

kings place EVENTS



BREAKFAST

HOT BREAKFAST SANDWICHES £8.75

Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice and two breakfast sandwiches per person from the following selection:

Wiltshire ham and Emmenthal cheese | Smoked salmon and spinach cream cheese | Montgomery cheddar and vine tomato | Cured back bacon | Butcher's home made sausage | Scrambled free range egg with roast tomato or grilled mushroom

PICK ME UPS £10.95

Traditional, herbal and fruit teas, coffee, and freshly squeezed orange juice along with a selection of the following:

Mini sausage baps | Mini smoked back bacon rolls | Greek yoghurt shot glass, fruits and muesli | Mini smoked salmon and cream cheese bagels | Bowls of muesli, all bran and bircher muesli | Natural and Greek yoghurt, seeds and nuts | Sliced and whole seasonal fruits

ENERGY BREAKFAST £12.50

Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice along with a selection of the following:

Bircher muesli | Porridge made with skimmed milk, served with seasonal fruit compote and honey | Organic muesli and wholegrain cereals | Low fat natural yoghurt with mixed seeds and nuts | Sliced seasonal fruit platter | Banana, strawberry and orange low fat yoghurt smoothie

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BREAKFAST

MINI CONTINENTAL £7.95

Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice and a selection of mini croissants, pain aux raisins, pain au crème, pain au chocolat and mini muffins

FULL CONTINENTAL £12.50

Traditional, herbal and fruit teas, coffee, and freshly squeezed orange juice along with a selection of the following:

Croissants, pain au chocolat, pain au crème and pain aux raisins | British and continental cheeses | Cooked and cured meats | Muffins, baguettes and bread rolls, jams and preserves | Sliced seasonal fruit platter

TRADITIONAL ENGLISH £19.50

Traditional, herbal and fruit teas, coffee, and freshly squeezed orange juice along with a selection of the following:

Butcher's home made sausage | Roast portabello mushrooms | Scrambled free range eggs | Diced roasted potatoes | Cured back bacon | Roast vine plum tomatoes | Lancashire black pudding | Toasted English muffins, breads and bagels

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WORKING LUNCHES

Our range of working lunches are easy to eat and very filling, which makes them perfect for meetings when you need to work through lunch.

CLASSIC WORKING LUNCH £13.50

Chef's selection of our handmade artisan sandwiches along with:

Kettle Chips | Seasonal sliced fruit platter | Traditional, herbal and fruit teas and coffee

DELUXE WORKING LUNCH £17.50

Chef's selection of our handmade artisan sandwiches along with:

Kettle chips | Selection of savoury pastries and quiches | Seasonal sliced fruit platter | Traditional, herbal and fruit teas and coffee

LUXURY WORKING LUNCH £19.50

Chef's sandwich bar of featured giant breads to cut and share:

Ciabatta with 32 day hung Northumbrian beef steak, caramelised onion and mushrooms, baby gem leaves | Garlic and rosemary focaccia with Italian prosciutto, marinated artichokes, lollo bianco, parmesan shavings | Ciabatta with Atlantic prawn and crayfish mayonnaise, crisp iceberg, cucumber strips and tomato | Black olive focaccia, smoked salmon, rocket, dill and gruyere sauce | Ciabatta with buffalo mozzarella, vine ripened tomatoes, rocket, olives and basil | Garlic and rosemary focaccia, grilled Mediterranean vegetable, rocket and shaved pecorino | Kettle Chips and root vegetable crisps | Seasonal fruit skewers, sweet Lancashire yoghurt | Chocolate brownie and flapjack bites

Still hungry? Why not add one of these hot extras to your working lunch for £3.95 per person?

Mini vegetable samosas, mango chutney | Mini vegetable spring rolls, sweet chilli dipping sauce | Butcher's sausage roll bites, homemade piccalilli | Mini onion bhajis, minted yoghurt dressing | Falafel, hummous

Or an additional salad for £3.50 per person?

