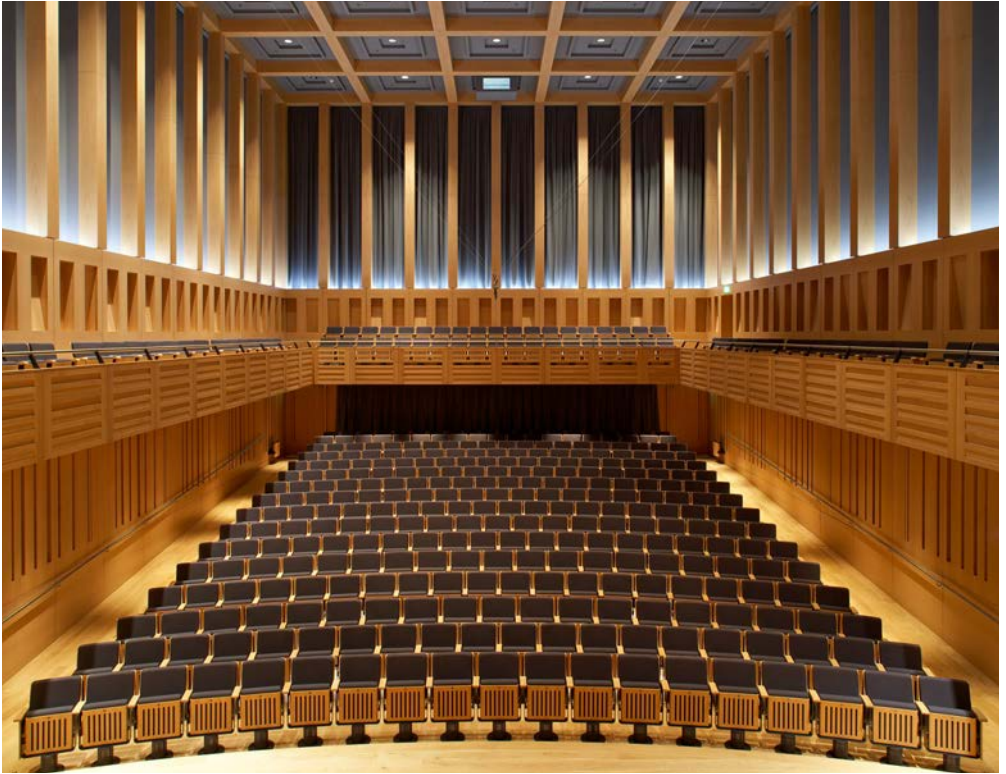


kings place EVENTS



WELCOME TO KINGS PLACE EVENTS

ABOUT

Launched in October 2008, the striking interior and versatility of our many spaces has seen Kings Place quickly graduate from an interesting arts venue to one of the most sought after events destinations in Europe.

With Regent's Canal running alongside this stylish venue, you'd be forgiven for forgetting you are in the hustle and bustle of Kings Cross and just a five minute walk from all major transport links at St Pancras International.

Winner of 'Business Venue of the Year' at the 2010 BT Visit London Awards, Kings Place consists of a unique mix of exciting event spaces which add personality to every event.

Our venue has been designed to provide the most advanced technical support for today's demanding conferencing requirements. To ensure that your event is a great success our team of expert technicians will support you with anything you need, from HD recording, to live online streaming.

The first class catering at Kings Place is produced by Green & Fortune. With a strong focus on British seasonal ingredients, our chefs will happily create the perfect menu for your event.

Should you have any enquiries, please contact us on events@kingsplaceevents.co.uk or call us on 020 7014 2838.

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GREEN & FORTUNE

Green & Fortune is made up of three great brands: Rotunda Bar, Restaurant and Private Dining, Green & Fortune Café and Kings Place Events.

As an independent and owner-operated company we are totally focused on delivering quality at every level. We have an incredible team of professionals who care about all that we do and their backgrounds and approach exemplify our ethos and ambition.

This attention to detail can be seen across the whole company. It is there in the green fields of our own farm in Northumberland, where we source all our beef and lamb. It is in the wine and drinks list where we work with many individual growers and producers. It is in the coffee that we serve which comes from remote coffee growing communities around the world. It is in the personal care and attention that all our people give to all our customers.

