



MENUS

2026

kings place EVENTS

CRAFTED BY

GREEN &
FORTUNE

GREEN & FORTUNE ARE A B-CORP COMPANY

Our catering partner Green & Fortune has recently become a B-Corp accredited business. By obtaining this stamp it shows that Green & Fortune are joining a global movement of companies who are using business as a force for good. They have always put sustainability at the forefront of our events menus, as seen in our food for thought and chef's choice menus. Additionally, they are an accredited London Living Wage employer, lead many charitable events to raise much-needed funds and take part in community initiatives. Alongside this, they are careful to partner with local, sustainably minded suppliers wherever possible and all their beef and lamb on the menu is from their own farm in Northumberland. To become a B-Corp listed business, the Green & Fortune business has been thoroughly evaluated; to show they meet the highest standards of social and environmental performance, transparency and accountability.

GREEN & FORTUNE IS COMMITTED TO PAYING BEYOND THE LONDON LIVING WAGE FOR ALL EMPLOYEES.

Our hourly rates are higher than the minimum wage, the London Living Wage and also the average rates paid by many companies in the hospitality sector. A fair reward for the hard work and long hours that they put in to ensure our hospitality service exceeds our customers' expectations. This is a part of our strategy to ensure we both recruit and retain great talent.

STAFFING CHARGE ON FOOD AND BEVERAGE ORDERS FOR EVENTS.

In acknowledgement of the challenges within the hospitality industry, we add a 12% staffing charge on all food and drink elements of your event. This charge, as well as allowing us to continue paying beyond London Living Wage also enables us to provide support for our team when they need it most.

Specific Initiatives it helps to fund include 'Green & Fortune Supports', our employee assistance programme. The scheme was initially launched during the pandemic to offer help to those hardest hit, and included mentorship, training, complimentary meals and financial support if needed. Since then, it has developed to support our people through the cost-of-living crisis with one-off payments, at a cost to the business in excess of £100,000 in November 2022 and February 2023. These payments were made based on salary, with hourly employees and those earning less than £30,000 benefitting the most.

In addition to this, it also enables long service rewards and enhanced training. If you have any questions regarding this charge, please do speak to the team who will be happy to help.



BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

LONDON SMOKE AND CURE, a small Streatham based company smoking and curing meat and fish from sustainable sources. They use renewable electricity, reduced packaging, and comprehensive waste management systems, as well as delivering all of their orders by e-cargo bikes

ALLAN READER, a London based family run dairy who work closely with farmers

PAUL RHODES BAKERY, a Greenwich based, leading independent bakery producing hand-crafted bread

OLD SPIKE COFFEE, founded in Southwark, 65% of their profits directly fund their social and environmental goals which include tackling homelessness

CELTIC FISH & GAME, a family run business based in St. Ives supplying the finest and freshest sustainable fish and game

HOPE & GLORY, British tea company who are fairtrade certified and use only 100% organic ingredients

VALIMEX, Fruit and vegetables sourced from UK and international growers, fully aligned with sustainable farming practices. They plant nitrogen enriching plants to stop unnecessary fertilisers being used

Wherever possible we use quality and independently sourced British suppliers to ensure the best possible ingredients. We produce as much as possible in-house, for example our team of chefs includes an on-site baker to help us create the sweet treats on the menus and ensures we can offer a product that is of the highest standard.

Sustainability is high on our agenda and we reduce food miles as much as we can. You'll see a number of chef's choice or chef's suggested selections throughout the menus, these offer great value for you and allow us to embrace seasonality and reduce food waste.

CORNEYSIDE FARM, NORTHUMBERLAND

Our menus are special as they use beef and lamb from Corneyside Farm, in Northumberland. Using meat from our own farm allows us complete visibility of the farm to fork process. The beef and lamb are also hung on-site in our own hanging room before being prepared by our in-house butcher.

