



Welcome to kings place EVENTS

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 London.

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 on-line streaming.

The first class catering at Kings Place is all 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.



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 a newly formed, 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.

GREEN & FORTUNE CAFE

ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

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Room Sizes and Capacities

Hall One

This fantastic tiered seating venue is ideal for any conferences, AGMs, product launches and award ceremonies up to 420 people, 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) x W 13m (42ft) x H 12m (40ft)

Room Dimensions: L 15m (49 ft) x W 14m (46ft) x H 6m (20ft)	
Classroom (front projection)	72
Theatre (front projection)	200 - 180
Cabaret (front projection)	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 set up	280

Hall Two

A large flexible room equipped with fantastic technology and great acoustic features. This space is ideal for daytime and evening events up to 220 guests.



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) x W 8m (26ft) x H 4m (13ft)

	Battlebridge	Battlebridge with partition
Theatre (front projection)	130	100
Cabaret (front projection)	80	36
Boardroom	Upon request	24
U-shape	Upon request	24
Hollow square	Upon request	30
Receptions	330	100
Lunch/ dinner rounds	220	60
Stand up buffet	280	90
Sit down buffet	180	160
Refreshments/ coffee break set up	300	90

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Room Sizes and Capacities

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.

Limehouse, Wenlock and 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: L 13m (43 ft) x W 10m (33ft) x H 3m (10ft)

Classroom (front projection)	48
Theatre (front projection)	100
Cabaret (front projection)	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 set up	125

Limhouse Room Dimensions: L 8.5m (28ft) x W 6m (20ft) x H 6.5m (21ft)

Wenlock Room Dimensions: L 5m (16ft) x W 8.5m (28ft) x H 3m (10ft)

Horsfall Room Dimensions: L 6m (20ft) x W 4.5m (15ft) x H 2.5m (8ft)

	Limehouse	Wenlock	Horsfall
Classroom (front projection)	36	30	12
Theatre (front projection)	37	32	24
Cabaret (front projection)	18	12	-
Boardroom	26	22	10
U-shape	27	21	-
Hollow Square	-	-	-
Receptions	37	32	20
Dinner	30	20	-
Exhibition stands	7	6	4
Refreshments/ coffee break set up	37	32	15

Our Art Galleries, Bar and Restaurant areas can also be used for your event

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Technical Packages

Our spaces have been designed to accommodate today's highly demanding technical aspects of a conference. When you hire one of our halls you will automatically receive our entry level lighting, sound and AV packages. The room hire also includes a dedicated stage manager and an AV technician.

Package 1 £2,500

Package 1 gives you access to our state of the art systems.

This includes a lighting system with up to 10 moving lights, a Barco AV system with the ability to have two inputs from any location and a full sound system complete with a lectern microphone, wired microphone and 2 DI boxes to play sound from your laptop.

On top of this we give you 4 members of staff to run your event: stage manager, AV technician, sound engineer and lighting engineer.

Package 2 £4,995

Package 2 builds upon the quality and expertise in package 1 with additional LED wall washers, 8 radio microphones, a comfort monitor on stage and an additional member of staff, a radio microphone engineer.

Package 3 £8,995

The pinnacle of all the packages, package 3 is everything you need to make your event look and sound fabulous.

As well as the equipment and staff included in packages 1 and 2, this fantastic option adds on 3 laptops, 12 radio microphones, wireless comms, 2 comfort monitors and an additional two members of staff: a graphics operator and a lighting designer.



Audio & Visual Recording

Package 1 £1,590

Package 1 is our entry-level recording solution with your final recording delivered on a DVD.

1 x single HD ball camera
1 x ISO recording
2 x DVD and/or digital delivery

1 x Bradley engineering controller
1 x HD ProTools stereo audio recording

Staffing

1 x camera operator
1 x audio recording engineer

Package 2 £3,375

Our best selling option, with which you will receive a DVD of a live mix of cameras with a crystal clear sound recording.

4 x remote ball camera
1 x Panasonic vision mixer
2 x DVD and/or digital delivery

1 x Bradley Engineering controller
1 x live mix and 1 ISO video recording
1 x HD ProTools stereo audio recording

Staffing

1 x camera operator
1 x audio recording engineer

1 x vision mixer
1 x tape operator

Package 3 £5,250

The pinnacle of our recording solutions, you will receive a DVD of a live HD mix of 6 cameras with a crystal clear sound recording from our ProTools suite.

