

FOOD & DRINK MENUS 2021



kings place EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE

ENSURING SAFE CATERING

We have adapted our catering service to reflect a higher level of health and safety precautions in respect of COVID-19.

Our staff have been fully trained in all new risk assessments, cleaning products and operational processes surrounding an event.

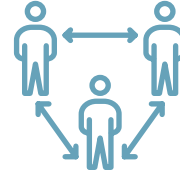
We have adapted our menus and service style to limit the number of catering touch points. Catering will be served in china where appropriate or alternative suitable packaging.

Staff will also be wearing masks or shields and we have added a number of screens to protect service points.

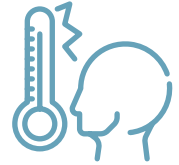
WHAT WE ARE DOING TO CREATE A SAFE ENVIRONMENT



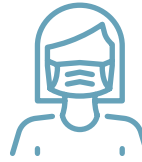
Enhanced cleaning procedures



Safety training for all staff



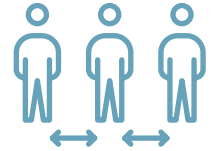
Temperature checks for all staff



Protective equipment and screens



Additional hand sanitiser stations



Queuing and safe distancing procedures



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We are proud that the beef and lamb throughout our menus is sourced exclusively from our own Northumberland farm.
All prices are per person and + V.A.T

BREAKFAST

All our breakfast options are served with traditional, herbal and fruit teas and coffee.

KINGS CONTINENTAL

£10.00

(minimum numbers of 5)

- Fresh orange juice
- A selection of mini gourmandise pastries, mini tulip muffins
- Seasonal fruit pot

HOT BREAKFAST SANDWICHES

£11.50

(minimum numbers of 10)

A selection of the following catering for 2 rounds per person:

- Fresh orange juice
- Rare breed Cumberland spiced sausage or treacle glazed back bacon*
- Baby tomato, spinach and Cornish cheese fritter
- Smoked Applewood and spinach toastie (gf)

* Please choose one



BREAKFAST BENTO

£12.50

(minimum numbers of 10)

A continental breakfast option served in individual bento boxes.

- Mini pastry items
- Dried fruits, seeded granola bites
- Chia pots, coconut yoghurt, crushed fruit, coconut flakes
- Raspberry Bircher, freeze dried berries
- Smoked ham and sliced pear brioche



VEGAN & PLANT BASED ALTERNATIVES

Our vegan and plant based alternatives can all be adapted to suit breakfast, food stations, canapés and bowl food.

We will prepare a small number of these options for your event to cover those with vegan or plant based catering preferences. Please share any known dietary requirements with your event manager.

Gluten free - gf **Vegan or can be vegan - ve**

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WORKING LUNCHES

CLASSIC SANDWICH LUNCH

£21.50

(for numbers between 5 and 30)

Served individually boxed

Sample menu

- Poached salmon, pickled leaf, crème fraîche
- Egg mayonnaise, watercress
- Rare roast Corneyside Farm beef, horseradish mayonnaise, mustard leaf

- Pipers Crisp Co.
- Seasonal fruit pot

SERVED WITH:

- Traditional, herbal and fruit teas and coffee and water



ARTISAN SANDWICH LUNCH

£24.50

(for numbers between 5 and 30)

Served individually boxed

Sample menu

- Focaccia bread, grilled courgette, gorgonzola, spiced apple (v)
- Cajun roast salmon on rye, salted cucumber, crème fraîche
- Applewood Cheddar, spiced apple, black olive swirl (v)

- Pipers Crisp Co.
- Polenta, blood orange, poppy seed cake

SERVED WITH:

- Traditional, herbal and fruit teas and coffee and water

LUNCH UPGRADES

Perfect additions to either of the sandwich or picnic lunches

- Homemade soup of the day £6.50
- Homemade stew of the day £9.00

Sample menu

New season squash and burnt orange soup

Slow-cooked Texel stew, wild rice, new season carrots

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WORKING LUNCHES

PICNIC PLOUGHMAN'S

(for numbers between 5 and 30)