V - vegetarian, GF - gluten free, VE - vegan, O - organic (wines only)





BREAKFAST

All our fresh produce is carefully sourced and free from pesticides

A selection of hot and cold breakfasts to suit every event. All our coffee is from independent farms and our bread is hand crafted.

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BREAKFAST

Choose your selection of hot bites to suit your guests.

Whole fruit bowl <small>VE, GF</small>	serves 10 people	£36.00
Sliced seasonal and exotic fruit <small>VE, GF</small>	per person	£4.15

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee

Green & Fortune hot breakfast £22.00

Butcher's sausage, smoked back bacon, free range eggs, grilled vine tomatoes, thyme roasted portobello mushrooms, beans, homemade hash browns, toasted sourdough

Green & Fortune continental minimum of 5 people £14.80

Selection of small and large pastries, mini croissants, mini tulip muffins, whole fruit bowl v

Hot breakfast rolls minimum of 10 people £17.60

Mushroom roll, avocado, with your choice of rare breed Cumberland spiced sausage or maple London Smoke and Cure bacon, scotch roll

Best of both breakfast £21.00

Please select four of the below items, served with traditional, herbal and fruit teas, coffee and freshly squeezed orange juice.

Mini smoked streaky and back bacon rolls, red or brown sauce

Cumberland sausage patty, brioche bun

London Smoke & Cure chalk steam trout homemade hash brown, creme fraiche

Bircher museli, runny honey, raspberry, raisins, toasted seeds, coconut v

Mini croissant, pain au raisins, pain au chocolat and mini muffins v

Chunky fresh fruit skewers VE, GF

Green apple, kale, blueberry and coconut smoothies VE

ELEGANT CONTINENTAL BREAKFAST PACKAGE £20.00

Indulge in sophistication with our elegant continental breakfast package, curated to delight the senses and elevate your morning experience. Maximum 50 people

Seasonal fruit platter, freshly baked morning treats, pressed fruit juices, selection of jars, freshly brewed coffee, featuring a selection of gourmet blends and herbal infusions.

All prices exclusive of VAT and per person. Staffing levy charged at 12% on food and beverage costs.

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Bircher v £4.55
 Swiss Bircher muesli, runny honey, raspberry, raisins, toasted seeds, coconut

Acai Power Bowl v £5.95
 Amazonian acai whipped with banana, wild seasonal berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle

Probiotic Power Pots v £5.95
 Vanilla bean kefir yoghurt, fruit, culture

Spiced Kheer Bowl VE £5.95
 A fragrant chai-spiced coconut milk pudding, infused with saffron and cardamom, layered with soft dates, roasted almonds, crushed pistachios

Fruit VE, GF £3.95
 Diced seasonal and exotic fruit, toasted seeds

HUSK AND HONEY GRAIN STATION minimum of 50 people per person £8.80

Mix and match cereals from Husk & Honey, based in the heart of Bermondsey for a healthy start to your day. Served with a selection of milks, yoghurt and fruit compotes to customise your cereals for more gut love.

Bermondsey Granola v
 Signature granola, roasted rough-chopped nuts, jumbo oats, wildflower honey

Quinoa and buckwheat granola v
 A uniquely textured granola recipe, made with chopped roasted almonds, puffed grains, wildflower honey

Chai spiced mulberry granola v
 An aromatic granola enriched with sweet spices, studded with persian mulberries

Honey puffed brown rice v
 Puffed brown rice baked with wildflower honey, orange blossom glaze, pinch of himalayan rose salt

Cacao puffed multi grains v
 A rich, malty chocolate dusting of cocoa flour leads the flavour of this puffed grain medley for a unique take on a classic breakfast cereal

BUILD YOUR OWN BREAKFAST SMALL PLATES minimum of 15 people

for 3 items £19.50
 per extra item £6.95

Select individual items for a more substantial option:

Vegan cream cheese, avocado, rye bread VE

Acai power bowl, Amazonian acai whipped with banana and wild berries, topped with crunchy granola, seasonal fruit, coconut flakes, hemp seed sprinkle v

Corneyside Farm minute steak, Burford brown egg, green harissa GF

London Smoke & Cure chalk stream trout, homemade hash brown, creme fraiche

Butcher's block sausage swirl

Turkish eggs, avocado salsa, Urfa chilli GF, v

GREEN & FORTUNE SMOOTHIE STATION per litre £14.50

Made fresh every day. Minimum order 5 litres. Approx 20 glasses.