6 x remote ball camera
1 x Panasonic Vision mixer
2 x DVD and/or digital delivery

2 x Bradley Engineering controller
1 x live mix + 6 ISO video recording
1 x HD ProTools multitrack audio recording

Staffing

2 x camera operator
1 x audio recording engineer
1 x lighting engineer

1 x Vision mixer
1 x tape operator

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Breakfast Menus

Mini Continental £7.50

A selection of mini croissants, pains aux raisins, muffins and pains au chocolat. Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice



Hot Breakfast Sandwiches £8.50

Two per person, from a selection of

- Cured back bacon or Cumberland sausage baguette, tomato ketchup and HP sauce
- Scrambled free range egg baguette with roast tomato or grilled mushrooms
- Cheddar cheese and vine tomato omelette bap
- Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice

Full Continental £12.50

- Croissants, pains au chocolat and pains aux raisins
- Cheeses
- Cooked and cured meats
- Muffins, jams and preserves, baguettes and bread rolls
- Sliced fruit platter
- Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice

Energy Breakfast £12.50

- Bircher muesli
- Organic muesli and wholegrain cereals
- Porridge made with skimmed milk, served with seasonal fruit compote
- Low fat natural yoghurt with mixed seeds and nuts
- Sliced seasonal fruit platter
- Choice of two smoothies
- Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice

Buffet Breakfast £19.50

- Cumberland sausage
- Roast portobello mushrooms
- Scrambled free range eggs
- Diced roasted potatoes
- Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice
- Cured back bacon
- Roast vine tomatoes
- Black pudding
- Toasted English muffins, breads and bagels

Additions priced per person

- | | | | |
|--|-------|---|-------|
| • Seasonal fruit skewers, honey, yoghurt | £2.00 | • Greek yoghurt, berry compote & muesli shot glass | £2.00 |
| • Cheese and tomato omlette bap | £2.25 | • Cured back bacon roll | £2.50 |
| • Cumberland sausage bap | £3.00 | • Bircher muesli | £3.00 |
| • Smoked salmon and cream cheese bagel | £3.50 | • Porridge with selection of seasonal accompaniments including fruit, jam and honey | £3.00 |



Smoothie Bar

£6.00 per person

Low fat yoghurt smoothies

Smoothies made to order. Please choose two of the following combinations

- Orange, banana and pineapple
- Strawberry, pineapple and banana
- Mango, orange, pineapple and passionfruit
- Peaches, strawberry and banana
- Blueberry, strawberry and banana

Tea and Coffee

Classic - £3.00 per serving

Traditional, herbal, fruit teas and coffee

Deluxe - £4.00 per serving

Traditional, herbal, fruit teas, coffee and biscuits

Luxury - £5.00 per serving

Traditional, herbal, fruit teas, coffee and homemade cakes

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Sandwich Lunches

Artisan Sandwich Lunch £13.50

Your choice of hand made artisan sandwiches, along with:

- Kettle chips
- Traditional, herbal and fruit teas and coffee
- Seasonal sliced fruit platter

Artisan Sandwich Lunch Buffet £17.50

Your choice of hand made artisan sandwiches, along with:

- Kettle chips
- Traditional, herbal and fruit teas and coffee
- Selection of quiches
- Seasonal sliced fruit platter

Artisan Sandwich Lunch and Salad Buffet £19.00

Sandwich lunch buffet with the following salads:

- Cos lettuce, new potato, free range egg, olive and French bean salad, mustard dressing
- Cracked wheat, roasted pumpkin, marinated feta, lime, mint and coriander
- Pasta, cherry tomato, bocconcini mozzarella and basil

Additions priced per person

- | | |
|--|-------|
| • Vegetable samosas, cucumber yoghurt dip | £3.00 |
| • Vegetable spring rolls, sweet chilli dipping sauce | £3.00 |
| • Cotswold honey and mustard glazed mini Cumberland sausages | £3.00 |
| • Onion bhajis, mango chutney | £3.50 |
| • Falafel and hummous | £4.00 |



Afternoon Tea £17.50

A selection of finger sandwiches from the following:

- Smoked salmon, lemon and dill cream cheese
- Free range egg mayonnaise and mustard cress
- Mature cheddar and tomato
- English cucumber
- Roast beef, horseradish and watercress
- Coronation chicken, coriander mayonnaise

Served with

- Homemade fruit scone with Cornish clotted cream and strawberry jam
- Lemon drizzle cake
- Traditional, herbal and fruit teas and coffee

