

M E N U S

MEETINGS & PRIVATE DINING



STANDING RECEPTIONS

STANDING RECEPTION PACKAGE 1

2 Canapes

1 Nibble

1 Drink

(Cocktail / Prosecco / Wine / Beer)

£28 per person*

STANDING RECEPTION PACKAGE 2

4 Canapes

1 Nibble

1 Sweet Canape

2 Drink

(Cocktail / Prosecco / Wine / Beer)

£58 per person*

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

Pre-order required. Menu available on request. Please always inform of any allergies or intolerances before placing your order.
V - vegetarian / VG - vegan / GF - gluten free. 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.





DRINKS, CANAPES & NIBBLES

DRINKS

Cosmopolitan
 Dark and Stormy
 Bramble
 Paloma
 Virgin Apple Mojito (Non alcoholic)

Colombard/Gros Manseng, Arcolan, Côtes de Gas-
 cogne
 Merlot/Cabernet, Terra Vallona, Comté Tolosan
 Prosecco Spumante Brut

GNH Lager
 GNH IPA

SAVOURY CANAPES - COLD

Pea and Mint Tartlet (gf, v)
 Beetroot & Goat Cheese Croustade (v)
 Rye Cracker, Crushed Avocado and Radish (vg)
 Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg)(gf)
 Smoked Salmon Blinis, crème fraiche & dill
 Sea Bream Ceviche, cucumber (gf)
 Shredded Chicken and Bacon Tart
 Beef Tartare, cured egg yolk

SAVOURY CANAPES - HOT

Crispy Polenta with Tomato and Basil (gf, vg)
 Spinach Falafel with Tahini (gf, vg)
 Asparagus Tart (gf, v)
 Tomato arancini (v)
 Prawn Tempura, sweet chilli sauce
 Mini Fish Cake, tartare sauce
 Buttermilk Chicken Bite, barbecue sauce
 Tartufata Croquet Monsieur
 Steak & Chips, béarnaise sauce (gf)
 Mini Beef Burger

SWEET CANAPES

Salted Caramel Chocolate Tart (v)
 Chocolate Delice (vg, gf)
 Bakewell Tart (v)
 Macaroon (v, gf)
 Polenta & Lemon Financier (v, gf)

NIBBLES & BITES

Marinated Olives (vg, gf)
 Maple and Truffle Nuts (vg, gf)
 Hickory Smoke Seasoned Giant Corn (vg, gf)
 Rosemary Salt Fries (vg)

Aubergine Dip, pitta bread (vg)
 Beetroot Houmous, crudites (vg, gf)
 Crispy Sichuan Squid, lime & coriander mayonnaise
 Sticky Fried Chicken, chilli sauce
 Morecombe Bay Potted Shrimps, granary bread
 Crispy Cauliflower, ranch dip (vg, gf)

Beal's Farm Cured Meat, cornichons, sourdough toast
 Selection of Seasonal Cheeses, quince jelly, seeded crackers
 Cured Meat and Seasonal Cheese Selection
 Mediterranean Platter, aubergine, beetroot, hummus, olive (vg)

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· KAYA GREAT NORTHERN HOTEL ·

A MEMBER OF  KAYA
HOTELS & RESORTS

KAYA GREAT NORTHERN HOTEL,
KING'S CROSS ST PANCRAS STATION,
PANCRAS ROAD, LONDON, N1C 4TB

T: 020 3388 0813

E: EVENTS@GNHLONDON.COM