The ultimate booster: Rise and shine, ginger and turmeric

Berry split: seasonal berries, banana, coconut yoghurt

Smashing: field of greens, avocado, rocket, spirulina

Beets and berries: pomegranate, grape, blueberry

Fresh Squeeze: freshly squeezed orange, cold pressed cloudy apple, fresh pineapple per litre £12.50





CATERING ADDITIONS

Enhance your catering with our delicious options, perfect for adding variety and choice

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BREAK & BREAKFAST ADDITIONS

per item

£4.55

- Dry cured streaky bacon served on lightly toasted artisan sourdough
- Cumberland sausage patty, brioche bun
- Symplicity merguez sausage patty, brioche bun v
- Sweet and savoury morning muffin
- Mixed quinoa, puffed rice, crispy maple seeds, herbs VE, GF
- Mango and coconut yoghurt, toasted coconut VE, GF
- Energy pots VE
- Dark chocolate, dried fruits, roast hazelnut VE
- Gluten free fruit and nut granola pot with seasonal fruit compôte v, GF
- Green & Fortune flapjack
- Green & Fortune cookies
- Orange drizzle cake
- Lemon drizzle cake
- Fruit bowl VE, GF

MID-MORNING NIBBLES & LIGHT BITES minimum of 15 people

Pantry and bloom

Graze your way through the day. Ever sat in a meeting and had a sudden pang of hunger? Or found yourself needing a pick me up? Pick and mix for breaks or the duration of your event, so you can graze away.

No rules, just treats! Go for a classic combination or create your own wild mix, because sweet moments are made one handful at time.

Single break

£5.95

All day

£15.00

- Chilli rice crackers
- Giant toasted peruvian corn
- Mature cheddar cheese palmers
- Green & Fortune's blended baked nuts

- Sundried apricots
- Dark chocolate dates
- Turmeric popcorn
- Jess's baked flapjack

All prices exclusive of VAT and per person. Staffing levy charged at 12% on food and beverage costs.

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DAY DELEGATE RATE

Available when booking our largest spaces, to include catering and room hire.



CLASSIC DDR PACKAGE

£115.00*

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. Please choose one of our Chef's seasonal food stall menu's from page 8/9.

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

Mid-morning - Biscuit barrel / teas and coffee v

Lunch - Food stall menu of your choice, includes three main course dishes, two sweet items, fruit, teas, coffees and jugs of water

Please select from pages 8-9.

Afternoon - Biscuit barrel / teas and coffee v

*Minimum numbers apply – please ask for more information

UPGRADE PACKAGE

extra per person

£6.00

The below items are in addition to the DDR inclusions:

Arrival - Fresh orange juice

Mid-morning - Energy pots ^{VE}

Afternoon - Selection of cookies made by our in-house baker v

EXECUTIVE UPGRADE PACKAGE

extra per person

£12.00

The below items are in addition to the DDR inclusions:

Arrival - Fruit platter, fresh orange juice ^{GF, VE}

Mid-morning - Energy pots ^{GF, VE}

Afternoon - Selection of cakes made by our in-house baker v

FOOD STALLS

Slightly different to a standard fork buffet, these menus include a choice of three main dishes per person from a variety of four, served in slightly smaller portions to allow guests to enjoy more than one dish. These are served alongside two sweet items, seasonal fruit and freshly brewed teas and coffee.

We have designed Spring/Summer and Autumn/Winter menus to offer a well-balanced and seasonal choice for your guests.