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

Extra cakes

- | | | | |
|--------------------------------------|-------|---------------------------|-------|
| • Homemade chocolate brownie | £3.50 | • Individual treacle tart | £4.00 |
| • Chocolate and vanilla cream éclair | £3.50 | • Fresh fruit tartlet | £4.00 |



Sandwich Lunches continued

Artisan sandwiches £7.50 per 1 ½ rounds

Our artisan sandwich collection includes a variety of hand made sandwiches, catering for a wide audience with various dietary needs. Choose up to four options, including at least 1 meat, fish and vegetarian from the following:

- Honey roast ham, homemade coleslaw with wholegrain mustard mayonnaise and mixed leaf on pretzel roll
- Classic chicken Caesar wrap
- Salami Milano, gherkin and Emmenthal cheese, Dijon mustard mayonnaise bagel
- Italian prosciutto, ricotta and cured tomatoes, black olive focaccia
- Smoked Scottish salmon, cucumber, lemon and cracked black pepper crème fraîche on flat bread
- Atlantic prawn, baby spinach and spicy marie rose sauce on granary bloomer
- Grated cheese and pickle on cheese topped bap
- Hummous, grated carrot, marinated olives and iceberg lettuce stuffed pitta bread.
- Free range egg and cracked black pepper mayonnaise, mustard cress on brown baguette

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DDR Packages

At £85, your Classic DDR package includes

- Room hire
- Digital projector and screen
- Pads, pens and sweets
- Digital signage
- Cloakroom facilities
- Lectern and conference microphone
- Flip chart and pens
- High speed internet access

Arrival

Selection of mini pastries and muffins, orange juice and tea and coffee

Two Course Fork Buffet Lunch

A standing fork buffet is included in this package. Please choose from either Menu A or Menu B on the fork buffet page.

Mid Morning

Continental biscuit selection, tea and coffee

Afternoon

Afternoon tea cake, tea and coffee

Why not upgrade to one of our deluxe or luxury packages?

Deluxe £7.00 per person

This package includes

Arrival

Mini fruit skewers with Greek yoghurt and fruit coulis

Mid Morning

Selection of seasonal whole and sliced fruit

Afternoon

Homemade fruit scones, Cornish clotted cream and jam



Luxury £12.00 per person

This package includes

Arrival

Selection of smoothies, mini smoked salmon and cream cheese bagel

Mid Morning

Seasonal sliced fruit, flapjack and chocolate brownie pieces

Afternoon

Selection of home made loaf cakes and fresh fruit tartlets

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

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Two Course Fork Buffet Menus

Each main course is served with fresh bread, dressed leaves and a dessert from the selection below

Menu A - £30.00

Northumbrian beef cottage pie, celeriac and herb mash

-

Fish, mussel, chick pea and tomato stew

-

Grilled Mediterranean vegetable lasagne

Menu B - £30.00

Aromatic Northumbrian beef, pepper and tomato curry, basmati rice

-

Lemon and parsley crusted Coley fillet

-

Roast root vegetable, herb and bean crumble

Menu C - £34.00

Cumin spiced chicken, roast sweet potato and aubergine cous cous, mint and lime

-

Scottish salmon and Cornish haddock fishcake, tartare sauce

-

Field mushroom, courgette and potato stroganoff

Menu D - £34.00

Norfolk turkey, Cumberland sausage and sage casserole

-

Pan fried bream fillet, roast pumpkin and red onion, tarragon broth

-

Roast cauliflower and Cashel blue cheese risotto cakes

Menu E - £38.00

Moroccan spiced Northumbrian Texel lamb tagine, cracked wheat and coriander

-

Teriyaki marinated Scottish salmon and fennel, coriander and coconut braised rice

-

Spinach, ricotta and pinenut tart, Swiss chard and apricot ragout

Desserts

- Mini chocolate molleux, Tahitian vanilla cream
- Spiced poached seasonal fruit, cinnamon mascarpone
- Treacle tartlets
- White chocolate and orange cheesecake, almond sablé
- Sliced fresh fruit platter

Additional Dishes £4.00 per person

- Roasted potatoes with garlic and thyme
- Basmati rice
- Selection of steamed market vegetables
- Roast root vegetables

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Canapés

Ideal as an accompaniment to pre-dinner drinks or a reception lasting up to an hour

