

kings place EVENTS



***GO OFF PISTE
AT KINGS PLACE***

Be whisked away this Christmas

UNLIMITED DRINKS | CHOICE OF MENUS | ALL-INCLUSIVE PACKAGES

kingsplaceevents.co.uk events@kingsplaceevents.co.uk 020 7014 2838

BE WHISKED AWAY THIS CHRISTMAS



This year take a break and let us whisk you away from well trodden paths to our exclusive alpine retreat. Within our snowy white walls lie no unbought presents and no looming deadlines. Instead Kings Place Events will treat you and your guests to a mini-holiday as we transform our Battlebridge Suite into a spectacular frosty retreat for a limited time this December.

Surround yourself with crackling alpine log fires, warm yourself with our spicy mulled wine, and explore our untouched snowy forest as you seek out your table hidden in its midst. With a choice of specially themed seasonal menus – including bowl food and seated lunch and dinner menus – you’ll enjoy unlimited drinks throughout and be well looked after by our experienced chalet staff and ski guides.

With our all inclusive packages starting from just £70 per person Kings Place is the perfect setting to celebrate all the hard work of 2013 and to welcome in 2014.



Our package for 80 – 220 guests from £70 + VAT per person includes:

*Exclusive room hire of the Battlebridge Suite
Spectacular “off piste” room design
Arrival mulled wine reception
5 hours of unlimited house wine, bottled beer, and soft drinks
Choose from three course meal or bowl food or buffet menu options*
Striking table centres
Full event guidance throughout your experience
Complimentary cloakroom
On site security*

**Three course meal package is £80 per person*

Tempting upgrades include:

*Arrival glass of chilled bubbly - £7 per person
Choice of three canapes from our classic / deluxe menus - £9 / £11.25 per person
Printed “access all areas” ski pass - £1 per person*

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Christmas Bowl Food

INCLUDED IN YOUR PACKAGE

*Choose three from the below, or two and a dessert
Additional bowls £8 per bowl*

Thyme butter roasted Goosnargh turkey and butcher's stuffing, sage cream potato 'hot pot', sautéed sprouts and chestnuts

Three hour slow braised Northumbrian beef, Guinness and winter vegetable casserole, rosemary and horseradish dumplings

Butcher's Christmas spiced cocktail sausages, colcannon, caramelised onion and red wine jus

Baked Scottish hake, white bean, salsify and caramelised pearl onions, salsa Verdi

Traditional fish pie, Montgomery cheddar and chive crust

Mussel and prawn chowder, dill potatoes, shellfish sauce

Roast parsnip, chestnut and goat's cheese pie, walnut pastry

Pumpkin, roast red onion and Cashel blue cheese strudel, braised lentil and shallot ragout

UPGRADE YOUR BOWLS FOR £5 SUPPLEMENT PER PERSON

*Choose three from the below
Additional bowls £10 per bowl*

Medium-rare roasted Northumbrian beef, mini Yorkshire pudding, beef dripping fondant potato, glazed carrots and parsnips, brussel tops, horseradish jus

Slow roasted shoulder of pork, bubble and squeak, black pudding and apple, cider jus

Confit Goosnargh duck, white bean and chorizo stew, shredded cabbage and roasted garlic

Poached Scottish salmon, Kohlrabi and leek 'en papillote', tarragon potatoes, lemon butter sauce

Roast Atlantic cod, potato rosti, kale and shallot, bouillabaisse sauce

Smoked Cornish haddock and Goosnargh duck egg kedgeree

Roast parsnip and hazelnut croquettes, field mushroom and shallot ragout

Mini chestnut, savoy cabbage and Cashel blue pithivier, braised celery and walnut fricassee

PUDDING

Add a pudding to your package for £8 per bowl

Traditional Christmas pudding, brandy sauce

Winter spiced plum and frangipan tart, cinnamon cream

Bitter chocolate mocha mousse, white chocolate foam, caramelised pecans

Poached pear and walnut shortbread, spiced caramel cream

Traditional English sherry trifle, popping candy

Colston Basset Stilton and celery 'cheesecake', oat biscuit, red grape chutney

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Christmas Carving Station Buffet *Carved to order for your guests by our chefs*