Cos lettuce, marinated anchovies, grated parmesan, cracked black pepper croutons, Caesar dressing | Fusili pasta, vine cherry tomato, spring onion, bocconcini mozzarella and basil salad | Roast beetroot, crisp apple and shallot salad, watercress, baby gem lettuce and mesclun leaves | Cous cous, grilled Mediterranean vegetables, black olives and rocket | Green salad leaves, cucumber, celery and spring onion, wholegrain mustard dressing

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WORKING LUNCHES

For afternoon meetings our traditional afternoon tea is a great alternative to a traditional working lunch.

AFTERNOON TEA WORKING LUNCH £17.50

A selection of finger sandwiches from the following:

H.Forman's 'London cure' smoked salmon, lemon and dill crème fraîche | Free range egg mayonnaise and mustard cress | English cucumber and soft cream cheese | Rare roast Northumbrian beef, horseradish mayonnaise and watercress | Three cheese, spring onion and lollo bianco | Pesto marinated Goosnargh chicken, roast pepper and rocket

Served with:

Homemade fruit scone, Cornish clotted cream and strawberry jam | Selection of loaf cakes and tartlets | Traditional, herbal and fruit teas and coffee

Still hungry? Why not add one of these yummy cakes to your afternoon tea, baked especially for you by our resident pastry chef.

Rich chocolate brownies £4.00 | Glazed fresh fruit tartlet £4.00 | Jamaican ginger cake £4.00 | English strawberry and Tahitian vanilla cream mille feuille £3.50 | Tanzanian chocolate and vanilla cream éclair £3.50

Why not complement your afternoon tea with a glass of Prosecco - £6.00 supplement per person



DAY DELEGATE PACKAGE

AT £85.00, YOUR CLASSIC DDR PACKAGE INCLUDES:

Room hire | Comprehensive AV package including projector, screen, PA system and staff | Pads, pens and sweets | Digital signage | High speed internet access

Arrival - selection of mini pastries and muffins, orange juice, tea and coffee

Mid Morning - continental biscuit selection, tea and coffee | Afternoon - afternoon tea cake, tea and coffee
All breaks served with jugs of iced water

Two Course Standing Fork Buffet Lunch - please choose from either Menu A or Menu B from the selection on the other side of this card.

UPGRADE YOUR DAY DELEGATE PACKAGE

Want something a little extra to make your event stand out from the crowd, then why not choose one of our tempting refreshment upgrades? You can upgrade anything from one to all of your refreshment breaks. The available upgrades are outlined below and are subject to a per person supplement.

Arrival upgrades

Mini H.Formans 'London cure' smoked salmon and cream cheese bagels £3.50 | Wiltshire ham and Emmenthal cheese toastie bites £3.25 | Mini seasonal fruit skewers, sweet Lancashire yoghurt £2.00

Mid-morning upgrades

Seasonal sliced fresh fruit platters £2.50 | Giant cookies £2.75 | Flapjack and chocolate brownie pieces £3.50

Afternoon upgrades

Selection of homemade fruit, plain and cheese scones, Cornish clotted cream and jam £3.50 | Glazed fresh fruit tarts, crème diplomat £4.00 | Chocolate and Tahitian vanilla cream éclairs £3.50

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FORK BUFFET MENUS

For a substantial lunch or an informal dinner we suggest you select one of our two-course fork buffet menus. Each menu has been designed to be bite size so it can be eaten standing up to enable networking.

All our main courses are served with dressed leaves and fresh artisan breads, and don't forget to choose your favourite pudding from the selection below.

