



Kings Arms Hotel

HAMPTON COURT



Weddings

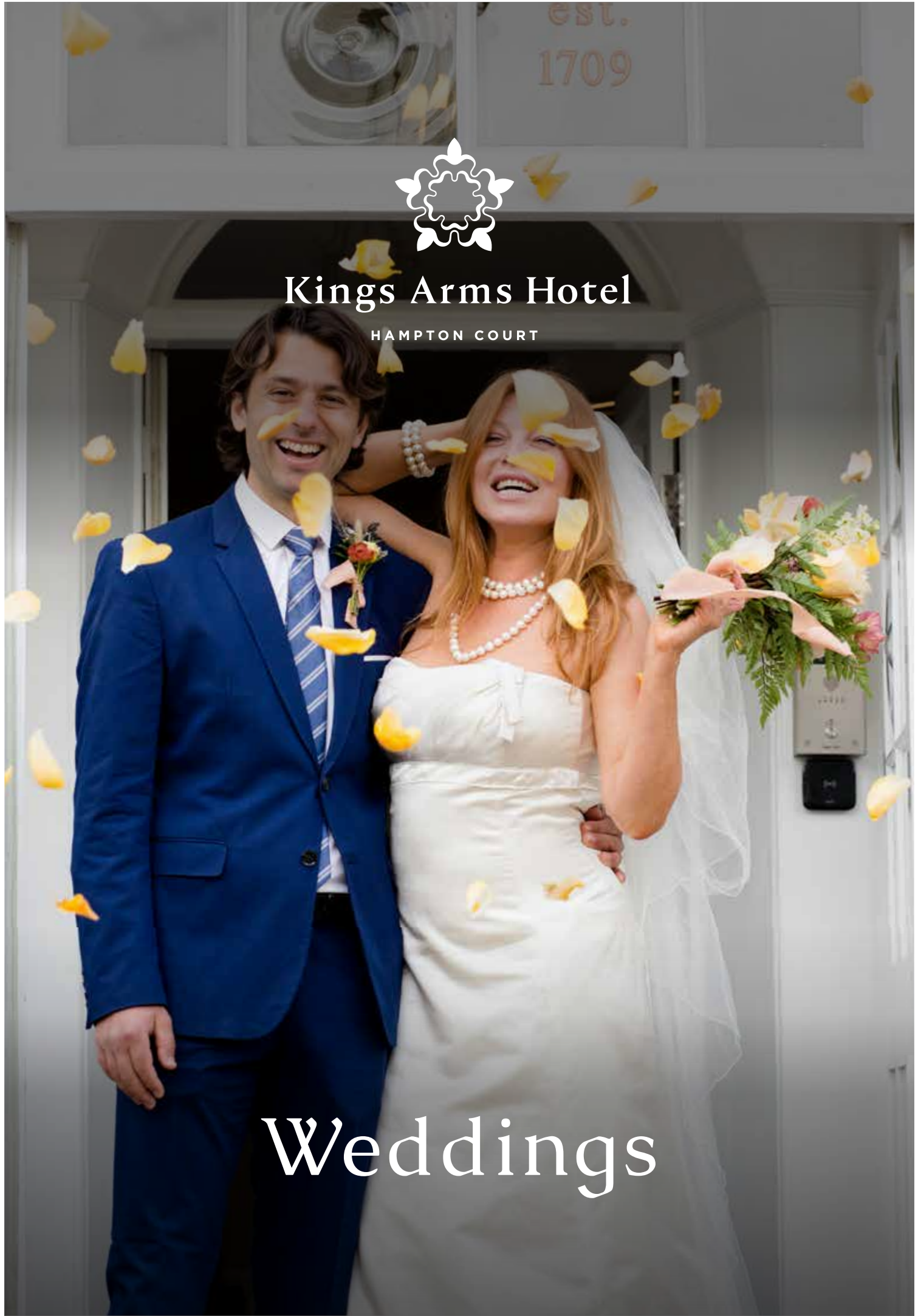
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# Kings Arms Hotel

HAMPTON COURT

# Weddings





**Kings Arms Hotel**

HAMPTON COURT

Weddings



## 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.



You can enjoy  
an elegant, three  
course meal, or,  
if you prefer, we  
can offer bowl  
food, canape  
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 HUNTSAM 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 -

