



Kings Arms Hotel

HAMPTON COURT



Weddings

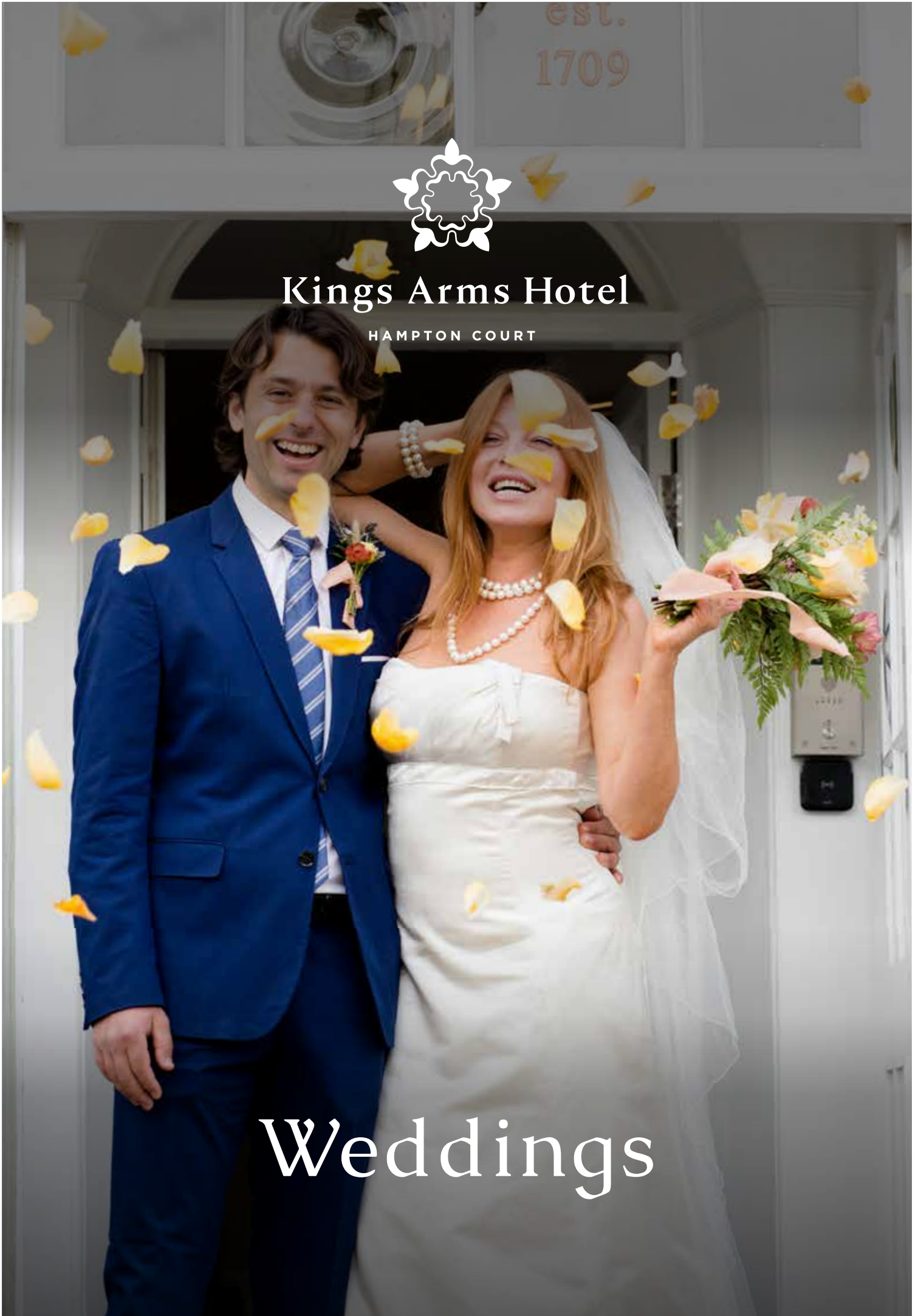
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HAMPTON COURT

Weddings





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THE HOTEL

We are a small boutique hotel with 12 beautifully renovated rooms, a stunning lounge, cocktail bar, and terrace as well as our restaurant The Six. Serving fabulous British cuisine with a twist! Open for breakfast 7 days a week, lunch and dinner served Wed - Sun.

Nestled by the Lion Gate of Hampton Court Palace, overlooking its maze and opposite the fabulous the Royal Deer Park, Bushy Park.



