



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.

Winners of 'Event Space of the Year - Medium' and 'Venue Team of the Year' at the 2013 Event Awards, Kings Place consists of a unique mix of exciting event spaces which add personality to every event and is fast becoming the go-to venue for some of the world's biggest brands.

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.



GREEN & FORTUNE

Green & Fortune is made up of three award-winning 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 our people give to all our customers.

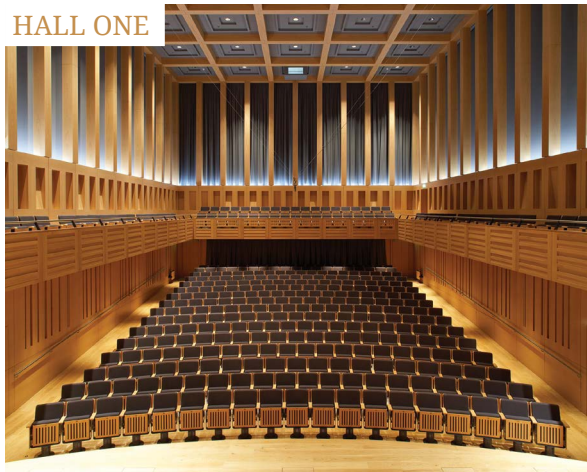
Whether you're enjoying a social occasion in our bar, a catch up over coffee in the Café, a dinner in Rotunda or a private party in one of our great event spaces, we commit to making each visit a relaxed and enjoyable experience, delivered by people who care. We are all about the little details, which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

In addition to Kings Place Events being named 'Event Space of the Year' and 'Venue Team of the Year' at the 2013 Event Awards, Green & Fortune has been honoured with 'Retail and Leisure Caterer of the Year' at the inaugural 2013 Foodservice Catey awards.

ROOMS & CAPACITIES

kings place EVENTS

HALL ONE



HALL TWO



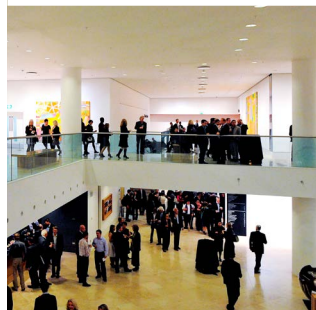
BATTLEBRIDGE ROOM



GALLERY ROOM



KINGS PLACE GALLERY



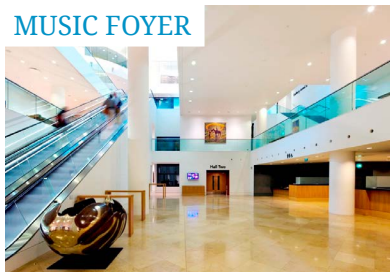
ST PANCRAS ROOM



ROTUNDA BAR & RESTAURANT



MUSIC FOYER



LIMEHOUSE, WENLOCK & HORSFALL



Room:	Layout:	Theatre	Cabaret	Boardroom	U-Shape	Hollow Square	Classroom
Hall One		420	-	-	-	-	-
Hall Two		200	120	38	45	54	72
Battlebridge Room		130	100	24	32	36	30
Gallery Room		60	24	32	-	-	30
Kings Place Gallery		-	-	-	-	-	-
St Pancras Room		100	56	26	31	42	48
Music Foyer		-	-	-	-	-	-
Limehouse Room		37	18	26	26	36	30
Wenlock Room		32	12	24	21	30	24
Horsfall Room		24	-	10	-	-	9
Rotunda Bar & Restaurant Exclusive Hire		-	-	-	-	-	-
Rotunda Private Dining Room		30	24	18	24	-	-

