

FOOD & DRINK





OUR ETHOS

Quality is at the heart of everything we do, from the meat that we source from our own farm in Northumberland to the people that work for us. Our chefs concentrate on sourcing only the very best for our customers and clients wherever we may find it.

CORNEYSIDE FARM, MATFEN BEEF & LAMB

Corneyside Farm is situated near Matfen in Northumberland. All the animals are born on the farm, hand reared by Ian and Lynne Scott, and grass fed on naturally fertilised land which is woven with clover and herbs.

The animals receive no growth hormones or steroids, they grow at their own pace until the animals are ready to be slaughtered

After slaughter the meat is then hung on the bone in Kings Place's hanging room

The beef and lamb is then cut by our own in house butcher who has over 10 years experience of butchery.

SWAINSON HOUSE FARM, GOOSNARGH CHICKEN, TURKEY & DUCK

Our chickens, turkeys and ducks come from an independent farm near Preston in Lancashire

Reggie Johnson farms his poultry without the need for any antibiotics or bulk produced feed

The birds have room to roam in barns 50% larger than government regulations

CHAPMANS SOUTH COAST CAUGHT FISH

Chapmans of Sevenoaks is an independent wholesale fishmonger based in Kent supplying fresh, locally caught fish

Chapmans vans end their delivery runs at the coast where they collect local fish catches to be used for the next day's delivery

Your delegates will be eating the freshest fish available, usually only a day since being caught

MASH & WATTS FRUIT AND VEGETABLES

We purchase our fruit and vegetables from two main suppliers; Mash purveyors and Watts farms

Mash purveyors are a family run business that have been operating for 150 years

Watts farms is another family run business covering 10 sites in the south of England farming 60 different crops over 600 hectares of land

PAUL RHODES BAKERY

Having achieved three Michelin stars with Nico Ladenis, Paul Rhodes opened his bakery in 2003 emphasising on quality, using only the finest flours, salt and the best ingredients available

The bread is all hand crafted, hand decorated and baked directly on the stone base of the ovens

BREAKFAST

KING'S CONTINENTAL £9.00

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Mini croissant / Pain aux raisin / Pain au chocolat / Mini muffins / Fruit bowls

HOT BREAKFAST SANDWICHES £10.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of the following breakfast sandwiches, catering for 2 rounds per person:

Smoked streaky, back and butcher's home cured bacon butty, ciabatta roll / Our butcher's secret recipe breakfast sausage sandwich, red or brown sauce / Smoked Scottish salmon, dill and gruyere toastie 'fingers' / Portobello mushroom, grilled halloumi and tomato tortilla wrap

SINNERS & SAINTS BREAKFAST £12.50

Traditional, herbal and fruit teas, coffee and fresh orange juice along with the following selection:

Mini smoked streaky and back bacon ciabatta rolls, red and brown sauce / Mini mozzarella, tomato and basil croissants / Smoked Scottish salmon, lemon and chive cream cheese, mini bagel / Layered shots of prune and apricot compote, yoghurt and muesli / Mini croissant, pain aux raisin, pain au chocolat and mini muffins / Shots of banana and blueberry, and mango and passion fruit smoothies / Chunky fresh fruit skewers, Ann Forshaw's sweet yoghurt

HEALTHY ENERGY BREAKFAST £14.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

PORRIDGE BAR

Choose from skimmed milk or spring water porridge topped with Cotswold honey, selection of nuts, fruits and seeds / Bowls of Bircher Muesli

CEREAL BAR

All Bran, Shredded Wheat, Weetabix and gluten free granola served with semi skimmed, skimmed, almond, soya and lactose free milk / Selection of nuts, fruits and seeds

JUICE BAR

Freshly squeezed orange / Pink grapefruit / Virgin Marys / Selection of Owllet blended apple juices

POWER SHOTS

Beetroot, ginger and apple / Carrot, orange and lemongrass / Spinach, banana and kiwi

FRUIT SALADS

Four melon, grape and guava juice / Pineapple, orange, lemon, lime and pink grapefruit / Banana, orange, blueberry and flaked almond

COLD FISH BAR

Selection of smoked Scottish salmon, home smoked sea trout and mackerel, crisp, rye and wholemeal breads, pumpnickle / Ceviche of day boat caught fish with lime, coriander and chilli / Sushi selection, soy, pickled ginger and wasabi