Classic Menu
£18.00 for a choice of 6 pieces

Hot

- Mini Northumbrian beef burger, relish, sesame seed bun
- Devils on horseback with smoked streaky bacon
- Soy and honey marinated chicken skewer, poppy seed crust
- Haddock and whiting fishcake, lemon and dill mayonnaise
- Teriyaki salmon and spring onion skewer
- Welsh rarebit, braised celery
- Roast pumpkin, marinated goats cheese and sage risotto cakes



Cold

- Northumbrian salt beef, celeriac remoulade, gherkin crostini
- Braised ham hock, homemade piccalilli bruschetta
- Poached Scottish salmon, shallot and crème fraîche rilette, dill and mustard bread toast
- Atlantic prawn cocktail spoon
- Colston Basset stilton and cranberry mousse, toasted brioche, celery cress

£3.00 per additional piece

Deluxe Menu
£21.00 a choice of 6 pieces

Hot

- Glazed English Middle White pork belly, glazed apple and sultana compote, celeriac mash
- Kedgeree ristotto balls, cumin mayonnaise, coriander cress
- Atlantic cod brandade, beetroot and fennel, sour dough toast
- Aromatic lamb kofte, mint and chilli salsa
- Roasted winter vegetable frittata, hummous, black olive
- Cauliflower, Lincolnshire Poacher and nutmeg tartlet
- Sweetcorn and celeriac fritters, wholegrain mustard crème fraîche

Cold

- Sushi selection, soy sauce, pickled ginger, wasabi
- Italian prosciutto, dolcelatte, caramelised pear, walnut
- Potted duck rilette, plum, chutney, sour dough
- H. Forman's 'London cure' smoked salmon, cocktail blinis, lemon and dill crème fraîche
- Chargrilled pepper and halloumi, basil ciabatta toast

£3.50 per additional piece

Canapés continued

Luxury Menu

£24.00 for a choice of 6 pieces

Hot

- Mini four-hour, slow cooked Guinness braised beef shin and Texel lamb kidney pie
- Suffolk pheasant and redcurrant boudin, potato and leek rosti
- Loin of Texel lamb, spiced puy lentils, aubergine, rosemary jus
- Wild mushroom and truffle choux bun, mushroom velouté
- Sautéed queen scallops, squid ink polenta, confit lemon
- Crab cakes infused with chilli, lemongrass, coriander, lime and ginger pickle

Cold

- Northumbrian beef tatar, soft quail egg, mustard dressing
- Chicken liver and foie gras parfait, poached quince, toasted brioche
- Smoked eel, pressed beetroot, horseradish cream
- Cracked black pepper shortbread, mature cheddar, fig chutney

£4.00 per additional piece

Dessert Canapés

£4.00 per canapé

- White chocolate and pistachio brownie
- Vanilla pannacotta, caramelised apple and pear, cinnamon brioche
- Banoffee cheesecake spoon, poppy seed biscuit
- Cranachan whiskey cream, oat biscuits, raspberries, honey
- Treacle tartlets
- Chocolate and raspberry mousse shot glass, mini shortbread

Reception Snacks

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

£7.50 per person

Why not make your party truly special by complimenting your canapés with one of our food stalls?

More information can be found on the food stalls page.



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Finger Food

Classic - £24.00 for a choice of 6 pieces

Hot

- Lemon and thyme marinated cornfed chicken skewer, herb salsa
- Teriyaki Scottish salmon and pepper brochette
- Roast root vegetable and herb skewer, Cashel blue cheese dip
- Honey roast ham and Emmenthal cheese croque monsieur
- Grilled vegetable and vine cherry tomato skewer
- Deep fried whitebait, cracked black pepper mayonnaise cone
- Grilled aubergine, courgette and roasted pepper frittata, chilli cream cheese, crisp pastry

Cold

- Roast pumpkin, Herefordshire goats cheese, red onion and sage marmalade tartlet
- Smoked mackerel and horseradish mousse, dill and mustard bread bruschetta
- Mushroom duxelle, tarragon ricotta, toasted brioche
- Home cured salmon, confit lemon, dill crème fraîche, toasted granary bread
- Cajun spiced chicken, tomato and shallot salsa, tortilla wrap
- English Middle White pork, bramley apple sauce and watercress open sandwich on carrot and herb bread