INCLUDED IN YOUR PACKAGE

Hand carved thyme buttered Goosnargh Turkey, butcher's pork and chestnut stuffing, cranberry, orange and juniper relish

Medium rare roasted Northumbrian beef, creamed horseradish and watercress
Butcher's cured, honey and mustard glazed gammon, spiced apple chutney

Served with:

Beef dripping roast potatoes
Honey and rosemary roasted parsnip, carrots and chestnuts
Buttered shredded kale and brussel tops
Sauces, relishes, mustards and condiments

Vegetarian option

Roasted sweet potato, butternut squash and ricotta strudel, grilled tomato and basil relish

***Why not add a dessert to your menu?
Choose one from our bowl food menu for only £8 per person***

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Christmas Lunch and Dinner Menus

MENUS 1 AND 2 ARE INCLUDED IN YOUR PACKAGE

MENU 1

Beetroot, orange and dill cured Scottish salmon, caper and shallot crème fraiche, mustard and dill bread toast

Hand carved thyme buttered Goosnargh turkey, butcher's pork and chestnut stuffing, pigs in blankets, beef dripping roast potatoes, carrot and swede, brussel sprouts, turkey jus, bread sauce and cranberry, orange and juniper relish

Traditional Christmas pudding, brandy sauce



MENU 2

Confit Goosnargh duck and chicken terrine, baby gem and mesclun leaves, sauce gribiche, toasted brioche fingers

Roast fillet of Scottish hake, caramelised celeriac purée, crisp potato, sprout tops and salsify

Winter spiced plum and frangipan tart, cinnamon cream

UPGRADE YOUR MENU FOR £10 SUPPLEMENT PER PERSON

Poached Scottish salmon and smoked trout rilette, chive crème fraiche, baby gem and radish salad, orange and grapefruit salsa, focaccia crisp

Medium-rare roast Northumbrian beef, slow braised shin, field mushroom and pearl onion ragout, garlic creamed potatoes, savoy cabbage and glazed shallot, rosemary jus

Bitter chocolate mocha torte, white chocolate foam, caramelised pecans

VEGETARIAN OPTIONS

Starter

Roast field mushrooms, Colston Basset stilton and English beetroots, watercress and herb salad

Cream of celeriac and thyme soup, mushroom croute, truffle oil

Confit artichokes, wild mushrooms and walnuts, focaccia croustades, rocket leaves

Main Course

Pumpkin, spinach and parsley pithivier, carrot and honey purée, sprout tops and salsify

Roast winter root vegetables, pearl barley and herb casserole, vegetarian dumplings

Roasted sweet potato, butternut squash and ricotta strudel, grilled tomato and basil relish

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Christmas Canapés

Choose three options from either the Classic or Deluxe menus below for your pre-dinner canapé reception



CLASSIC £9 SUPPLEMENT PER PERSON

Pig in blanket skewer, cranberry, orange and juniper relish
Goosnargh turkey, sage and onion ballotine, braised lentil and shallots
Breaded south coast fish, julienne chips and tatar sauce
Smoked Cornish mackerel and horseradish rilette, caper crème fraîche, sour dough toast
Mushroom and truffle duxelle, toasted walnut crumb, spinach cone
Parsnip and Cashel blue cheese fritters, garlic and chive mayonnaise

DELUXE £11.25 SUPPLEMENT PER PERSON



Mini Northumbrian beef burger, Stilton glaze, crispy onions and gem lettuce, brioche bun
Grouse and chestnut boudin, bubble and squeak, redcurrant and juniper jus
Smoked Cornish haddock kedgeree balls, parsley mayonnaise
H.Formans 'London cure' smoked salmon, cocktail blinis, dill crème fraîche and caviar
Soft quail egg, celeriac purée and celery salt
Sweet potato and raisin beignets, coriander and lime aioli



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