



# MENUS

2024

---

kings place EVENTS

BROUGHT TO YOU BY  
GREEN & FORTUNE

## BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

**FIRST CHOICE**, based in New Covent Garden, are a small family run fruit and vegetable supplier

**ALLAN READER**, a London based family run dairy who work closely with farmers

**UPPER SCALE**, locally fresh fish supplier based in London's Billingsgate market

**PAUL RHODES BAKERY** a Greenwich based, leading independent bakery producing hand-crafted bread

**UNION COFFEE**, sourced from independent farms, London roasted

**CELTIC FISH & GAME** a family run business based in St. Ives supplying the finest and freshest sustainable fish and game

**HOPE & GLORY**, British tea company who are fairtrade certified and use only 100% organic ingredients

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)





# BREAKFAST

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.

## BREAK & BREAKFAST ADDITIONS

<i>Add to any existing package or refreshment break</i>	<i>per item</i> <b>£4.50</b>
Seasonal fruit spikes <b>VE, GF</b> ; Sweet and savoury morning muffin; Mixed quinoa, puffed rice, crispy maple seeds, herbs <b>VE</b> ; Mango and coconut yoghurt, toasted coconut <b>VE</b> ; Dark chocolate, dried fruits, roast hazelnuts <b>VE</b> ; Fruit and nut granola pot with seasonal fruit compote <b>V, GF</b> ; Apricot flapjack <b>VE</b> ; Green & Fortune cookies; Lemon drizzle cake; Orange drizzle cake	
Break-time board <i>minimum of 50 people</i>	<b>£9.00</b>
Includes a selection of the following: Cereal crunch, Green & Fortune flapjack bars, Energy bites, Raw chocolate and dried flower shards	
Cumberland sausage palmier	<b>£6.00</b>

## BREAKFAST REFRESHMENTS

Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit *per litre* **£12.00**

Detox juices: freshly juiced Covent Garden blends green juice, red juice, infusions *per litre* **£15.00**

## COMPLETE BREAKFAST

All served with freshly brewed teas and coffee

**Green & Fortune continental** *minimum of 5 people* **£14.00**  
*Selection of small and large pastries, filled mini croissants, mini tulip muffins, whole fruit bowl* **V**

**Hot breakfast sandwiches** *minimum of 10 people* **£16.00**  
*Rare breed Cumberland spiced sausage or treacle glazed back bacon sandwiches, baby tomato, spinach and Cornish cheese fritter, smoked Applewood and spinach toastie* **GF**

**Plant based breakfast skillet** **VE** **£14.00**  
*Crushed new potato, roast cabbage and onion, piquillo pepper salsa, vegan feta, grilled sourdough*

**Best of both breakfast** *Please select four of the below items* *per head* **£18.50**  
*Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice along with the following selection:*

- Mini smoked streaky and back bacon rolls, red or brown sauce*
- Traditional breakfast sausage puff pastry swirls, red or brown sauce*
- Smoked haddock, spinach and chive tartlets, lightly spiced curry emulsion*
- Layered shots of seasonal fruits, coconut yogurt and muesli* **VE**
- Mini croissant, pain aux raisins, pain au chocolat and mini muffins*
- Whipped avocado crostini, cherry tomato, chia and pumpkin seeds* **VE**
- Chunky fresh fruit skewers, autumn compote* **VE**
- Green apple, kale, blueberry and coconut smoothies* **VE**

**ADD**  
 Whole fruit bowl **VE, GF** *serves 10 people* **£35.00**

# DAY DELEGATE RATE

Available when booking our largest spaces, to include catering and room hire.

## CLASSIC DDR PACKAGE

£95.00\*

Our all-encompassing DDR package not only includes the hire of Hall One or Hall Two, but it also covers a large amount of AV and staffing, as well as catering and a dedicated catering area to feed your delegates. Please choose one of our Chef selected food stall menu's from page 9.

Arrival - Selection of mini pastries and muffins / fruit bowl / teas and coffee v

Mid-morning - Biscuit barrel / teas and coffee v

Lunch - Food stall menu of your choice, includes three main course dishes, two sweet items, fruit, teas, coffees and jugs of water

Please select from pages 10-12

Afternoon - Biscuit barrel / teas and coffee v

\*Minimum numbers apply – please ask for more information

## UPGRADE PACKAGE

extra per person

£5.50

The below items are in addition to the DDR inclusions:

Arrival - Fresh orange juice

Mid-morning - Vegan cream cheese, avocado, rye bread <sup>VE</sup>

Afternoon - Selection of cakes made by our in-house baker v

## EXECUTIVE UPGRADE PACKAGE

extra per person

£11.00

The below items are in addition to the DDR inclusions:

Arrival - Fruit spikes, fresh orange juice <sup>GF, VE</sup>

Mid-morning - Mango and coconut yoghurt, gluten free granola <sup>GF, VE</sup>

Afternoon - Green & Fortune cookies v

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

# DAYTIME CATERING PACKAGES

These packages include catering throughout your day, from breakfast to afternoon break.



