



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.

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:

Cured back bacon or Cumberland sausage baguette, tomato ketchup and HP sauce | Scrambled free range egg baguette with roast tomato or grilled mushroom | Cheddar cheese and vine tomato omelette bag

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

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 | Choice of two smoothies - see the smoothie bar menu for your options.



BREAKFAST

BUFFET BREAKFAST £19.50

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

Cumberland 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

Still hungry, or do you just want to build a custom breakfast for your guests? If so, please select from our tempting individual options below:

Seasonal fruit skewers, sweet Lancashire yoghurt £2.00 | Mini cheese and tomato omelette, soft white bap £2.00 | Mini Cumberland sausage baps £3.00 | Mini H. Forman's 'London cure' smoked salmon and cream cheese bagels £3.50 | Greek yoghurt, berry compote and muesli shot glass £2.00 | Porridge with seasonal fruit compote, jam, honey or salt £2.00 | Mini cured back bacon rolls £3.00 | Bircher Muesli £3.00

SMOOTHIE BAR £6.00

Why not start your event the healthy way and give your guests a smoothie? Smoothies provide more fibre and nutrients than just juice. That, plus the high water content will keep your guests hydrated with a feeling of well being all day.

Our smoothie bars include your very own chef to whip up smoothies especially for your guests. Please choose two of the following combinations:

Orange, banana and pineapple | Strawberry, pineapple and banana | Mango, orange, pineapple and passionfruit | Pomegranate and blueberry super smoothie



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

Chefs 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

Chefs 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

Chefs selection of our handmade artisan sandwiches along with:

Kettle chips | Cos lettuce, marinated anchovies, grated parmesan, cracked black pepper croutons, Caesar dressing | Cous cous, marinated Greek feta, roast sweet potato and butternut squash, lime and coriander | Roast beetroot, crisp apple and shallot salad, watercress, baby gem lettuce and mesclun leaves | Seasonal sliced fruit platter | Traditional, herbal and fruit teas and coffee

Still hungry? Why not add one of these hot extras to your working lunch?

Mini vegetable samosas, mango chutney £3.25 | Mini vegetable spring rolls, sweet chilli dipping sauce £3.25 | Butcher's sausage roll bites, homemade piccalilli £3.50 | Mini onion bhajis, minted yoghurt dressing £3.50 | Falafel and hummous £4.00 | Mini Northumbrian beef and herb kofte, tomato and shallot salsa £4.00



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 | Portobello mushroom and stilton mayonnaise, mesclun leaves | Pesto marinated Goosnargh chicken, roast pepper and rocket

Served with:

Homemade fruit scone, Cornish clotted cream and strawberry jam | Selection of loaf cakes | 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 and pistachio brownies £4.00 | Traditional lemon curd, glazed Italian meringue tart £4.00 | Carrot and orange cake, sweet cream cheese topping, crushed walnuts £4.00 | Spiced plum and frangipan tartlets £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

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.

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

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

Apple and apricot compote, natural yogurt and granola topping £2.00 | Mini H.Forman's 'London cure' smoked salmon and cream cheese bagels £3.50

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 | Individual spiced plum and frangipan tarts £4.00 | Chocolate and Tahitian vanilla cream éclairs £3.50

kings place EVENTS

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, root vegetable and herb goulash, basmati rice
-
Scottish salmon, coley, prawns and mussels, dill cream sauce, crisp puff pastry
-
Roast pumpkin, butternut squash, caramelised red onion and mozzarella lasagne

MENU B - £32.00

Included with our day delegate package

Beef and grilled Provençal vegetable lasagne made with meat from our own farm
-
Baked Cornish haddock, gremolata crust, braised leek and fennel
-
Roast root vegetable, black eyed bean and vegetarian mince ragout, long grain rice

MENU C - £34.00

Goosnargh chicken, roast mushroom, baby onion, pearl barley and red wine casserole, basmati rice
-
Cajun spiced Scottish salmon and prawn fishcakes, mixed leaf, radish and cucumber salad, lemon and caper mayonnaise
-
Cumin and coriander spiced vegetable tagine, apricot, coriander and herb cous cous