£29.50

Served individually boxed

Sample menu

- Coronation scotch egg
- Guinea fowl and elderflower mini sausage
- Sorrel and leek tartlets (v)
- Grilled asparagus, parmesan custard (v)
- Smoked salmon, dark rye, pickles
- Pipers Crisp Co.
- Polenta, blood orange and poppy seed cake

SERVED WITH:

- Traditional, herbal and fruit teas and coffee and water



PLANT BASED PICNIC

(for numbers between 5 and 30)

£29.50

Served individually boxed

Sample menu

- Viet roll, shredded autumn veg, mango, coriander (ve)
- Cauliflower, peanut and smoked tomato flatbread wrap (ve)
- Grilled Asparagus, herbs (ve)
- Roast vegetable skewers, vegan Greek style cheese (ve)
- Beetroot hummus, cucumber and carrot sticks (ve)
- Pipers Crisp Co.
- Vegan ginger cake (ve)

SERVED WITH:

- Traditional, herbal and fruit teas and coffee and water



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CATERING PACKAGES

Our catering packages are available for events in the Battlebridge Room, Gallery Room, St Pancras Room, Limehouse, Wenlock and Horsfall rooms with delegate numbers between 20 and 100.

DAYTIME CATERING PACKAGE £40.00

ARRIVAL - Selection of mini pastries and muffins / fruit pots / teas and coffee

MID-MORNING - Biscuit barrel of twin packed Borders biscuits / teas and coffee

LUNCH - Classic sandwich lunch

AFTERNOON - Biscuit barrel of twin packed Borders biscuits / teas and coffee

EXECUTIVE CATERING PACKAGE £50.00

ARRIVAL - Hot breakfast sandwiches / pastries / fruit / teas and coffee

MID-MORNING - Biscuit barrel of twin packed Borders biscuits / teas and coffee

LUNCH - Picnic Ploughman's lunch

AFTERNOON - Biscuit barrel of twin packed Borders biscuits / teas and coffee

BREAK UPGRADES

per item £3.50

- Flapjack, nuts, dried fruit (ve)
- Green olive, white chocolate, biscotti
- Vanilla cupcakes, strawberry, cream
- Coconut macaroon, bitter chocolate
- Chocolate brownie (gf) (ve)
- Apple, lavender, sponge (ve)
- Apricot, frangipane

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HOT LUNCH FOOD STALLS

FOOD STALLS *(for numbers over 100)*

£35.00

Select one meat, one fish and one vegetarian option, dishes are served complete with a side and garnish; plus two sweet items. We recommend selecting one cold and two hot items in your menu. A selection of traditional, herbal and fruit teas and coffee and jugs of water is also included. To ensure safety measures, these dishes are now boxed.

CLASSIC COMBINATIONS

Served hot:

MEAT

- Free-range poached chicken, thyme, lemon, onion, celery, carrot, lentils, crème fraîche
- Texel lamb karahi, chickpea biriyani, crispy onion
- Harissa Texel lamb, smoked peppers, crushed potatoes, capers, olive oil, parsley
- Corneyside Farm beef stroganoff, brown rice, crisp herbs
- Corneyside Farm spiced ground beef, pitta, shredded iceberg, radicchio, sour cream, sliced chilli, coriander leaf, lime
- Braised Corneyside Farm beef, crispy fried onions, red wine, grilled bread

FISH

- Bream, green olives, potatoes, samphire
- Crispy white fish, sage butter, steamed greens
- Spiced salmon and dayboat caught white fish skewers, flatbread, piquant tomato and sweet pepper salsa, seasonal salad leaves

VEGETARIAN

- Pearled spelt risotto, Stilton, Swiss chard
- Macaroni, cheese, mushroom, herbed crumb
- Gnocchi, parmesan, spinach, nutmeg

Served cold:

- Korean pork strips, fermented beans, crisp lettuce
- Taco, fish, avocado, onions, salad

NEW FLAVOURS

Served hot:

MEAT

- Warm roast chicken salad, portobello mushroom, kale, herb and yeast flake crumb
- Guinea fowl sausage, broad bean and pancetta cassoulet, baby onion
- BBQ boneless pork back, sweet and sour sauce, soused sour pumpkin, rice, seeds
- Slow-cooked pork cheek croquette, red cabbage slaw

FISH

- Pollock, parsley crumb, fermented tamarind, mung bean salad
- Roast hake fillet, slow cooked aubergine mix, verbena, parsley salad