Named in deference to Henry VIII's wives, our magnificent restaurant, The Six, prides itself on eclectic cuisine by a talented Chef worthy of a star, using only the finest quality, locally sourced ingredients.

You can choose from a wide choice of dishes. There is a nod to traditional cuisine, but with a modern twist, so you can enjoy an elegant 3-course meal or if you prefer a standing event we can offer bowl food, canape and finger food.



“

THANK YOU, THANK YOU, THANK YOU!!!!


THE WHOLE TEAM WERE FANTASTIC AND THE FOOD WAS WONDERFUL! YOU MADE OUR SPECIAL DAY SO MEMORABLE. I CAN'T TELL YOU HOW MUCH I APPRECIATED YOUR SUPPORT AND ADVICE.

HOPE YOU'VE GOT SOME REST TODAY AND WE WILL BE BOOKING IN FOR DINNER SOON!!! XXX

-ANNA, A BRIDE

WEDDINGS

We have various spaces throughout the hotel that would be suitable for small parties, from a semi private table of 6 - 8 people in our Snug or a Canapé party in our lounge or a sit down dinner the The Six. We are open to discussing your requirements and will find a suitable space and create menus and drinks offerings to suit your needs for your special occasion.



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an elegant, three
course meal, or,
if you prefer, we
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and finger food.





THE LOUNGE

The lounge is a light open room for a more casual dining experience or a standing reception. A quiet place for your guests to relax and also a good room for speeches.



THE TERRACE

Perfect for pre-drinks & canapes. Or it would be spectacular in the warmer months for an al fresco sit down lunch or dinner. Lovely for speeches.



THE BAR

Enjoy a relaxing beer, glass of wine or a tasty cocktail at our bar before your event gets into full swing. We offer an extensive range of spirits and cocktails to suit any guest.





THE MENU

Our menus are been curated and overseen by Head Chef Jack Scoines, a talented Chef worthy of a star. They epitomise British cooking, focussing on classic with a surprising dishes. We use only locally sourced ingredients.





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Hors D'oeuvres

FINGER-FOOD

£3 EACH

HUNTSHAM FARM SAUSAGE ROLL
Piccalilli

AGED MONTGOMERY CHEDDAR & SHALLOT RAREBIT (v)

ALE BATTERED CORNISH HADDOCK
Tartare Sauce & Crushed Peas

GUILDFORD FARMS OXTAIL
& Gruyere Croquette, Champ Cream

ROMERO PEPPERS
with Spiced Cous Cous & Blanche Goats Cheese (v)

HOT SMOKED LOCH DUARTE SALMON
& Watercress Tart

SUFFOLK CHICKEN
& Garlic Herb Butter Kiev

PALACE GARDEN BROCCOLI
& Blue Monday no.7 Tart (v)

THE SIX SLIDER
Applewood Cheese & Gherkinaisse

HUNTSHAM FARM PORK SCOTCH EGG
Piccalilli

SMOKED CORNISH MACKEREL PATE
BBQ Beetroot Relish

TUNWORTH BRIE
Smoked Potato & Sage Pastia (v)

CANAPES

£2.50 EACH

SAVOURY

CHORIZO & BLACK BOMBER CROQUETTES
Pumpkin Seed Mayonnaise

BLUE CHEESE MOUSSE EN CROUTE
Black Olive Powder (v)

CHICKEN LIVER PARFAIT
Onion Chutney Sourdough Croute

HUNTSHAM FARM SAUSAGE ROLL
Tomato Relish

TRUFFLE WHIPPED GOATS CHEESE
Acacia Honey, Tomatoes & Basil (v)

STORNOWAY BLACK PUDDING BON BON
HP Sauce

FOIE GRAS & PARMA HAM ROULADE
Toasted Brioche

OLIVE & FETA STUFFED ROQUITO PEPPERS
(v)

SWEET

LEMON TART BRULEE
Raspberry Gel

DARK CHOCOLATE GANACHE
Cherry Compote

PISTACHIO & VANILLA CHEESECAKE
Strawberry Salsa

PASSIONFRUIT JELLIES
Mango Compote

PINEAPPLE & ROASTED COCONUT PASTILLE

BOWL FOOD

£3 EACH

SAVOURY

ARTISAN MACARONI,
Aged Montgomery Cheddar Sauce (v)