MENU D - £36.00

Goosnargh chicken and duck, confit pork and white bean cassoulet, thyme infused broth
-
Pan fried Scottish hake, ratte potato Lyonnaise, courgettes and aubergine ragout
-
Thai green vegetable curry, braised coconut and coriander rice

MENU E - £38.00

Three hour slow braised Northumbrian Texel lamb, roast shallot and mushroom 'Lancashire hot pot'
-
Confit fillet of sea trout, sautéed English marrow and chard, toasted almond butter
-
Baked spinach, feta, butternut squash, apricot and aubergine 'involtini', vine ripened tomato and shallot ragout

PUDDINGS

Caramelised pear cheesecake, almond sable | Seasonal sliced fruit platter | Chocolate molleux, Tahitian vanilla cream | Spiced plum and frangipan tart, Cornish clotted cream | Poached English apple fool, shortbread biscuits, butterscotch sauce | Carrot cake, sweet cream cheese topping, crushed walnuts

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

Sea salt and garlic roasted ratte potatoes | Selection of steamed market vegetables | Braised basmati rice
| Rosemary roasted pumpkin, butternut squash and sweet potato | Steamed new season potatoes, parsley butter

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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

Mini Northumbrian beef burgers, tomato relish, sesame seed bun | Cotswold honey and rosemary marinated Goosnargh chicken skewers | Pulled slow cooked BBQ pork, ciabatta crisp, spring onion relish | Smoked Scottish salmon and baby spinach tartlet | Haddock, coley and dill fishcake, lemon and caper mayonnaise | Roast pumpkin, celeriac and chilli beignet, garlic aioli | Field mushroom and ricotta pâté, tarragon crostini

COLD

Cumin spiced Goosnargh chicken and apricot rilette, coriander mayonnaise tortilla wrap | Braised ham hock, honey carrot and thyme ballotine, pickled onion marmalade, brioche toast | Peppered mackerel, fennel and orange marmalade, fennel seed crostini | Atlantic prawn and crayfish, spiced marie rose, crisp iceberg filo basket | Colston Bassett stilton, walnut and celery mousse, red grape chutney | Smoked aubergine baba ghanoush, rocket and sesame oil, pita bread crisp

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

DELUXE £21.00 FOR A CHOICE OF 6 PIECES

HOT

Smoked haddock chowder fritters, marjoram mayonnaise | Mini bean, carrot and herb burger, baby gem lettuce, tarragon mayonnaise, sesame seed bun | Grilled halloumi, roast pepper and rocket, garlic and rosemary focaccia toast | Northumbrian Texel lamb, pepper and herb kofte, harissa and coriander salsa | Roast loin of English Middle White pork, caramelised apple and black pudding mash, cider jus | Cajun spiced Scottish salmon, pepper and spring onion skewer, red onion and celery dressing

COLD

Beetroot and vodka home cured Scottish salmon, horseradish and dill crème fraîche, cocktail blinis | Confit Goosnargh duck, spiced plum chutney, sour dough toast, coriander cress | Sushi selection, pickled ginger, wasabi and soy sauce | Honey and rosemary roasted pumpkin, goats cheese and caramelised red onion, cracked black pepper scone | Chilled beetroot and apple 'Borscht', chervil crème fraîche

We are proud that the beef and lamb throughout our menus are exclusively sourced from our own farm in Northumberland



CANAPÉS

LUXURY £24.00 FOR A CHOICE OF 6 PIECES

HOT

Native oyster beignet, cauliflower and caviar panna cotta, cucumber spaghetti | Confit Suffolk pheasant, redcurrant and juniper jam, rosemary polenta crisp | Butcher's own beef and horseradish sausages, mini Yorkshire pudding, caramelised red onion jus | Sautéed queen scallops, confit leek and molasses cured bacon, fennel foam | Roast artichoke and cepe aranchini, salsify and shallot ragout

