

M E N U S

MEETINGS & PRIVATE DINING



SEATED A LA CARTE

STARTERS

Lyonnaise Salad (gf)

Vitello Tonnato (gf)

Salmon Terrine, mint yogurt, caperberries, sourdough toast

Spring Salad, asparagus, pea, broad bean, radish, snow peas, citrus vinaigrette (vg, gf)

MAINS

Crispy Enoki Mushroom, artichoke, polenta, harissa humus (vg, gf)

Chicken Cordon Bleu, ham, cheese, Dijon mustard cream

Pan Fried Stonebass, giant cous cous, preserved lemon

Braised Jarret de Veau (gf)

Served with a selection of seasonal sides to share

DESSERTS

Dark Chocolate and Raspberry Mousse (v)

Vanilla Crème Brûlée, rhubarb compote (v, gf)

Coconut and Mango Chia Parfait (vg,gf)

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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