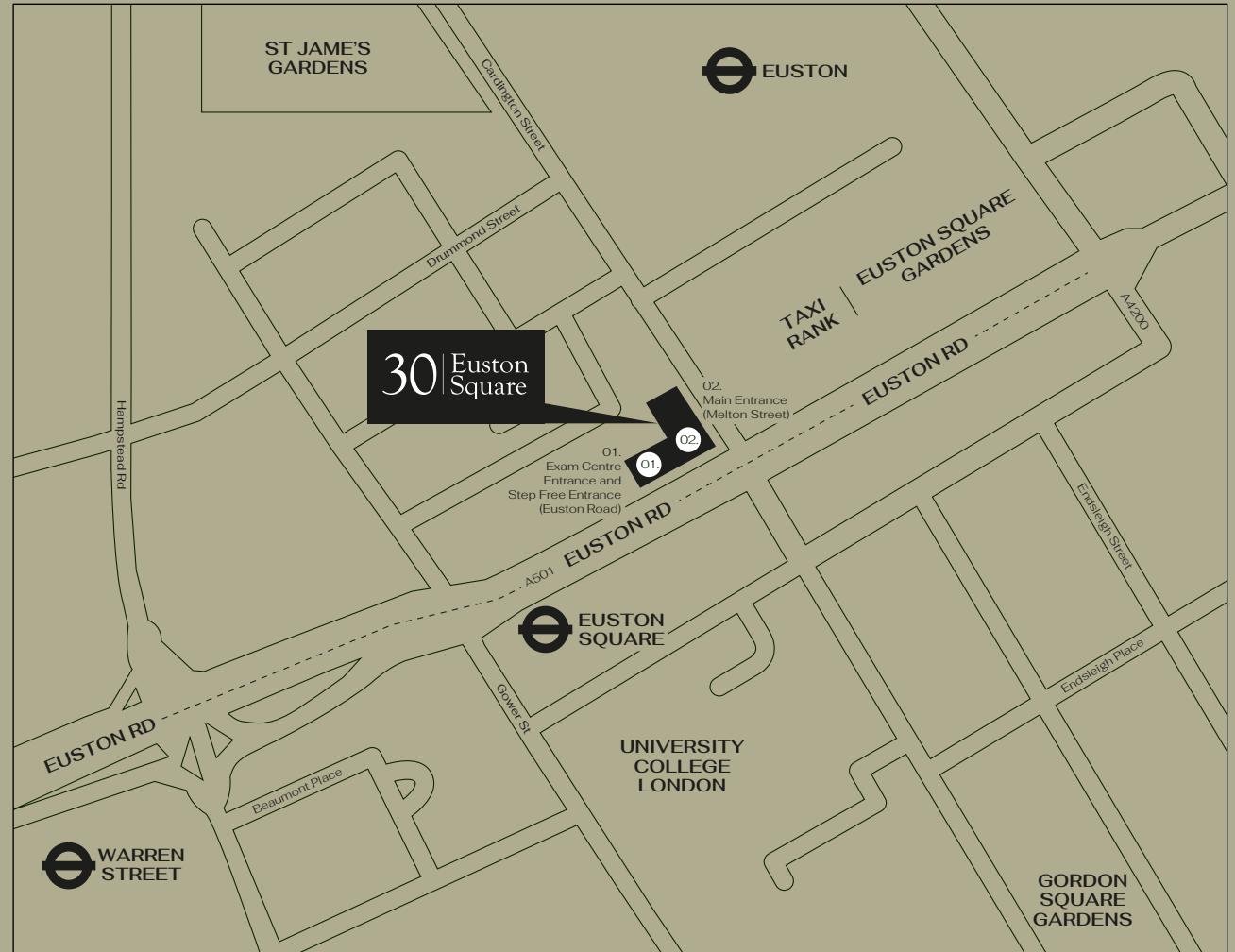
Pomegranate Mojito
Pomegranate juice, lime, mint,
lemonade

Cherry Limeade
Cherry puree, lime, soda

Ginger Pear
Pear puree, lemon thyme, ginger and
rosemary syrup, ginger ale

(v) - vegetarian, (ve) - vegan.
Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten.
Please inform us of any allergies or dietary requirements, so we can support you in your food choices.
All prices are exclusive of VAT. All menus are subject to changes. Prices are valid from 2nd October - 31st March 2024

30 EUSTON
SQUARE IS A
GRADE II* LISTED
AWARD-WINNING
EVENTS VENUE,
IN A PERFECT
CENTRAL LONDON
LOCATION.



30 Euston
Square

BEST IN PRACTICE

EST · 1847
SEARCYS
LONDON

30 EUSTON SQUARE, LONDON, NW1 2FB

30eustonsquare@searcys.co.uk
020 8453 4610
www.30eustonsquare.co.uk