Room:	Layout:	Seated Lunch/Dinner	Stand-up Buffet	Sit-down Buffet	Refreshments	Dinner/Dance	Receptions
Hall One		-	-	-	-	-	-
Hall Two		160	200	120	200	-	250
Battlebridge Room		220	280	180	300	160	400
Gallery Room		32	-	-	60	-	60
Kings Place Gallery		120	400	120	400	-	400
St Pancras Room		90	120	60	120	-	125
Music Foyer		-	200	-	200	-	200
Limehouse Room		30	30	20	37	-	37
Wenlock Room		20	20	10	-	-	32
Horsfall Room		10	10	-	15	-	20
Rotunda Bar & Restaurant Exclusive Hire		150	250	150	250	150	250
Rotunda Private Dining Room		30	40	20	40	-	40



Rooms at Kings Place are hired on a full or half day rate. Full day room hire timings are from 08:30 – 17:30hrs. Half day rates are charged at either 08:30 – 12:30hrs or 13:00 – 17:30hrs. Evening rates are from 18:00 – 23:00hrs.

All of our rooms - apart from the Kings Place Gallery and Music Foyer - include an LCD screen or projector and screen as well as basic AV. For full details of all the room inclusions please contact us.

Room:	Hire:	Full Day £	Half Day £	Evening £	Day Delegate Rate £	DDR Min. Numbers	Catering Space included in DDR
Hall One		10,500	7,000	7,000	85	220	Kings Place Gallery
Hall Two		5,500	3,500	3,500	85	130	Music Foyer
Battlebridge Room		4,500	3,000	3,000	-	-	-
Gallery Room		2,000	1,400	1,400	-	-	-
Kings Place Gallery		3,000	2,000	2,000	-	-	-
St Pancras Room		2,000	1,400	1,400	-	-	-
Music Foyer		1,500	1,000	1,000	-	-	-
Limehouse Room		800	500	500	-	-	-
Wenlock Room		800	500	500	-	-	-
Horsfall Room		500	250	250	-	-	-



THE GALLERY ROOM

The Gallery Room is new for 2015 and adds an executive multi-purpose room to our award-winning portfolio. A striking room with marbled floors, offset with acoustic panelled walls and ceilings, ensures maximum opulence but minimum sound reverberation. It has been designed to the highest of specs regarding its built in AV facilities to allow for minimum intrusion from technicians, with everything easily controlled from either the front or the back of the room.

With the room being able to facilitate a full boardroom for up to 32 people, as well as theatre style for up to 60, the Gallery Room is well placed to be used for a variety of events from meetings and presentations to a break out room or executive lounge.

The menus have been created specifically for the space to add that extra je ne sais quoi and feature our breakfast trolley and lunch trays which will reduce interruptions during meetings.

Inclusions

Built in 75" UHD 4K TV
 Built in Apple TV & computer
 3D Blu Ray player with ultra HD
 Lapel and handheld microphones
 Cloakroom
 Colour wash LED lighting

<i>Full Day Room Hire</i>	£2,000
<i>Half Day Room Hire</i>	£1,400
<i>Evening Room Hire</i>	£1,400
<i>Dinner Packages From</i>	£85

Capacities

Theatre 60 Cabaret 24 Boardroom 32
Classroom 30 Seated lunch 32 Receptions 60

Room Dimensions: L 12.6m (41.3ft) x W 4.7m (15.4ft)



From left to right, our butcher Daz, executive chef Ian, and our farmer Ian on a recent visit to Corneyside Farm

Provenance

Quality is as at the heart of everything we do, from the meat that we source from our own farm in Northumberland to the people that work for us.

Our chefs concentrate on sourcing only the very best for our customers and clients wherever we may find it.

CORNEYSIDE FARM BEEF & LAMB

Corneyside farm is situated near Matfen in Northumberland. The cattle are Limousin X and the breed of lambs are called Texel.

All the animals are born on the farm, hand reared by Ian and Lynne Scott, and grass fed on naturally fertilised land which is woven with clover and herbs.

The animals receive no growth hormones or steroids, they grow at their own pace until the animals are ready to be slaughtered. We get our spring lamb in June, no earlier, because that is how long they take to grow and develop.

After slaughter the meat is then hung on the bone in Kings Place's hanging room for a minimum of 32 days.

The beef and lamb is then cut by our own in house butcher who has over 35 years experience of butchery.