VEGETARIAN

- Cauliflower, potato, peas, cashew, peanut, curry leaf, yuzu, brown and wild rice, crispy onions (ve)

Served cold in a bento box:

- Corneyside Farm beef tartare, kohlrabi, pink fir apple
- Buttermilk chicken, sweetcorn purée, ferments, fennel
- Romanesco, couscous, cep, pancetta
- Duck, tamarind, bulgur, zataar spiced bread
- Crab, chicken skin, horseradish
- Wild rice, sour plum, snake bean, cashew (ve)
- Baked watermelon, sushi rice, kimchi, herbs (ve)

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HOT LUNCH FOOD STALLS

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SWEET STATION Please select 2 items for your event. All served with seasonal fruit pots

CLASSIC COMBINATIONS

- Vanilla cupcakes, strawberry, cream
- Chocolate brownie (ve) (gf)
- Fruit custard tartlet
- Chocolate orange shortbread (ve)
- Meringue kisses, cream, fruit
- Flapjack, nuts, dried fruit (ve)
- Maple glazed pineapple skewer
- Coconut macaroon, bitter chocolate drizzle
- Custard and berry puff
- Apricot frangipane

NEW FLAVOURS

- Green olive and white chocolate biscotti
- Apple and lavender sponge (ve)
- Coconut custard slice
- Rhubarb, star anise, fennel, hemp cream (ve)
- Avocado and coffee mousse (ve)
- Cinnamon, thyme, pear, pinot noir (ve)
- Basil, cloves, buttermilk, set seaweed
- Dragon fruit, Himalayan rock salt, jelly

SOFT DRINKS

Mineral water	£3.50
Diet Coke, Coca-Cola, Sprite, San Pellegrino	£2.50
Bundaberg Ginger Beer	£3.50

FRANKLIN & SONS: £2.50

Indian Tonic, Natural Light Tonic, Pink Grapefruit and Bergamot, Elderflower and Cucumber, Rhubarb and Hibiscus, Rosemary and Black Olive

LEMONAID: £3.00
Lime, Passion fruit, Blood Orange

NIX & KIX: £2.00
Mango & Ginger, Cucumber & Mint, Blood Orange Turmeric

JUICE JUGS: 1 litre £12.00
Orange, Apple, Cranberry, Pineapple, Grapefruit



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While we are not currently able to serve receptions and dinners, please see our menus on the next few pages. We are working on ways to make this possible and will be following guidelines for the sector. We hope to be able to serve canapes, bowl food and dinners soon.



CANAPÉS

Please choose a minimum of six canapés from the list below. We recommend two meat, two fish and two vegetarian options. For receptions over an hour in length, we suggest you choose more than six canapés.

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CLASSIC COMBINATIONS

(minimum numbers of 20)

MEAT

- Corneyside Farm steak, chip, horseradish hollandaise (gf) £3.00
- Smoked duck, orange, cress (gf) £4.00
- Corneyside Farm beef tartare, caper butter, croûte (gf) £3.50
- Potted pork, curry, cauliflower (gf) £3.50
- Salt Corneyside Farm beef, mustard, pickle (gf) £3.50
- Quail's egg, herbs, pancetta (gf) £3.50
- Pork-char sui, cabbage, noodles £3.50

FISH

- Popcorn shrimp, smoked aioli £4.00
- Smoked salmon, crème fraîche, blini £3.50
- Crab, herbs, toasted bread £3.50
- Mackerel, samphire, rye, lemon mayo (gf) £3.50

VEGETARIAN

- Mushroom risotto, truffle cream £3.50
- Goat's cheese, confit tomato, crostini £3.50
- Parmesan shortbread, fig chutney £3.50
- Beetroot, smoked-curd (gf) £3.50

NEW FLAVOURS

(minimum numbers of 20)

MEAT

- Guinea fowl sausage, broad bean, elderflower £4.00
- Corneyside Farm beef, kohlrabi, oyster, apple £3.50
- Buttermilk chicken, ferments, fennel £3.50
- Chicken, yeast flake, porcini, kale £3.50
- Confit pork cheek, eel crisp, sweetcorn purée £3.50
- Texel lamb belly fritter, ramson emulsion (gf) £3.50
- Texel lamb bresaola, radish, sourdough £3.50
- Pork cracker, prawn, tarragon £3.50