COLD

Butcher's own Northumbrian beef bresola, fig and honey jam, shaved pecorino crostini | Wild rabbit and foie gras ballontine, white onion and tarragon marmalade, sour dough crisp | Home cured sea trout and cucumber cannelloni, lemon and dill crème fraîche, crispy capers | Smoked eel, horseradish cream and roast beetroot, baby watercress | Wild mushroom and truffle duxelle, toasted brioche, soft quail egg

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

DESSERT CANAPES £4.00

Tahitian vanilla panna cotta, spiced plum jelly | Baked egg custard tartlets, pear compote | Lemon meringue shot glass | Chocolate and pecan cheesecake, espresso biscuit | Carrot cake bite, sweet cream topping | Cinnamon sugar crepe 'lollipop', warm orange syrup

RECEPTION SNACKS £7.00

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



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 meal for an evening reception. Why not add a pudding to your menu too?

CLASSIC £24.00 FOR A CHOICE OF 6 PIECES

HOT

Harissa spiced Goosnargh chicken skewer, mint yoghurt dip | Warm 'potted' Northumbrian beef, balsamic caramelised onion and mushroom puff pastry tart | Scottish salmon, pepper and courgette brochette, lemon and dill oil | Peppered Hastings mackerel and soused vegetable pizza | Lincolnshire poacher Welsh rarebit, braised celery | Somerset brie, cranberry and rocket toastie

COLD

Confit pork, mushroom and vegetable ballontine, homemade piccalilli, toasted sour dough | Cajun spiced Goosnargh chicken, pepper, red onion and celery tortilla wrap, coriander salsa | Home cured Scottish salmon, caper and lemon crème fraîche, baby leaves, rye bread | Atlantic prawn, cucumber and iceberg, lemon mayonnaise, poppy seed bread | Colston Bassett stilton, apple and sultana chutney, walnut pastry crisp | Sweet potato, pumpkin, raisin and parsley crostini

DELUXE £27.50 FOR A CHOICE OF 6 PIECES

HOT

Northumbrian beef rump burger, relish, baby gem, Emmenthal, soft white roll | Aromatic Texel lamb kofte, crisp iceberg, cucumber and garlic aioli stuffed pita | Breaded Cornish haddock fillet, chive crème fraîche, cucumber, mixed leaves, wholemeal bap | Mussel, squid and king prawn Thai green curry, shallot and coriander bruschetta | Sweetcorn pancake, grilled red pepper and halloumi, coriander cress | Cumin roasted squash, chard, apricot and pine nut ragout, filo tart

COLD

Pulled shoulder of slow cooked BBQ pork, baby gem lettuce, sweetcorn and spring onion relish, toasted sour dough | Rare roasted Northumbrian beef, horseradish crème fraîche, watercress, crispy shallots, onion bread toast | H.Formans 'London cure' smoked salmon, dill and lemon crème fraîche, cracked black pepper scone | Poached sea trout and Scottish salmon rilette, radish and pickled cucumber, granary toast | Marinated artichoke, Greek feta and olive, focaccia crouton, baby gem leaf | Soft free range duck egg, chicory, watercress, paprika aioli, mustard and dill bread

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FINGER FOOD

LUXURY £29.50 FOR A CHOICE OF 6 PIECES

HOT

Denham Estate venison burger, red onion, orange and juniper marmalade, Champagne roll | 32 day hung Northumbrian beef bavette steak, field mushroom and rocket ciabatta, wholegrain mustard mayonnaise | Poached langoustine, fennel and confit potato brochette | Queen scallop, baby squid and chorizo paella fritter, confit lemon compote | Baked aubergine, ricotta and spinach involtini, tomato and basil ragout | Falafel, Moroccan spiced hummous and coriander leaf salad mini pita