### **EYNHAM 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

~

## 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 -



THE SIX RESTAURANT

# WEDDING PACKAGES

2021

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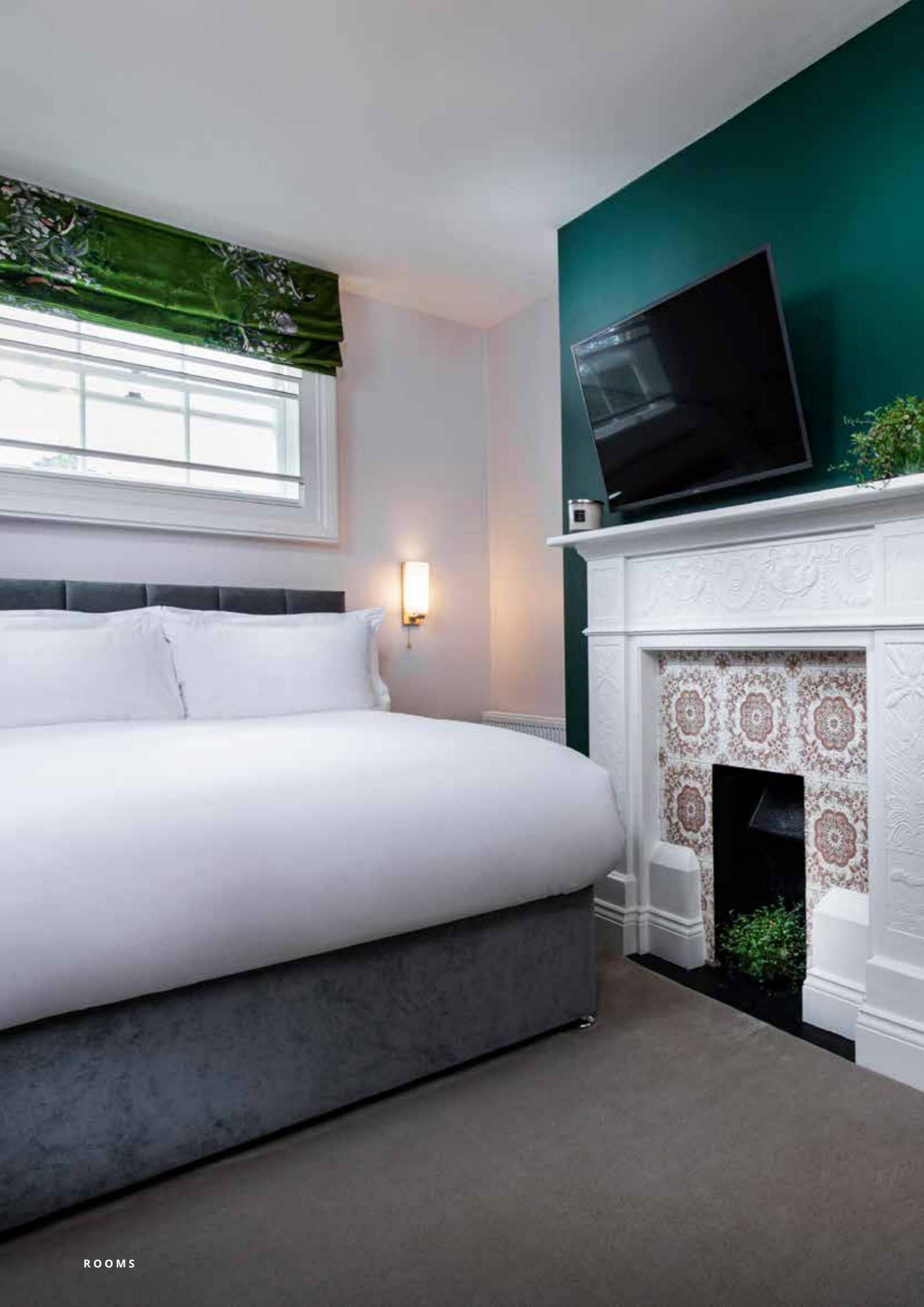
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- A DISCRETIONARY 12.5% SERVICE CHARGE MAY BE ADDED TO YOUR BILL -



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

Maria Sharpe

My Floral Table Design

+44 7956 422768

Maria@my-table.co.uk

[www.my-table.co.uk](http://www.my-table.co.uk)

## PHOTOGRAPHER

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[www.nikkihollandphotography.co.uk](http://www.nikkihollandphotography.co.uk)

[www.nikkihollandphotography.co.uk/weddings](http://www.nikkihollandphotography.co.uk/weddings)

## MUSICIAN

Simona Barbiera

Hubdot

+44 7979 600629

[www.hubdot.com](http://www.hubdot.com)





# CONTACT

## OPENING TIMES

7:00 - 24:00  
7 days a week

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East Molesey KT8 9DD

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