## ARTISAN PACKAGE *Suitable for 10 to 100 people*

£50.00

### Breakfast

Whole fruit bowl GF, VE  
Selection of muffins and freshly baked pastries  
Freshly brewed teas and coffee

### Morning break

Freshly brewed teas and coffee, biscuit barrel  
*Or choose from the Green and Lean offering on page 8*

### Lunch

Selection of artisan sandwiches  
*As an alternative lunch option we are happy to substitute the Green and Lean salad lunch found on page 8*  
Whole fruit bowl GF, VE  
Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE  
Freshly brewed teas and coffee

### Afternoon break

Freshly brewed teas and coffee  
Baker's mixed bites

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

BROUGHT TO YOU BY  
**GREEN & FORTUNE**



## KINGS PLACE PACKAGE Suitable for 20 to 100 people

£55.00

### Breakfast

Whole fruit bowl GF, VE

Selection of muffins and freshly baked pastries v

Freshly brewed teas and coffee

### Morning break

Freshly brewed teas and coffee

Baker's mixed bites

### Lunch

Includes a choice of two from the below:

Corneyside Farm Rare roast beef

Slow-cooked harissa Texel lamb shoulder

Lemon and thyme roasted turkey breast, roast peppers

Grilled courgette, vegan cream cheese, sun-dried tomato VE

Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings

Accompanied by

Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE

Whole fruit bowl GF, VE

Freshly brewed teas and coffee

### Afternoon break

Freshly brewed teas and coffee

Baker's cake selection

Upgrade your breakfast can be added to any daytime catering package

+£7.00

Rare breed mini Cumberland spiced sausage or treacle glazed back bacon rolls

or crispy vegan halloumi and smoked vegan cream cheese, heritage tomato, spinach wrap VE, GF

## CHEF'S PACKAGE

£65.00

### Breakfast

Selection of muffins and freshly baked pastries v

Whole fruit bowl GF, VE

Freshly brewed teas and coffee

### Morning break

Freshly brewed teas and coffee

Baker's mixed bites

Lunch Please choose Chef's menu one, two or three on page 10

Standing lunch: includes three complete dishes

Selection of sweet items

Freshly brewed teas and coffee

### Afternoon break

Freshly brewed teas and coffee

Green & Fortune cookies

Whole fruit bowl GF, VE



All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

# kings place EVENTS

BROUGHT TO YOU BY  
**GREEN & FORTUNE**



# LUNCHES

**From seated sandwich lunches to a hot, standing option, our menus include an option for every event.**

kings place EVENTS

## ARTISAN WORKING LUNCH

Suitable for a minimum of 10 people **£32.00**

Selection of artisan sandwiches

Whole fruit bowl *GF, VE*

Lightly salted Burt's crisps and Brave roasted, salted chickpeas *GF, VE*

Freshly brewed teas and coffee

## KINGS PLACE WORKING LUNCH

Suitable for a minimum of 20 people **£35.00**

Includes a choice of two from the below:

Rare breed loin of pork, spiced apple sauce

Slow-cooked harissa Texel lamb shoulder

Lemon and thyme roasted turkey breast, roast peppers

Grilled courgette, vegan cream cheese, sun-dried tomato *VE*

Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings

*Accompanied by*

Lightly salted Burt's crisps and Brave roasted, salted chickpeas *GF, VE*

Whole fruit bowl *GF, VE*

Freshly brewed teas and coffee

*All these sandwich lunches are available for a maximum of 100 people*

## ADDITIONAL ITEMS

*The below items are perfect to add to any of the packages or menus as an upgrade for your guests*

A seasonal selection of salads, including carb-based options *per person* **£7.50**

Fresh fruit bowl *serves 10 people* **£35.00**

**Soup-er seasonal soup** *minimum 30 people* *per person* **£7.50**

Our homemade soup of the day made using market fresh ingredients

*All prices exclusive of VAT and per person. Staffing levy charged at 10% on food and beverage costs.*



**Our talented chefs create healthy dishes that don't compromise on flavour.**

**kings place EVENTS**

## **GREEN AND LEAN** *Minimum of 10 people*

**£32.00**

*Select three salads and three meat, fish or vegan additions.*

Our Green and Lean offering includes a choice of fresh and healthy salads, served in a sharing style to allow guests to enjoy more than one dish. These are served alongside a choice of three meat, fish or vegetarian additions.