AUTUMN/WINTER Minimum of 100 people and those on day delegate / chefs package £52.00

CHEF'S MENU ONE

Slow cooked shin of Corneyside Farm beef, bubble and squeak mash, smoked almond salsa verde Hot GF

Confit chalk stream trout, cracked wheat tabbouleh, preserved lemon, dill crème fraiche Hot

Roast cauliflower, roast carrots, pickled beetroot, puy lentils, toasted pumpkin seeds, red chilli oil Hot, VE, GF

Forced English rhubarb and custard tart v

Blackberry eton mess GF, VE

CHEF'S MENU TWO

Corneyside Farm lamb shank, chickpea, sweet carrot, apricot harissa, saffron potatoes Hot GF

Aubergine and pumpkin massaman curry, coconut rice, smacked cucumber Hot GF, VE

Hot smoked chalk stream trout, winter beets, puy lentils, sea vegetables Cold GF

Black forest gateaux chocolate tart v

Lemon posset, burnt meringue, winter berries GF

CHEF'S MENU THREE

Corneyside Farm beef ossobuco, saffron risotto, gremolata, parmesan Hot

Tandoori butternut squash, almond and cauliflower biryani, green chutney Hot VE, GF

Grilled seabass, pickled fennel, freekeh, charred leek Cold

Dark chocolate mousse, salted honeycombe, popcorn v

Blood orange, honey and polenta cake GF



**We are
dedicated
to using
seasonal,
fresh
ingredients.**

SPRING/SUMMER *Minimum of 100 people and those on day delegate / chefs package* **£52.00**

CHEF'S MENU ONE

Corneyside Farm beef massaman curry, coconut rice, smacked cucumber **Hot**
Confit chalk steam trout, saffron and dill potato salad, pickled beetroot, parsley aioli **Cold, GF**
Roast cauliflower, roast carrots, pickled beetroot, puy lentils, toasted pumpkin seeds, red chilli oil **Hot, VE, GF**
Chocolate Raspberry Tart
Elderflower Lemon Cheesecake Pot **VE, GF**

CHEF'S MENU TWO

Slow cooked sumac lamb, pilaf rice, pine nuts, red onion molasses, kachumber salad **Hot GF**
Casarecce pasta, tender stem broccoli pesto, confit red chilli, toasted pumpkin seed **Hot, VE**
Hot smoked chalk steam trout, freekeh, puy lentil salad, pickled fennel **Cold**
Green & Fortune macaron selection. *Includes lemon, raspberry, Pistachio, Blueberry, Orange* **GF**
Blueberry velvet tart **VE**

CHEF'S MENU THREE

Gnocchi, marrow, rainbow chard, toasted seeds, pumpkin seed pesto **Hot, VE, GF**
Miso butter roast cauliflower, seaweed salt puffed rice, yuzu mayonnaise **Cold, V, GF**
Spiced chicken thigh, curried yoghurt potato, soaked apricots, watercress salad **Cold, GF**
Espresso Mascarpone Eton Mess **GF**
Chocolate Orange Truffle **VE, GF**



Our talented chefs create healthy dishes that don't compromise on flavour.

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GREEN AND LEAN

Minimum of 10 people **£38.00**

Select three salads and three meat, fish or vegan additions.

Our Green and Lean offering includes a choice of fresh and healthy salads, served in a sharing style to allow guests to enjoy more than one dish. These are served alongside a choice of three meat, fish or vegetarian additions.

SALADS

Charred broccoli and tahini crunch, lemon and tahini dressing, toasted almonds, sesame, preserved lemon **VE, GF**

Heritage tomato, watermelon, basil, whipped feta, black olive crumb, red wine vinaigrette **V, GF**

Miso roasted sweet potato and soba noodle salad, edamame, cucumber, spring onion, sesame and ginger dressing **VE**

Green papaya and carrot slaw, fresh herbs, roasted peanuts, lime and palm sugar dressing **VE, GF**

Pearl barley, roasted mushroom and parsley salad, Sherry vinaigrette, shaved parmesan, crispy shallots **V**

