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GALLERY ROOM
AT KINGS PLACE



A WORK OF ART

The newest, most exclusive dining space in Kings Place, the Gallery Room is the ideal space for a private, elegant dining experience.

Situated on the Gallery Level of this award-winning building, guests will enjoy lavish menus in this decadent yet modern room.

With a dining capacity of 32 as well as the flexibility to offer various room layouts and four different menus, the Gallery Room is one of the most versatile dining spaces in London.

As well as this, with a built in 75" plasma screen, Apple TV, wi-fi and seamless plug-and-play connectivity included as standard, the Gallery Room is perfect for corporate dining that may contain some element of presentation or briefing.

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MENUS

Our Gallery Room menus are written only after our chefs have researched and sourced the freshest, highest quality ingredients.

We use the very best produce available, with our four menus centred around the beef and lamb that we exclusively source from our own Corneyside Farm in Matfen, Northumberland. All the beef and lamb we serve is dry aged and hung onsite, before being butchered by our butcher Claus.

Want to make your visit extra special?

Take a look at our fantastic experience upgrades including 'Meat The Butcher' and whisky tasting.

A

£62.00

Glass of Prosecco on arrival

English Wye Valley autumn asparagus, goat's curd, artichoke pesto and rocket leaves

Slow roasted rump of Corneyside Farm Texel lamb, soft rosemary milk polenta, braised gem lettuce, English chantenay white and orange carrots, sauce vierge

Buttermilk panna cotta, toasted oat and hazelnut granola, wild blackberry

Tea, coffee and chocolates

Recommended Wines
Maison de la Pax Viognier, France 2014 - £32.00
Smoking Loon Zinfandel, USA 2012 - £36.00

B

£69.50

Glass of Prosecco on arrival

Warm pumpkin velouté, basil oil

Earl Grey, lemon and gin cured Scottish salmon, dill crème fraîche, pickled green apple, shaved fennel and watercress salad

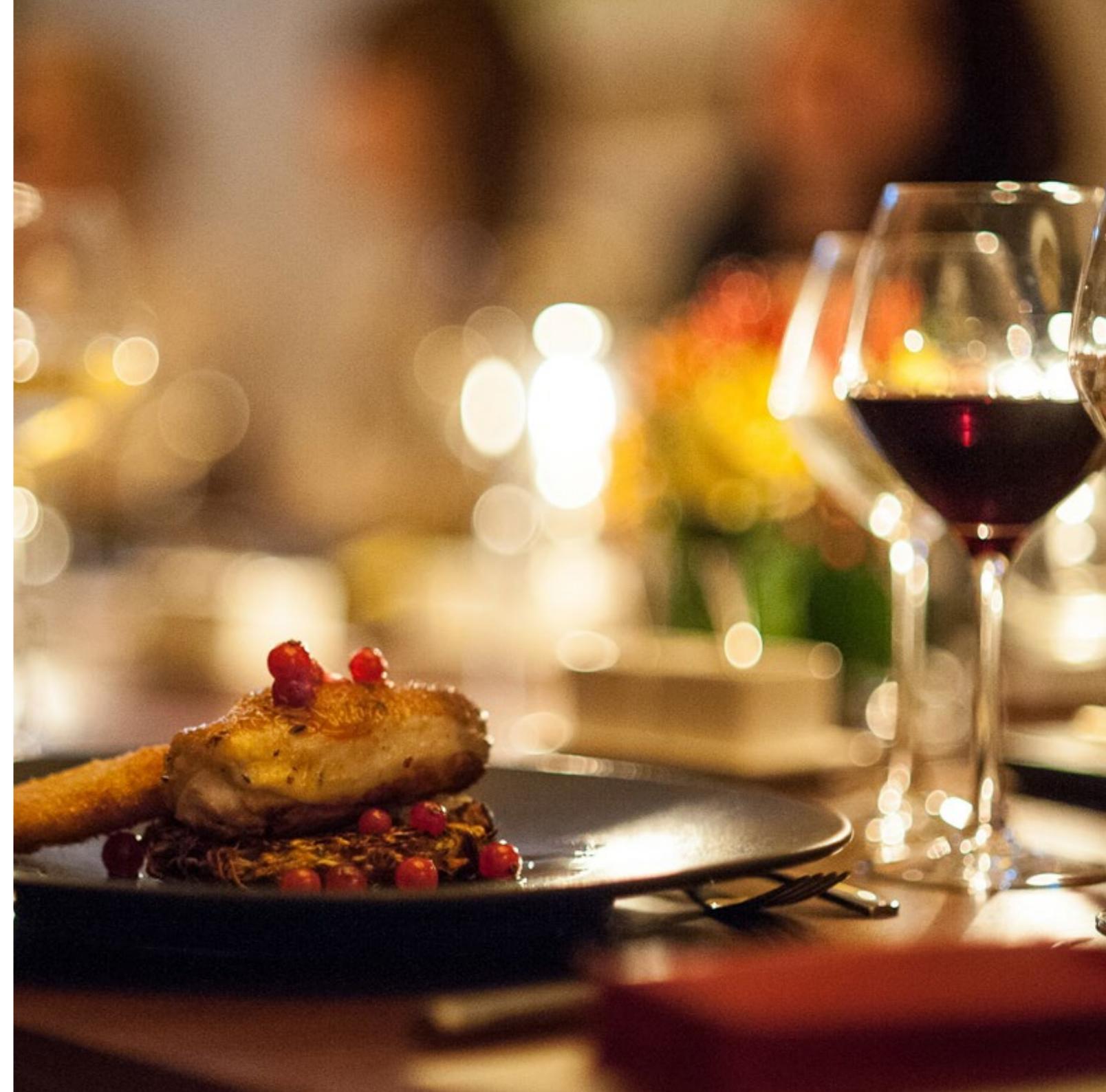
Medium rare roasted Corneyside Farm prime rib of beef, mushroom and shallot tartiflette, braised oxtail tortellini and tomato ragout, baby vegetables, red wine jus