CHAPMANS SOUTH COAST CAUGHT FISH

Chapmans of Sevenoaks is an independent wholesale fishmonger based in Kent supplying fresh, locally caught fish to the hotel, restaurant and catering sectors in London, Kent and Sussex.

Chapmans vans end their delivery runs at the coast where they collect local fish catches to be used for the next day's delivery, thus dramatically decreasing food miles associated with centralised delivery structures and our carbon footprint.

Their daily collections mean that they are intimately involved with the local fishing community on the Kent and Sussex coasts and actively support them by paying fair prices promptly.

They are registered as First Buyers meaning Chapmans are allowed to buy direct from fishing boats.

Our menus only specify south coast caught fish which enables us to supply our guests with the freshest fish available, usually only a day since being caught.



SWAINSON HOUSE FARM GOOSNARGH CHICKEN, TURKEY & DUCK

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

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

Poultry has room to roam in barns 50% larger than government regulations.

This farm is one of just a handful of farms in the UK that grow the feed for their poultry on their own land.

BREAKFAST

HOT BREAKFAST SANDWICHES £8.95

Traditional, herbal and fruit teas, coffee, fresh orange juice, and two breakfast sandwiches per person from the following selection:

- Honey roast ham, English mustard and gruyère toasties
- Free-range egg omelette in white and brown floured baps
- Portabello mushroom, tomato and toasted haloumi wraps
- Butcher's home made sausage sarnie, red or brown sauce
- Best ever bacon butty
- Mozzarella, basil and tomato mini croissant

For a great gluten free option why not add a full English skewer for £3.50 - Mushroom, butchers sausage, smoked bacon, egg and cherry tomato

SINNERS & SAINTS BREAKFAST £10.95

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

- Smoked back or streaky bacon filled mini rolls served with red or brown sauce
- Free-range scrambled egg and Portabello mushroom filled mini rolls with red or brown sauce
- Layered shots of muesli, yoghurt, bananas, honey, and toasted almonds
- Mini bagels filled with smoked salmon and cream cheese
- Shots of berry smoothie and mango and banana smoothie
- Selection of mini croissant, pain au chocolate, pain au raisin, and pain au crème
- Chunky fresh fruit skewers

BREAKFAST

MINI CONTINENTAL £7.95

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

Mini croissant, pain aux raisin, pain au chocolat and mini muffins

HEALTHY ENERGY BREAKFAST £12.50

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

PORRIDGE BAR

Choose from milk or spring water porridge topped with honey, nuts, fruits or seeds

Cranberry and apple muesli or honey and raisin granola bars

CEREAL BAR

Bran, Shredded Wheat, Weetabix, bircher muesli and gluten free granola served with a selection of milks. Choose from a varied selection of dried fruits, nuts and seeds to sprinkle on top.

JUICE BAR

Power shots, including:

Beetroot ginger and apple
Cucumber, parsley and celery
Tomato, celery salt and lemon.

Detox with specially composed fruit salads:

Superfruit detox-pink grapefruit, orange, pineapple and lemon juice
Energise with a salad of apricots, mango and oranges
Hydrate with our four melon salad
Cleanse with guava, strawberry, blueberry and raspberry

COLD FISH BAR

Selection of smoked salmon, smoked trout and smoked haddock and ceviche of mackerel

Selection of sushi served with traditional accompaniments and condiments, wholemeal, rye, crispbreads and pumpernickel

TRADITIONAL ENGLISH BREAKFAST £19.50

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

Butcher's home made sausages

Roast Portobello mushrooms

Scrambled free-range eggs

Hash browns

Cured back bacon

Roast vine plum tomatoes

Lancashire black pudding

Toasted English muffins, breads and bagels

WORKING LUNCH

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

DELUXE WORKING LUNCH £17.50

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

Kettle Chips, selection of pastry savouries, quiches, whole fruit display, sliced fruit platter and traditional, herbal and fruit teas and coffee