FISH

- Crab, chicken skin, horseradish (gf) £4.00
- Cod roe, parsley snow, fennel biscuit £3.50
- Squid ink grissini, crispy pork, celery root (gf) £3.50

VEGETARIAN

- Jerusalem artichoke, goat's cheese, truffle (gf) £4.00
- Broccoli stalk, green onion, samphire bhaji (gf) (ve) £3.50
- Square root, smoked onion purée (gf) (ve) £3.50

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DESSERT CANAPÉS

each item **£4.00**

(minimum numbers of 20)

Enjoy something sweet with a selection of dessert canapés to follow.

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CLASSIC COMBINATIONS

- Vanilla cupcake, strawberry, cream
- Chocolate brownie (ve) (gf)
- Fruit custard tartlet
- Chocolate orange shortbread (ve)
- Meringue kisses, cream, fruit
- Flapjack, nuts, dried fruit (ve)
- Maple-glazed pineapple skewer
- Coconut macaroon, bitter chocolate drizzle
- Custard and berry puff
- Apricot frangipane

NEW FLAVOURS

- Green olive and white chocolate biscotti
- Apple and lavender sponge (ve)
- Coconut custard slice
- Rhubarb, star anise, fennel, hemp cream (ve)
- Avocado and coffee mousse (ve)
- Cinnamon, thyme, pear, pinot noir (ve)
- Basil, cloves, buttermilk, set seaweed
- Dragon fruit, Himalayan rock salt, jelly

VEGAN & PLANT BASED ALTERNATIVES

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BOWL FOOD

Choose a minimum of three bowls for your standing reception. We recommend a choice of two savoury and one pudding bowl. For standing receptions longer than an hour we advise adding further bowls.

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CLASSIC COMBINATIONS

(minimum numbers of 20)

MEAT

- Corneyside Farm beef bourguignon, bacon, mash £10.00
- Mini Cumberland, mash, onions £8.50
- Rare Corneyside Farm beef, truffle, parmesan, rocket £8.50

FISH

- Crispy whiting, smoked mash, sea aster £8.50
- Smoked haddock, bacon, saffron potatoes £8.50
- Coastal fish pie £8.50

VEGETARIAN

- Wild mushroom risotto, pecorino (ve) £8.50
- Pickled tomato, goat's curd, sourdough £8.50
- Potato gnocchi, spinach, nutmeg cream £8.50

NEW FLAVOURS

(minimum numbers of 20)

MEAT

- Duck, wheat berries, beetroot, Thai greens £10.00
- Guinea fowl, quince, celery root £8.50
- Romanesco, couscous, cep, pancetta £8.50
- Hake, chicken skin, cabbage, seaweed mash £8.50
- Pressed pork, cider mousse, treacle greens £8.50

FISH

- Five spice monkfish, salsify, golden raspberry £10.00
- Plaice, mussels, cauliflower, miso £8.50

VEGETARIAN

- Tunworth, sage bread, sour apple, mustard £8.50
- Leeks, whey, chive oil (v) £8.50
- Black garlic, parmesan, truffle, bread, butter (v) £8.50

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DINNER

£65.00

(minimum numbers of 20)

A delicious three course meal, a selection of artisan breads, as well as tea and coffee. Please select one menu for all guests. Dietary requirements will be catered for on request.

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CLASSIC COMBINATIONS

Starters:

- Goat's cheese, hazelnuts, burnt orange, watercress (v)
- Seabass, citrus, salted cucumber, dill, crème fraîche
- Spiced Corneyside Farm beef, smoked pepper, chicory, lentils

Main:

- Pasta, woodland mushrooms, truffle butter (v)
- Buttermilk chicken, greens, parmesan mash
- Grilled bream, smoked tomato, spinach, potato

Dessert:

- Bitter chocolate, orange, tart, crème fraîche
- Rhubarb, fennel, custard, biscuit
- Meringue, berries, soft whipped cream

NEW FLAVOURS

Starters:

- Texel lamb bresaola, radish, sourdough
- Leeks, whey, curds, chive oil (v)
- Crab, potato, chicken skin, horseradish
- Shaved, seasonal raw vegetables, torched cauliflower, dukkha spice (ve)