COLD

Home cured and smoked Northumbrian beef pastrami, gherkin, mustard mayonnaise and rocket mini bagel | Confit spiced Goosnargh duck breast, plum and pear compote, crisp Asian salad, tortilla wrap | Poached Native lobster, fennel seed crouton, pickled cucumber and radish, Thermidor dressing | King prawn and crayfish cocktail, mango and chilli salsa, salted popcorn | Wild mushroom, confit shallot and pine nut parfait, toasted brioche, soft quail egg | English organic beetroots, apple and sauternes jelly, hazelnut, watercress, toasted soda bread

PUDDING £27.50 FOR A CHOICE OF 6 PIECES

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

Brie de meux, truffle honey, brioche finger | Tanzanian chocolate, Tahitian vanilla cream éclair | Cinnamon and hazelnut palmiers | Homemade mini doughnuts, jam and custard fillings | Sultana scone, Cornish clotted cream and strawberry jam | Seasonal fruit skewer, sweet Lancashire yoghurt dip



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

Aromatic Northumbrian beef, courgette and pepper curry, braised coriander basmati rice, mini poppadoms | Goosnargh chicken, mushrooms and glazed baby onions, pearl barley, thyme, red wine casserole | Slow roast shoulder of pork, chorizo and white bean cassoulet, caramelised celeriac and swede | Traditional fish pie, cheddar glazed mash | Cumin spiced Scottish salmon, chickpea and vegetable tagine, coriander oil | Soused Cornish mackerel, fennel and pepper escabeche, confit potato and rocket leaves | Roast pumpkin, squash and Cashel blue bake, herb and walnut crust | Aromatic vegetable, split pea and coriander curry, braised coriander basmati rice, mini poppadoms

DELUXE £35.00 FOR THREE BOWLS

Butcher's own English Middle White pork and leek chipolatas, parsley mash, caramelised red onions, thyme jus | Four hour slow braised Northumbrian beef, autumn root vegetable and Theakston ale casserole, horseradish and parsley dumplings | Northumbrian Texel lamb ragout, rosemary scented pepperonata, macaroni pasta | Breaded Cornish haddock, hand cut lovers potato wedges, mushy peas, tartare sauce | King prawn, mussel and squid risotto balls, tomato and shallot ragout, bayleaf infused oil | Salt Atlantic cod brandade, crushed potatoes, braised leek and fennel, tarragon cream | Vegetarian mince, autumn root vegetable and herb casserole, braised vegetarian dumplings | Onion and spinach pakoras, spiced cauliflower and spinach aloo gobi

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BOWL FOOD

LUXURY £39.00 FOR THREE BOWLS

32 day hung Northumbrian beef fillet, braised shin, oxtail and leek feuellantine, roast wild mushrooms and baby onions, rosemary jus | Seared loin of Denham Estate venison, confit Savoy cabbage, potato fondant, braised chestnuts and celery, redcurrant and rosemary jus | Cotswold honey, orange and cinnamon glazed Goosnargh duck breast, spring onion potato cake, confit leg and shallot ragout, wilted organic cavalo nero | Hastings plaice fillets, caramelised salsify and artichokes, ratte potatoes Lyonnaise, sauternes and chive cream sauce | Queen scallops, molasses and honey cured bacon, sweetcorn, marjoram and smoked Cornish haddock chowder | Boxty pancake, H.Formans 'London cure' smoked salmon, soft quail egg, capers and shallots, hollandaise sauce | Sweet potato and raisin fritter, chargrilled halloumi, tomato and aubergine fricassee, coriander chermoula | Aged Parmesan gnocchi, roast chestnuts and wild mushrooms, Jerusalem artichoke cream

PUDDINGS £7.00 PER BOWL

Caramelised pear cheesecake, almond sable | Cashel blue cheese, grape chutney, celery and walnut salad, cheese biscuits | Chocolate molleux, Tahitian vanilla cream | Spiced plum and frangipan tart, Cornish clotted cream | Poached English apple fool, shortbread biscuits, butterscotch sauce | Carrot cake, sweet cream cheese topping, crushed walnuts



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 after dinner tea and coffee.