Citrus quinoa, avocado, pink grapefruit, orange, coriander, chilli, maple and lime dressing **VE, GF**

MEAT, FISH AND VEGAN ADDITIONS

Slow-roasted harissa chicken thighs, Greek yoghurt, lemon, sumac **GF**

Seared market fish, brown butter, capers, herbs **GF**

Sticky soy and ginger glazed Corneyside Farm beef short rib, Spring onion, sesame **GF**

Spiced cauliflower steak, Romesco sauce, toasted seeds **VE, GF**

Grilled halloumi, courgette, chilli honey, oregano **V, GF**

Smoky lentil and mushroom kofta, herb tahini **VE, GF**

All salads are served with a selection of dressings to include house, miso, honey and mustard with salted mixed seeds, crispy shallots, pickles, lemon and lime wedges

Accompanied by

Whole fruit bowl **VE, GF**

Lightly salted crisps and Brave roasted salted chickpeas **GF**

Freshly brewed teas and coffee

All prices exclusive of VAT and per person.
Staffing levy charged at 12% on food and beverage costs.

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DAYTIME CATERING PACKAGES

These packages include catering throughout your day, from breakfast to afternoon break.



ARTISAN PACKAGE *Suitable for 10 to 100 people*

£55.00

Breakfast

Whole fruit bowl GF, VE

Selection of muffins and freshly baked pastries

Freshly brewed teas and coffee

Morning break

Freshly brewed teas and coffee, biscuit barrel

Lunch

Selection of artisan sandwiches

Whole fruit bowl GF, VE

Lightly salted crisps and Brave roasted, salted chickpeas GF, VE

Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee

Baker's mixed bites v

HOT SANDWICH PACKAGE *Suitable for 50 to 100 people*

£40.00

Chef's hot sandwich station, includes a choice of two from the below:

Corneyside Farm roast beef, horseradish creme fraiche

Braised Texel lamb shoulder, mint, cumin seed labneh

Garlic and thyme roasted corn-fed chicken, tarragon mayonnaise

Panko crusted goat's cheese, red chilli jam v

Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings.

Accompanied by

Chef's choice of two house salads

Wedges

KINGS PLACE PACKAGE Suitable for 20 to 100 people

£62.00

Breakfast

Whole fruit bowl GF, VE

Selection of muffins and freshly baked pastries v

Freshly brewed teas and coffee

Morning break

Freshly brewed teas and coffee

Baker's mixed bites v

Lunch

Chef's hot sandwich station, includes a choice of two from the below:

Corneyside Farm roast beef, horseradish creme fraiche

Braised Texel lamb shoulder, mint, cumin seed labneh

Garlic and thyme roasted corn-fed chicken, tarragon mayonnaise

Panko crusted goat's cheese, red chilli jam v

Served with grilled flatbreads, watercress and mint salad, and a selection of sauces and dressings.

Accompanied by

Chef's choice of two house salads

Wedges

Afternoon break

Freshly brewed teas and coffee

Baker's cake selection v

ARTISAN WORKING LUNCH Suitable for a minimum of 10 people

£35.00

Selection of artisan sandwiches

Individual packets of crisps in a range of flavours GF, VE

Fresh fruit platter GF, VE

Chefs' choice of sweet option v

Freshly brewed teas and coffee

CHEF'S PACKAGE

£71.50

Breakfast

Selection of muffins and freshly baked pastries v

Whole fruit bowl GF, VE

Freshly brewed teas and coffee

Morning break

Freshly brewed teas and coffee

Baker's mixed bites v

Lunch Please choose Chef's menu one, two or three on page 8 and 9

Standing lunch: includes three complete dishes

Selection of sweet items v

Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee

Green & Fortune cookies v

Whole fruit bowl GF, VE





**Award
winning
team,
specialising
in events
catering.**



kings place EVENTS

LUNCH ADDITIONS

Make your selection with a balance of hot and cold across the items.