Main:

- Guinea fowl, quince, celery root
- Five spice monkfish, salsify, golden raspberry
- Square root, smoked onion purée (ve)
- Malt-glazed tempeh tofu slice, broccoli seeds, sprouting broccoli

Dessert:

- Avocado, coffee, mousse (ve)
- Apple, lavender, sponge
- Green olive, white chocolate, biscotti
- Compressed melon, scents of ginger, lychee granita (ve)

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ADD OUR CHEF'S SIGNATURE CANAPES FOR A LUXURIOUS START TO YOUR DINNER

£15.00

- Corneyside Farm beef tartare, caper butter, croûte
- Smoked salmon, crème fraîche, blini
- Broccoli stalk, green onion, samphire bhaji (ve)
- Square root, smoked onion purée (ve)

ADD A GLASS OF WISTON ESTATE ENGLISH SPARKLING WINE

£11.00

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DRINKS RECEPTIONS

Planning a drinks reception? Make sure your guests have something to graze on with our range of reception snacks. Recommended for receptions of 30 minutes or less.

CLASSIC BITES: £7.95

A SELECTION OF: Chilli rice crackers / Burt's lightly salted crisps / salted and roasted peanuts / wasabi peas / spicy broad beans / Spanish bar mix olives / andalou mix

LUXURY BITES: £10.00

A SELECTION OF: Smoked cashews and almonds / sweet garlic with chilli / mini poppadoms and dips / selection of savoury popcorns / root vegetable crisps / zesty maroc olives / crispbread and pesto

ICE CREAM AND SORBET STATION: £5.00

A selection of award-winning Salcombe Dairy ice creams and sorbets including salted caramel, cassis, vanilla, triple chocolate and honeycomb

TOPPINGS:

Seasonal fruit / mini marshmallows / chocolate shavings / honeycomb / cookie crumble / toasted nut/ sauces

RECEPTION PACKAGES

RECEPTION PACKAGE £15.00

Includes classic bites, 2 drinks per person

CANAPÉ RECEPTION PACKAGE £32.50

Includes chef's choice of 5 canapés, 3 drinks

ULTIMATE STANDING RECEPTION PACKAGE £50.00

Chef's choice: 3 canapés, 2 savoury bowl foods, 1 pudding bowl food, 3 drinks

These packages are based on a selection of house wine, beer or soft drinks with our chef's selection of bites, canapés or bowl food.

DRINKS PACKAGES

Ease your event planning with our selection of drinks packages to suit all tastes. Our unlimited drinks packages complement our food service. We request that a minimum of 6 canapés or 3 bowl food items per person are ordered.

HOUSE PACKAGES

3 HOUR UNLIMITED DRINKS PACKAGE £30.00

- Unlimited house wine, beer and soft drinks

4 HOUR UNLIMITED DRINKS PACKAGE £40.00

- Unlimited house wine, beer and soft drinks

UPGRADE PACKAGES

The options below allow you to serve an upgraded wine selection for your event.

UPGRADE 1

- Domaine Horgelus Sauvignon Blanc/ Gros Manseng, 2017
- Sangiovese, Rocca, Puglia, Italy, 2017
- Bottled beers
- Soft drinks

3 HOUR UNLIMITED DRINKS PACKAGE £35.00

4 HOUR UNLIMITED DRINKS PACKAGE £45.00

UPGRADE 2

- Chenin Blanc/ Palomino 'Papegai', A A Badenhorst, Swartland, South Africa, 2017
- Grenache, Shiraz, Mataro, 'The Unforgettable' Wild and Wilder, South Australia, 2017

- Bottled beers
- Soft drinks

3 HOUR UNLIMITED DRINKS PACKAGE £39.00

4 HOUR UNLIMITED DRINKS PACKAGE £49.00

UPGRADE TO INCLUDE CRAFT BEER AND CIDER £10.00

- Harbour Helles lager, Magic Rock Saucery IPA and Hawkes cider

COCKTAILS

ITALIAN AMERICAN £9.50

Chamomile infused Rebel Yell Small Batch Rye, honey, ginger, lemon, Franklin & Son's soda