Ann Forshaw's sweet yoghurt and rosemary honey sponge, honey roasted black figs, vanilla mascarpone

Tea, coffee and chocolates

Recommended Wines
New Hall, Pinot Gris, England 2014 - £35.00
Valchetta Malbec, Argentina 2014 - £32.00

Please note all prices exclude VAT at the prevailing rate
Room hire is included in all our menus for groups of 16 or more.





Menu C features five courses for guests to enjoy, the focal point being a succulent rack of Texel lamb from our Corneyside Farm.

C

£89.50

Glass of Prosecco on arrival

Warm pumpkin velouté, basil oil

Hand-carved Bayonne ham, white sprouting broccoli, poached Clarence Court duck egg dressing

Rolled monkfish with spinach, samphire and sea vegetables, Champagne and caviar cream sauce

Roast rack of Corneyside Farm Texel lamb, Dijon mustard and parsley brioche crumb, rainbow carrots and roasted heritage beetroot, Jerusalem artichoke puree and glazed shallot, rosemary jus

White chocolate and yellow plum crème brûlée, toasted almond biscuit, yellow plum sorbet

Tea, coffee and homemade petit fours

Recommended Wines
Casa Maria Verdejo, Spain 2013 - £23.50
3 Wooly Sheep Pinot Noir, New Zealand 2014 - £48.00



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The pièce de résistance of our Gallery Room offering, our Tasting Menu features six stunning courses, a glass of Champagne on arrival, half a bottle of wine, selected to compliment the flavours, and homemade petit fours to finish.

Tasting Menu

£120.00

Glass of G.H. Mumm Cordon Rouge NV on arrival

Corneyside Farm beef and rosemary honey tea,
bone marrow toastie

Poached lobster, lobster bisque and foraged leaf salad

Slow braised neck of Corneyside Farm Texel lamb, crushed potato salad,
cherry tomato vinaigrette

Pan-fried Sea bass, braised fennel, za'atar, toasted freekeh,
lime and spring onion butter sauce

32 day hung Corneyside Farm fillet of beef, balsamic roasted baby beetroots,
confit black garlic potatoes, golden turnips,
purple sprouting broccoli and red wine jus

Valrhona chocolate palet d'or, crushed raspberries,
cocoa nib and yoghurt crumble

Tea, coffee and homemade petit fours

Half a bottle of wine included with menu
3 Wooly Sheep, Sauvignon Blanc, New Zealand 2015 - £48.00
Henry Marionnet Gamay de Touraine, France 2008 - £38.00



“one of the
best private
dining rooms
in London...”