ADD A SALAD £3.50

Indonesian brown and wild rice salad, orange, honey and ginger dressing

Asian coleslaw, sesame and soy dressing

Roasted carrots, Puy lentils, goat's cheese and pomegranate molasses

Classic Caesar salad, soughdough croutons

Farfalle pasta, rocket, bocconcini, black olives and cherry tomatoes, pesto dressing

ADD SOMETHING HOT £3.95

Spicy Northumbrian beef meatballs, tomato sauce

Cumberland sausage and caramelised onion rolls

South coast fishcakes, tartare sauce

Chargrilled Goosnargh chicken skewers, satay dip

Three onion bhaji, minted yoghurt

WORKING LUNCH

LUXURY WORKING LUNCH £21.50

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

CARVING STATION

32 day hung Northumbrian beef with caramelised onions, mustard mayo and rocket on ciabatta

Slow roasted Northumbrian Texel lamb with Mongolian spices, minted yoghurt, soft leaves, warm flatbread

ARTISAN SANDWICH SELECTION

Open rye crisp bread with smoked salmon, cream cheese and micro cresses

Peking style Goosnargh chicken wraps with spring onions, cucumber, lettuce and hoi sin

Roasted red pepper hummus, grilled vegetables, foccaccia

SALADS

Classic Caesar salad

Vine ripened tomatoes, new potatoes, free range egg, fine beans and olives

Served with:

Kettle crisps

Sliced fruit platter and whole fruit display

AFTERNOON TEA WORKING LUNCH £17.50

A selection of finger sandwiches from the following :

Rare roasted Northumbrian beef, horseradish mayonnaise and watercress

Marmalade glazed gammon, vine ripened tomato and English mustard , shredded round lettuce

Smoked salmon, cucumber and lemon cream cheese

Smoked mackerel mousse, baby spinach and dill crème fraîche

Free-range egg mayonnaise and mustard cress

Brie de Meaux, caramelised onion, baby gem lettuce

Served with:

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

Selection of our baker's loaf cakes

Fresh fruit tartlets, English summer berries, Madagascan vanilla custard

*Why not compliment your afternoon tea with a glass of Prosecco
£7.50 per person*

FINGER FOOD BUFFET

Our finger food buffet menus make a great alternative lunch for daytime conferences or a more substantial offering for an evening reception. Why not add a pudding too?

CLASSIC £24.00

HOT

Texel lamb shoulder meatball, mint and rosemary salsa

Butternut squash, spinach and marinated Greek feta pie

Classic Spanish omelette

Two-bone sticky pork ribs, smoked hickory BBQ sauce

Melt-in-the-middle Scottish salmon and Atlantic prawn fishcake, caper and dill sauce

COLD

Crispy bacon, baby gem lettuce and tomato, mini ciabatta rolls

Shot glass of chef's prawn cocktail

Skewer of bocconcini, picked basil, avocado and cherry tomato, rapeseed aioli

DELUXE £27.00

HOT

32 day Northumberland cheeseburger, smoked mayonnaise, tomato and gherkin relish, chargrilled brioche

Josper cooked split chorizo, rocket, olive oil, warm ciabatta

South coast panko and dill breaded fish finger mini torpedo roll, chunky tartare sauce