TRADITIONAL ENGLISH BREAKFAST £19.50

Traditional, herbal and fruit teas, coffee, freshly squeezed orange juice and a selection of:

Our butcher's secret recipe breakfast sausage / Smoked streaky, back and butcher's home cured bacon / Baby Bury black pudding / Roasted portabello mushrooms / Scrambled free range hen eggs / Vine ripened tomatoes / Hash browns / Toasted English muffins, breads and bagels

ADDITIONS

Full English breakfast skewer – butcher's sausage, smoked bacon, mushroom, tomato and bury black pudding, poached Clarence Court duck egg dressing	£3.50
Arbroath smokie fritters, lemon and parsley Jersey butter	£3.50
Gypsy toast 'bites', Canadian maple syrup, toasted pecans	£3.50

WORKING LUNCH

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

WORKING LUNCH £19.50

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

Kettle Chips / Pesto marinated Goosnargh chicken skewers / Falafel and roasted red pepper hummus / Whole fruit display, sliced seasonal and exotic fruit platter / Traditional, herbal and fruit teas and coffee

ADD A SALAD

Classic Caesar salad, marinated anchovies, black pepper croutons £3.50

Ploughmans salad – baby gem, tomato, mature cheddar, pickled onion and celery, granary bloomer toasts £3.50

Red quinoa, grilled marinated artichokes and roasted squash, sunflower seeds, tahini dressing, rocket and baby cress salad [suitable for vegans] £4.50

Smoked tofu, puy lentil, roasted sweet peppers and Jospier grilled courgette, baby leaf lettuce, paprika oil [suitable for vegans] £4.50

ADD SOMETHING HOT

Butcher's Cumberland sausage meat, caramelised onion and thyme puff pastry sausage rolls £3.95

Smoked Scottish salmon, spinach and gruyere tartlets £3.95

Italian prosciutto, quail egg and hollandaise tartlet £4.50

Mozzarella, tomato and basil panzerotti £3.95

Corneyside Farm beef kofte and grilled pepper skewer, cucumber yoghurt £3.95

Corneyside Farm lamb Merguez, quail egg 'scotch egg', rose harissa aioli £4.50

AFTERNOON TEA £18.50

A selection of finger sandwiches from the following :

Rare roasted Corneyside Farm beef, horseradish mayonnaise and watercress / Coronation Goosnargh chicken, sultana, almond and coriander micro cress / H.Formans 'London Cure' smoked salmon, lemon and chive crème fraîche / Atlantic prawn Marie Rose, shredded lettuce / Cucumber and cracked black pepper cream cheese / Brie de Meux, caramelised red onion and baby gem lettuce

Served with:

Selection of plain, fruit and cheese scones from our baker, Jersey butter, Cornish clotted cream and selection of preserves / Selection of sweet treat bites / Seasonal fresh fruit tartlets, Madagascan vanilla custard

CHEF'S WORKING LUNCH £24.50

Chef's sandwich bar of featured giant breads to cut and share, carved meats and open sandwiches:

CARVING STATION

32 day hung Corneyside Farm beef, horseradish mayonnaise, rocket leaves and crispy onions, ciabatta / Indian spiced slow roasted Corneyside Farm lamb, lime and mint yoghurt, coriander leaf salad, grilled flat breads / H.Formans 'London Cure' smoked salmon open bagel, chive cream cheese, baby leaf spinach and caper berries

ARTISAN SANDWICH SELECTION

Moroccan spice and yoghurt marinated Goosnargh chicken, roasted pepper, tomato, sultana and rocket tortilla wraps / Buffalo mozzarella, beef tomato, torn basil, vinci olive and pesto, garlic and rosemary focaccia / Baba ganoush, baby gem lettuce, cucumber, radish and dukkah, coriander cress, open crisp bread

SALADS

Marinated feta, vine ripened tomato, Kalamati olive, cucumber, red onion and oregano oil Greek Salad / Tabouleh salad, preserved lemon dressing

Served with:

Kettle Chips / Sliced fruit platter and whole fruit display



DAY DELEGATE RATE

CLASSIC DDR PACKAGE £85.00

Our all-encompassing DDR packages not only includes the room hire of your meeting room but it also covers a large amount of AV and staffing as well as a dedicated area to feed your delegates.

Our high specification AV package includes: A large screen & projector / Stage / PA system / Wi-Fi / Lectern & microphone / Lighting. This is all looked after by our dedicated AV & Sound technicians, stage manager and ushers.

