

The

MIDLAND  
GRAND  
DINING ROOM



**FESTIVE PRIVATE DINING & EVENTS**

# ABOUT THE MIDLAND GRAND DINING ROOM

The Midland Grand Dining Room, located in the heart of Kings Cross, blends traditional charm with modern elegance. Initially brought to life by Sir George Gilbert Scott in 1873, the space has been transformed by hotelier and restaurateur Harry Handelsman and renowned architect and designer Hugo Toro into one of the most beautiful brasseries in London.

Our menus showcase a seasonal French selection from celebrated chef Patrick Powell. Ideal for convivial dinners with friends, long lunches, and memorable occasions that matter.



# The Red Room

## Private Dining Room

For a truly exclusive and intimate dining experience, our private dining room offers the perfect setting for private events and special occasions.

The room is designed to accommodate up to 14 guests, making it ideal for private dinners, corporate events, and family celebrations.



\*Please note that floral arrangements (as seen in this brochure) are an optional extra, that should you wish, we'd be delighted to arrange for you.

# The Green Room

## Chef's Table

With our Chef's Table, you're given a front-row seat to all the action; an opportunity to witness the exceptional culinary skills and expertise of our esteemed chefs first-hand.

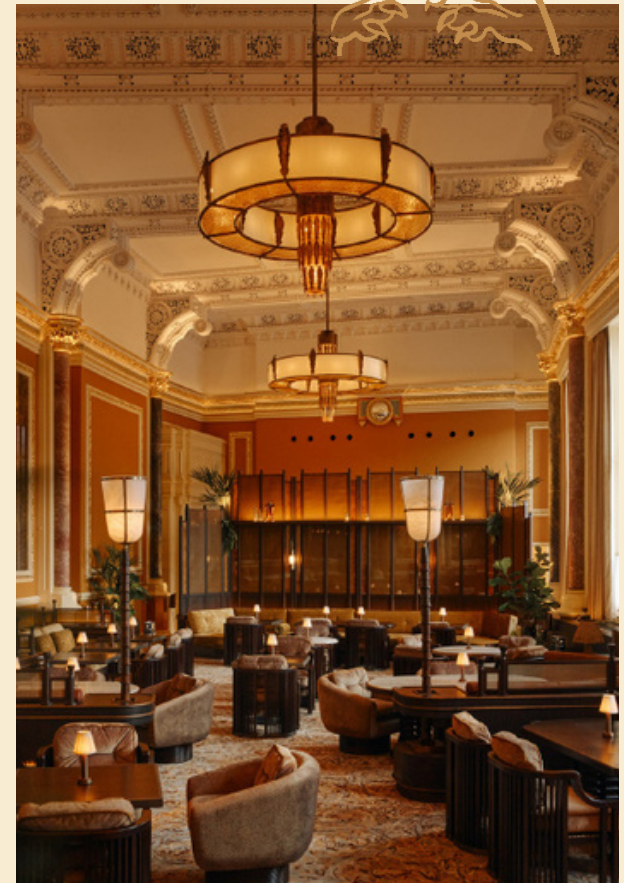
Situated in our open-plan kitchen, we can accommodate up to 8 guests, offering a personalised memorable atmosphere, perfect for special occasions.



# GALLERY

## RESTAURANT

Set the tone for a memorable occasion. Enjoy delicious food in our beautiful dining room with views looking out on to the iconic St. Pancras clock tower. We can accommodate large tables of up to 20 guests. Also available for section hire, and exclusive hire, subject to availability.



# GALLERY

## GOTHIC BAR

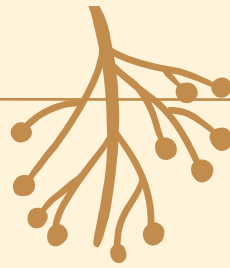
Enjoy a wide drinks selection centred around the robust flavours of Eau de Vie with Signature Serves and Grand Classics. With live music playing on Sunday's and Djs scheduled weekly from Thursday to Saturday, it's the ideal place to enhance your night.



Available for exclusive and section hire.