Bon Vivant





MAKE IT EXTRA SPECIAL

Make your visit to the Gallery Room even more special by enjoying one of our fabulous experience upgrades.

These upgrades have been designed to give your group the extra personal touch, making your visit to Kings Place truly unforgettable.
Add one of our upgrades to your menu of choice to enjoy something a little bit out of the ordinary and make your evening one of gastronomic grandeur.

meat the butcher

£20.00pp

Give your guests a fascinating insight into our 'gate to plate' ethos as our chef and butcher join you in the room to talk through the evening's menu, show off their skills and leave you feeling like a connoisseur.

Guests will be invited down to our hanging room to see our meat, which hangs for up to 34 days before being handed to our in-house butcher.

Finally, all guests will be treated to a custom made Meat Guide to take away, offering insight into different cuts and pairing wines - perfect for dinner party prep.

whisky or gin tasting

£20.00pp

Walk away from Kings Place an expert in one of the most on trend tipplers in town. Our experts in all things spirits will give you and your guests an interactive tasting and history of a range of blends, styles and distilleries.

Depending on whether you'd like your tasting before or after dinner, guests will enjoy paired canapés or petit fours to accompany your tasting.

Finally, all guests will be treated to a custom made Whisky or Gin Guide to take away, offering insight into different blends and potential usages - perfect for cocktail party prep.

Please note all prices exclude VAT at the prevailing rate

sculpture trail

£20.00pp

As an arts venue, Kings Place is home to two art galleries. Opt for our sculpture trail upgrade for your dinner to be preceded by an exclusive tour of Kings Place's sculpture trail; an interactive guide to some of the works on display throughout the building by Pangolin London gallery.

Guests will be met with a glass of bubbles on arrival before our perspicacious art expert leads them around this beautiful building, stopping at each sculpture along the way.

After the trail, guests will take their seats in the Gallery Room.

cheese masterclass

£20.00pp

Finish your evening in fine fashion with a guided cheese masterclass.

Allow us to talk you through a range of varied and interesting cheeses as your guests pour over tasting notes and enjoy a healthy slice of each, accompanied by grapes, celery, crackers and oatcakes. The tasting will last approximately 30 minutes.

Finally, all guests will be treated to a custom made Cheese Guide to take away, offering insight into different regions, rinds and pairing wines - perfect for dinner party prep.

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FIT FOR A KING

CONCERT EXPERIENCE

from £89.50pp including concert ticket

Get the full Kings Place experience by taking in a concert in exclusive style.

Enjoy a welcome glass of Prosecco in the Gallery Room as delicious canapés are served, before making the short walk to your balcony seats in the breathtaking Hall One to enjoy the concert. During the interval guests will reconvene in the Gallery Room to enjoy drinks and nibbles.

Once the concert has finished bowl food and wine will be served in the Gallery Room, rounding off the evening in perfect fashion. Alternatively, if guests are able to arrive 90 minutes prior to the concert starting, drinks and bowl food can be enjoyed prior to the concert, with dessert canapés and further drinks taking place once the concert has finished.

Package inclusions

Glass of Prosecco on arrival Premium concert tickets Four canapés per person
Four food bowls per person 1/2 bottle of wine per person

pre-concert canapes

32 day hung Corneyside Farm beef steak tartare,
soft quail egg, mustard cress

Earl Grey poached Scottish salmon, pickled cucumber,
preserved lemon crème fraiche

Pumpkin and blue cheese mousse,
sunflower and toasted fregola 'granola',
baby watercress

Thyme roasted mushroom,
cream cheese and tarragon choux buns,
celery salt crumble

Our Concert Experience packages are subject to the availability of the chosen concert. Bookings should be made as early as possible to best ensure availability.