GUILDFORD FARMS OXTAIL CROQUETTE
Champ Cream, Pancetta Marmalade

HUNTSHAM FARM CRISPY PORK BELLY,
Mashed Potato, Scrumpy Sauce

BAKED HERB CRUSTED IRISH HAKE,
Smoked Sausage & White Bean Cassoulet

SPINACH & GORGONZOLA RISOTTO,
Tomato & Broad Beans (v)

THE SIX SLIDER, APPLEWOOD CHEESE
Gherkinaisse & Fries

ALE BATTERED CORNISH HADDOCK,
Tartare Sauce & Fries

AGED WELSH LAMB HOT POT,
Crispy Potatoes & Rosemary

HOT SMOKED LOCH DUARTE SALMON,
Seaweed Gnocchi, Lemon & Horseradish

FORAGED MUSHROOM RAGOUT,
Sautéed Potatoes & Aged Parmesan (v)

SUFFOLK CHICKEN GARLIC & HERB KIEV,
Crushed New Potatoes & Onion

CORNISH COD & LOCH DUARTE SALMON FISHERMAN'S PIE

SWEET

DARK CHOCOLATE CREMEAUX,
Salted Caramel & Roasted Hazelnuts

VANILLA CRÈME BRULEE,
Highland Style Shortbread

SPICED STICKY TOFFEE PUDDING,
Rum Steeped Toffee & Clotted Cream Sauce

LEMON POSSET
Blueberry Compote & Meringue

NO.7 TART (v)

THE SIX SLIDER
Applewood Cheese & Gherkinaisse

HUNTSHAM FARM PORK SCOTCH EGG
Piccalilli

SMOKED CORNISH MACKEREL PATE
BBQ Beetroot Relish

TUNWORTH BRIE
Smoked Potato & Sage Pastia (v)



JANUARY & FEBRUARY

Wedding Dinner

TO START

DEVONSHIRE DUCK LIVER PARFAIT,
Onion Chutney, Pickled Walnut, Truffle Butter, Briochette

- OR -

HOT SMOKED LOCH DUARTE SALMON
Heritage Beetroot, Horseradish & Roe

- OR -

WOODLAND MUSHROOMS
Toasted Brioche, Poached Chapel Farms Egg, Parsnip Cream (v)

TO FOLLOW

SAGE & WALNUT CRUSTED FILLET OF HAKE,
Smoked Sausage & White Bean Cassoulet

- OR -

SLOW COOKED OX CHEEK & PANCETTA BOURGUIGNON,
Garlic Cream Potatoes, Savoy Cabbage

- OR -

JERUSALEM ARTICHOKE RISOTTO,
Roasted Hazelnuts, Truffle Cream & Bleu Monday no.7 (v)

TO FINISH

DARK CHOCOLATE RUM & RAISIN DELICE,
Salted Caramel & Roasted Hazelnuts, Milk Ice Cream

- OR -

PISTACHIO & VANILLA CHEESECAKE,
Lemon Curd, Red Currant Sorbet & Meringue

- OR -

ARTISAN BRITISH CHEESES,
Scrumpy Chutney, Rye Crackers



MARCH & APRIL

Wedding Dinner

TO START

CRISPY HUNTSHAM FARM PORK BELLY
Spring Vegetables, Stornoway Black Pudding & Cider

- OR -

HOT SMOKED LOCH DUARTE SALMON
Compressed Cucumber, Horseradish & Pickled Kohlrabi

- OR -

WYE VALLEY ASPARAGUS, YOUNG MORELS
Wild Garlic Brioche, Poached Chapel Farms Egg (v)

TO FOLLOW

FILLET OF CORNISH COD
Romanesco & Beech Mushrooms, Palourde Clams & Champagne

- OR -

WILTSHIRE GUINEA FOWL
Wye Valley Asparagus, Young Morels, Broccoli & Serrano & Almonds

- OR -

WOODLAND MUSHROOM CORZETTI
Spring Greens, Berkswell & Hazelnut Truffle Pesto (v)

TO FINISH

DARK CHOCOLATE & PISTACHIO FONDANT
Salted Acacia Honey Caramel, Pistachio Ice Cream

- OR -

BAKED BANANA BRULEE
Toasted Pecans, Roasted Bananas, Coffee & Vanilla Fudge Ice Cream