BASIL AND BLACK OLIVE CAIPRINHA SPAGLIATO £10.00

Novo Fogo cachaca, basil, black olive, brown sugar, Frizzante

PEACH AND PINOT FRIZZANTE £11.00

Pinot Grigio 'La Jara', peach syrup, lemon, Franklin & Son's soda

MOCKTAILS

SPRITZ VERDE £5.00

Basil green tea, elderflower cordial, Franklin & Son's rosemary tonic

PASSIONFRUIT COOLER £5.00

Passion fruit, chilli, lime, Franklin & Son's soda

BEERS AND CIDERS

DRAFT HEINEKEN OR MORETTI £200

Minimum order 1 mini keg serving approximately 36 pints

HOUSE SELECTION £4.50

Birra Moretti, Sol

ENGLISH CRAFT SELECTION £5.50

Harbour Helles Lager, Hawkes craft cider

PREMIUM CRAFT SELECTION £6.00

*North Brewing Co, Mango & Guava Pale Ale (can)
Magic Rock Brewing Saucery Session IPA (can)*

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WINE & DRINKS

WHITE

Pegaso Verdejo, 2017, <i>Vegan</i>	£23.50
Domaine Horgelus Sauvignon Blanc/ Gros Manseng, 2017, <i>Vegan</i>	£30.00
La Jara Pinot Grigio, 2016, <i>Organic</i>	£36.00
Grüner Veltliner 'Lössterrassen', Austria, 2017	£46.00
Lyme Bay Shoreline, Devon, England, 2015/16, <i>Vegan</i>	£49.00
Domaine Moreau Petit Chablis, 2015, <i>Vegan</i>	£52.00
Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France, 2016, <i>Vegan/Organic</i>	£69.00

ROSÉ

Rodeiro Rosado, Bodegas Gallegas, Italy, 2017	£26.00
Mon Rose de Montrose, Languedoc, France, 2016	£32.00

RED

Ai Galera Red, Poetico, 2016	£23.50
Sangiovese Rocca, Puglia, Italy, 2017	£26.00
Rioja Joren Finca Manzanos, 2017, <i>Vegan</i>	£28.00
Malbec A series Zuccardie, Argentina, 2017, <i>Vegan</i>	£39.00
Chateau la Verriere, Bordeaux Supérieur, France 2016	£41.00
Smoking Loon Old Vine Zinfandel, California, USA, 2015	£45.00
Pinot Noir Zephyr, 2016	£48.00
Châteauneuf-du-Pape, Calice de St-Pierre, Pere de l'Eglise, Rhone Valley, France, 2016	£68.00

SPIRITS & BEERS

House spirits, 25ml	£4.00
Premium spirits, 25ml	from £5.50
Bottled beers	from £4.50
Mixers	from £2.50

SPARKLING

Le Altane Prosecco	£36.00
La Jara Prosecco Brut, NV, <i>Vegan/Organic</i>	£40.00
Wiston Estate Brut NV South Downs, NV, <i>Vegan</i>	£55.00
Champagne Brocard Pierre Tradition, NV, <i>Vegan/Organic (uncertified)</i>	£59.00
Perrier Jouet Rosé	£110.00
Perrier Jouet Belle Epoque	£195.00
Dom Perignon	£250.00

SOFT DRINKS

Diet Coke, Coca-Cola, Sprite	£2.50
San Pellegrino	£2.50
Mineral water	£3.50
Bundaberg Ginger Beer	£3.50

FRANKLIN & SONS:

Indian Tonic, Natural Light Tonic, Pink Grapefruit and Bergamot, Elderflower and Cucumber, Rhubarb and Hibiscus, Rosemary and Black Olive

£2.50

LEMONAID:

Lime, Passion fruit, Blood Orange

£3.00

NIX & KIX:

Peach & Vanilla, Mango & Ginger, Cucumber & Mint, Blood Orange Turmeric

£2.00

JUICE JUGS:

Orange, Apple, Cranberry, Pineapple, Grapefruit

1 litre £12.00

All wines and drinks listed are subject to change and availability.

kings place EVENTS

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CREW CATERING

BREAKFAST

£11.50

(minimum numbers of 5)