Structure and pricing of the evening may change depending on the concert.

bowl food

Ballotine of four hour slow braised
shoulder of Corneyside Farm lamb, roasted garlic mash,
caramelised baby onion, peppered carrot and parsnips,
rosemary jus

Goan king prawn and south coast fish curry,
coriander rice, peshwari naan

Basil and parmesan gnocchi, smoked tomato,
courgette and mozzarella, Tuscan olives rocket and
8 year aged balsamic

Ann Forshaw's vanilla yoghurt panna cotta,
seasonal fruit, biscotti bites

Please note all prices exclude VAT at the prevailing rate



WINE LIST



champagne

- G.H. Mumm Cordon Rouge, NV £49.50
Perrier-Jouët, France NV £69.00
Veuve Clicquot £77.00
Bollinger Grande Année, 2004 £95.00
Dom Perignon, 2004 £149.50

sparkling

- Prosecco Spumante, Botter Italy £36.00
La Jara Organic Rose Frizzante, Italy £36.00

white

- Berri Estates Unoaked Chardonnay, Australia 2014 £22.50
Casa Maria Verdejo, Spain 2013 £23.50
Picpoul de Pinet, Picpoul, France 2014 £25.00
Garganega Pinot Grigio, Italy 2014 £26.00
Horgelus Sauvignon Blanc, France 2014 £28.00
Valcheta Torrontes, Argentina 2014 £29.00
Maison de la Pax Viognier, France 2014 £32.00
New Hall, Pinot Gris, England 2014 £35.00
3 Wooly Sheep, Sauvingnon Blanc, New Zealand 2015 £48.00

rose

- Mon Rose De Montrose, Pays d'Oc, France 2012 £31.50

red

- Berri Estates Merlot, Australia 2014 £22.50
Rocca Nero d'Avola, Italy 2014 £24.00
One Chain, 'The Wrong-un' Shiraz, Australia 2014 £27.00
Itynrta Montepulciano, Italy 2014 £28.00
Gran Hacienda Pinot Noir, Chile 2014 £30.00
Valchetta Malbec, Argentina 2014 £32.00
Trinido Rioja, Temprnilo 2011 £34.00
Smoking Loon Zinfandel, USA 2012 £36.00
Henry Marionnet Gamay de Touraine, France 2008 £38.00
3 Wooly Sheep Pinot Noir, New Zealand 2014 £48.00

ASK ABOUT OUR DIGESTIF TROLLEY, WHICH STARTS FROM JUST £5 PER PERSON

Wines for Menu A, B and C are to be pre-ordered
Further drinks on the evening will be charged on consumption

DETAILS

Our Gallery Room is as versatile as it is beautiful, with a number of room layouts available to best suit your occasion.

Room Dimensions

L 12.6m (41.3ft) x W 4.7m (15.4ft)

Hire Times

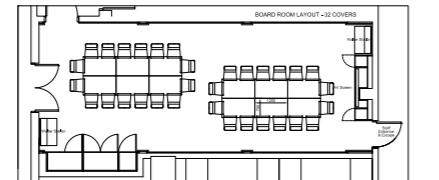
Use of the Gallery Room for an evening dinner sees you have exclusive use of the room from 6pm to midnight.

Bespoke Menus

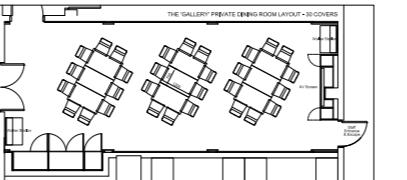
If you are after something in particular please let us know and our chefs will do their best to accommodate any bespoke requests.

Room Hire

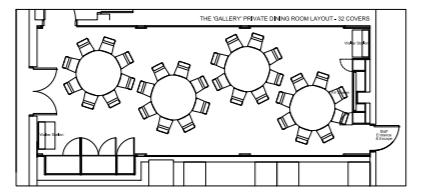
If you would prefer not to take one of our package menus, the Gallery Room can be hired on a room hire plus minimum catering spend basis. Please speak to our team if this option is of interest to you.



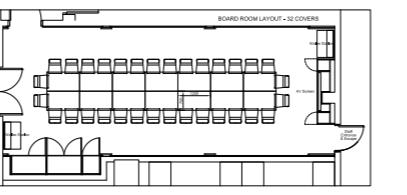
DUO
CAPACITY: 32



TRIO
CAPACITY: 30



ROUNDS OF 8
CAPACITY: 32



BOARDROOM
CAPACITY: 32

MEETINGS & EVENTS

As well as first class private dining, the Gallery Room boasts the perfect space for standing receptions as well as meetings and presentations for up to 60 theatre style within a sleek, modern surrounding.

Hire the Gallery Room for smaller conferences or meetings on a half or full day rate. A selection of executive catering packages are available.



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www.kingsplaceevents.co.uk

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