Arrival - Selection of mini pastries and muffins / Orange juice / tea and coffee

Mid Morning - Edinburgh biscuit selection / Tea and coffee

Lunch - food stall menu of your choice

Afternoon - Selection of afternoon cakes / Tea and coffee

UPGRADE PACKAGE - £10.00 EXTRA PER PERSON

Arrival - smoked Scottish salmon, chive and lemon cream cheese mini bagels / Chunky fresh fruit skewers / Ann Forshaw's sweet yoghurt

Mid-Morning - selection of fruit smoothie and power shots / Grab bags of trail mix and dried fruits / Savoury popcorn

Afternoon - selection of plain, fruit and cheese scones from our baker / Jersey butter, Cornish clotted cream and a selection of preserves / Chocolate and yoghurt raisins / Mini treacle tartlets / Eton mess mix / Whole and sliced fruit

INDIVIDUAL ITEM UPGRADES

Arrival

English breakfast skewer - butcher's sausage, smoked bacon, mushroom, egg, cherry tomato £3.50

Chunky fresh fruit skewer £2.50

Mini smoked salmon, lemon and chive cream cheese bagel £3.50

Mid-Morning

Selection of giant cookies from our baker £2.75

Whole and sliced seasonal fruit display, yoghurt, compotes, nuts and seeds £3.00

Grab bags of trail mix, dried fruits and savoury popcorn £3.50

Afternoon

Selection of plain, fruit and cheese scones from our baker, Jersey butter, Cornish clotted cream and jam £3.50

Selection of our baker's loaf cakes £3.00

Seasonal fruit tartlets, Madagascan vanilla custard £3.95

FOOD STALLS

Enjoy any one of our food stall menus as part of your DDR package. A pudding stall comes in addition to all food stalls and features a selection of the items listed.

MENU A

32 day hung Corneyside Farm beef rendang, fried shallots, crisp Asian vegetable salad / Ginger and spring onion prawn chow mein, prawn crackers / Vegetable mince chilli, nachos, jalapenos, sour cream and salsa

MENU B

Corneyside Farm beef chilli con carne, nachos, jalapenos, sour cream and salsa / South coast Brazilian style Moqueca, coconut and coriander / Vegetable biryani, basmati rice, mini poppadums

MENU C

Korean BBQ spiced Goosnargh chicken, kimchi / Day boat caught Goan fish curry, chapatti / Asian vegetable and shoot pad Thai, lime and crushed peanuts

MENU D

Hickory pulled BBQ pork, turtle black beans and vegetable jambalaya, long grain rice / Hong Kong sweet and sour fish balls, Chinese leaf, mooli and radish salad / Chipotle mushroom and vegetable empanadas, black eyed bean, tomato and coriander leaf

PUDDING

Chunky fresh fruit skewers, Ann Forshaws sweet yoghurt / Spiced apple, sultana and stem ginger cake, salted caramel / Seasonal fruit frangipane tartlets / Chocolate and caramel brownie bites

SALAD STALL UPGRADES

Classic Caesar salad, Goosnargh chicken, marinated anchovies, black pepper croutons	£4.50
Home smoked Scottish salmon and Atlantic prawn, baby leaf salad, cucumber, cracked wheat, preserved lemon and Tuscan olives	£4.50
Superfood salad of edamame beans, broccoli, young leaf spinach, orange, pomegranate and chia seed [vegan]	£4.50
Red quinoa, grilled marinated artichokes and roasted squash, sunflower seeds, tahini dressing, rocket and baby cress salad [vegan]	£4.50
Smoked tofu, puy lentil, roasted sweet peppers and Jospier grilled courgette, baby leaf lettuce, paprika oil [vegan]	£4.50

GRAB & GO OPTIONS

Korean BBQ spiced Goosnargh chicken, crisp Asian vegetable, lime and coriander mayonnaise wrap	£4.00
Home smoked pork and quail egg 'scotch egg', chipotle mayonnaise	£4.50
Smoked Scottish salmon, spinach and gruyere tartlet, hollandaise glaze	£4.50
Home smoked south coast fish and Atlantic prawn croquettes, watercress mayonnaise	£4.00
Boconcinni mozzarella, basil and tomato panzerotti, artichoke pesto dip	£4.50
Indian spiced cauliflower, onion and spinach pakora, mango and Nigella seed chutney	£4.00



FORK BUFFET

Our delicious two course fork buffets are perfect for an informal dinner or for a networking lunch. The menus are designed so they can easily be eaten standing up and all menus come with a pudding station included.