MENU A - £32.00

Included with our day delegate package

Northumbrian beef, Kent seasonal potato and aubergine moussaka

South coast Coley, whiting and spring onion fishcake, tatar sauce

Cauliflower, leek and chick pea aloo gobi, pilaf rice

MENU B - £32.00

Included with our day delegate package

Rendang inspired Northumbrian beef and coconut curry, basmati rice

Baked Scottish hake, parmesan and basil crust, new season potatoes, courgette and tomato

Vegetarian mince and Provençal vegetable lasagne, mozzarella glaze

MENU C - £34.00

Confit Goosnargh chicken, organic fusili pasta, marinated artichokes, black olive and rocket, red pepper pesto dressing

Soy marinated Scottish salmon, coconut and coriander rice

Caramelised red onion, English pea, broad bean and Greek Feta tart

MENU D - £36.00

Selection of Northumbrian beef 'sliders', topped with bacon and cheddar/ emmenthal red onion and gherkin/beef tomato and lettuce, steamed new season potatoes, spring onion and parsley butter

Basque style cod, mussel and squid stew, chick pea and garlic, saffron broth

Spinach, vine ripened cherry tomato and gruyere pancakes, mornay glaze

MENU E - £38.00

Slow cooked Harrisa marinated leg of Texel lamb, summer vegetable tagine, herb cous cous

Fillet of black bream, garden pea, gem lettuce, pearl onion and cured bacon, marjoram cream sauce, steamed new season potatoes, spring onion and parsley butter

Asian rice noodle, vegetable and beansprout 'Pad Thai', coriander, lime juice and crushed peanuts

PUDDINGS

Blueberry frangipan tarts, Cornish clotted cream | Seasonal fruit platter |
Lemon posset, orange cream, shortbread biscuits | Jamaican ginger cake, caramel sauce |
Mini chocolate molleux, salted caramel cream | Banoffee cheesecake, poppy seed and almond biscuit

Still hungry, then why not choose an additional side order from the selection below for a supplement of £4.00 per person?

Steamed new season potatoes, spring onion and parsley butter | Selection of steamed market vegetables |
Braised basmati rice | Oven baked jacket potatoes, garlic and parsley butter | Cauliflower cheese,
Montgomery cheddar glaze

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CANAPÉS

Intricate, creative, and handmade onsite by our wonderful chefs, our canapé menus are always a favourite. Choose from our affordable Classic range or push the boat out with our Luxury canapés, the choice is yours.

CLASSIC £18.00 FOR A CHOICE OF 6 PIECES

HOT

Lemon and ginger Goosnargh chicken skewers, spring onion relish | Northumbrian beef kofte, coriander yoghurt | Poached south coast pollack, caper and dill fishcake, lemon mayonnaise | Marinated anchovy, rocket and caper feuillentine, black olive oil | English broad bean, caramelised red onion and Keen's cheddar tart (v) | Keen's cheddar 'Welsh rarebit' fritter, Lea & Perrins (v)

COLD

Mini marinated Goosnargh chicken, tomato and olive salsa, focaccia toast | Shredded Northumbrian salt and pepper beef, mizuna and red pepper, soy and sesame dressing | Home cured Scottish salmon, dill cream cheese savoury scone | Soused herring, baby gem and cucumber, toasted bloomer | Chilled pea and mint velouté, black pepper crème fraîche (v) | Vine cherry tomato, bocconcini mozzarella and basil brochette (v)

Still hungry? Add additional canapés for £3.00 per extra piece

DELUXE £21.00 FOR A CHOICE OF 6 PIECES

HOT

Mini Northumbrian beef burger, melted cheddar, tomato relish, sesame seed topped bun | Butcher's traditional sausage hot dog, caramelised onion and American mustard | Salt cod and chive fritters, smoked paprika aioli | Scottish salmon and prawn Thai fishcake, mirin, chilli and coriander dip | Chargrilled Mediterranean vegetable and halloumi skewer (v) | Leek and Cashel blue arancini, walnut salsa (v)