Enjoying a social occasion in our bar, a catch up over coffee in the Café, a dinner in Rotunda or a private party in one of our great event spaces, we commit to making each visit a relaxed and enjoyable experience, delivered by people who care. We are all about the little details, which combine to make your visit truly memorable.

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ROOM SIZES & CAPACITIES

HALL ONE

This fantastic tiered auditorium is ideal for conferences, AGMs, product launches and award ceremonies up to 420, as well as webinars, virtual presentations and filming. With state of the art technology and our in-house team of experts we will ensure a hassle-free and professional production.

Room Dimensions: L 22m (72ft) | W 13m (42ft) | H 12m (40ft)



HALL TWO

A large flexible room equipped with fantastic technology and great acoustics. This space is ideal for daytime and evening events up to 250 guests.

Room Dimensions: L 15m (49ft) | W 14m (46ft) | H 6m (20ft)



Theatre	200
Cabaret	84
Boardroom	38
U-shape	45
Hollow square	54
Receptions	250
Lunch/dinner rounds	160
Stand-up buffet	200
Sit-down buffet	120
Refreshments/coffee break	200
Classroom	72

		with partition
Theatre	130	100
Cabaret	80	36
Boardroom	-	24
U-shape	-	24
Hollow square	-	25
Receptions	330	100
Lunch/dinner rounds	220	60
Stand-up buffet	280	90
Sit-down buffet	180	160
Refreshments/coffee break	300	90
Dinner/dance	180	-

BATTLEBRIDGE ROOM

Our Battlebridge Room has stunning waterside views and can be used for conferences, dinners and smaller events as it can be split into two different rooms.

Room Dimensions: L 36m (118ft) | W 8m (26ft) | H 4m (13ft)



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ST PANCRAS ROOM

Built in technology and flexible space are two of the advantages of using the St Pancras Room. Fantastic space for breakfast meetings, workshops and presentations.

Room Dimensions: L 13m (43 ft) | W 10m (33ft) | H 3m (10ft)



Theatre	100
Cabaret	48
Boardroom	26
U-shape	33
Hollow square	42
Receptions	125
Lunch/dinner rounds	90
Stand-up buffet	120
Sit-down buffet	70
Refreshments/coffee break	125
Classroom	48

LIMEHOUSE, WENLOCK & HORSFALL ROOMS

These three rooms are perfect for small boardroom meetings and breakout sessions. Catering and audiovisual equipment are available for any of your events in these rooms.

Room Dimensions: Limehouse L 8.5m (28ft) W 6m (20ft) H 6.5m (21ft)
 Wenlock L 5m (16ft) W 8.5m (28ft) H 3m (10ft)
 Horsfall L 6m (20ft) W 4.5m (15ft) H 2.5m (8ft)

	Limehouse	Wenlock	Horsfall		Limehouse	Wenlock	Horsfall
Theatre	37	32	24	Classroom	36	30	12
Cabaret	18	12	-	Receptions	37	32	20
Boardroom	26	22	10	Dinner	30	20	-
U-shape	27	21	-	Refreshments	37	32	15



KINGS PLACE GALLERY

Overlooking Halls One and Two this large balcony level art gallery is an unusual space for dinners and receptions. Conveniently located to all our major event spaces it makes a great catering space for your event. The artwork in this space changes every 6-8 weeks.

Standing Buffet 300 | Reception 400 | Dinner rounds 120

ENCLOSED ART GALLERY

Your own private art gallery, a great space for intimate dinners, receptions and high level boardroom meetings. The artwork in this space changes every 6-8 weeks.

Theatre 100 | Reception 100 | Boardroom 30 | Dinner rounds 60

ROTUNDA BAR & RESTAURANT

Our beautiful waterside restaurant and bar is also available for private hire both on an exclusive and non-exclusive basis.