MENU A - £32.00

32 day hung Corneyside Farm beef, roasted pepper and courgette lasagne, glazed mozzarella, mixed leaf and rocket salad, 8 year old balsamic and Cardinale olive oil

Goan day boat caught fish curry, coriander pilaff rice

Mexican spiced vegetable and kidney bean chilli, sour cream, salsa and nachos

MENU B - £32.00

Four hour slow braised Sicilian style Corneyside Farm beef caponata, garlic and rosemary roasted potatoes

South coast fish, Atlantic prawn and dill fishcake, mixed leaves, tatar sauce

Black eyed bean and roasted pepper creole gumbo, long grain rice, red onion relish

MENU C - £34.00

Korean BBQ spiced Goosnargh chicken, Asian vegetable and noodle stir fry, gochujang chilli pepper sauce

Baked south coast fish, black olive crust, cannellini bean, smoked tomato and courgette cassoulet

Ras el hanout spiced baby aubergine, courgette, tomato and chick pea tagine, harissa oil, preserved lemon and coriander cous cous

MENU D - £36.00

Persian Corneyside Farm lamb fesejun, ground walnuts and pomegranate molasses, saffron rice

Poached fillet of Scottish salmon, spinach leaf salad, lime and coriander buttermilk dressing

Gratin of parmesan gnocchi and Tuscan vegetables, rocket leaf salad

PUDDING STATION

Chocolate posset, white chocolate cream, biscotti bites

Mini treacle tartlets, Cornish clotted cream

Spiced apple, sultana and stem ginger cake, salted caramel

Fruit and nut flapjack fingers

MEAT

HOT

Slow cooked Corneyside Farm lamb rendang, crispy shallots, coriander crisp bread £3.50*

Pulled BBQ Corneyside Farm beef slider, smoked Applewood, gherkin, relish, brioche bun £3.50*

Korean spiced buttermilk chicken, gochujang chilli pepper sauce £3.00

Home smoked shoulder of pork, cha siu bao, hoi sin £4.00

COLD

Sesame cone of Peking duck, spring onion, cucumber and plum sauce £3.50*

Carpaccio of pistachio crusted wood pigeon, black quinoa, pomegranate molasses £3.50*

Confit Goosnargh chicken, leek and wholegrain mustard ballotine, tarragon mayonnaise, sour dough toast £3.00*

32 day hung Corneyside Farm beef steak tataré, soft quail egg, mustard cress, chive crisp £4.00

FISH

HOT

Chopstick of home smoked south coast fish, ketchup manis mayonnaise £3.50*

Smoked Scottish salmon and gruyere croemesque, spinach purée £3.50*

Melt in the middle south coast caught fishcake, dill and lemon mayonnaise £3.00*

Thai style south coast fish and Atlantic prawn Scotch egg, lemongrass and kaffir lime dip £4.00

COLD

Ceviche of Chapman's day boat fish, lime, chilli, red onion and coriander, Maldon popcorn £3.50*

Smoked line caught halibut, soft quail egg, rye bread crostini £4.00

Layered shot of Cromer crab, avocado cream and tomato jelly £3.50*

Earl Grey poached Scottish salmon, pickled cucumber, preserved lemon crème fraîche £3.00*

VEGETARIAN

HOT

Broad Oak cheddar and confit leek rarebit fritter, watercress aioli £3.00*

Cherry tomato, golden cross goat's cheese and caramelised red onion tart tatin, balsamic pearls £3.50*

Spiced aubergine tortelloni, roasted red pepper purée, mint yoghurt, pomegranate £4.00

Roasted squash, raisin, coriander and sunflower seed pastille, chermoula dip £3.50*

COLD

Thyme roasted mushroom, cream cheese and tarragon choux buns, celery salt crumble £3.00*

Parmesan shortbread thins, basil goat's cheese, smoked sun-dried tomato and black olive £3.50*

Marinated Asian vegetable and cashew nut crystal wrap, Nam Jim dressing £3.50*

Wild mushroom and truffle duxelle, soft quail egg, toasted brioche £4.00

DESSERT CANAPES - ALL £4 EACH

White chocolate and banana mousse, green tea cone, popping candy

Salted caramel and macadamia nut tartlets

Seasonal fruit Pavlova bites, Madagascan vanilla cream

Dark chocolate torte, candied almond biscuit, orange blossom

Lemon meringue marshmallow, crispy feuillentine

Key lime pie tartlets, Lotus biscuit cream

Mocca cheesecake and chocolate shortbread stack

Gypsy toast, Canadian maple butter, caramelised pecans

STANDING RECEPTION PACKAGE £35.00

Choose 3 canapés, 2 savoury bowl foods and 1 pudding bowl food. Choose from any of the menu options with an * next to it.

