

30 EUSTON SQUARE CULINARY GALLERY

30 | Euston
Square
MEETINGS | EVENTS





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.

Nestled within the vibrant ambiance of 30 Euston Square, our culinary offerings are designed to elevate any occasion of celebration or entertainment. From exquisite canapés to hearty bowl food and elegant dinner selections, our menus boast a diverse array of options crafted to delight every palate. With a keen emphasis on providing a nutritious gastronomic experience, we are committed to both culinary excellence and environmental responsibility.

Our sustainability pledge underscores our dedication to minimizing our ecological footprint, reflected in our expanded range of plant-based offerings. As we eagerly anticipate the opportunity to cater to your upcoming meeting or event, rest assured that your guests will enjoy a culinary journey that harmonizes indulgence with sustainability, leaving a lasting impression of excellence and mindful dining.

Looking forward catering to your meeting or event.

Alessandro Negro, Searcys Executive Chef

BREAKFAST SELECTION



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



WORKING LUNCH



OUR WORKING LUNCHES ARE DESIGNED TO KEEP YOU GOING THROUGHOUT THE DAY, WHILST OFFERING OPTIONS THAT BEST SUIT YOUR GUESTS' LIFESTYLE AND WELLBEING.



CANAPÉS



ENTERTAIN & CELEBRATE WITH BITE SIZED CREATIONS THAT ARE SKILLFULLY PRESENTED BY OUR CHEFS, ENSURING EACH BITE BURSTS WITH FRESHNESS AND FLAVOUR.



FINGER FOOD



SAVOUR A DELECTABLE ARRAY OF FINGER FOODS CRAFTED TO EXCITE YOUR PALATE, RANGING FROM SAVOURY BITES TO SWEET TREATS THAT TANTILIZE YOUR TASTE BUDS.



BOWL FOOD



BOWL FOOD PROVIDES A SUBSTANTIAL OPTION BALANCING ELEGANCE AND PRACTICALITY. IT'S AN EXCELLENT CHOICE FOR RECEPTIONS & EXTENDED NETWORKING EVENTS.



HOT AND COLD FORK BUFFET



INDULGE IN OUR HOT AND COLD FORK BUFFET MENU, CAREFULLY CRAFTED BY OUR CHEFS ONLY USING THE BEST INGREDIENTS TO KEEP YOU ENERGISED ALL DAY.



FOOD STATIONS



ENJOY THE FUN, LIVE INTERACTIVE EXPERIENCE AND INDULGE IN THE CULINARY EXPERTISE OF OUR CHEFS, PRESENTING DISHES INSPIRED BY GLOBAL CUISINES.



PRIVATE DINING



WHETHER IT'S A GRAND EVENT OR AN INTIMATE DINNER YOU ARE AFTER OUR STATE ROOMS, ROOFTOP TERRACE, AND HERITAGE ROOMS OFFER THE IDEAL SETTING.



DESSERTS



SATISFY YOUR SWEET
CRAVINGS WITH OUR
IRRISISTIBLE DESSERTS,
EXPERTLY CRAFTED TO
ELEVATE YOUR DINING
EXPERIENCE AND LEAVE
A LASTING IMPRESSION.



BEVERAGES



OUR BEVERAGE LIST HAS BEEN CAREFULLY SELECTED BY SEARCYS' EXPERTS TO ENSURE SUITABLE OPTIONS ARE AVAILABLE TO YOUR DINNER OR EVENT.



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.



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



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.



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



Our water is triple filtered in-house, reducing CO₂ emissions and waste.



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.

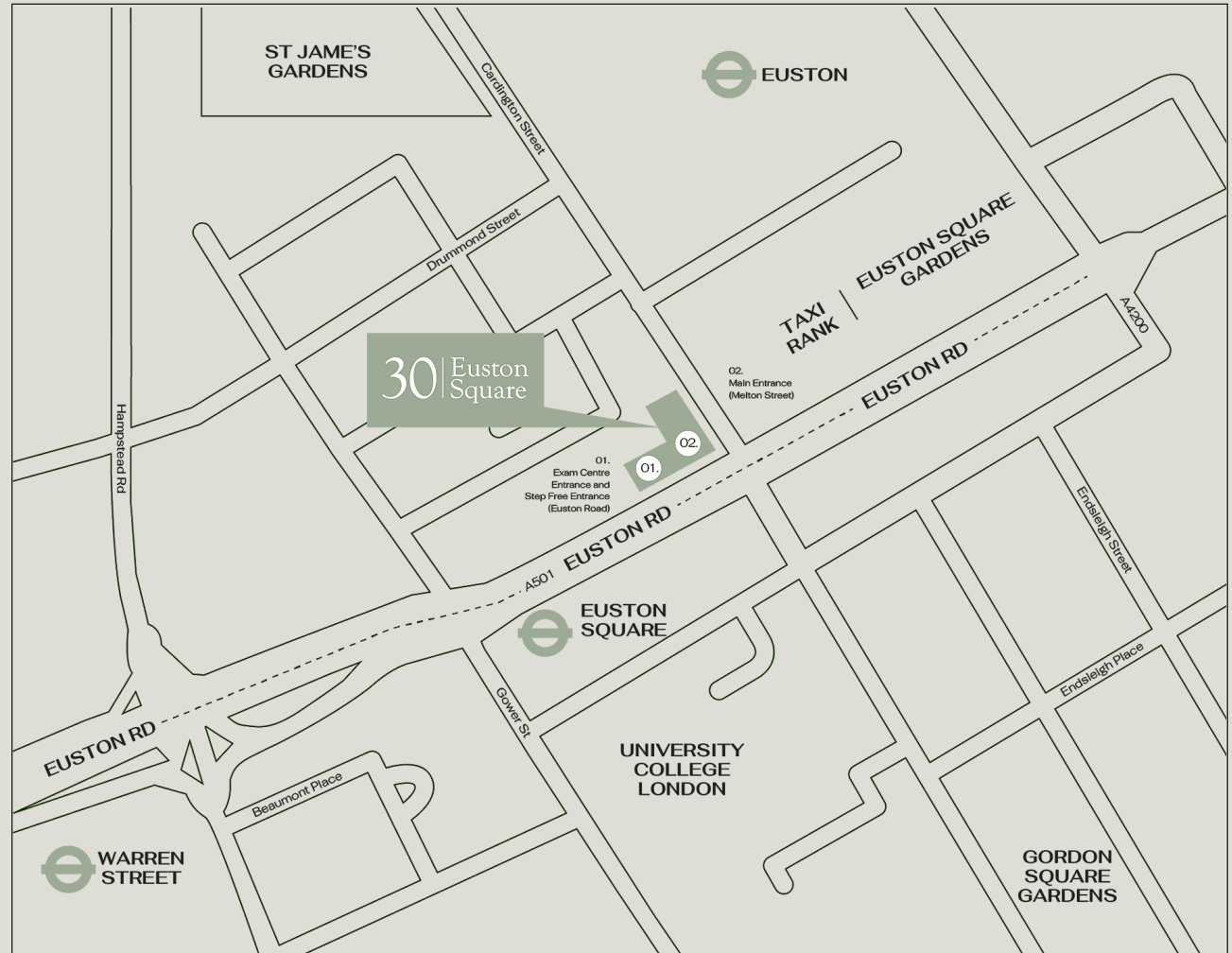


We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



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

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



30 | Euston
Square
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