£4.00 per each additional piece

Deluxe - £27.50 for a choice of 6 pieces

Hot

- Northumbrian rump beef burger, melted mature cheddar, tomato relish
- Corn fed chicken, chorizo and cured bacon skewers
- Scottish salmon, whiting and dill croquette, lemon mayonnaise
- Breaded Cornish haddock fish finger sandwich, tatar sauce, wholemeal bap
- Vine tomato and gruyere cheese puff pastry tarts
- Cumin roasted squash, chard, apricot and pinenut ragout, filo tart



Cold

- Vine tomato, buffalo mozzarella and basil ciabatta
- Potted Morecambe Bay shrimps, toasted sour dough fingers
- Hoi sin English Gressingham duck, spring onion and cucumber tortilla
- Roast sweet potato, aubergine and rocket stuffed pitta
- Italian prosciutto, black fig and gorgonzola focaccia
- Smoked trout, horseradish cream cheese, savoury scone

£4.50 per additional piece

Luxury - £29.50 for a choice of 6 pieces

Hot

- Venison burgers, red onion, orange and juniper marmalade, toasted mini ciabatta
- 32 day aged rare Northumbrian beef sirloin, Yorkshire pudding, horseradish crème fraîche and watercress
- Queen scallop, leek and bacon brochette, parsley beurre noisette
- Thai infused crab cakes, chilli, lime and lemongrass sauce
- Roast parsnip, honey and apricot croquette
- Grilled halloumi cheese, balsamic portobello mushrooms, garlic and rosemary focaccia

Cold

- Falafel, babaganoush and corriander leaf salad stuffed pitta bread
- Marinated artichoke and aged parmesan filo bouchee
- Boconcinni mozzarella, Parma ham lollipops, rocket pesto dip
- Home cured, spiced and smoked pastrami, Dijon mustard mayonnaise, sauerkraut and gherkin mini bagel
- H. Forman's 'London cure' smoked salmon, lemon and dill crème fraîche, caviar, flat bread
- King prawn and crayfish cocktail, rye bread

£5.00 per additional piece



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Bowl Food

Classic Menu

£29.00 per person for 3 bowls

- Northumbrian beef kofte, Greek salad, mini pitta bread
- Mini Cumberland sausage, wholegrain mustard mash, caramelised onion gravy
- Four-hour thyme infused braised Northumbrian beef and Theakstons ale casserole, parsley mash
- Lemon and parsley crusted coley fillet, mustard creamed leeks and lyonnaise potatoes
- Traditional fishermans pie, cheddar glazed mash
- Peppered mackerel, caper, shallot and potato salad, dill mayonnaise, mesclun leaves
- Roast root vegetable and Colston Basset stilton crumble
- Mixed bean, cured tomato and olive casserole, herb vegetarian dumplings



Deluxe Menu

£34.00 per person for 3 bowls

- Cornfed chicken, confit pork belly and Gressingham duck leg cassoulet, thyme infused broth
- Aromatic Northumbrian beef curry, basmati rice, mango chutney, mini poppadom
- Braised Texel lamb neck and shoulder Lancashire hot pot, rosemary scented jus
- Smoked haddock and cured bacon chowder
- Breaded Atlantic cod, hand cut chips, mushy peas, tatar sauce
- Tiger prawn cocktail, spiced marie rose dressing
- Roast pumpkin, red onion, marinated goats cheese, pearl barley risotto, basil oil dressing
- Wild mushroom and tarragon arancini, salsify and shallot ragout

Luxury Menu

£37.00 per person for 3 bowls

- Peppered Northumbrian beef fillet, truffle mash, slow braised shin, glazed shallot and parsnip
- Seared loin of Denham Estate venison, potato fondant, sautéed baby onions and mushrooms, bitter chocolate sauce
- Seared loin of Texel lamb, confit cabbage, garlic and rosemary parmentier potatoes, red wine jus
- Pan seared seabass, roast ceps and salsify, Jerusalem artichoke purée, vanilla cappuccino
- Boxy pancake, H. Forman's 'London cure' smoked salmon, capers and shallots, hollandaise sauce
- Pan fried red mullet, squid, chorizo and tomato fricassée, parmesan croutons
- Roast parsnip and hazelnut croquettes, field mushroom and shallot ragout
- Mini chestnuts, savoy cabbage and Cashel blue pithivier, braised celery and walnut fricassée

Puddings £6.00 per bowl

- Poached autumn fruits, Tahitian vanilla marscarpone, poppy seed biscuit
- White chocolate and orange cheesecake, almond sablé
- Brioche bread and butter pudding, custard sauce
- Chocolate and pecan mousse, marinated cherry compote
- Treacle tartlets, Cornish clotted cream