CANAPES

Please choose at least six canapés from the list below. Our recommendation would be two meat, two fish and two vegetarian options. For receptions over an hour in length, we advise you choose more than six canapés.



FINGER FOOD BUFFET

Our finger food buffet menus make a great alternative lunch for daytime conferences or a more substantial offering for an evening reception. Please choose a minimum of six pieces.

MEAT

HOT

32 day aged Corneyside Farm beef burger, smoked Applewood cheddar, shredded lettuce and pickle mayonnaise, ciabatta bap £4.50

Pulled BBQ pork shoulder, Cajun spiced onion ring, baby gem leaf, brioche bap £4.00

Spiced panko breaded Goosnargh chicken, rice cake, katsu curry £4.00

Slow braised Corneyside Farm beef, roasted shallot, wild mushroom and truffle pithivier, watercress purée £5.00

Harissa yoghurt slow roasted Corneyside Farm lamb, baba ganoush, cucumber, red onion and coriander, grilled flat bread £4.50

Home smoked pork and quail egg 'scotch egg', chipotle mayonnaise £4.50

COLD

Korean BBQ spiced Goosnargh chicken, crisp Asian vegetable, lime and coriander mayonnaise wrap £4.00

Confit Goosnargh duck, spring onion, cucumber and hoi sin pancake roll £4.50

FISH

HOT

Tandoori spiced Scottish salmon skewer, cucumber and mint yoghurt, toasted mini Naan £4.50

Breaded scampi 'in a basket', triple cooked chips, mushy peas and tatar sauce £4.00

Smoked Scottish salmon, spinach and gruyere tartlet, hollandaise glaze £4.50

Home smoked south coast fish and Atlantic prawn croquettes, watercress mayonnaise £4.00

Paprika spiced king prawn, courgette and chick pea pastille, rose harissa buttermilk dressing £4.50

Cracked black pepper and Maldon salt fried calamari, squid ink aioli £4.00

COLD

Potted Morecombe bay shrimps, mace and dill butter, toasted ficelle, frisée and foraged herb salad £4.50

Beetroot and horseradish cured sea trout, buckwheat pancake, preserved lemon salsa, chive crème fraîche £4.50

VEGETARIAN

HOT

Boconcinni mozzarella, basil and tomato panzerotti, artichoke pesto dip £4.50

Indian spiced cauliflower, onion and spinach pakora, mango and nigella seed chutney £4.00

Mexican black eyed bean, red onion, coriander and Monterey Jack cheese quesadilla bite, sour cream £4.00

Grilled marinated halloumi, portabello mushroom and red pepper burger, Kalamata olive and rocket leaves £4.50

Thai shitaki mushroom and smoked tofu steamed dumpling, Nam prik po dip £5.00

Soya mince, fontina cheese and mushroom empanadas, red onion, chive and tomato salsa £4.50

COLD

South Korean baby gimbap, kimchi, light soy sauce £4.50

Brie de Meux, preserved fig and grape chutney, truffle honey, oat biscuit £4.00

PUDDING - ALL £4.00 EACH

Cinnamon sugar dusted doughnuts, lotus biscuit 'Dip'

Mini Kings Place 'Death by Chocolate'

Traditional treacle tartlets, Cornish clotted cream, candied almond

Seasonal fruit skewer, Ann Forshaw's vanilla yoghurt

Spiced apple and sultana turnover, calvados crème fraîche

Chocolate and caramel brownies, cookie crumble and malt extract cream

Madagascan vanilla mousse, brown sugar and rum glazed pineapple, cocoa nib soil

Lemon drizzle cake pops, lime and lemongrass meringue nibs

BOWL FOOD

Choose at least three bowls for your standing reception. We recommend a choice of two savouries and one pudding bowl. For standing receptions longer than an hour we advise adding further bowls.