Private Dining Room 30 | Restaurant and Private Dining Room 100 | Exclusive Use 250



BREAKFAST

MINI CONTINENTAL £7.95

Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice and a selection of mini croissants, pain au raisin, pain au crème, pain au chocolate 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 chocolate, pain au crème and pain au raisin | 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, plus the high water and nutrient 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 | Peach, strawberry and banana | Blueberry, strawberry and banana



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, roast tomato and red onion, black olives, basil and rocket leaves | Egg noodle, spring onion, pepper, coriander and bean sprouts, teriyaki dressing | 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

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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 | Portobello mushroom and stilton mayonnaise, mesclun leaves | Coronation Goosnargh chicken, coriander, apricot and sultana mayonnaise

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 baked especially for you by our resident pastry chef to your afternoon tea.

White chocolate, Gran Marnier and pistachio brownie £4.00 | English strawberry, shortbread and Tahitian vanilla cream mille feuille £4.00 | Fresh fruit tartlet £4.00 | Seasonal berry 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 and 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

Mini seasonal fruit skewers with sweet Lancashire yoghurt and fruit coulis £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 fresh fruit tartlets £4.00 | Individual treacle tarts £4.00

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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

Beef and Mediterranean vegetable lasagne made with meat from our own farm

Breaded Cornish haddock, roast courgette, red onion and tomato ragout

Cumin and coriander spiced vegetable and mixed bean tagine, herb cous cous

MENU B - £32.00

Included with our day delegate package

Northumbrian chilli beef, red kidney bean, tomato, red pepper and aubergine

Peppered mackerel and Atlantic prawn salad, new season potato, iceberg lettuce, spring onion and dill mayonnaise

Thai green vegetable curry, braised coriander rice

MENU C - £34.00

Cumin spiced Goosnargh chicken, spiced aubergine, lentil, tomato and courgette, coriander bulghar wheat

Teriyaki marinated Scottish salmon, egg noodle, beansprout, spring onion pepper and baby corn

English pea, mint and marinated Greek feta risotto cake

MENU D - £36.00

Pesto marinated Goosnargh chicken, vine cherry tomato, black olive, rocket and baby spinach pasta salad, bocconcini mozzarella

Traditional Fishermans pie, cheddar glazed mash

Roast aubergine, caramelised shallot and ricotta quiche

MENU E - £38.00

Three hour slow braised Northumbrian Texel lamb, chick pea, tomato and onion peperonata

Pan-fried fillet of bream, lime pickle potatoes, spiced aubergine, coriander and mint yogurt dressing

Organic quinoa, roasted sweet potato and butternut squash, cucumber, Greek feta, mint and lime

PUDDINGS

Chocolate and walnut brownie, pouring cream | Seasonal sliced fruit platter | Banoffee Eton mess, caramel cream | Tahitian vanilla cheesecake, poached Yorkshire rhubarb | Carrot cake, cream cheese topping, crushed walnuts | Traditional treacle tarts, Cornish clotted cream

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

Steamed Kent new potatoes, parsley butter | Selection of steamed market vegetables | Braised basmati rice | Roast Provençal vegetable ratatouille | Garlic and rosemary roasted potatoes



CANAPÉS

Intricate, creative, and handmade onsite by our wonderful canapé 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

Satay chicken skewers, crunchy peanut dip | Mini Northumberland beef burger, caramelised onion, sesame seed topped bun | Cornish haddock, spring onion and dill fishcake, tartare sauce | Crushed pea, leek and Montgomery cheddar tartlet | Smoked Cornish haddock, baby spinach quiche | Field mushroom and chive duxelle, emmenthal toast

COLD

Peppered mackerel, potato and shallot salad, tarragon mayonnaise | Tandoori marinated Goosnargh chicken, mini poppadom, coriander cress | Vine cherry tomato, bocconcini mozzarella and pesto crostini | Rare roasted Northumbrian beef, horseradish and beetroot, watercress mayonnaise | Home cured Scottish salmon, herb cream cheese savoury scone | Moroccan spiced hummous crostini, black olive tapenade