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Lunch and Dinner Menus

Menu A £39.50

Roast pumpkin and honey soup, toasted pumpkin seeds

Three-hour slow braised, thyme infused Northumbrian beef, roast root vegetable and sweet potato dauphinoise, confit savoy cabbage, braising jus

Chocolate brownie cheesecake, orange and lemongrass compote

Menu B £39.50

Home cured Scottish salmon, English beetroots, horseradish crème fraîche, watercress salad

Pan fried chicken breast, English marrow and mushroom ragout, Lyonnaise potatoes, red wine jus

Classic lemon tart, mint mascarpone

Menu C £44.00

Smoked Wiltshire trout and dill rilette, pickled cucumber, cracked black pepper crème fraîche, mizuna leaf salad

Roast rump of lamb, braised lamb neck, white bean and rosemary cassoulet, confit leeks

Canella cake, caramelised black figs, dulce de leche sauce

Menu D £47.50

Pressed terrine of confit English Middle White pork, sage, Bramley apple, brioche, herb salad, walnut and sherry vinegar dressing

Atlantic halibut, brown shrimp and dill crushed potatoes, cauliflower purée, caviar sauce

Tonka bean pannacotta, glazed spiced plums, Tahitian vanilla biscotti

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Lunch and Dinner Menus continued

Menu E £55.00

Trio of salmon

H. Forman's 'London cure' smoked salmon, cocktail blinis
Salmon, shallot and dill tatar, soft quail egg
Salmon, shallot and seaweed tartare

Roast rack of Northumbrian Texel lamb, braised lamb shoulder and apricot boulangère potatoes, confit tomatoes, coriander crushed peas, redcurrant jus

Iced lime soufflé, pineapple and vanilla cream

Vegetarian Options

Starters

Roast pumpkin and honey soup, toasted pumpkin seeds
Cashel blue cheese, horseradish crème fraîche dressing, caramelised walnuts, watercress salad
Marinated artichoke and mushrooms, pine nut and rocket salad, aged parmesan shavings

Main Course

Roast English cauliflower and spinach risotto cake, English marrow and mushroom ragout, cauliflower purée
Winter root vegetable and herb pithivier, English savoy cabbage, puy lentil cassoulet
Vegetable, herb and bean casserole

Additional Items

Cheese Board

£9.50 per person

Selection of British and Irish cheeses to include cheddar, wash rind, goat's, blue and soft. Served with grapes, celery, apple, pears, fruit chutney, oat cakes and Shropshire biscuit selection.

Petit Fours

£3.50 per person

A fine selection of homemade chocolate truffles, Turkish delight, vanilla marshmallow, paté de fruit, shortbread biscuits, treacle tartlets

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Food Stalls

£60.00 per person for any three food stalls

Why not replace your two course fork buffet with a selection of fantastic food stalls.



Carved Meats

- Rosemary studded leg of Texel lamb from Corneyside farm
- Honey and mustard glazed English middlewhite gammon

Served with

- Garlic and rosemary roasted parmentier potatoes
- Green salad and baby cress,
- Selection of bread rolls

Cured Ham

- Hand carved nine month aged parma ham and cured Wiltshire ham

Served with

- Rustic breads and ciabatta
- Wild rocket and balsamic dressing
- Vine cherry tomato, bocconcini mozzarella and basil cress salad

Seafood Bar

- Bowls of mixed seafood (prawns, cockles, mussels and whelks)
- Brixham crab, crab meat pâté, tarragon mayonnaise
- Poached lobster crostini, chervil mayonnaise
- Cornish mackerel, pepper and fennel escabeche

Served with

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

Salmon Bar

- Hand carved H.Forman's 'London cure' smoked salmon, cocktail blinis, dill crème fraîche and caviar
- Poached Scottish salmon, dill and lemon mayonnaise
- Home cured Scottish salmon

Served with

- Toasted breads
- Green salad with baby cress
- Lemon, capers and shallots

Out on the Terrace

Having operated pig farms in the Lancashire and Cheshire area for the past 40 years, Pugh's Piglets provide us with a summer hog roast out on the terrace.

The Porchetta is simply seasoned with sea salt and cracked black pepper to offer maximum flavour and freshness. It is then slowly roasted for 3-5 hours to offer a succulent and flavoursome taste.