COLD

Dorset crab, fennel and apple, brown crab and chive mayonnaise, black sesame cone | H.Formans 'London cure' smoked salmon, cocktail blinis, caviar and dill crème fraîche | Hoi sin Goosnargh duck, cucumber and spring onion spoon | Italian prosciutto, sun dried pepper and grilled artichoke, basil and black sesame paniers | Lancashire goats curd, beetroot and walnut chutney, pumpkinnickel toast (v) | Courgette, baby spinach and gruyere filo bouchée (v)

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CANAPÉS

LUXURY £24.00 FOR A CHOICE OF 6 PIECES

HOT

Sautéed queen scallop, English pea purée, home cured treacle bacon crisp | South coast day boat caught fish and chip cone, mushy peas and tatar sauce | Seared loin of Northumbrian Texel lamb, crisp polenta, tomato and olive ragout | 32 day hung Northumbrian beef wellington, Madeira jus | Wild mushroom and truffle fritter, tarragon mayonnaise | English asparagus and baby spinach, soft quail egg Florentine, savoury muffin

COLD

32 day hung Northumbrian beef tatar, soft quail egg, mustard cress | Foie gras and braised ham hock ballotine, honey pickled carrots, toasted brioche | Native lobster, heritage tomato, fine bean and shallot, chervil mayonnaise, spinach cone | Brixham crab, smoked gazpacho sorbet, basil crisp | Organic quinoa, pink grapefruit and toasted pineut, iceberg lettuce 'spring roll', roasted fennel and carrot ceviche | Winslade cheese, walnut and thyme biscuit, red grape and port chutney

Still hungry? Add additional canapés for £4.00 per extra piece

DESSERT CANAPÉS £4.00

Coconut panna cotta, pineapple and chilli salsa, white rum syrup | Salted caramel and Brazil nut tartlets | Seasonal fruit skewer, sweet Lancashire yoghurt | English summer berries, pimms jelly | Mini Pavlova, strawberries and poppy seed syrup | Chocolate dipped peppermint marshmallow | White chocolate and passionfruit mousse, green tea cone

RECEPTION SNACKS

CLASSIC £7.95

A selection of chilli rice crackers, kettle crisps, wasabi mix, salted and roasted peanuts, marinated olives and Tuscan antipasto

LUXURY £9.95

A selection of spiced honey cashews, red chilli peppers stuffed with feta and herbs, mini poppadoms, Maldon sea salt popcorn, salted Marcona almonds, lemon, basil and mint olives

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FINGER FOOD

Our finger food menus are so good they will certainly have your guests licking their fingers. They make a great alternative lunch for daytime conferences or a more substantial offering for an evening reception. Why not add a pudding to your menu too?

CLASSIC £24.00 FOR A CHOICE OF 6 PIECES

HOT

Spiced Northumbrian beef kofte, baby gem, cucumber and tomato salsa stuffed pitta | Lemon and thyme Goosnargh chicken skewers, chive sour cream | South coast whiting, potato and garden pea croquettes, tataré dip | Salted cod focaccada, peppered cress and black olive tapenade bruschetta | Grilled halloumi and courgette, black olive focaccia, red onion and mint relish, rocket leaves | Red bean, carrot and red onion slider, coriander chermoula

COLD

Pulled shoulder of Cajun spiced pork, grilled pepper and rocket pesto, rosemary and potato bread toast | Rare roast Northumbrian beef, horseradish crème fraîche, peppered cress, roast garlic bap | Poached salmon, cucumber and fennel rilette, sourdough toast, caper and lemon crème fraîche | Home cured sea trout, orange and balsamic roasted beetroot chutney, baby gem leaves, dill dressing, granary bread | Three cheese and spring onion filo bouchée, toasted walnut crumb | Vine ripened tomato, mozzarella, red onion and basil crostini, baby cress

DELUXE £27.50 FOR A CHOICE OF 6 PIECES

HOT

Northumbrian beef, melted cheese and gherkin slider, burger relish | Butcher's pork and beef hot dogs, caramelised onions, milk roll | Grilled squid, chorizo and confit lemon brochette | Smoked Scottish salmon 'croque monsieur', dill and capers | Melted mozzarella, vine ripened tomato and rocket, balsamic syrup, garlic and rosemary focaccia | English pea and broad bean feuilletine, confit shallot, truffle hollandaise