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

DELUXE £21.00 FOR A CHOICE OF 6 PIECES

HOT

Dorset crab and Atlantic prawn Thai fish cake, ginger and coriander salsa | Spanish paella fritters, garlic aioli | Northumbrian Texel lamb, pepper and herb kofte, cucumber and mint yoghurt | Butcher's homemade sausage, Yorkshire pudding 'toad in the hole' | Walnut crusted goats cheese and creamed spinach brioche toast | Chargrilled Mediterranean vegetable and halloumi skewer

COLD

H. Forman's 'London cure' smoked salmon, cocktail blinis, caviar and dill crème dressing | Confit rabbit and sage rilette, toasted ciabatta, pickled onion marmalade | Hoisin Gressingham duck, cucumber and spring onion | Smoked gazpacho shot, basil crème fraîche | Sushi selection, pickled ginger, wasabi and soy | Hazelnut biscuit, Beenleigh blue cheese, red grape chutney



CANAPÉS

LUXURY £24.00 FOR A CHOICE OF 6 PIECES

HOT

Chargrilled asparagus, truffle hollandaise | Sautéed queen scallop, English pea purée, home cured treacle bacon crisp | Peppered Northumbrian beef fillet, foie gras and shallot butter crisp, toasted sour dough | Wild mushroom and toasted pine nut risotto ball, basil and parmesan mayonnaise | Native lobster thermidor, spinach shell | Seared loin of Northumbrian Texel lamb, crisp polenta, tomato and rosemary ragout

COLD

Parma ham wrapped grissini, poached Goosnargh duck egg dressing | Northumbrian beef tartare, soft quail egg, mustard cress | Lancashire goats curd, pressed beetroot, toasted brioche, hazelnut emulsion | Brixham crab and avocado, shaved fennel and apple, crab meat pâté | King prawn cocktail, mango and chilli salsa | Wild rice, pepper, golden raisin and apricot stuffed vine leaf

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

DESSERT CANAPES £4.00

Vanilla pannacotta, champagne jelly and strawberry shot glass | Lemon tartlets | Mini choux bun, Tahitian vanilla cream, warm chocolate dip | Summer berries, Pimm's jelly | White chocolate and orange cheesecake spoon

RECEPTION SNACKS £7.00

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

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

CLASSIC £24.00 FOR A CHOICE OF 6 PIECES

HOT

Teriyaki marinated Northumbrian beef, courgette and pepper skewer | Cured bacon and Somerset brie 'toastie' | Grilled Cornish sardine on toast, vine tomato, shallot and avocado salsa | Breaded whitebait and battered calamari, lemon and cracked black pepper mayonnaise served in a cone | Chargrilled Mediterranean vegetable skewer, basil salsa | Roast field mushroom, Colston Bassett stilton mayonnaise, mesclun leaf, granary toast

COLD

Confit English middlewhite pork and sage rilette, apple and sultana chutney, toasted sour dough | Basil marinated Goosnargh chicken, roast pepper and rocket, sun-dried tomato ciabatta | Home cured Scottish salmon, caper and anchovy mayonnaise, dill and mustard bread | Smoked Cornish mackerel, horseradish crème fraîche, radish and cucumber brochette | Caponata topped rosemary and garlic focaccia | Cucumber, beansprout, baby corn and radish, black bean sauce, tortilla wrap

DELUXE £27.50 FOR A CHOICE OF 6 PIECES

HOT

Northumbrian rump beef burger, baby gem lettuce, caramelised onion and mature cheddar, sesame topped brioche bun | Butcher's homemade merguez sausage, red onion, cumin and coriander salsa 'hot dog' | Breaded Cornish haddock and Atlantic prawn 'fish burger', soft white roll | Scottish salmon, braised fennel and squid skewer, lemon and dill oil | Buffalo mozzarella, confit plum tomato, rocket and black olive homemade pizza bite | Roast pepper, halloumi and rocket stuffed pitta bread

COLD

Home cured and smoked Northumbrian beef pastrami, Dijon mustard mayonnaise, baby gherkin, mini bagel | Braised ham hock, vegetable and herb ballontine, onion and tarragon marmalade bruschetta | Potted Morecambe bay shrimps, mace and dill butter, sour dough fingers | Confit sea trout, orange and spring onion salsa, watercress mayonnaise, toasted English muffin | Roast tomato, red onion confit and gruyere filo bouche | Cornish Yarg, English baby gem lettuce, cherry tomato and homemade piccalilli 'open' ploughman's