MEAT

HOT

Four-hour slow braised Corneyside Farm lamb, roast cutlet, mushroom and caramelised onion 'Lancashire hot pot', rosemary potatoes, seasonal greens £11.50

Szechuan glazed Goosnargh duck breast, confit leg and sweet potato, wilted bok choy, duck scratchings £11.50

32 day hung Corneyside Farm beef comparison of butcher's choice steaks, triple cooked chips, wild mushroom and caramelised shallot purée, béarnaise £13.00

Korean BBQ pork belly and slow roasted shoulder, miso, ginger and spring onion broth, wakame and noodle £11.50

Corneyside Farm beef rendang curry, aromatic rice, crisp Thai salad, coriander cress £9.50*

Butcher's cured ham, leek and butterbean cassoulet, confit pork bon bons, Orchard Pig Cider and sage £11.50

Cajun spiced buttermilk fried chicken, Louisiana creole gumbo, long grain rice, celery leaves £9.50*

COLD

Raz el hanout Goosnargh chicken, lemon and coriander cracked wheat, chick pea, cured tomato and Andalusia olives, dukkah £9.50*

FISH

HOT

Traditional fisherman's pie, dill cream sauce, mature cheddar glazed mash £9.50*

Roasted south coast fish, white beans, chorizo (optional), confit leeks and cured tomato, bouillabaisse, rouille £9.50*

Thai spiced banana leaf baked day boat fish, jasmine rice, lime and chilli salsa £11.50

Goan king prawn and south coast fish curry, coriander rice, peshwari naan £11.50

Poached Lobster raviolo, wilted spinach, bisque £13.00

Warm Brixham crab cakes, grapefruit and spring onion, foraged leaf and herb salad, old bay seasoning aioli £11.50

H.Formans 'London Cure' smoked salmon, boxty pancake, warm poached Clarence Court duck egg, hollandaise £11.50

COLD

Atlantic prawn, crayfish and edamame bean salad, mizuna leaf, radish and pickled mooli, crispy shallots, ponzu dressing £11.50

VEGETARIAN

HOT

Basil and parmesan gnocchi, smoked tomato, courgette and mozzarella, Tuscan olives, rocket and 8 year aged balsamic £11.50

Braised fennel and courgette 'osso bucco', Kalamata olives, raisin and toasted pinenut, toasted fregula £9.50*

Sautéed wild mushrooms and foraged herbs, toasted brioche, black truffle and mushroom pâté, poached Clarence Court duck egg, hollandaise £13.00

Warm soya mince, fontina cheese and mushroom empanadas, vegetable ceviche, red onion, chive and tomato salsa £9.50*

Cumin spiced squash, pepper, date and coriander pastille, tabbouleh, spiced buttermilk dressing £11.50

COLD

Red quinoa, grilled marinated artichokes and roasted squash, sunflower seeds, tahini dressing, rocket and baby cress salad [suitable for vegans] £11.50

Smoked tofu, puy lentil, roasted sweet peppers and Jospur grilled courgette, baby leaf salad, paprika oil [suitable for vegans] £9.50*

Goat's curd, grilled aubergine, sweet garlic, radicchio, gem leaf and Freekah salad, coriander chermoula £11.50

PUDDING

Jude's salted caramel ice cream, Joconde biscuit, glazed pistachio meringue, crackle crystals £7.95