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

MENU A - £45.00

Treacle and lemon home cured Scottish salmon, mesclun, frisée and herb salad, sauce gribiche
Pan fried Goosnargh chicken breast, field mushroom dauphinoise potato, confit savoy cabbage, thyme scented jus
English apple tart, Tahitian vanilla cream

MENU B - £48.00

Pressed terrine of Goosnargh chicken, wild mushrooms, globe artichoke, onion and tarragon marmalade
Pan fried seabass fillet, sautéed ratte potatoes, caramelised salsify, pearl onions and cepes, white bean and truffle cream sauce
Classic lemon tart, mint mascarpone

MENU C - £52.00

Layered terrine of smoked salmon, marinated sardines, horseradish and chive butter, English beetroot chutney, watercress salad
Roast rump of Northumbrian Texel lamb, truffle mash, roast pumpkin and red onion, wilted cavalo nero, red wine jus
Pecan pie, espresso cream and chocolate sauce

MENU D - £57.00

Smoked Atlantic halibut, soft quail egg, tarragon potatoes, chive and cress salad
Roast rack of Northumbrian Texel lamb, shoulder boulangère, roast shallot, caramelised celeriac purée, heart and truffle ragout, confit leek, red wine jus
Glazed fig and mascarpone mille-feuille, rosemary and honey syrup

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LUNCH & DINNER MENUS

MENU E - £65.00

Celeriac and thyme veloute, truffle oil

Braised ham hock and foie gras ballontine, Italian prosciutto, honey pickled vegetables, brioche roll

32 day hung Northumbrian beef fillet, braised oxtail, shin and wild mushroom pithivier, wilted spinach, glazed baby beetroots, Jerusalem artichoke cream

Tahitian vanilla panna cotta, glazed plums, honey and pistachio beignets

VEGETARIAN MENUS

Starters

Honey and rosemary roasted pumpkin velouté, toasted pumpkin seeds, celery cress

Warm mushroom, spinach and blue cheese feuillantine, watercress and frisée salad, walnut dressing

Salad of English beetroots, spiced apples and globe artichokes, shallot dressing, mesclun leaves

Main Course

Winter root vegetable and herb pithivier, English savoy cabbage, puy lentil cassoulet

Cumin spiced butternut squash, Greek feta, chard and apricot pancake, red pepper coulis, rocket leaves

Confit English Kohlrabi, spinach, ricotta and pine nut, braised pearl barley, shallot and celeriac ragout

Still hungry?

Why not add one of the following to your menu:

CHEESEBOARD £9.50 PER PERSON

Selection of British and Irish cheese from Neals Yard to include a cheddar, wash rind, goats cheese, blue and soft cheese. Served with grapes, celery, apple and fruit chutney, cheese biscuits and breads

PETIT FOURS £3.50

A fine selection of home made chocolate truffles, vanilla marshmallow, pate de fruit, shortbread biscuits, treacle and egg custard tartlets

kings place EVENTS



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 three 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.

£60 PER PERSON FOR YOUR CHOICE OF THREE FOOD STALLS

CARVED MEAT

Rosemary and garlic studded leg of Northumbrian Texel lamb | Cotswold honey and wholegrain mustard glazed gammon | Thyme butter roasted Goosnargh turkey breast | Medium rare roast topside of Northumbrian beef, mustard and herb crumb, horseradish relish

Served with:

Sea salt and garlic roasted new potatoes | Selection of bread rolls, baps and baguettes | Mixed leaf, cucumber, tomato and baby cress salad, wholegrain mustard dressing

CURED MEATS

Home cured and smoked Northumbrian beef pastrami | Butcher's cured and braised English Middle White ham

Served with:

Rustic breads, sour dough and mini bagels | Mixed leaf salad, cucumber, tomato and baby cress, 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 | Crayfish and tiger prawn cocktail | Soused Cornish mackerel and mini roll mop herrings

Served with:

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

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kings place EVENTS



FOOD STALLS

SALMON BAR

Hand carved H. Forman's '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, confit lemon marmalade