Chargrilled vegetable and pineapple kebab, satay sauce

Spinach, walnut, olive and parmesan panzerotti

COLD

Sardinian ham, rocket and horseradish cheroots

Brie de Meaux, Suffolk pickle, toasted baguette croutes

Smoked salmon wrapped quail egg, dill hollandaise

FINGER FOOD BUFFET

LUXURY £29.50

HOT

Scottish langoustine on a stick, shot of hollandaise

32 day hung Northumberland steak sandwich, caramelised onions, béarnaise

Mini Northumberland Texel lamb wellingtons, rosemary jus

Cepe and truffle oil frittata

Tempura of south coast lemon sole, chunky chip, tartare sauce

COLD

Smoked halibut, Clarence court duck egg and young leaf spinach

Gorgonzola and fig tartlet

Mini wild pigeon, date and butcher's home cured bacon pies

SWEET TREATS £4.50 PER PIECE

Cinnamon sugar and foraged blackberry doughnuts

Madagascan vanilla crème brûlée tartlets

Mini paris-brest, praline cream, caramelised hazelnut glaze

Trio of chocolate mousse shot glass

Toasted pecan nut, honeycomb and chocolate bites

Chocolate and caramel biscuits

Pineapple and toasted coconut tarte tatins, Malibu cream

Taleggio cheese, oatmeal biscuit, smoked tomato jam

DAY DELEGATE PACKAGE

CLASSIC DDR PACKAGE £85.00

Includes: Room hire; Comprehensive AV 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

Mid Morning - Edinburgh biscuit selection, tea and coffee

Lunch - two course standing fork buffet

Afternoon - Selection of afternoon cakes, 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

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

Chunky fresh fruit skewer £2.50

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

Mid-morning upgrades

Selection of giant cookies from our baker £2.75

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

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

Afternoon upgrades

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

Selection of our baker's loaf cakes £3.00

Seasonal fruit tartlets, Madagascan vanilla custard £3.95

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 menus include a delicious pudding station, featuring all of the sweet treats listed below.

MENU A - £32.00

Included with our day delegate package.

Rogan Josh-inspired Corneyside farm beef, tomato and young leaf spinach, coriander rice, flat bread
 Poached salmon, home smoked trout and Atlantic prawn salad, lollo rosso, radicchio and romaine lettuce, basil croutons, avocado, black olives and cucumber, lemon oil dressing
 Asian vegetable, beanspout and noodle chow mein, ginger, sesame and soy dressing

MENU B - £32.00

Included with our day delegate package.

Lemon and basil Goosnargh chicken, toasted focaccia, red onion, tomato and black olive panzanella salad, rocket and baby gem leaves
 South coast fish and salmon polenta fishcakes, green leaf salad, tatar sauce
 Moroccan spiced vegetable tagine, chick peas, confit tomato and toasted almonds, coriander cous cous

MENU C - £34.00

Deni's jerk-spiced Goosnargh chicken, roasted peppers and courgettes, long grain rice, spring onion relish
 Lemon and basil crusted south coast fish, rocket and spinach salad, caponata
 Steamed bok choy, peppers and baby corn, sticky rice, ginger and soy dressing

MENU D - £36.00

Harissa yoghurt marinated Texel lamb, Ras el hanout vegetables, coriander cous cous
 Salmon Pad Thai, rice noodles, lime
 Gratin of gnocchi with Tuscan vegetables, baby spinach and vine cherry tomatoes

MENU E - £38.00

Slow cooked Goosnargh duck, Israeli cous cous, cucumber, rocket and heirloom tomato
 South coast seafood, confit tomato and roasted pepper paella
 Piquillo peppers stuffed with beluga lentils and caponata

PUDDING STATION

Pink grapefruit posset, thyme shortbread
 Strawberry and clotted cream tartlets
 Flourless chocolate cake, malt extract cream
 Fruit and nut flapjack fingers

CANAPÉS

Intricate, creative, and handmade onsite by our wonderful chefs, our canapé menus are always a favourite.

CLASSIC £18.00 FOR A CHOICE OF 6

HOT

Spring vegetable arancini, mint, chervil and basil pesto

Bouillabaise 'shot', garlic crostini, rouille

Salt cod and chive fritters, smoked paprika aioli

Chargrilled spring Goosnargh chicken, avocado mousse, filo tartlet

Corneside beef tataki, ponzu, crispy garlic and spring onion

COLD

Horseradish and lemon cured trout, crème fraîche, blini

South coast mackerel escabeche, Kent cucumber, sour dough toast

Thai style rare Northumberland beef, pickled daikon, shiso cress

Peking duck, spring onion and cucumber crystal wrap

Cherry tomato, bocconcini mozzarella and basil brochette

Applewood smoked cheddar cheesecake, Suffolk chutney

Why not add additional canapés for £3.00 per extra piece

DELUXE £21.00 FOR A CHOICE OF 6

HOT

Bury black pudding, potato bread, outdoor rhubarb, crispy shallots

32 day hung Northumberland beef burger, Monterey Jack, smoked chilli jam, soft brioche bun

Tempura king prawn, ginger and chive dipping sauce

Cornish crab, mace butter and dill toastie

Warm parmesan shortbread thins, crushed peas, heirloom tomatoes, basil goats cheese

Cold deluxe canapés continued overleaf...