Bacon or sausage sandwiches
Smoked Applewood and spinach toastie (gf)
A selection of cereals, yoghurt, nuts
Fruit salad
Tea, coffee and jugs of water

LUNCH

£19.50

(minimum numbers of 10)

Please select one menu from the below:

MENU 1

Butter chicken
Vegetable dansak
Both served with rice, nan bread, mini popadoms, mint raita

MENU 2

Beef and onion pie, liquor
Cheese and onion pie, vegetable gravy
Both served with mash, mixed salads, house dressing

MENU 3

Thai red chicken curry, Thai spiced prawn crackers
Thai green vegetable curry, vegetable spring rolls
Both served with green papaya salad, jasmine rice, sweet chili dip

MENU 4

Homemade barbecue pork sausages
Vegetarian sausages
Both served with creamed potatoes, sticky red cabbage, crispy onions, redcurrant gravy

MENU 5

Slow-cooked, herb-crusted, Corneyside Farm beef lasagne
Herb-crusted roasted vegetable lasagne
Both served with garlic bread, mixed salad of rocket and parmesan, balsamic dressing

MENU 6

Sticky shoulder of Texel lamb moussaka
Lentil, aubergine and potato moussaka
Both served with Greek mixed salads, lemon and olive oil dressing

MENU 7

Swedish meatballs, dark cream sauce
Vegetarian Swedish meatballs, dark cream sauce
Both served with mashed potatoes, lingonberry jam, pickled cucumber and shaved carrot salad, fresh dill

MENU 8

Sweet and sour pork Hong Kong style, special fried rice,
Chinese prawn crackers
Sweet and sour tofu, egg fried rice, vegetable spring rolls

DESSERT

£4.50

Please select one of the below:

Vanilla cupcakes, strawberry, cream
Chocolate brownie (ve) (gf)
Fruit custard tartlet
Meringue kisses, cream, fruit
Flapjack, nuts, dried fruit (ve)
Coconut macaroon, bitter chocolate drizzle

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DAY DELEGATE RATE

CLASSIC DDR PACKAGE

£89.00*

Our all-encompassing DDR package not only includes the hire of Hall One or Hall Two but it also covers a large amount of AV and staffing as well as catering and a dedicated catering area to feed your delegates.

ARRIVAL - Selection of mini pastries and muffins / fruit bowl / teas and coffee

MID-MORNING - Biscuit barrel of twin packed Borders biscuits / teas and coffee

LUNCH - Food stall menu of your choice with pudding station - please select one meat, one fish and one vegetarian option

AFTERNOON - Biscuit barrel of twin packed Borders biscuits / teas and coffee

**Minimum numbers apply - 150 for Hall Two and 250 for Hall One, at peak times this minimum may be higher.*

INDIVIDUAL ITEM UPGRADES

ARRIVAL

- Mini quail's egg Florentine £3.50
- Back bacon baps or butcher's sausage baps, red or brown sauce £3.50
- Fruit spikes, crushed seeds, dried fruit splinters (gf) (ve) £2.50

MID-MORNING

- Cinnamon French toast soldiers, maple syrup, whipped cream £4.00
- Whole and sliced seasonal fruit, yoghurt, nuts and seeds £3.00
- Selection of giant cookies made by our in-house baker £2.75

AFTERNOON

- Selection of handcrafted macarons £4.00
- Seasonal fruit tartlets, crème diplomat £4.00
- Selection of plain, fruit and cheese scones made by our in-house baker, Cornish clotted cream, fruit preserves £3.50

UPGRADE PACKAGE

extra per person £5.00

The below items are in addition to the DDR inclusions:

ARRIVAL - Fresh orange juice

MID-MORNING - Fruit spikes, crushed seeds, dried fruit splinters (gf) (ve)

AFTERNOON - Selection of cakes made by our in-house baker

UPGRADE PACKAGE

extra per person £10.00

ARRIVAL - Smoked salmon, spinach and cream cheese tart / fruit spikes, crushed seeds, dried fruit splinters (gf) (ve)

MID-MORNING - Cinnamon French toast soldiers, maple syrup, whipped cream / selection of fruit smoothies, power shots

AFTERNOON - Selection of plain, fruit and cheese scones made by our in-house baker, Longman butter, Cornish clotted cream, fruit preserves / selection of handcrafted macarons

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