SAVOURY ITEMS

per item

£6.90

LAND

Hot

Lamb neck kofta skewers, burnt lime labneh GF
Pulled pork collar bao bun, roast pineapple chilli salsa
Chicken and leek croquette, sourdough bread sauce

Cold

Yucatan chicken thigh skewers, sour cream dip GF
Steak sliders, focaccia toast, black garlic ketchup, watercress
Slow cooked Beef cheek and stilton sausage roll, spiced seed crust

SEA

Hot

Salt cod brandade croquette, parsley emulsion
Seabass tempura, ponzu mayonnaise, black sesame
Indian masala fish burger, cabbage sabzi, tomato raita

Cold

Smoked London Smoke & Cure trout, scones, horseradish butter
Tuna tartare, whipped avocado, keta cone
Home pickled herring, toasted London loaf

EARTH

Hot

Trimchee bhajis, coriander yoghurt v
Crispy nori tofu bites, wasabi vegan mayonnaise, sesame, lime VE
Roasted cauliflower bites, tahini and pomegranate glaze VE

Cold

Wild mushroom gyoza, chilli crunch oil v
Wookey hole cheddar, white onion, ST Ewes egg yolk custard tart v
Heritage beetroot tartare, whipped cashew cheese, seed cracker VE

SWEET ITEMS

per item

£5.50

Dark chocolate brownie GF, VE
Lemon drizzle v
Vegan berry cheesecake VE
Mixed fruit skewers VE, GF

All prices exclusive of VAT and per person.
Staffing levy charged at 12% on food and beverage costs.

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RECEPTION PACKAGES

Planning a stand alone reception, or post conference event? These menus are great for networking and entertaining.



NIBBLES & LIGHT BITES

£10.00

Select 3 items from below:

Marinated mixed olives GF, VE

Lightly salted crisps GF

Chilli rice crackers VE

Giant toasted corn VE, GF

LUXURY BITES

£13.80

Select 3 items from below:

Roast chilli hazelnuts VE, GF

Flatbreads and labneh V

Sweet and sticky popcorn GF, VE

Shortcrust cheese straws V

House baked nuts VE, GF

Mexican chilli peanuts VE

Wasabi peas VE

Tomato and smoked paprika picos VE

Fried and salted broad beans VE, GF

Whole pimento stuffed olives VE, GF

POST CONFERENCE RECEPTION PACKAGES

Reception package *Suitable for receptions up to one hour*

£25.00

Two glasses of house wine, beer or soft drinks

Mature Cheddar cheese straws, giant toasted corn

Canape reception package *Suitable for receptions up to two hours*

£46.80

Three glasses of house wine, beer or soft drinks

Selection of chef's choice nibbles and five canapés

Ultimate standing reception package *Suitable for receptions up to three hours*

£64.00

Three glasses of house wine, beer or soft drinks

Selection of three chef's choice canapés, two chef's choice savoury bowl foods and one chef's choice sweet bowl food

PACKAGE UPGRADES

The following drinks can be added individually to each package price:

Reception package upgrade

Rose

£2.00

Prosecco

£2.00

Champagne

£5.00

House Spirits

£5.00

Canape and ultimate package upgrades

Rose

£3.00

Prosecco

£3.00

Champagne

£7.50

House spirits

£7.50

CANAPÉS

Select six from the menu below

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

Your choice of canapés	6 canapés per person	£33.60
Chef's choice of canapés	6 canapés per person	£28.90
	per extra canapé	£5.50