Served with:

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

DESSERT BAR

Lemon meringue shot glasses | Baked egg custard tartlets, pear compote | Tahitian vanilla panna cotta, spiced plum jelly | White chocolate, pistachio and Grand Marnier brownie bites | Mini fruit scone, Cornish clotted cream and strawberry jam | Chocolate éclairs | Chocolate and pecan cheesecake, espresso biscuit | English Apple and cider jelly, cinnamon cream



WINE

CHAMPAGNE

Mumm Cordon Rouge NV £47.00 | Mumm Brut Rose £70.50 | Veuve Clicquot £77.00 |
Bollinger Grande Annee 2000 £91.00 | Dom Perignon 2000 £138.50

SPARKLING

Simonsig Kaapse Vonkel, South Africa £35.50 | La Jara Organic Prosecco Frizzante, Italy £36.00 |
La Jara Organic Rose Frizzante, Italy £36.00

WHITE

Les Vignes d'Oc, Grenache Blanc, France 2010 £20.50 | Casa Maria Verdejo, Spain 2011 £22.50 | Pinot
Griego Colle Sori, Italy 2010 £24.00 | Solano, Sauvignon Viura, Spain 2011 £24.00 | Les Vignes de L'Eglise
Vermentino IGP Pays d'Oc, France 2011 £26.00 | Domaine Horgelus Sauvignon Gros Manseng, France 2011
£28.00 | Villa du Clos Viognier, Pays d'Oc, France 2010 £33.00 | Bolfan Pinot Libertin, Pinot Gris, Croatia
2010 £35.00 | A.A.Badenhorst Secateurs Chenin Blanc, South Africa 2011 £36.00 | Stefan Winter Riesling,
Rheinhessen, Germany 2011 £37.00 | Chablis, Pascal Bouchard, France 2008 £41.00 | Domaine Laporte,
Pouilly-Fumé Les Duchesses, France 2010 £45.00

ROSE

Bergerie de la Bastide, Languedoc, France 2011 £25.00

RED

Les Vignes d'Oc, Grenache/Merlot, France 2010 £20.50 | Madregale Rosso, Montepulciano, Italy 2011 £22.50 |
Solano, Tempranillo, Spain 2011 £24.00 | Copeland Estate, Shiraz Cabernet, Australia 2011 £25.00 |
Primitivo di Puglia, A Mano, Italy 2008 £28.00 | Soli Pinot Noir, Miroglio, Thracian Valley, Bulgaria 2008 £33.00 |
St John's Brook Cabernet Merlot, Australia 2008 £33.00 | Malbec Classico, Altos Las Hormigas, Mendoza
Argentina 2011 £34.00 | Corbieres, Chateau de Durfort, France 2012 £36.00 | Rioja Reserva, Izadi, Spain
2007 £37.00 | Cal Pla Crianza Cellar Joan Sangenis Priorat, Spain 2006 £42.00 | Domaine Bertrand Stehelin
Gigondas, France 2008 £47.50

SWEET

Muscat de Beaumes de Venise Vidal-Feury 2008 75cl £24.00

PORT

Taylor's Late Bottled Vintage 2005 £32.00

kings place EVENTS



DRINKS

SPIRITS

House spirits £4.00 25ml | Premium spirits £5.00 25ml

Bottled beers from £3.80 | Soft drinks from £2.50 | Mineral water from £3.50 |
Fresh juices from £10.00 per jug

COCKTAILS FROM £7.00, SUCH AS

Apricot & Ginger Mule - Absolut vodka, apricot, ginger, lemon juice, honey, ginger beer |
Daiquiri - Havana blanco rum, fresh lime, sugar. Flavour variations: strawberry, raspberry, vanilla |
Very Berry Mojito - Crème de Mure, Havana Blanco rum, raspberries, mint, sugar, fresh lime |
Whisky Sour - Jameson Irish Whisky, lime juice, sugar syrup | **London Calling** - Beefeater gin, fresh lime, cucumber and mint topped with bubbles

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