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



FINGER FOOD

LUXURY £29.50 FOR A CHOICE OF 6 PIECES

HOT

Spiced Northumbrian Texel lamb and herb kofte, coriander yoghurt dressing, toasted pitta bread, Greek salad | 32 day hung Northumbrian rump steak, caramelised onion and thyme marmalade, roast portobello mushroom, toasted ciabatta | Scottish salmon mi-cuit, spring onion and dill potato cake, hollandaise | Chargrilled hand dived scallops and chorizo brochettes | English asparagus, broad bean and tomato puff pastry tart, gruyere glaze | Moroccan spiced vegetable and chick pea tagine, harissa aioli, paratha

COLD

Native Colchester oysters, Tabasco, lemon and shallot vinaigrette | Poached native lobster, tomato and bean salad, midori dressing, mizuna cress | Hand carved parma ham, heirloom tomato salsa, garlic ciabatta and rocket leaves | Foie gras, smoked duck and pistachio ballontine, pain d'epice, mango and Tahitian vanilla chutney | Barrel aged Greek feta, cured tomatoes, black olive tapenade, cucumber and red onion relish stuffed pitta bread | Wild mushroom, shallot and tarragon terrine, toasted sour dough

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 and 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

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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

Northumbrian beef and herb kofte, Greek salad, toasted mini pitta bread | Italian prosciutto, mozzarella, tomato, rocket leaves and basil, cracked black pepper croutons | Cajun spiced Goosnargh chicken, long grain rice, black eyed beans, roast red onion and cucumber dressing | Poached Scottish salmon, new season potato, English bobby beans, cherry tomato, free range egg Niçoise olive salad, dill mayonnaise dressing | Traditional fish pie, cheddar glazed mash | Prawn and crayfish cocktail, baby gem lettuce, cucumber ribbons and marie rose dressing | Cauliflower, spinach and potato curry, braised basmati rice, mango chutney | Roast sweet potato and butternut squash cous cous salad, Greek feta, lime, mint and coriander

DELUXE £35.00 FOR THREE BOWLS

Aromatic Texel lamb and apricot tagine, coriander cous cous | Goosnargh chicken, mozzarella and basil macaroni, tomato dressing | Butcher's homemade sausages, wholegrain mustard mash, caramelised onion gravy | Teriyaki marinated salmon, coconut braised rice, spring onion and coriander | Baked Cornish haddock, black olive and anchovy crust, olive oil crushed potatoes, salsa verde | Sautéed king prawns, Thai inspired vegetable salad, nam jim dressing, Asian flat bread | English pea, broad beans and parmesan aranchini, roasted Mediterranean vegetable ratatouille | Grilled aubergine, cured tomato and Greek feta frittata, spicy chick pea salad, basil oil



BOWL FOOD

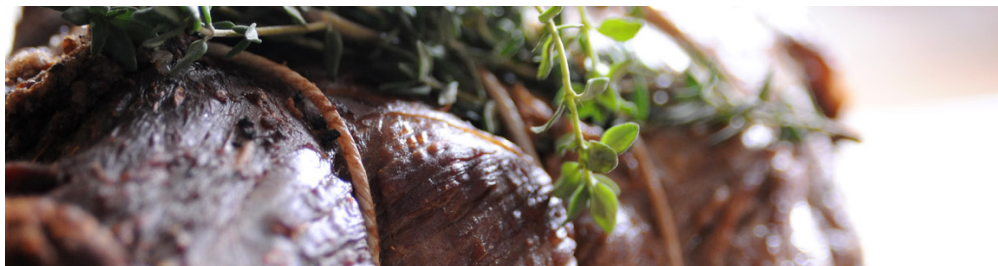
LUXURY £39.00 FOR THREE BOWLS

32 day hung Northumbrian beef fillet, beef dripping potato rosti, baby leeks and carrots, wild mushroom and shallot cream | Best end of Northumbrian Texel lamb, potato fondant, English asparagus and peas, caramelised pearl onions, rosemary jus | Three hour slow confit of English middlewhite pork belly, sage and gorgonzola polenta, cider jus | Seared red mullet, baby octopus, chorizo, mussel and clam paella | Hand dived scallops, creamed leeks, new potato and home cured bacon chowder | Roast seabass, buffalo mozzarella, basil minestrone | Aged parmesan and basil gnocchi, grilled asparagus, tomato and shallot ragout, rocket leaves | Organic quinoa, smoked aubergine and courgette, raisins and apricots, coriander leaf salad