- OR -

ARTISAN BRITISH CHEESES
Scrumpy Chutney, Rye Crackers



MAY & JUNE

Wedding Dinner

TO START

PRESSED SURREY RABBIT

Heritage Carrot Fondants, Pickled Carrot & Mustard Sauce

- OR -

HOT SMOKED LOCH DUARTE SALMON

Compressed Cucumber, Horseradish & Pickled Kohlrabi

- OR -

BLANCHE GOATS CHEESE AGNOLOTTI

Nutbourne Tomato Consommé & Violet Artichokes (v)

TO FOLLOW

FILLET OF CORNISH PLAICE

Parmentier Potatoes, Peas & Broad Beans, Champagne Sauce & Roe

- OR -

AGED WELSH LAMB RUMP

Ewes Cheese Stuffed Pepper, Lamb Croquette, Courgettes & Basil

- OR -

SUMMER VEGETABLE RISOTTO

Wild Garlic Pesto, Truffle & Blue Monday no.7 (V)

TO FINISH

ICED WHITE CHOCOLATE PARFAIT

Poached Rhubarb, Lemon Curd & Pistachios

- OR -

BAKED LEMON BRULEE TART

English Strawberries, Meringues & Raspberry Sorbet

- OR -

ARTISAN BRITISH CHEESES

Scrumpy Chutney, Rye Crackers



JULY & AUGUST

Wedding Dinner

TO START

WILTSHIRE CHICKEN OYSTERS

Corzetti Gran Arso, Peas & Broad Beans, Aged Parmesan

- OR -

CORNISH RED MULLET

Heritage Beetroot, Horseradish, Fennel, Orange & Capers

- OR -

BLANCHE GOATS CHEESE AGNOLOTTI

Nutbourne Tomato Consommé & Violet Artichokes (v)

TO FOLLOW

FILLET OF IRISH HAKE, BOK CHOI, BEECH MUSHROOMS

Samphire, Wasabi Sauce & Roe

- OR -

AGED WELSH LAMB RUMP, SPICED HERITAGE CARROTS

Cashew Dukkah, Garlic Buttermilk

- OR -

SAFFRON RISOTTO, ROASTED FENNEL

Poached Chapel Farms Egg, Aged Parmesan (v)

TO FINISH

ICED PEANUT PARFAIT

Dark Chocolate Cremeaux, Roasted Banana, Lime Curd

- OR -

BEE POLLEN PANNACOTTA

Champagne Strawberries, Caramel Croustade, Raspberry Sorbet

- OR -

ARTISAN BRITISH CHEESES

Scrumpy Chutney, Rye Crackers



SEPTEMBER & OCTOBER

Wedding Dinner

TO START

PRESSED HIGHLAND PIGEON

Quail & Foie Gras, Quince Chutney, Artisan Brioche

- OR -

CORNISH SMOKED HADDOCK

Spring Onion & Potato, Vichyssoise, Pickled Quail Egg

- OR -

KING OYSTER MUSHROOM 'SCALLOPS'

Pickled Walnuts, Parsnip Cream, Blue Monday no.7 (v)

TO FOLLOW

BAKED IRISH HAKE

Seaweed Gnocchi, Mussels & Roe, Tartare Beurre Blanc

- OR -

HIGHLAND FALLOW DEER

Steeped Blackberries, Truffled Game Pastia, Parsnip & Scorched Hispi

- OR -

BUTTERNUT SQUASH & TUNWORTH AGNOLOTTI

Cavelo & Hazelnut Pesto, Berkswell Cheese (v)

TO FINISH

ICED APRICOT PARFAIT

Almond Financier, Roasted Apricot, Frosted Almonds

- OR -

FIVE SPICE DARK CHOCOLATE FONDANT

Black Sesame Ice Cream, Salted Peanut Nougatine

- OR -

ARTISAN BRITISH CHEESES

Scrumpy Chutney, Rye Crackers



NOVEMBER & DECEMBER

Wedding Dinner

TO START

DEVONSHIRE DUCK LIVER PARFAIT

Truffle Butter, Scrumpy Chutney, Artisan Brioche

- OR -

BBQ CORNISH MACKEREL

St Austin Bay Mussel & Potato Chowder, Seaweed Foam

- OR -

DELICA PUMPKIN, PICKLED APPLE

Spiced Walnut Dukkah & Blanche Goats Cheese (v)

TO FOLLOW

SAGE & WALNUT CRUSTED FILLET OF IRISH HAKE

Smoked Sausage & White Bean Cassoulet

- OR -

EYNSHAM PARK PHEASANT

Leg & Liver Pie, Chestnut Puree, Blue Cheese, Armagnac Jus

- OR -

ROASTED CAULIFLOWER 'STEAK'

