

M E N U S

MEETINGS & PRIVATE DINING



STANDING RECEPTIONS

STANDING RECEPTION PACKAGE 1

2 Canapes
1 Nibble
1 Drink
(Cocktail / Prosecco / Wine / Beer)
£25 per person*

STANDING RECEPTION PACKAGE 2

4 Canapes
1 Nibble
1 Sweet Canape
2 Drinks
(Cocktail / Prosecco / Wine / Beer)
£55 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. 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)

Chardonnay, Vieilles Vignes 'Moulin d'Argent',
 Domaine des Herbauges, Loire
 Vin de Pays de la Principauté d'Orange,
 Domaine de la Berthète, Rhône
 Prosecco Spumante Brut

GNH Lager
 GNH IPA

SAVOURY CANAPES - COLD

Mushroom Tartlet (v)
 Beetroot & Goat Cheese Croustade (v)
 Rye Crackers, Crushed Avocado and Pickled Onion (vg)
 Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg)(gf)
 Smoked Salmon Blinis, crème fraiche & dill
 Tuna Tartare, prawn crackers, ponzu gel
 Poached Chicken Waldorf Tartlet
 Beef Tartare, cured egg yolk (gf)

SAVOURY CANAPES - HOT

Truffle Polenta, homemade ketchup (vg) (gf)
 Beetroot Falafel, soya mint yoghurt (vg)
 Butternut Squash Tart (v)
 Arancini, aioli (v)
 Prawn Tempura, sweet chilli sauce
 Mini Fish Cake, tartare sauce
 Buttermilk Chicken Bite, barbecue sauce
 Tartufata Croquet Monsieur
 Steak & Chips, béarnaise sauce
 Mini Beef Burger

SWEET CANAPES

Mini Cheese Cake, plum jam (vg)
 Apple Crumble Tartlet (v)
 Fig Tartlet (v)
 Macaroon (v)
 Chocolate Brownie, cream & raspberry (v)

Marinated Olives (vg)
 Truffle and Pecorino Nuts (vg)
 Thai Chilli Crackers (vg)
 Rosemary Salt Fries (vg)

NIBBLES & BITES

Crispy Sichuan Squid,
 lime & coriander mayonnaise
 Crispy Polenta, blue cheese and truffle dip (v)
 Crab & Avocado on toast
 Sticky Fried Chicken, chilli sauce

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

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GREAT NORTHERN HOTEL

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