COLD

Italian prosciutto, melon tatar, Midori and honey dressing, ciabatta toast | Home cured and smoked Northumbrian beef pastrami, gherkin and onion mayonnaise, gem lettuce, mini bagel | Scottish salmon ballotine, toasted sour dough, dill crème fraîche, Keta caviar | Potted Morecombe shrimps, mace and dill butter, granary toasts | Oriental vegetable salad spring roll, iceberg leaf, wasabi and pickled ginger | Greek feta, cos lettuce and pistachio crumble, walnut and honey bread

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FINGER FOOD

LUXURY £29.50 FOR A CHOICE OF 6 PIECES

HOT

Cumin spiced six hour slow braised lamb shoulder, aubergine confit, chilli and mint jam, stove baked kesra | 32 day hung Northumbrian steak, caramelised onion, mushroom and rocket ciabatta, wholegrain mustard mayonnaise | Smoked eel and beetroot 'sandwich', horseradish and watercress | Smoked paprika King prawn, Asian vegetable salad, nam jim dressing, coriander and garlic crisp bread | Black pepper drop scone, Isle of Mull cheddar and ale melt, soft quail egg | English asparagus, Goosnargh duck egg and truffle tartlet, hollandaise

COLD

Iberico 'pata negra' ham, heirloom tomato salsa, garlic scented ciabatta | 'Potted' Northumbrian beef, glazed shallot and truffle, toasted brioche | Brixham crab, pink grapefruit jelly, poppy seed savoury biscuit | Poached Langoustine, tarragon potato crisp, bobby bean and confit tomato | English asparagus and broad bean 'duxelle', grilled marinated artichoke, carta musica | Brie de meaux, truffle honey and preserved fig, charcoal biscuit

PUDDING

Add a dessert to your finger food buffet for a supplement of only £4.50 per person. Choose from:

Homemade mini doughnuts, custard and jam fillings | Mini English strawberry and crème diplomat tartlets | Toffee and chocolate éclairs, Tahitian vanilla cream | Roasted pineapple, rum and brown sugar skewers, sweet Lancashire yoghurt | Cashel blue cheese and walnut mousse, red grape chutney, oat biscuits

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BOWL FOOD

Whether it's bowls, plates, pots or pans, we've had fun creating, tasting and fine-tuning our new bowl food menus. More filling than canapés, these mini meals in a bowl are perfect for a longer reception. Enjoy.

CLASSIC £29.50 FOR THREE BOWLS

Rendang Northumbrian beef, lemongrass and coconut curry, steamed rice | Slow cooked shoulder of BBQ pork, Cajun vegetable gumbo | Goosnargh chicken, heirloom tomato, olive and crisp polenta, lollo bianco and oakleaf | Cumin spiced Scottish salmon, chick pea, tomato and garlic ragout, coriander oil | Traditional fish pie, cheddar glazed mash | Atlantic prawn, Israeli cous cous, rocket, roasted peppers and courgette | Orange and balsamic beetroot, goats curd and baby gem leaves, toasted sesame seeds | Thai green vegetable curry, coriander rice

DELUXE £35.00 FOR THREE BOWLS

Confit shoulder of Northumbrian Texel lamb, smoked aubergine and raisin, lime pickle potatoes, cucumber yoghurt | Butcher's home made chipolatas, spring onion and potato cake, caramelised red onion gravy | Crispy Goosnargh duck, mizuna, spring onion, radish and soy bean salad, toasted sesame seeds, soy and ginger dressing | Baked Atlantic cod, confit chorizo and vine ripened tomato, braised butter bean and herb cassoulet | Thai crab, chilli and coriander fishcakes, braised bok choy and Chinese cabbage, hon dashi | King prawn, crayfish and avocado 'cocktail' salad, baby gem and herbs, focaccia crisps | Vegetarian sausages, spring onion and potato cake, caramelised onion and tomato jam dressing | Marinated artichokes, balsamic glazed onions and Neal's Yard barrel aged Greek Feta, rocket leaves, grilled mini pitta