### **SALADS**

Thai vegetable, coriander and chilli rice noodles, tamarind and soy dressing **VE, GF**

Bang bang cauliflower and pumpkin, puffed rice, tomato, coriander **VE, GF**

Roast autumn squash, green verbena harissa, rocket, vegan feta **VE, GF**

Vegan poke salad to include avocado, edamame beans, pickled cabbage, ginger, sticky rice **VE, GF**

Roasted beets, orange, red chicory, rocket, toasted pumpkin seeds **VE, GF**

Freekeh, carrot, orange, black peppercorn, watercress **VE**

### **MEAT, FISH AND VEGAN ADDITIONS**

Grilled lamb belly, mint, chilli

Teriyaki whiting

Roast aubergine, bang bang peanut salad

Grilled halloumi, green harissa **V, GF**

Chargrilled tofu **V, GF**

Herb marinated boneless chicken **GF**

*All salads are served with a selection of dressings to include house, miso, honey and mustard with salted mixed seeds, crispy shallots, pickles, lemon and lime wedges*

*Accompanied by*

Whole fruit bowl **GF, VE**

Lightly salted Burt's crisps and Brave roasted, salted chickpeas **GF, VE**

Freshly brewed teas and coffee

*All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.*

## LUNCH ADDITIONS

---

*In order to enhance your lunch, why not treat your guests to some of the below items:*

### SAVOURY ITEMS

per item **£5.50**

#### HOT

Pork and Bramley apple sausage rolls

Corneyside peppered steak slider, burnt pineapple and scotch bonnet jam

Curried Texel lamb, potato roti in spring roll pastry

Smoked Applewood and beetroot toastie, garlic emulsion

Salt cod beignets, saffron yoghurt

Red onion bhajis, hot mango dip *VE*

Mac and cheese croquettes, truffle mayonnaise *v*

Buffalo cauliflower wings, crushed chilli, black sesame *VE*

Apricot harissa falafels, minted coconut yoghurt *v*

#### COLD

Confit sea trout, black garlic emulsion

Carrot, coriander tahini, beetroot crostini *VE*

Vintage cheddar and spring onion quiche *v*

Cajun fried halloumi, lime mayonnaise *v, GF*

### SWEET ITEMS

per item **£5.00**

Dark chocolate brownie *GF*

Mini scones, cashew butter and pomegranate *v*

Berry flapjack *VE*

Vegan berry cheesecake *VE, GF*

Mixed fruit skewers *VE, GF*



### LUNCH ADDITIONS PACKAGE

per person **£15.00**

Select two savoury and one sweet lunch addition items

# kings place EVENTS

BROUGHT TO YOU BY  
**GREEN & FORTUNE**

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.



**We are  
dedicated  
to using  
seasonal,  
fresh  
ingredients.**

**kings place EVENTS**

## FOOD STALLS Minimum of 100 people and those on day delegate / chefs package **£45.00**

Slightly different to a standard fork buffet, these menus include a choice of three complete dishes, served in slightly smaller portions to allow guests to enjoy more than one dish. These are served alongside two sweet items, jugs of water and freshly brewed teas and coffee. We have designed three menus to offer a well-balanced choice for your guests.

### CHEF'S MENU ONE

Slow cooked Corneyside beef, sweet paprika and pepper, saffron pilau, sour cream hot, GF

Vietnamese sea bream salad, green mango, shrimp paste, peanuts cold, GF

Butternut squash and spinach, pomegranate, chilli fried green beans hot, V

Citrus panna cotta, mint crumble GF

Vegan chocolate cheesecake pot VE

### CHEF'S MENU TWO

Roast corn fed chicken, tabbouleh, charred butternut salsa, mint yoghurt hot, GF

Seafood kedgeree, soft boiled egg, saffron, curry hot, GF

Heritage beetroot, red cabbage and apple salad, horseradish, pumpkin seed cold, VE

Triple chocolate brownie v

Eton mess GF

### CHEF'S MENU THREE

Confit shoulder of Texel lamb, smoked aubergine, piperade, green verbena hot

Curried cauliflower spinach and sweet potato, red lentil sauce hot, V, GF

Hot smoked salmon, Swiss potato salad, pickled cucumber, dill aioli cold

Banoffee pot v, GF

Mini meringue, seasonal berries, whipped cream GF

### CHEF'S MENU FOUR Plant-based menu

Tofu, roast cauliflower and chickpea makhani, brown rice, coconut, coriander, chutney hot, VE

Zhoug roasted sweet potato, spinach, kerala spiced tomato sauce, lemon and thyme roasted new potatoes hot, VE, GF

Fire pit roasted aubergine with rose harissa, butternut squash and tomato quinoa salad cold, VE

Coconut panna cotta with mango and mint VE, GF

Eton mess with cherry GF, VE

All prices exclusive of VAT and per person. Staffing levy charged at 10% on food and beverage costs.