Kings Place 'Death by Chocolate' £8.50

Ann Forshaw's vanilla yoghurt panna cotta, seasonal fruit, biscotti bites £7.00*

Baked bitter chocolate soup, hazelnut ganache, pink praline £7.95

Orange blossom cheesecake, stem ginger and lemon biscuits £7.00*

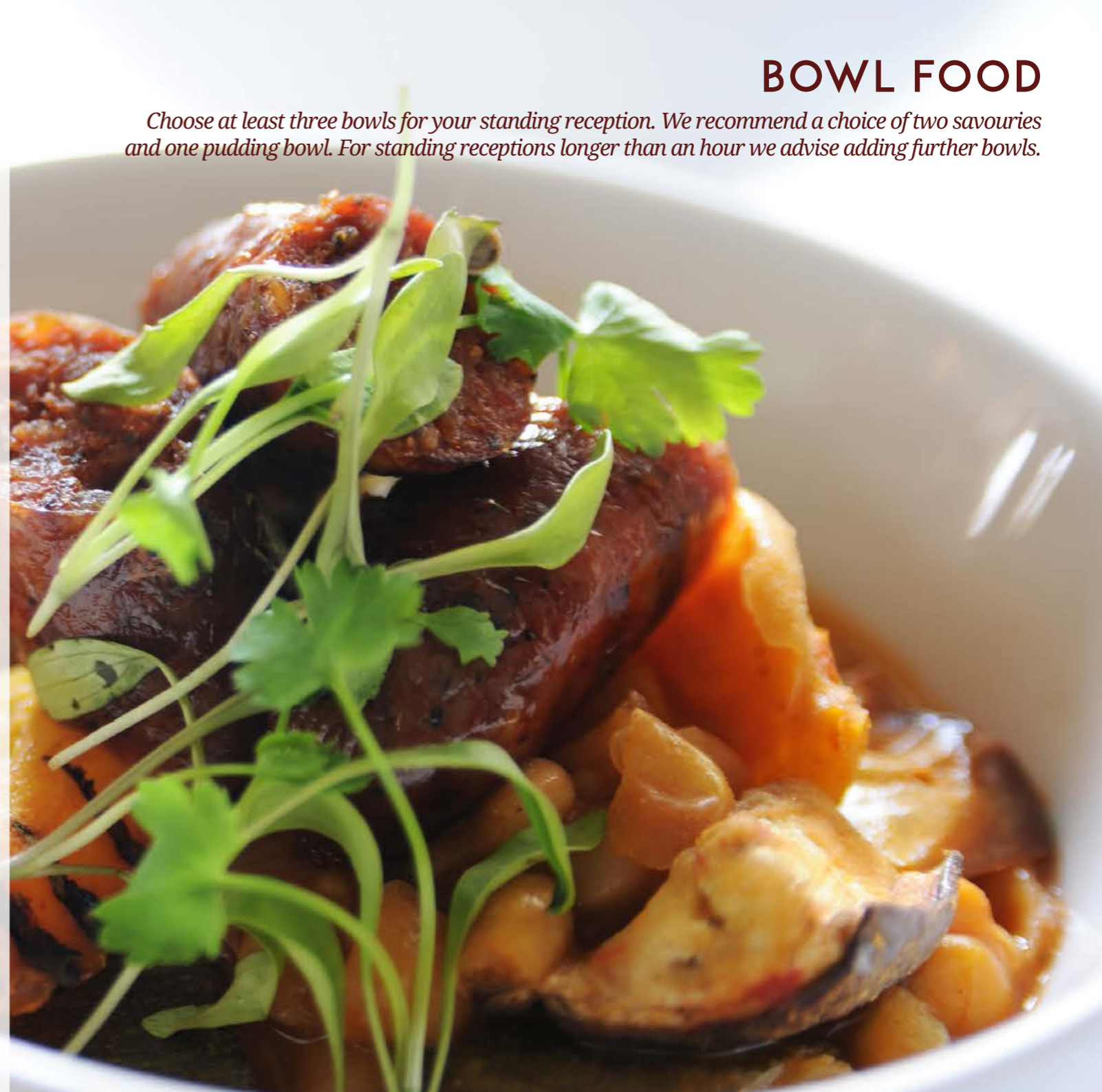
Caramelised banana parfait, rum and brown sugar, feuillentine £7.00

Candy floss mousse, green apple salad, popcorn £7.95

Jamaican ginger cake, sticky toffee sauce, crème Anglaise, caramelised pecans £7.00*

STANDING RECEPTION PACKAGE £35.00

Choose 3 canapés, 2 savoury bowl foods and 1 pudding bowl food. Choose from any of the menu options with an * next to it.



DINNER

BATTLEBRIDGE ROOM

Sitting on the edge of the Regent's Canal, with floor to ceiling windows overlooking the water, our Battlebridge Room is a stunning setting for a dinner with numbers starting at 100

DINING PACKAGE £79.50

Our Battlebridge Room dining package includes room hire, a selection of artisan breads as well as tea and coffee and half a bottle of wine per person

Please select one choice for each course

STARTERS

Terrine of confit Goosnargh chicken and duck, pickled shitake, radish and mizuna leaf salad, spiced orange and pomegranate dressing

Butcher's home cured ham, caramelised onion and soft herb rilette, heirloom beetroots, quince purée, watercress and foraged leaf salad, toasted brioche

Lemon and treacle home cured Scottish salmon, pickled cucumber and mooli, dill and caper crème fraîche, young leaf salad, buckwheat blinis