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BOWL FOOD

LUXURY £39.00 FOR THREE BOWLS

Seared Loin of Northumbrian Texel lamb, young leaf spinach and basil mousse, garlic roasted potato, broad bean and shallot | English Middle White pork fillet, butchers duck blood pudding, spelt and caramelised apple, Symonds cider jus | Peppered 32 day hung Northumbrian beef fillet, braised short rib, roast garlic potato, wild mushroom and shallot jus | Native lobster thermidor, potato pancake, fennel, apple and watercress salad | Smoked Cornish haddock and crab chowder, sweetcorn and marjoram fritters | Day boat caught Dover sole, sauce Veronique, green bean, new season potato | Five spiced crispy tofu, tomato and aubergine ragout, spring onion and bean sprouts | Wild mushroom gnocchi, English pea, broad bean and shallot, white truffle and porcini cream sauce

PUDDINGS £7.00 PER BOWL

Tonka bean mousse, pain d'epice crisp | English strawberry and Tahitian vanilla cream mille-feuille | Mini cherry clafoutis, white chocolate custard | Blueberry frangipan tart, Cornish clotted cream | English summer berry pudding, Jersey cream | Mini Neal's Yard cheese plate, apricot and rosemary bread, grapes and celery, apple and walnut chutney

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LUNCH & DINNER MENUS

It's doesn't matter whether you are organising an intimate lunch for 10 or a large dinner for 400, we will have the perfect menu for you. All our seated lunch and dinner menus include a selection of artisan breads and tea and coffee.

Alternatively, Ian, our Head Chef will be more than happy to create a bespoke menu especially for your event.

STARTERS

Poached sea trout and peppered crème fraîche, orange and balsamic roasted beetroots, frisée and watercress salad £10.25

-
Ham hock, foie gras and parsley terrine, baby gem and soft herb salad, salsa verde, black olive focaccia toast £10.95

-
Confit Goosnargh duck, spring onion and hazelnut terrine, mooli and beetroot à la grecque, toasted sourdough £10.95

-
Vine ripened cherry tomato consommé, truffle goats cheese, basil oil £9.95

-
South coast crab ravioli, sweetcorn and marjoram veloute £14.95

MAIN COURSES

Pan-fried breast of Goosnargh chicken and confit thigh, braised leek potato cake, broad bean and shallot ragout, thyme scented jus £21.95

-
Roast rump of Northumbrian Texel lamb, borlotti bean and courgette, confit heritage tomato, mint sauce £23.95

-
Pan fried Hastings plaice, Jersey Royals, samphire, fennel and pearl onions, Sauternes cream £24.50

-
Roast rack of Northumbrian Texel lamb, slow braised shoulder faggots, parsley and garlic cromesquis, girolles, baby leeks and crushed new season potatoes, Oloroso sherry jus £26.95

-
32 day hung Northumbrian beef fillet, braised oxtail and tomato, beef dripping fondant potato, garlic creamed spinach, wild mushroom and cèpe cream £32.95

PUDDING

Baked egg custard tart, crushed raspberries, nutmeg cream £8.95

-
Vanilla poached rhubarb, ginger bread cheesecake £8.95

-
Cotswold honey glazed peach tarte tatin, black fig crème fraîche £9.95

-
Classic lemon tart, white chocolate cream, blackcurrant jus £8.95

-
English strawberry mille-feuille, Tahitian vanilla cream, basil semifreddo £9.95

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STREET FOOD MENUS

Why not add a little extra something to your summer event with our fantastic street food stalls. Enjoyed out on our terrace or indoors too, these colourful, flavoursome options feature some of the tastiest dishes from around the world including Italy, India, China, Mexico and of course, London.