CANAPÉS

DELUXE £21.00 FOR A CHOICE OF 6

COLD

'Critics choice' teriyaki marinated Northumbrian beef, crisp Asian vegetable, toasted sesame seed

Goosnargh chicken, truffle and mushroom ballotine, brioche toast

Crayfish and prawn 'cocktail', lettuce emulsion, endive, black sesame cone

Avocado, cucumber maki, chilli mayonnaise

Roasted vegetable gaspacho, basil foam, parmesan crisp

Why not add additional canapés for £3.50 per extra piece

LUXURY £24.00 FOR A CHOICE OF 6

HOT

Crispy Jersey Royal stuffed with Texel lamb shoulder, minted gribiche

Tapioca fried Goosnargh chicken, sweet chill and coriander dip

Deep fried salmon, avocado and cream cheese sushi roll, soy sauce gel

South coast fish, Maris Piper triple cooked chip, tatar sauce

English pea, crumbled feta and pine kernel tortellini, mint foam

A summer vegetable patch, quinoa croquant, Kalamata olive soil

COLD

32 day hung Northumbrian beef fillet tatare, soft quail egg, mustard cress

Smoked duck, orange and pistachio salad, spelt crostini

Native lobster, fine bean and shallot, Midori dressing

Smoked halibut rilette, buckwheat drop scone, preserved lemon marmalade

Compressed English beetroots, pickled cucumber, horseradish foam

Marinated and grilled artichoke, green olive tapenade and rocket mille-feuille

Why not add additional canapés for £4.00 per extra piece

CANAPÉS

DESSERT CANAPÉS £4.00 PER PIECE

English field strawberries, champagne, whipped lemon curd, shortbread

Chocolate nemesis, raspberry, crispy yoghurt crumble

Pistachio cake, sour cream, honey caramel

Passionfruit meringue, green tea cream

White chocolate and pistachio mousse tartlet

Salted caramel ice cream, black sesame cone

Roast pineapple and coconut tart tatins

Chocolate and pecan fudge

POST EVENT RECEPTIONS

BUTCHER'S HOT DOGS £5.00

Jumbo butcher's hot dogs, crispy onions, America mustard and tomato ketchup

Upgrades for £2.00 include:

Northumberland beef chilli dog, sauerkraut and Emmenthal, green chilli guacamole and pulled BBQ pork and Monterey Jack cheese

GIANT PIZZA SLICES £5.00

Giant focaccia pizza slices with a variety of toppings

Upgrades for £2.00 include:

Hickory BBQ Goosnargh chicken wings, Lincolnshire garlic ciabattas, melted buffalo mozzarella, spiced potato wedges, sour cream dip

BYRIANI IN A BUN £5.00

A selection of of gorgeous curry dishes that include:

Goosnargh chicken

Pulled, slow-roasted Northumberland beef

Vegetable and chick pea

RECEPTION SNACKS

CLASSIC BITES £7.95

A selection of chilli rice crackers, Kettle Chips, wasabi mix, salted and roasted peanuts, marinated olives and Tuscan antipasto

LUXURY BITES £10.00

A selection of spiced honey cashews, red chilli peppers stuffed with feta and herbs, mini poppadoms, Maldon sea salt popcorn, root vegetable crisps, salted Marcona almonds, lemon, basil and mint olives

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.