PUDDINGS £7.00 PER BOWL

Poached Yorkshire rhubarb, Empress rice, ginger crumb | White chocolate and orange cheesecake, pistachio biscuit | Lemon and lime posset, elderflower cream, almond biscotti | English strawberries, poppy seed cream, shortbread biscuits | Carrot cake, sweet cream cheese topping, crushed walnuts | Cashel blue cheese, grape chutney, celery and walnut salad, cheese biscuits

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LUNCH & DINNER MENUS

It 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.

Don't forget Ian, our Head Chef can create a bespoke menu especially for your event too.

MENU A - £45.00

Marinated artichokes and mushrooms, braised fennel and ricotta, toasted pine nuts and rocket leaves, aged balsamic dressing
Pan-fried Goosnargh chicken breast with lemon thyme butter, braised spring onions, herb crushed potatoes, broad beans and red wine jus
Poached pear and frangipani tart, chocolate cream

MENU B - £48.00

Smoked trout and Scottish salmon rilette, lemon and dill crème fraîche, pickled cucumber and radish, mizuna leaf salad, lemon and caper dressing
Roast rump of Northumbrian Texel lamb, wholegrain mustard and herb crust, confit plum tomato, Lyonnaise potatoes and crushed peas, rosemary jus
Classic lemon tart, sweet Lancashire yoghurt, crushed raspberries

MENU C - £52.00

Gressingham duck and foie gras terrine, toasted hazelnut crust, pain d'epice, roast shallot marmalade, watercress salad
Pan fried line caught seabass, chargrilled asparagus, crisp polenta, English courgette, tomato and basil ragout, black olive dressing
Tahitian vanilla pannacotta, champagne poached Yorkshire rhubarb, lime emulsion, biscotti

MENU D - £57.00

Brixham crab, shallot and dill crème fraîche, English pea mousse, crab pâté, pea cress and herb salad, toasted sour dough
Aged Northumbrian beef fillet and four hour slow braised feather blade steak, potato rosti, wild mushroom and truffle duxelle feuillitine, baby spinach, Madeira sauce
Trio of English strawberries:
English strawberry, shortbread and Tahitian vanilla cream mille feuille
Summerberries and Pimm's jelly
Strawberry jus and basil cream

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



LUNCH & DINNER MENUS

MENU E - £65.00

Roast gazpacho soup, parmesan croutons

Trio of salmon:

H. Forman's 'London cure' smoked salmon, cocktail blinis, caperberries and caviar

Home cured beetroot and vodka Scottish salmon, dill crème fraîche

Scottish salmon, shallot and seaweed tatar

Roast rack of Northumbrian Texel lamb, shoulder boulangère, butcher's merguez sausage, tagine of vegetables, sultana jus

Tasting of English summer berries:

Individual raspberry Pavlova, mint cream

Basil scented pannacotta, English strawberries, poppy seed syrup

English gooseberry and elderflower, shortbread biscuits

VEGETARIAN MENUS

Starters

Marinated artichokes and mushrooms, braised fennel and ricotta, toasted pine nuts and rocket leaves, aged balsamic dressing

Roast vegetable gazpacho, basil crème fraîche, parmesan croutons

Goats cheese pannacotta, vine tomato and black olive salsa, rocket leaves, garlic and rosemary focaccia tuille

Main Course

Baby spinach, buffalo mozzarella and cured tomato tartlet, rocket and parmesan, ratatouille dressing

Field mushroom, goats cheese and rosemary pithivier, garlic and parsley cream, baby vegetables

