

# 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)

Chenin Blanc, 'Steen Op Hount' Mulderbosch  
 Merlot 'Vellas' Central Valley Chile  
 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

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

@gnhotel

T: 020 3388 0800

E: [EVENTS@GNHLONDON.COM](mailto:EVENTS@GNHLONDON.COM)

[GNHLONDON.COM](http://GNHLONDON.COM)