# GALLERY

FOOD & DRINKS



[VIEW OUR SAMPLE MENUS](#)

[VIEW OUR SAMPLE WINE LIST](#)



# SAMPLE SET MENUS

THREE COURSES: £75

## STARTERS

Wild mushroom & tarragon vol-au-vent, winter truffle  
Game and duck liver pâté en croûte, spiced pear  
Waldorf salad, candied pecan pear & Colston Bassett

## MAINS

Baked pumpkin & sage gnocchi, pecorino & Winter leaves  
Chalk Stream trout, sorrel, smoked butter & vermouth beurre blanc  
Roast duck à l'Orange, glazed chicory  
300g Sirloin of grass-fed beef, sauce au poivre, shallot & parsley

## SIDES

Midland Grand green salad, French dressing  
Potato Dauphinoise

## DESSERTS

Spiced orange crème caramel  
Chestnut & pear soufflé

## ADDITIONAL OPTIONS

For the table:

Pain de campagne, salted butter  
Comté gougères, pickled walnut  
Parmesan fritters, black garlic & shaved coppa  
10 per head

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Seasonal oysters,  
pickled seaweed mignonette  
1/2 dozen 24 | dozen 44

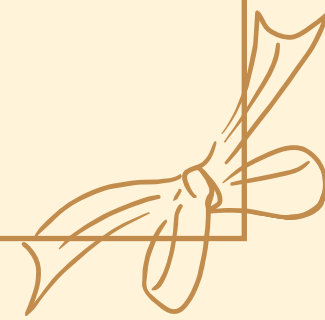
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“The Grand” fruits de mer  
half lobster, dressed crab, scallop ceviche, oysters & mussels  
Soda bread & seaweed butter  
95

-  
Roasted hand dived scallop, Champagne & caviar  
25

-  
800g Rib of grass-fed beef, sauce Choron, mustard & horseradish cream  
96

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Mont D’or truffle cheese service  
(for 1-4 guests) 15

All of our menus are seasonal and, therefore, subject to change.







# SAMPLE TASTING MENUS

EIGHT COURSES: £125 PER PERSON

Seasonal oysters, pickled seaweed mignonette

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Pain de campagne, salted butter

Comté gougère, pickled walnut

Parmesan fritter, black garlic & pickled onion

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Roasted hand dived scallop, Champagne & caviar

-

Pommes pallaison, snails bourguignon, 'nduja & guanciale

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Chalk Stream trout, smoked butter & vermouth

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800g Rib of grass-fed beef, sauce Choron, mustard &  
horseradish cream -

Lemon sorbet

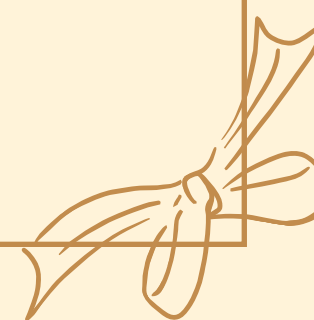
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Chestnut & pear soufflé

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Freshly baked Mince pies

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## CANAPÉS SELECTION

£28 PER PERSON

Parmesan fritter, black garlic & shaved coppa

Comté gougères, pickled walnut

Crispy lamb breast, mint & yoghurt

Steak tartare crostini

Pommes pallaison, snails bourguignon, 'nduja and guanciale

Trout, cucumber, crème fraîche & rye

Dressed market oysters, pickled seaweed mignonette

Blinis, crème fraîche & caviar

## STANDING BOWL FOOD MENU

£44 PER PERSON

Braised beef cheek, mustard & Pomme puree

Grilled Chalk Stream trout, smoked butter & vermouth

Hake, soft polenta, ratatouille vegetables and aged parmesan

Wild mushroom risotto, winter truffles

Roasted chicken thighs, creamed kale

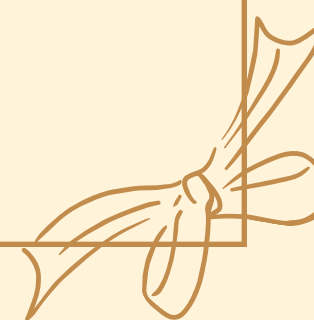
Baked beetroot, stracciatella & raisin

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Salted caramel & hazelnut petit choux

Spiced macaroon

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# AREAS, SIZES & CAPACITIES

SPACE	SIZE	CAPACITY
Private Dining Room	n/a	14 seated
Chef's Table	n/a	8 seated
Largest table in restaurant	n/a	20 guests
Semi private hire of restaurant	n/a	40 seated
Exclusive hire of restaurant	1,689 ft <sup>2</sup>	75 seated, 150 standing reception
Exclusive hire of Gothic Bar	1,173 ft <sup>2</sup>	150 standing reception





## THANK YOU

For further information or to request a quote or site visit, please contact the team  
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