Warm salad of asparagus, new season potatoes, broad beans, green beans and roasted shallots, hollandaise dressing

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 homemade chocolate truffles, Turkish delight, marshmallows, pâté de fruit, biscuits and chocolates

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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 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 | Goosnargh turkey breast

Served with:

Roast new potatoes, cracked black pepper and herb butter | Selection of bread rolls, baps and baguettes | Mixed leaf salad, cucumber, tomato and spring onion

CURED MEATS

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

Served with:

Rustic breads, sour dough and mini bagels | Mixed leaf salad, cucumber, tomato and spring onion | 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 | Crayfish cocktail

Served with:

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

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



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 | Home cured Scottish salmon, confit lemon marmalade

Served with:

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

DESSERT BAR

English summer berries, Pimm's jelly | Banoffee cheesecake spoon, poppy seed biscuit | Tahitian vanilla pannacotta, champagne poached Yorkshire rhubarb | White chocolate, pistachio and Gran Marnier brownie bites | Individual fruit pavlova | Mini fruit scone, Cornish clotted cream and strawberry jam | Chocolate éclairs | Exotic fruit soup



DRINKS

CHAMPAGNE

Mumm Cordon Rouge £47.00 | Mumm Cordon Rouge Rose £70.50 | Veuve Clicquot £77.00 |
Bollinger Grande Annee vintage 1999 £91.00 | Dom Perignon vintage 1999 £138.50

SPARKLING

Simonsig Kaapse Vonkel, South Africa £35.50 | Prosecco La Jara organic, Italy 2008 £36.00

WHITE

Trebbiano, Rubbicone, Quercia, Italy NV £19.50 | Casa Maria Verdejo, Vino de la Tierra Castilla-Leon, 2011 £22.00 | Pinot Grigio - Colle Sori, Italy 2011 £23.50 | Corinto Chardonnay, Central Valley, Chile 2010 £25.50 | Simonsig Chenin Blanc, South Africa 2011 £27.00 | Sauvignon de Touraine Domaine Mardon 2010 £28.50 | Secreto Viognier Colchagua 2010 £33.50 | Afros Vinho Verde Branco Portugal 2010 £33.50 | Gavi di Gavi, La Minaia, Nicola Bergaglio Gavi Piemonte, 2010 £39.00 | Chablis Pascal Bouchard, France 2010 £41.50 | Sancerre Le Vignes Blanche, Henri Bourgeois 2010, France £44.00

ROSE

Bergerie de la Bastide, Languedoc, France 2008 £25.00

RED

Jacques Veritiere Rouge, France 2010 (Merlot, Grenache) £19.50 | Albizu Tempranillo, Tinto, Spain 2010 £22.00
Copeland Estate, Shiraz Cabernet, Australia 2011 £24.00 | St Ilia Merlot & Mavrud, Thracia Valley, Bulgaria 2008 £26.50 | Scotto, Lodi Old Vine Zinfandel, California, America 2009 £29.50 | Bodega Cecchin, Cabernet Sauvignon, Argentina 2007 £33.00 | Vina Marro Rioja Crianza 2008 Domeca de Jarauta £35.00 | Cotes du Rhone Les Plates Pierres 2008 £37.50 | Chateau La Croix Chantecaille Grand Cru St Emilion, France 2004 £45.00

SWEET

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

PORT

Taylor's Late Bottled Vintage 2005 £32.00



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 £3.00 |

Fresh juices from £13.00 per jug

COCKTAILS FROM £7.00

Brandy Alexander - Martel VS Cognac, crème de cacao, dash of double cream | **Daiquiri** - Havana blanco rum, fresh lime, sugar. Flavour variations: strawberry, raspberry, vanilla | **Raspberry Collins** - gin, fresh raspberry, crème de frambois, fresh lemon, topped with soda | **Whisky Sour** - Jameson Irish Whisky, lime juice, sugar syrup | **Apple & Elderflower Collins** - vodka, elderflower cordial, pomme verte, fresh lime, soda | **Cosmopolitan** - Absolut, Cointreau, fresh lime, cranberry juice

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