## SELECT YOUR OWN FOOD STALLS

£50.00

If you would prefer to build your own menu, full menus are on the next pages. We recommend selecting one meat, fish and vegetarian dish, including one cold item.

### COLD FOOD STALLS

Please select three items from the food stall menus and two desserts. Freshly brewed tea and coffee included.

#### LAND

Smoked duck breast, chicory, torched orange, hazelnuts **GF**

Turkish biber, salcasi chicken skewer, flatbread, pickles lemon yoghurt

Rare roast beef, horseradish and potato salad **GF**

Asian lamb, kimchi, brown rice, Asian greens **GF**

#### SEA

Confit tuna, olive oil potato, salad, black olive, capers **GF**

Teriyaki sea bream, Asian vegetables, buckwheat soba noodles

Confit sea trout, sauce gribiche and seaweed

Smoked mackerel, mixed beetroot salad and rocket

#### EARTH

Roast sweetheart cabbage, pickled ginger and pecan **V, GF**

Goats cheese and pine nuts, honey glazed endive **V, GF**

Grilled courgettes and aubergines, spiced chick peas, vegan 'nduja **VE**

Kale, red quinoa, confit tomato, lemon and sorrel yoghurt **V, GF**

Jumbo couscous, artichokes, rocket, black olive **VE**

Whole grain penne, pine nuts, minted peas, parmesan

Goat's cheese, courgette and red onion frittata, watercress, fennel and orange salad **V, GF**

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

## HOT FOOD STALLS

### LAND

Chicken katsu, Japanese pickle salad

Peruvian beef stew, coriander and chilli potatoes **GF**

Verbena chicken, orange and roasted almond cous cous, mint yoghurt

Lamb saganaki stew, tomato braised potatoes, Greek yoghurt **GF**

Lamb kofta, cracked wheat, coriander sour cream

Asian pulled pork, crushed peanuts, spring onion, soy and honey

Braised ox cheek, parmesan pomme purée, balsamic baby onions

### SEA

Salmon and herb fishcakes, butter beans, rosemary, grilled broccoli

Tempura of hake, seaweed greens, honey garlic dressing

Indian spiced king prawn brochette, pilau rice, cardamom yoghurt **GF**

Coastal fish stew, saffron mayonnaise, seasonal greens **GF**

Crispy whiting, smoked mash, seaweed and green olive butter

Thai fish cakes, sweet and sour bok choy **GF**

Oat rolled mackerel fillet, fennel and chilli ceviche

### EARTH

Cumin aubergine steak, green harissa and coconut yoghurt, pomegranate **VE, GF**

Fire pit courgette, fried gnocchi, vegan basil pesto **VE**

Sumac roasted cauliflower, miso butter, braised wild rice

Roast pumpkin, sage orzotto, balsamic endive, lemon cream

Black quinoa, sun-dried tomato, butternut and toasted seeds

Thai green vegetable curry, coconut rice, crispy shallots **VE**

### SWEET

*Please select two*

Triple chocolate brownie

Spiced apple crumble tart, vanilla cream

Meringue, berries, soft whipped cream **GF**

Pear and ginger, lemon syrup **V, GF**

Bitter chocolate and orange tart, crème fraîche

Posset pots, spiced shortbread

Brown butter apple and almond torte

Espresso martini chocolate pots

**Award  
winning  
team,  
specialising  
in events  
catering.**

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

kings place EVENTS

BROUGHT TO YOU BY  
**GREEN & FORTUNE**

# RECEPTION PACKAGES

**Planning a stand alone reception, or post conference event? These menus are great for networking and entertaining.**



kings place EVENTS

## NIBBLES & LIGHT BITES

£9.00

*Select 3 items from below:*

- Marinated mixed olives GF
- Lightly salted kettle crisps GF
- Chilli rice crackers VE
- Giant toasted corn VE
- Wasabi peas GF, VE
- Japanese rice crackers
- Mature Cheddar cheese straws
- House baked nuts VE, GF
- Mexican chilli peanuts VE

## LUXURY BITES

£12.00

*Select 3 items from below:*

- Roast chilli hazelnuts VE
- Flatbread and labneh v
- Sweet and sticky popcorn GF
- Shortcrust cheese straws v
- Tomato and smoked paprika picos VE
- Fried and salted broad beans VE, GF
- Whole pimento stuffed olives VE, GF

## POST CONFERENCE RECEPTION PACKAGES

- Reception package £20.50  
Two glasses of house wine, beer or soft drinks  
Mature Cheddar cheese straws, giant toasted corn
- Canape reception package £42.50  
Three glasses of house wine, beer or soft drinks  
Selection of chef's choice nibbles and five canapés
- Ultimate standing reception package £57.50  
Three glasses of house wine, beer or soft drinks  
Selection of three chef's choice canapés, two chef's choice savoury bowl foods and one chef's choice sweet bowl food

All prices exclusive of VAT and per person. Staffing levy charged at 10% on food and beverage costs.