LAND

Cold

Aged Corneyside Farm beef tartare, brioche toast, cured egg yolk, truffle

Corn fed chicken, slow roast tomato, gem, chicken fat mayonnaise

Ham hock terrine, crackling, piccalilli GF

Hot

Corneyside Farm curry beef croquette, coconut sambal GF

Corneyside lamb skewer, apricot molasses, sheep's labneh, pistachio

Corn fed chicken, sesame toast, gochujang mayonnaise

EARTH

Cold

Whipped goats cheese, honey, plum and walnut tartlet v

Watermelon ceviche, radish, sweet potato crisp GF, VE

Mushroom parfait, brioche toast, pickled girolle v

Hot

Chickpea and pistachio falafel, tahini, labneh v

Broad bean, mint and feta taco v

English pea and brie tartlet v

SEA

Cold

White crab, crème fraiche, confit tomato, seaweed cracker

Cured sea trout, yuzu, charred cucumber, keta and miso cream GF

Whipped avocado, sashimi tuna loin, tortilla corn ash GF

Hot

Seabass tempura, togarashi, puffed rice

Smoked seatrout bon bon, dill emulsion, lemon cream

Carabinero croquette, XO sauce, lime aioli

SWEET

Green & Fortune chocolate brownie GF

Passionfruit and white chocolate tartlet

Meringue, seasonal fruit and vegan whipped cream GF, VE

Apricot frangipane, vanilla cream





BOWL FOOD

Select four from the menu below

We recommend selecting at least one from each section, to cover the majority of dietary requirements and to offer a balanced choice.

Your choice of bowls	4 bowls per person	£42.00
Chef's choice of bowls	4 bowls per person	£40.00
	per extra bowl	£10.00

LAND

Cold

Chicken thigh bulgogi, kimchi slaw, raw shitake, gochujang oil

Pan fried duck, roast carrot puree, orange gremolata, spiced filo oil

Braised lamb shoulder, smoked aubergine, turmeric labneh, pitta croutons

Hot

Slow cooked beef cheek, peela pilau, saffron yogurt, white onion salad ^{GF}

Achiote pork collar, esquites, Yucatan salsa, puffed belly quaver

Lamb neck, saffron pomme puree, honey pickled carrots, smoked olive ^{GF}

EARTH

Cold

Cauliflower salad, chilled puree, smoked Applewood panko, golden raisin, shallot vinegarete ^v

Warm Persian wild rice salad, cumin seed roast squash, soaked fruits, seeds, pomegranate ^{GF, VE}

Charred tenderstem, miso ginger and spring onion slaw, lemon, chilli ^{GF, VE}

Hot

Curried Channa, sweet potato mash, tamarind chutney, tempura okra ^{GF, VE}

Wild mushroom orzotto, grilled king oyster scallop, salted butter emulsion ^v

South Indian aubergine curry, roast coconut pilau, pitta twigs ^v

SEA

Cold

Avocado cream, blackened chalk stream trout, foraged confetti, burnt lemon honey ^{GF}

Confit Cornish mackerel, fennel, apple, dill slaw, lemon aioli, crispy capers ^{GF}

Herb crusted tuna loin, cucumber seaweed salad, tamarind soy

Hot

Salt cod fishcake, lemon and herb black rice, piquillo pepper sauce

Day boat catch of the day, warm beetroot salad, lemon and caper vinegarete ^{GF}

Pulled Sichuan pork cheeks, tiger prawns, fried rice, furikake seasoning

SWEET

Eton mess, seasonal berries, vegan whipped cream ^{VE, GF}

Cocoa nib fudge, vanilla shortbread crumble, baby Smint ^v

Milk Chocolate pot, white chocolate curls ^v

Vegan chocolate blood orange cream ^{VE, GF}

SEATED DINNER

SEATED DINNER *Suitable for a minimum of 20 people*

3 courses **£74.00**

Choose from one starter, main and dessert. Includes a selection of breads, petit fours and teas and coffee. Our dinner menus are served on white plates, a wider choice of plates are available at an additional charge.