LONDON GENT £39.50 PER PERSON

Pie, mash and liquor

Beer-battered south coast day boat caught fish, chips and mushy peas

Homity pie, vintage cheese glaze

LITTLE ITALY £39.50 PER PERSON

All served with rocket and shaved pecorino and Mediterranean vegetable pasta salads

Pepperoni, tomato, mozzarella and pepper pizza

Mozzarella, tomato, basil and red onion pizza

Marinated anchovy, caper and rocket pizza

BRICK LANE £39.50 PER PERSON

All served with pilaf rice, poppadoms and dips

32 day hung Northumbrian beef and vegetable madras

Goan fish curry, spinach and spring onion

Cauliflower, leek and chick pea aloo gobi

CHINA TOWN £39.50 PER PERSON

All served with egg fried rice and prawn crackers

Sweet and sour Goosnargh chicken, pepper, pineapple and beanshoots

Garlic and ginger prawns, spring onion and seaweed

Black bean vegetables, bamboo and Chinese cabbage

BANDITOS £39.50 PER PERSON

All served with long grain rice and tortilla wraps

32 day hung Northumbrian beef chilli con carne

Veracruz fish stew

Black eyed bean and vegetarian mince chilli

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FOOD STALLS

To make a real impact, why not choose to serve your guests from our food stalls. We will set up your choice of two stalls each one manned by one of our talented and charismatic chefs. You and your guests will be wowed as chefs live carve and prepare the food to your individual tastes.

£45 PER PERSON FOR YOUR CHOICE OF TWO FOOD STALLS

VEGETARIAN ALTERNATIVES INCLUDED £20 PER PERSON FOR ADDITIONAL STALLS

CARVED MEAT

Slow roasted leg of rosemary and garlic marinated Northumbrian Texel lamb | Marmalade and brown sugar glazed home cured gammon | Goosnargh turkey breast | Medium rare roast topside Northumbrian beef, wholegrain mustard and herb crumb

Served with:

Sea salt, garlic and rosemary roasted new season potatoes | English lettuces, cucumber, tomato and spring onion, wholegrain mustard dressing | Selection of bread rolls, baps and baguettes | Sauces, mustards and condiments

CURED MEATS

Home cured and smoked Northumbrian beef pastrami | Butcher's cured and braised English Middle White ham | Smoked duck breast and Italian prosciutto

Served with:

Rustic breads, sour dough and mini bagels | English lettuces, cucumber, tomato and spring onion, wholegrain mustard dressing | Wild rocket and parmesan salad | Selection of pickles, chutneys, gherkins and condiments

SEAFOOD BAR

Bowls of mixed seafood (prawns, mussels, cockles and whelks) | Poached lobster crostini, chervil mayonnaise | Brixham crab, crab meat pâté, tarragon mayonnaise | Soused Cornish mackerel and mini roll mop herrings | Crayfish cocktail

Served with:

Toasted breads | Selection of sauces and traditional accompaniments | Green salad and baby cress

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FOOD STALLS

SALMON BAR

Hand carved H. Formans 'London cure' smoked salmon, cocktail blinis, dill crème fraîche, capers and caviar | Poached Scottish salmon, chive and lemon mayonnaise | Beetroot and vodka home cured Scottish salmon, horseradish crème fraîche

Served with:

Selection of toasted breads | Lemons, capers and shallots | Green salad and shaved fennel, baby cress

DESSERT BAR

Coconut panna cotta, pineapple and chilli salsa, white rum syrup | Salted caramel and Brazil nut tartlets | Seasonal fruit skewer, sweet Lancashire yoghurt | English summer berries, pimm's jelly | Mini Pavlova, strawberries and poppy seed syrup | Chocolate dipped peppermint marshmallow | White chocolate and passionfruit mousse, green tea cone | Mini fruit scone, Cornish clotted cream and strawberry jam