We can also offer a boned out lamb, straight from our own farm in Northumberland. The lamb is studded with rosemary and garlic and slow roasted to produce a flavour that is second to none.

Hog Roast Package £25.00 per person (minimum of 50 people)

We serve our hog roast in a fresh wholemeal bap with Bramley apple sauce and a choice of two salads below

- Green salad, baby cress and mustard dressing
- New potato and spring onion salad
- Organic wholewheat fusilli, spring onion, feta and cured tomato salad, basil oil
- Cous cous, roast vegetable and olives

Lamb Spit Roast on the Terrace

Lamb Roast Package £30.00 per person (minimum of 30 people)

The lamb is served in a similar fashion to the hog roast, with mint sauce and mixed leaves in a bap topped with oats.

Please choose two of the salads below

- Green salad, baby cress and mustard dressing
- New potato and spring onion salad
- Organic wholewheat fusilli, spring onion, feta and cured tomato salad, basil oil
- Cous cous, roast vegetable and olives

kings place EVENTS

Drinks Menu

Champagne - non-vintage unless specified

- | | | | |
|-----------------------------|---------|---------------------------------------|--------|
| • 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 - non-vintage unless specified

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

White

- | | |
|---|--------|
| • Trebbiano, Rubbicone, Quercia, Italy 2008 | £19.50 |
| • Casa Maria Verdejo, Vino de la Tierra Castilla-Leon, 2009 | £22.00 |
| • Pinot Grigio - Colle Sori, Italy 2010 | £23.50 |
| • Corinto Chardonnay, Central Valley, Chile 2008 | £25.50 |
| • Simonsig Chenin Blanc, South Africa 2009 | £27.00 |
| • Sauvignon de Touraine Domaine Mardon 2009 | £28.50 |
| • Secreto Viognier Colchagua 2008 | £33.50 |
| • Afros Vinho Verde Branco Portugal 2008 | £33.50 |
| • Gavi di Gavi, La Minaia, Nicola Bergaglio Gavi Piemonte, 2009 | £39.00 |
| • Chablis Pascal Bouchard, France 2008 | £41.50 |
| • Sancerre Le Vignes Blanche, Henri Bourgeois 2007, France | £44.00 |

Rose

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| • Bergerie de la Bastide, Languedoc, France 2008 | £25.00 |
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Red

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|---|--------|
| • Jacques Veritiere Rouge, France 2009 (Merlot, Grenache) | £19.50 |
| • Albizu Tempranillo, Tinto, Spain 2010 | £22.00 |
| • Copeland Estate, Shiraz Cabernet, Australia 2009 | £24.00 |
| • St Ilija Merlot & Mavrud, Thracia Valley, Bulgaria 2008 | £26.50 |
| • Scotto, Lodi Old Vine Zinfandel, California, America 2007 | £29.50 |
| • Chianti Rufina, Lavacchio, Rufina, Tuscany, Italy 2007 | £31.50 |
| • Bodega Cecchin, Cabernet Sauvignon, Argentina 2007 | £33.00 |
| • Vina Marro Rioja Crianza 2005 Domeca de Jarauta | £35.00 |
| • Cotes du Rhone Les Plates Pierres 2007 | £37.50 |
| • Chateau La Croix Chantecaille Grand Cru St Emilion, France 2004 | £45.00 |

Sweet

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|---|--------|
| • Muscat de Beaumes de Venise Vidal-Feury 2005 75cl | £24.00 |
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Port

- | | |
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| • Taylor's Late Bottled Vintage 2002 | £32.00 |
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Drinks Menu continued

Spirits

House Spirits - £4.00 25ml
Premium Spirits - £5.00 25ml

Bottled beers from £3.80

Soft drinks from £2.50

Fresh juice from £13.00 per jug

Mineral water from £3.00

Cocktails from £7.00

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

Apple and Elderflower Collins

Vodka, elderflower cordial, pomme verte, fresh lime, soda

Cosmopolitan

Absolut, Cointreau, fresh lime, cranberry juice

Whisky Sour

Jameson Irish Whisky, lime juice, sugar syrup

Brandy Alexander

Martel VS Cognac, creme de cacao, dash of double cream

Non-alcoholic Cocktails from £5.50

Mint limeade

Fresh mint, lime, apple juice, lemonade

Pom Collins

Pomergranite, fresh lemon, elderflower cordial

Ginger Snap

Fresh ginger, lime, apple juice