Gruyere Sauce, Roast Potato & Emmental Emulsion, Truffle (v)

TO FINISH

SPICED STICKY TOFFEE PUDDING

Rum & Raisin Ice Cream, Rum Caramel Sauce

- OR -

BAKED ESPRESSO BRULEE

Dark Chocolate Truffles, White Chocolate Fudge & Shortbread

- OR -

ARTISAN BRITISH CHEESES

Scrumpy Chutney, Rye Crackers



THE SIX RESTAURANT

WEDDING PACKAGES

2021

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STANDARD

Choice of **THREE** canapes
Choice of **EIGHT** finger-food options OR choice of **FOUR** bowl dishes
Choice of **TWO** drinks from wines by the glass, draught beer or prosecco

£50 PER PERSON
MAXIMUM 50 PEOPLE

GOLD

Choice of **FOUR** canapes & welcome drink,
Three-course meal with complimentary amuse bouche & petit fours,
HALF BOTTLE of wine per person with dinner, and
Choice of **THREE** drinks from wines by the glass, draught beer or Castelnau Brut Reserve,
EXCLUSIVE venue hire
COMPLIMENTARY GIFT of a magnum of Castelnau Brut to the bride & groom

£120 PER PERSON
MAXIMUM 80 PEOPLE

PLATINUM

Choice of **FOUR** canapes & welcome drink,
Three-course meal with complimentary amuse bouche & petit fours,
HALF BOTTLE of wine per person with dinner & digestif,
Choice of **THREE** drinks from wines by the glass, draught beers, Castelnau Blanc de Blanc or house cocktails,
EXCLUSIVE venue hire
COMPLIMENTARY GIFT of a magnum of Castelnau Brut to the bride & groom

£170 PER PERSON
MAXIMUM 80 PEOPLE

- IF YOU REQUIRE ROOMS & BREAKFAST THE FOLLOWING DAY PLEASE ENQUIRE -
- A DISCRETIONARY 12.5% SERVICE CHARGE MAY BE ADDED TO YOUR BILL -



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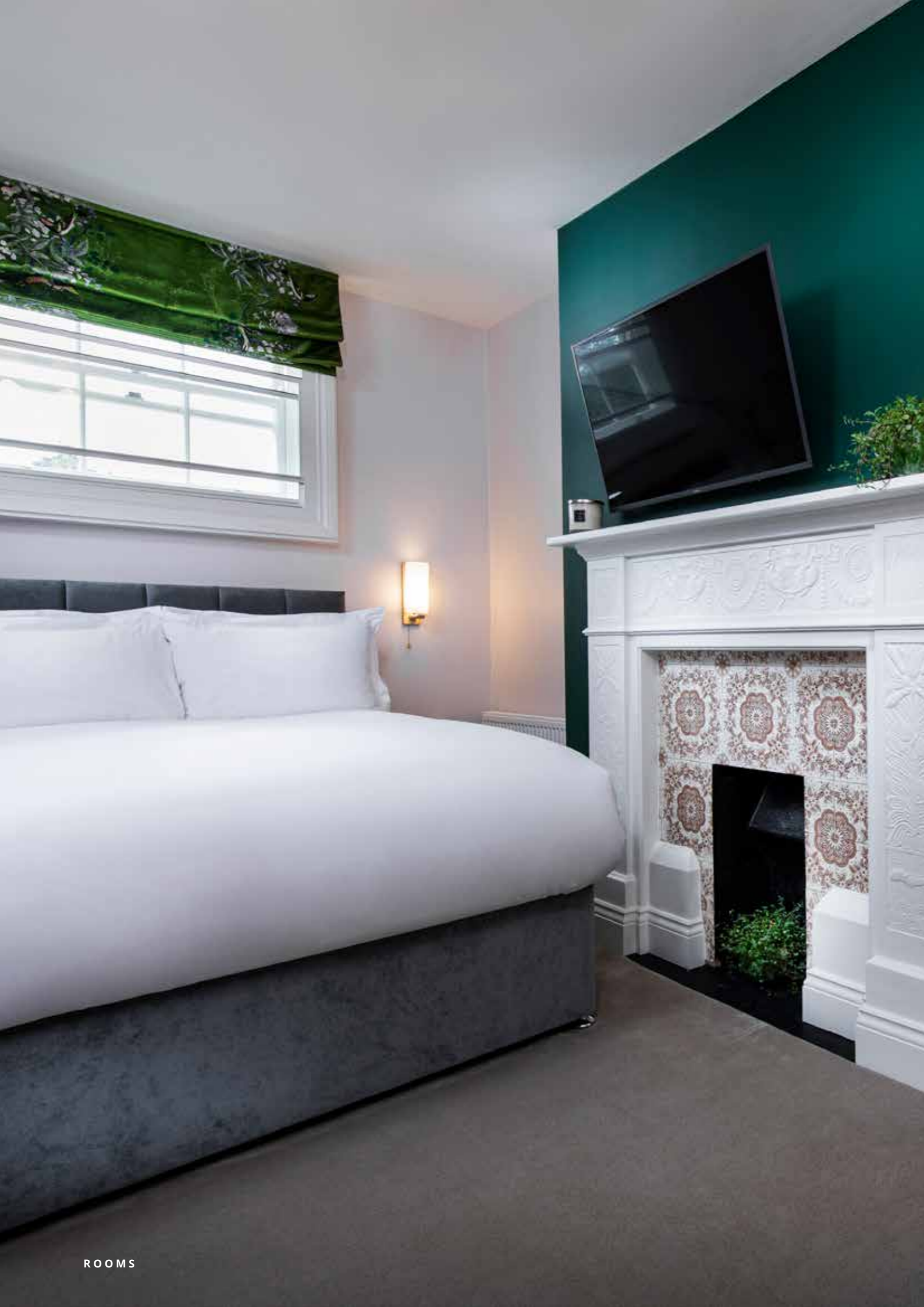
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Share your
special
day with
family and
friends