Slow roasted English beetroots, purée and carpaccio, candied walnuts, creamed goats curd, pear jelly, crisp walnut bread

MAIN COURSES

Roast breast of Goosnargh chicken, confit thigh, pearl barley and vegetable 'risotto', glazed shallot, peppered greens, rosemary jus

Medium rare roasted 32 day hung Corneyside Farm beef, fondant potato, caramelised onion purée, roasted root vegetables, watercress and red wine jus

Roasted fillet of south coast caught fish, caper and raisin purée, new season potatoes, braised leeks and gem lettuce, lemon and parsley brown butter

Confit globe artichoke, roasted salsify and baby onions, wild mushrooms, celeriac purée, foraged leaves and herbs

PUDDING

Lemon and honeycombe mousse, poached seasonal fruits, brown sugar meringue, almond brittle

Salted chocolate tart, cinnamon roasted apple, glazed hazelnuts, Cornish clotted cream

Jamaican gingerbread parfait, caramelised banana purée, pecan crumble biscuits, rum glazed oranges

White chocolate and poached pear cheesecake, Madagascan vanilla quince purée, almond and toasted oat biscuit

CLASSIC BITES £7.95

A selection of:

Chilli rice crackers / Kettle Chips / Salted and roasted peanuts / Spicy corn / Wasabi mix / Marinated olives / Tuscan antipasto

LUXURY BITES £10.00

A selection of:

Smoked cashews and almonds / Red bell peppers stuffed with feta / Mini poppadoms and dips / Maldon salt popcorn / Prawn crackers / Root vegetable crisps / Lemon, basil and mint olives and picola

SWEET TREAT BITES £10.00

A selection of:

Chocolate and yoghurt raisins / Rocky road mix / Brownie bites / Treacle tartlets / Eton Mess mix / Chocolate honeycomb bites / Lemon meringue marshmallows

ICE CREAM AND SORBET STATION £5.00

A selection of:

Jude's ice cream pots including vanilla, chocolate, strawberry, mint choc chip and salted caramel / Mango sorbet / Mango and passion fruit frozen yoghurt

Toppings:

Seasonal fruit / Mini marshmallows / Chocolate shavings / Honeycomb sprinkle / Cookie crumble / Toasted nuts and sauces

HOT BITES £15.00

32 day Corneyside Farm beef slider, smoked Applewood cheddar, shredded lettuce, pickle mayonnaise, ciabatta bap

Mini Cumberland sausage hot dog, crispy onions, American mustard and tomato sauce

Boconcinni mozzarella, basil and tomato panzerotti

RECEPTION SNACKS

Planning a drinks reception? Make sure your guests have something to nibble on with our range of reception snacks.



WINE LIST & DRINKS

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	£21.00
Casa Maria Verdejo, Spain 2013	£22.00
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 Woolly Sheep, Sauvignon Blanc, New Zealand 2015	£48.00

ROSE

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

Berri Estates Merlot, Australia 2014	£21.00
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
Tronido Rioja, Temprinilo 2011	£34.00
Smoking Loon Zinfandel, USA 2012	£36.00
Henry Marionnet Gamay de Touraine, France 2008	£38.00
3 Woolly Sheep Pinot Noir, New Zealand 2014	£48.00

SPIRITS & BEERS

House spirits	£4.00 25ml
Premium spirits	£5.00 25ml
Bottled beers from	£4.10

SOFT DRINKS

Soft drinks from	£2.50
Mineral water from	£3.50
Fresh juices from	£10.00 per jug

COCKTAILS FROM £7.50, SUCH AS

Packs A Punch - Beefeater gin, fresh blackberries, blackberry juice, apple juice, basil leaves, vanilla syrup

Nutmex - Tequila Reposado, Frangelico, fresh lemon juice, cinnamon syrup, dash of bitters

Tiny Bubbles - Beefeater gin, pomegranate liquor, orange juice, topped up with Prosecco

Rumberry - Havana Blanco rum, apple juice, lime juice, strawberry puree, soda

Our resident mixologists will be happy to create bespoke or classic cocktails for your event.

NON-ALCOHOLIC COCKTAILS FROM £5.50

Mint Limeade - Fresh mint, lime, apple juice, lemonade

Pom Collins - Pomegranate, fresh lemon, elderflower cordial

Ginger Snap - Fresh ginger, lime, apple juice

All wines and drinks listed are subject to change and availability