## CANAPÉS

Select six from the menu below

*We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice*

Your choice of canapés	6 canapés per person	<b>£30.00</b>
Chef's choice of canapés	6 canapés per person	<b>£28.00</b>
	per extra canapé	<b>£6.00</b>

### COLD

#### LAND

Sticky pork, chilli apple salsa

Yuzu miso chicken, pickled carrot and mooli

Crusted seared lamb, minted pea purée

Smoked duck, apricot harissa, sea salt blinis

Butternut squash, parma ham, parmesan

#### SEA

Whipped cod's roe, charred spring onion, fennel syrup **GF**

Seared tuna, pickled ginger, wasabi mayonnaise **GF**

Smoked salmon, beetroot pate, nasturtium gel

#### EARTH

Goat's cheese, black olive crumble **v**

Rosemary scone, garlic buttercream, chilli jam **v**

Watermelon, cured feta, pistachio **v, GF**

Vegan cream cheese crostini, confit tomato, fennel pollen **VE, GF**

Saffron potato tartare, truffle mayonnaise, foraged cress



### HOT

#### LAND

Confit chicken, gruyere and potato truffle

Mini open Corneyside beef wellington

Spiced Lebanese chicken, black tahini yoghurt **GF**

Roast garlic and rosemary scone, apricot jam, seared lamb

Roast duck breast, orange miso, pistachio **GF**

#### SEA

Tempura mussel, soy sauce butter

Grilled octopus, saffron aioli **GF**

Harissa tiger prawn, cayenne ketchup **GF**

Salt cod fritters, butternut custard, fennel and mango salsa

#### EARTH

Spiced cauliflower, curry mayonnaise **VE, GF**

Salted potato and manchego croquette **v**

Shallot tarte tatin, burnt brie, toasted pumpkin seed crumble **v**

#### SWEET

Green & Fortune chocolate brownie **GF**

Passion fruit and white chocolate tartelette

Milk chocolate truffles, sour cherry dip

Meringue, fruit and cream **GF**

Flapjack, fruit compote **VE**

Seasonal fruit skewers **VE, GF**

Mini macaroon, dark chocolate

Apricot frangipane, vanilla cream

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

## BOWL FOOD

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

### COLD LAND

Rare roast beef salad, brioche toast, rocket salsa verde **GF**  
Chimichurri grilled chicken, carrot tahini, smoked olive oil  
Crispy chilli pork, apple remoulade, sriracha mayonnaise

### SEA

Salmon confit, apple parmentier, lemon crème fraîche, pea powder **GF**  
Sea trout ceviche, pickled cucumber, truffle mayonnaise, coriander **GF**  
Herb crusted tuna loin, sweetcorn purée, crispy shallots, herb oil

### EARTH

Courgette spaghetti, goat's curd, burnt tomatoes, quinoa granola **V**  
Scorched cabbage heart, chilli and mint, whipped cream cheese **V, GF**  
Chickpea tabbouleh, baba ghanoush, minted labneh **V, GF**  
Burnt orange, wild rice, pomegranate, avocado **VE, GF**  
Cauliflower rice, red onion, golden raisins **VE, GF**  
Pulled BBQ jackfruit, Alabama slaw, hot sauce **VE**

### SWEET

Eton mess, brown sugar meringue **GF**  
Chocolate cheesecake  
Cherry and pistachio shortbread  
Chocolate pot, caramel cream  
Vegan chocolate orange mousse **VE, GF**  
Mango chia seed pot, vanilla cream **VE, GF**

Your choice of bowls  
Chef's choice of bowls

4 bowls per person	<b>£38.00</b>
4 bowls per person per extra bowl	<b>£36.00 £9.50</b>

### HOT LAND

Corneyside braised beef, garlic potato purée, spiced ketchup **GF**  
Peruvian chicken stew, tacu tacu, green sauce  
Butchers' cassoulet, lemon and herb sourdough **GF**  
Slow cooked lamb neck, pistachio pilaf, mint yoghurt **GF**  
Roast pork belly, Braeburn purée, crackling brittle  
Confit duck potato cake, salt baked beetroot, crispy skin