ROOMS

We are lucky enough to have a gorgeous 12 bed hotel, steeped in history and looking over Hampton Court Palace to one side and the lovely Bushy Park on the other. All rooms have hanging space, tea & coffee making facilities, well equipped or stocked mini bars, WiFi, and gorgeous bathrooms. The hotel has oodles of charm, dating back to 1709. A lovely Georgian building, the rooms are all different in shape, size, aspect and design. Making it a truly boutique hotel with a wonderfully British experience.



SUPERIOR ROOM

Our Superior Rooms are 14sqm and have double beds with a desk area. The en-suite bathroom has a walk in shower, toilet and single basin. The rooms are equipped with a flat screen TV, wireless internet access, hairdryer, telephone, safe and mini bar.

From £130

LUXURY ROOM

Our Luxury Rooms are 17sqm with a double bed and a desk area. The en-suite bathroom has a walk in shower, toilet and single basin. The rooms are equipped with a flat screen TV, wireless internet access, hairdryer, telephone, safe and mini bar.

From £160

DELUXE ROOM

Our Deluxe Rooms are 21sqm and most have a King size bed and a desk area. The en-suite bathroom has a walk in shower, toilet and single basin. The rooms are equipped with a flat screen TV, wireless internet access, hairdryer, telephone, safe and mini bar.

From £185

THE CRASH PAD

Our Crash Pad is 11sqm and ideal for single occupancy and has a double bed. The en-suite bathroom has a walk in shower, toilet and single basin. There is a flat screen TV, wireless internet access, hairdryer, telephone, safe and mini bar.

From £xxx

DELUXE TWIN ROOM

Our Deluxe Twin Rooms are 21sqm and have a twinned bed and a desk area. The en-suite bathroom has a shower, toilet and single basin. The rooms are equipped with a flat screen TV, wireless internet access, hairdryer, telephone, safe and mini bar.

From £185

DELUXE ROOM WITH SOFA BED

This Deluxe Rooms is 21sqm and has a King bed that can be twinned on request. There is a working desk area, a sofa bed that can be made for one adult or two small children. The en-suite bathroom has a combined bath/shower, toilet and single basin.

From £185

THE HAMPTON SUITE

The Hampton Suite is located on the 2nd floor and is 32sqm. It has a large master bedroom with a king size bed and seating area. The second bedroom has two adult size bunk beds. The large bathroom has a double basin vanity, bath tub and shower room.

From £215



No two rooms are alike—each welcomes you with stylish individuality.

Our Suppliers

FLORIST

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My Floral Table Design

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PHOTOGRAPHER

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CONTACT

OPENING TIMES

7:00 - 24:00
7 days a week

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