

M E N U S

MEETINGS & PRIVATE DINING



SEATED A LA CARTE



STARTERS

- Roasted Bell Pepper Gazpacho (vg, gf)
- Smoked Salmon Mousse, pickled cucumber, keta caviar, toasted baguette
- Heritage Tomato Salad, pickled onion, crouton (vg)
- Lamb Croquette, sauce paloise

MAINS

- Spinach & Burrata Ravioli, butter and sage (v)
- Chicken Paillard (gf)
- Veal Escalope, artichokes, applewood cheese fondue (gf)
- Pan Fried Hake, fennel puree, wild garlic and herb butter
- Mediterranean Charlotte, Hispi cabbage, quinoa, ratatouille (vg, gf)

Served with a selection of seasonal sides to share

DESSERTS

- Buttermilk Panna Cotta, thyme poached apricots, toasted almonds (gf)
- Caramelised Pineapple Upside Down Cake, vanilla ice cream (vg, gf)
- Dark Chocolate Fondant, vanilla cream, cocoa nib tuille (v)
- Selection of Seasonal Cheeses, quince jelly and crackers

2 courses £53 | 3 courses £59

*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.



· 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

@gnhotel

T: 020 3388 0813

E: EVENTS@GNHLONDON.COM

KAYAGNHLONDON.COM