### SEA

Burnt sea bass, ginger, chilli, vermicelli, nasturtium oil **GF**  
Roast salmon fillet, orange miso, nori powder  
White crab mac n cheese, pumpkin seed crumble **GF**  
Tiger prawn tempura, saffron carnaroli, garlic aioli **GF**

### EARTH

Asian spiced cauliflower, black tahini yoghurt, dukkah **VE**  
White bean chilli, pickled radish, seeded cracker **V**  
Biber salcasi falafel, aubergine caviar, preserved lemon **V**  
Black dahl, roast chickpea, coriander coconut yogurt **VE**  
Thai vegetable curry, coriander, rice **VE, GF**  
Beetroot falafel, goat curd dip **VE, GF**

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

# SEATED DINNER

**Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.**

## SEATED DINNER

3 courses **£68.00**

*Includes a selection of breads, teas and coffee*

Our chef has curated the below three-course menus, which include a well-balanced selection for your guests.

*Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten free menu to complement it. Other dietary requirements will be catered for on request*

### CHEF'S MENU ONE

Pressed duck leg, sticky marmalade, duck fat brioche, crispy quail egg  
Grilled sea bass, smoked butter potatoes, tenderstem, nasturtium oil GF  
Dark chocolate delice, toasted muesli, beetroot gel v

### CHEF'S MENU TWO

Confit chalk stream trout, fennel slaw, elderflower, labneh GF  
Corneyside braised beef shin, smoked aubergine, confit tomato, rosemary aioli GF  
Vanilla parfait, tarragon biscuit, white chocolate soil v

### CHEF'S MENU THREE

Pickled beetroot carpaccio, goats curd, toasted hazelnuts, cress GF  
Corn-fed chicken supreme, sweetcorn purée, wild mushroom, tarragon cream GF  
Braeburn apple tarte tatin, vanilla cream, smoked butter crumble

Standard equipment charge to include tables, chairs, white or black linen, white crockery and contemporary cutlery £15. Upgraded equipment options are available, please ask your event manager.

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.



If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

*Once you have selected this, our chef will create a vegan and gluten free menu if required.*

*Other dietary requirements will be catered for on request.*

## BUILD YOUR OWN MENU

3 courses **£75.00**

*Includes a selection of breads, teas and coffee*

### Starters

Green apple blinis, goat curd, beetroot salad, chilli yoghurt **V, GF**

Smoked duck breast, kohlrabi tartare, puffed rice, cherry molasses **GF**

Tuna tartare, confit egg yolk, green papaya, wasabi mayonnaise

Grilled broccoli and Blue Monday cheese salad, pickled walnuts **V, GF**

Cornish crab cakes, chilli, rocket, lime aioli

### Mains

Herb crusted sea trout, braised fennel, potato fondant, sauce vierge

Pumpkin fondant, pomme puree, cavolo Nero, carrots, beurre noisette **GF**

Corn-fed chicken supreme, mashed potato, wild mushroom, tarragon, cream reduction **GF**

Sugar pit pork belly, cauliflower cheese, apple and truffle jus

Heritage carrot and chickpea cake, fermented tomatoes, seeded cracker, chimichurri **VE, GF**

### Desserts

Bitter chocolate tart, sour cherries meringue, berries, soft whipped cream **GF**

Glazed lemon tart, blackberry, pistachio brittle **VE**

Honey and lemon cake, coconut yoghurt **VE, GF**

Rice pudding bon bon, sticky jam, vanilla sugar

Pear and almond tart, vanilla custard

*All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.*

# FOOD FOR THOUGHT

Reducing food waste and food miles is high on our agenda and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event we have some options for you to consider. These dishes have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste.



kings place EVENTS

## BREAKFAST ITEMS

Rolled oat bircher with homemade buttermilk, stewed bruised fruits, toasted seeds

Organic quinoa porridge, using oat milk made from the above dish, raw cocoa, edible flowers

Whole orange and almond breakfast cake, coconut yoghurt

## SMALLER DISHES suitable to be served as canapes, bowl food or plated starter

Sweet potato skin crisps, maple chilli relish, carrot top pesto

Fried whiting, preserved lemon mayonnaise, crispy fried capers

12-hour cooked Thor's hammer, crushed skin on potatoes, horseradish

## LARGE DISHES suitable to be served as bowl food or plated main course

Celtic fish day boat catch, green harissa yoghurt, rye husk pancakes *(flour ground using all the husk, and the day boat catch is in an abundance in local waters)*

Whole roast heritage carrots and beetroot, carrot leaf salsa verdi, curried spelt *(not peeled zero waste)*

Moroccan spiced butchers' lamb sausage, root vegetable tabouleh *(made in house to order from our farm stock)*

## DESSERTS served for any of these styles

Left over bread and butter, coconut yogurt

Trifle pots, blended with a mix of cake trimmings, homemade fruit compote, custard and cream

Breakfast items <small>per item</small>	£5.00
Canapé menu <small>6 items per person</small>	£32.00
Bowl food <small>4 items per person</small>	£40.00
Three course plated meal <small>per person</small>	£80.00

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.