CLASSIC

£29.50 FOR THREE BOWLS

32 day hung Northumberland beef rendang, coconut rice, crispy shallots, micro coriander cress, crunchy Thai salad

Pulled Goosnargh chicken, roast sweet potato, sautéed peppers, bearnaise sauce

Peking style Goosnargh duck, cucumber, watermelon, spring onion and baby gem lettuce, hoi sin dressing

Smoked south coast fish, crushed minted peas, skinny fries, tartar sauce

Tandoori spiced salmon, coriander rice, riata, mini poppadoms

Prawn and crayfish tails, mango, cucumber and radish, baby gem, Bloody Mary dressing

Poached Clarence Court duck egg, sautéed new season potatoes, spring vegetables, pea and broad dressing

Twice-baked smoked applewood cheddar soufflé, green leaf salad, caponata

DELUXE

£35.00 FOR THREE BOWLS

Corneyside farm Szechuan beef stirfry, waterchestnuts, mangetout and baby corn, egg fried rice

Slow roasted Texel lamb tagine, chick peas, confit garlic and olives, apricot and almond cous cous

Smoked pork belly, maple syrup caramelised apples, watercress, toasted pecan nuts

Newhaven lemon sole, spinach and Brixham crab, sauce vierge, caper popcorn

Goan prawn curry, coconut rice, ginger and coriander dressing, mini paratha

Summer mushroom and gnocchi ragout, baby radish, courgette and parmesan crisp

Mille-feuille of hand rolled pasta, chargrilled courgettes, red pepper, mozzarella, pesto and gazpacho dressing

BOWL FOOD

LUXURY

£39.00 FOR THREE BOWLS

Burghley Estate venison loin, baby summer vegetables, gnocchi, basil broth

32 day hung Northumberland beef comparison of Butcher's choice steaks, triple cooked chips, vine cherry tomatoes, wild mushroom, red onion gel

Canon of Northumberland Texel lamb, Parisienne potatoes, wilted spinach, minted broad bean and pea dressing

Seared hand-dived scallops, home cured bacon, English garden pea, Cornish Mid potato and wilted baby gem

PUDDING

£7.00 PER BOWL

Vanilla panna cotta, English strawberries and basil

Kings Place 'death by chocolate'

Matcha green tea cheesecake, pomelo compote

Passionfruit crème brûlée

Lemon curd crumble, candied pistachios

Banana spring rolls, pineapple ragout

FOOD STALLS

£45 PER PERSON FOR YOUR CHOICE OF TWO STALLS

CARVED MEATS

Cumin and coriander marinated slow roasted Northumberland Texel lamb, confit garlic aioli, gem leaves, toasted pitta bread

Butcher's own cured gammon, orange and juniper glaze, spiced apple chutney, oat topped wholemeal roll

Thyme butter roasted Goosnargh turkey breast, sage and onion stuffing, cranberry relish, soft white bap

Medium rare roasted 32 day hung Northumberland beef topside, creamed horseradish and watercress, ciabatta bap

Served with:

Beef dripping roast potatoes

Honey and rosemary roasted root vegetables

Watercress, rocket and baby gem leaf salad, baby cress and wholegrain mustard dressing

SMOKED & CURED MEATS & FISH

Smoked duck breast, orange and juniper compote

Sardinian ham, celeriac and wholegrain mustard remoulade

Butcher's own cured and cooked ham, chef's piccalilli

Orange and Tahitian vanilla home cured Scottish salmon, chive sour cream

Beetroot and dill home cured sea trout, lemon crème fraîche

H. Forman's 'London cure' smoked salmon, dill cream

Served with:

Selection of artisan breads

Watercress, rocket and baby gem leaf salad, baby cress and wholegrain mustard dressing

New season potato, spring onion and chive mayonnaise salad

FOOD STALLS

£45 PER PERSON FOR YOUR CHOICE OF TWO STALLS

SEAFOOD BAR

Bowls of mixed seafood - prawns, cockles, mussels and whelks, lemon, dressings and sauces

Native lobster, pickled melon and cucumber crostini, midori dressing

Crayfish and tiger prawn cocktail, baby gem leaf salad

Native oysters, shallot dressing, lemon, Tabasco

Served with:

Selection of artisan breads

Watercress, rocket and baby gem leaf salad, baby cress and wholegrain mustard dressing

New season potato, spring onion and chive mayonnaise salad

VEGETARIAN STATION

Roast root vegetable, lentil and thyme strudel, caraway cabbage

Josper grilled Mediterranean vegetables

Pepper and fennel escabeche

Smoked paprika baby aubergines

Served with:

Selection of artisan breads

Watercress, rocket and baby gem leaf salad, baby cress and wholegrain mustard dressing

New season potato, spring onion and chive mayonnaise salad

PUDDING STATION

Bubblegum and peppermint marshmallow sticks, white and dark chocolate dips

Traditional treacle tartlets, Cornish clotted cream

Lemon meringue cone, candied lime and honeycombe

White chocolate mousse and crushed raspberry tarts

Rice l'imperatrice, prune and Armagnac compote

Spiced plum, Tahitian vanilla custard and granola crumble 'trifle'

Jamaican ginger cake cheesecake, toffee oat biscuit

Mini chocolate eclaires

DRINKS

SPIRITS & BEERS

House spirits £4.00 25ml

Premium spirits £5.00 25ml

Bottled beers from £4.10

SOFT DRINKS

Soft drinks from £2.50

Mineral water from £3.50

Fresh juices from £10.00 per jug

COCKTAILS FROM £7.50, SUCH AS

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

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

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

Blackberry Mojito - Havana Anejo rum, mint leaves, fresh blackberry syrup, fresh lime juice, soda

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

NON-ALCOHOLIC COCKTAILS FROM £5.50

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

Pom Collins - Pomegranate, fresh lemon, elderflower cordial

Ginger Snap - Fresh ginger, lime, apple juice

DRINKS

CHAMPAGNE

Edouard Brun & Cie Cuvée Spéciale Brut NV £49.50
Edouard Brun & Cie Rose Brut £69.50
Veuve Clicquot £77.00
Bollinger Grande Année 2004 £95.00
Dom Perignon 2004 £149.50

SPARKLING

Prosecco Spumante, Botter Italy £36.00
La Jara Organic Rose Frizzante, Italy £36.00

WHITE

Pierre Lacasse, Chardonnay, France 2012 £21.00
Casa Maria Verdejo, Spain 2011 £22.00
Goleta Sauvignon Blanc, Chile 2013 £25.00
Pinot Grigio Garganega, Veneto, Italy 2012 £26.00
Domaine Horgelus Sauvignon Gros Manseng, France 2011 £29.00
Valcheta Torrontes, Argentina 2013 £30.00
Maison de la Paix Viognier, France 2013 £33.50
De Bortoli Willowglen Chardonnay, Australia 2013 £35.50
Albariño Charquiño, Rias Baixas, Spain 2012 £36.00

ROSE

Mon Rose De Montrose, Pays d'Oc, France 2012 £29.50

RED

Pierre Lacasse, Cabernet Sauvignon, France 2012 £21.00
Madregale Rosso, Montepulciano, Italy 2011 £22.00
Bodegas Tarabilla Tinto, Spain 2012 £24.00
Goleta Merlot, Chile 2013 £25.00
16 Stops McLaren Vale Shiraz, Australia 2011 £28.00
Tempus Carmenere, Chile 2012 £31.00
Valcheta Malbec, Argentina 2013 £32.00
Tronido Rioja, Crianza, Spain 2009 £34.00
Chateau Du Pin, Entre deux Mer, Bordeaux 2009 £35.00
Smoking Loon, Old Vine Zinfandel, California 2010 £35.00

SWEET WINE & PORT AVAILABLE ON REQUEST

DRINKS PACKAGES

Why not opt for one of our fantastic drinks packages that give you the chance to offer guests a choice of house wine, bottled beer, soft drinks, fruit juices or water for a great per person price.

One drink package - £5
Two drink package - £10
Three drink package - £15
All prices are per person

Vintages are subject to availability