

M E N U S

MEETINGS & PRIVATE DINING



SEATED A LA CARTE

STARTERS

White Onion, Cider and Thyme Soup, cheese croutons (v)

Duck and Pistachio Terrine, bloody Mary relish

Chapel and Swan Smoked Salmon, lemon, cornichons, crème fraiche, sourdough toast

Ruby Beetroot Carpaccio, balsamic, lamb lettuce, "Feta" (vg, gf)

MAINS

Chargrilled Delicia Pumpkin, pearl barley, confit root vegetables (vg)

Seared Coley, buttered leeks, saffron cream (gf)

Chicken Cordon Bleu, Dijon mustard cream

Braised Ox Cheek, pomme purée, jus (gf)

Served with a selection of seasonal sides to share

DESSERTS

White Chocolate Fondant, raspberry coulis, frosted pistachios (v, gf)

Chestnut Bavaois, Victoria plum compote (vg)

Pear Tart Tatin, black current sorbet (vg)

Selection of Seasonal Cheeses, quince jelly and crackers

Petit fours with tea or coffee

2 courses £45 | 3 courses £55

*Price per person based on parties minimum 10 people. For smaller groups extra costs may

Pre-order required. Menu available on request. Please always inform of any allergies or intolerances before placing your order.
v - vegetarian / vg - vegan. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary service charge of 12.5% will be added to your bill.



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