Reducing  
food waste  
and food  
miles is  
high on  
our agenda

kings place EVENTS

## FOOD STALLS *Suitable for a minimum of 50 people*

£55.00

### Fish option

*This dish uses underused cuts of fish, seasonal locally sourced seashore plants and herbs*

Crispy cod trimmings, seashore vegetables, spelt risotto

### Meat option

*This beef is sourced from our own farm in Northumberland, animals are born on the farm, are grass fed and free to roam*

Sticky Corneyside Farm beef croquettes, hasselback horseradish potato, foraged greens

### Vegan option

*This dish uses bread made in-house, English grown beetroots, vegetables, quinoa and potatoes*

Build your own vegan beetroot burger, skin-on fries sweet potato fries, wonky vegetable slaw, charred spring onion, dill **VE**

## DESSERTS

*All the fruit served is seasonal and grown in the UK*

Dorset Bramley apple cake, clotted cream icing

Plant-based vegan dark chocolate, hazelnut praline delice

Windfall crumble, classic English custard

Seasonal fruit

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.

# WINES

## LOW ABV OR NO ALCOHOL WINE

### SPARKLING / WHITE / RED

Oddbird No Alcohol Spumante, Veneto, Italy	£45.00
Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£49.50
Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£49.50

### SPARKLING WINE

La Jara Prosecco Brut NV, Veneto, Italy <i>Organic</i>	£45.00
Perelada, Stars "Touch of Rosé", Cava, Spain <i>VE, O</i>	£47.50
Simpson's "Chalklands" English Sparkling, Canterbury, Kent <i>VE</i>	£62.50
Charles Vercy Cuvee De Reserve, Champagne, France <i>VE</i>	£67.50
Perrier Jouët Grand Brut NV, Champagne, France <i>V</i>	£100.00
Perrier Jouët Blason Rosé NV, Champagne, France <i>V</i>	£150.00
Perrier Jouët 'Belle Epoque', Champagne, France, 2012	£295.00

### WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2021 <i>VE</i>	£28.50
Indomita Nostros Reserva Riesling, Bio Bio, Chile, 2021	£32.00
Zapallares, Chardonnay Reserva, Casablanca Valley, Chile, 2020	£38.00
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 <i>VE</i>	£40.00
Bodegas Manzanos, Finca Manzanos Blanco, DOCa Rioja, Spain, 2022 <i>VE</i>	£40.00
Quintas do Homem Vinho Verde, Vale do Homem, Portugal, 2021 <i>VE</i>	£42.00
La Jara Pinot Grigio, Veneto, Italy, 2021 <i>V</i>	£43.00
Pique & Mixe, Languedoc-Roussillon, Piquepoul, Terret, France, 2021	£44.00
La Zerba Bio, Gavi, Piedmont, Italy, 2021 <i>O, BIO</i>	£50.00
Albariño, Viñabade, Rias Baixas, Spain, 2021	£55.00
Stella Bella Semillon, Sauvignon Blanc, Margaret River, Australia 2021 <i>VE, O</i>	£57.50
Zephyr Wines, Gewurtztraminer, Marlborough, New Zealand, 2021 <i>VE, O</i>	£60.00
Domaine Millet Roger, Sancerre, Loire, France, 2021 <i>VE</i>	£62.50
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£65.00

## RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 <i>VE</i>	£28.50
Lautarul Pinot Noir, Romania, 2021	£32.00
Armigero, Sangiovese Reserva, Romagna, Italy, 2018	£38.00
Merlot, Cape Leopard, Paarl, South Africa, 2020 <i>VE</i>	£40.00
deAlto, Tradicional, Rioja, DOCa Rioja, Spain, 2021 <i>VE</i>	£40.00
Cabina 56' Reserva, Carmenere, Curico, Chile, 2019 <i>VE</i>	£42.00
Apo Malbec, Belasco de Baquedano, Mendoza, Argentina, 2020	£46.00
Finca Manzanos, Graciano, Rioja, Spain, 2021 <i>VE</i>	£48.00
Bordeaux Superieur, Château Reynier, Bordeaux, France, 2018 <i>VE</i>	£50.00
Sidewood, Shiraz, Adelaide Hills, Australia, 2019	£52.00
Mount Brown, Pinot Noir, Waipara, New Zealand, 2020 <i>VE</i>	£53.00
James Bryant Zinfandel, Central Coast, USA 2019	£57.50
Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain, 2016	£60.00
Chateau d'Arcole, St Emilion Grand-Cru, Bordeaux, France, 2018 <i>BIO, VE</i>	£90.00
Gevrey-Chambertin 'La Justice', Gerard Seguin, Burgundy, France, 2016	£105.00

### ROSÉ WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2020	£32.00
Domaine Horgelus Rosé, Côtes de Gascogne, France, 2020	£38.00
Château L'Escarelle Les deux Anges Rosé, Provence, France, 2020 <i>VE, O</i>	£47.50

### NATURAL WINE

Cramele Reca, Solara, Orange, Viile Timisulu, Romania, 2021 <i>VE</i>	£37.50
Bodegas Altolandon, Enrosado vin Orange, Manchuela, Spain, 2021 <i>VE, O</i>	£47.50
Churton 'Natural State' Field Blend, Marlborough, New Zealand, 2021 <i>VE, O</i>	£62.50

# DRINKS

## SOFT DRINKS

Kingsdown Still/Sparkling 75cl	£3.95
Can O Water Still/Sparkling	£2.10
Coca-Cola Can	£2.65
Diet Coke Can	£2.65
Sprite Can	£2.65
Fanta Can	£2.65
San Pellegrino Can	£2.65
Karma Cola, Lemony Lemonade, Gingerella, Lo Bros Kombucha	£3.50
Ginger and Lemon, Raspberry and Lemon, Passionfruit	

## BOTTLED BEER

Sol	£5.20
Moretti	£5.70
Heineken	£6.20
Heineken Zero (0% ABV)	£5.70
Craft beer	£7.70

## SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	<b>from £6.75</b>
Double house spirit with mixer	<b>from £10.75</b>

(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Jameson Whiskey)

Single premium spirit with mixer	<b>from £9.75</b>
Double premium spirit with mixer	<b>from £16.75</b>

<b>JUICE JUGS</b> 1 Litre	<b>£12.00</b>
---------------------------	---------------

Orange juice  
Apple juice  
Cranberry juice  
Pineapple juice

kings place EVENTS



## COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

<b>Hijo Caliente</b> <i>Jalapeno infused vodka, limoncello, agave, lime, lemonade</i>	<b>£11.50</b>
<b>Rio Rosa</b> <i>Pink peppercorn and dill infused tequila, lime, strawberry, agave and grapefruit tonic</i>	<b>£11.50</b>
<b>Raspberry Rum Punch</b> <i>Fresh, fiery and Caribbean! Mixing spit roasted Pineapple rum, with freshly muddled raspberries, lime and ginger beer.</i>	<b>£11.50</b>

## FROZEN COCKTAILS

<b>Frozen Piña Colada</b> <i>Banana rum, coconut liqueur, coconut cream, pineapple, lime</i>	<b>£10.50</b>
<b>Watermelon and Guava Frozen Margarita</b> <i>Tequila, watermelon, guava, lychee, agave, lime</i>	<b>£10.50</b>

## MOCKTAILS

<b>Virgin Strawberry Margarita Slushie</b> <i>Strawberry purée, soda water, orange juice, lime</i>	<b>£6.50</b>
<b>Que Padre Punch</b> <i>Mango honey, coconut cream, strawberry purée, cranberry juice, lime</i>	<b>£6.50</b>

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.



## HOUSE PACKAGES

2 hour drinks package	£27.50
Di Meno Cataratto, Sicily, Italy 2021	
Di Meno Nero d'Avola, Sicily, Italy, 2021	
Beer	
Soft drinks	
3 hour drinks package	£37.50
Di Meno Cataratto, Sicily, Italy 2021	
Di Meno Nero d'Avola, Sicily, Italy, 2021	
Beer	
Soft drinks	

# UNLIMITED DRINKS PACKAGES



## UPGRADE PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

### UPGRADE 1

Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 VE  
Sangiovese, Armigero, Romagna, Italy, 2018

Bottled beers  
Soft drinks

2 hour drinks package £32.50  
3 hour drinks package £42.50

### UPGRADE 2

Bodegas Manzanos, Finca Manzanos Blanco, DOCa Rioja, Spain, 2022 VE  
deAlto, Tradicional, Rioja, DOCa Rioja, Spain, 2021 VE

Bottled beers  
Soft drinks

2 hour drinks package £40  
3 hour drinks package £50

All prices exclusive of VAT and per person.  
Staffing levy charged at 10% on food and beverage costs.