AUTMN/WINTER

Starters

Beetroot Carpaccio, whipped goats curd, candied walnuts, Sakura cress *V, GF*
Charred cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha *VE*
'Potted' Shrimps, mace butter, pickled cucumber, samphire salad *GF*
Citrus Cured trout, fennel, satsuma, dill oil, rye toast
Smoked duck, confit croquette, beetroot gel, bitter leaves
Chicken liver parfait, blood orange, sourdough crisp, tarragon emulsion

Mains

Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, chestnuts *V, GF*
Roast butternut squash fondant, Jerusalem artichoke, sage oil, toasted pumpkin seeds *V, GF*
Roast halibut, charred winter King beetroot fondant, sauce vierge *GF*
Grilled hake, fondant potato, mussel and salty finger, lemon butter
Roast cornfed chicken, onion puree, fondant potato, baby onions, lardons *GF*
Slow braised beef short rib, dauphinoise potatoes, red wine jus, parsnip puree, crispy kale *GF*

Desserts

Eton mess, chickpea meringue, poached winter fruits, vanilla cream *VE, GF*
Dark chocolate and olive oil cake, blood orange compote, oat crème fraiche *V*
Burnt Basque cheesecake, poached blackberry *GF, V*
Lemon posset, pistachio and cranberry biscotti *V*
Treacle tart, clotted cream, lemon zest *V*
Dulce de leche mousse, churros, cinnamon sugar *V*

DINNER PACKAGE *minimum of 100*

per person **£130.00**

Package includes the following:

Evening Battlebridge room hire from 6.30pm - 11pm
Three course menu from the selection above
Half a bottle of house wine and half a bottle of mineral water per person
In-house tables and chairs, white or black linen and white crockery

Standard equipment charge to include tables, chairs, white or black linen, white crockery and contemporary cutlery £15. Upgraded equipment options are available, please ask your event manager.



SEATED DINNER

SEATED DINNER *Suitable for a minimum of 20 people*

3 courses **£74.00**

Choose from one starter, main and dessert. Includes a selection of breads, petit fours and teas and coffee. Our dinner menus are served on white plates, a wider choice of plates are available at an additional charge.

SPRING/SUMMER

Starters

Flat white peach, burrata, candied seed, basil v
Charred Cauliflower, apricot harissa, tahini, pomegranate, pistachio dukkha VE
'Potted' Shrimps, mace butter, pickled cucumber, samphire salad GF
Citrus Cured trout, fennel, grapefruit, dill oil, rye toast
Pulled lamb croquette, sheep's milk labneh, pomegranate gel, bitter leaves
Chicken liver parfait, rhubarb, sourdough crisp, tarragon emulsion

Mains

Whole roast baby cauliflower, charred leaf's, cauliflower puree, puffed rice, hazelnuts VE, GF
Roast summer squash fondant, globe artichoke, sage oil, toasted pumpkin seeds v, GF
Roast halibut, baby courgette, broad beans, seaweed butter, dill oil GF
Grilled hake, fondant potato, mussel and salty finger, lemon butter
Roast cornfed chicken, sweetcorn puree, fondant potato, baby onions, lardons GF
Rump of lamb, broad bean, pea a la francais, confit potato terrine

Desserts

Eton Mess, chickpea meringue, poached summer fruits, vanilla cream VE, GF
Dark chocolate and Olive oil cake, raspberry, oat crème fraiche v
Burnt Basque cheesecake, poached Yorkshire rhubarb v, GF
Lemon posset, pistachio and cherry biscotti v
Treacle tart, clotted cream, lemon zest v
Dulce de leche mousse, churros, cinnamon sugar v

DINNER PACKAGE *minimum of 100*

per person **£130.00**

Package includes the following:

Evening Battlebridge room hire from 6.30pm - 11pm
Three course menu from the selection above
Half a bottle of house wine and half a bottle of mineral water per person
In-house tables and chairs, white or black linen and white crockery

Standard equipment charge to include tables, chairs, white or black linen, white crockery and contemporary cutlery £15. Upgraded equipment options are available, please ask your event manager.



FOOD FOR THOUGHT

Reducing food waste and food miles is high on our agenda and many of our menu options are created with this in mind. If you're keen to send out a stronger message about food sustainability through the catering at your event we have some options for you to consider. These dishes have all been created to use underused ingredients, ingredients that might otherwise go to waste and in some cases dishes that heavily minimise waste.



Breakfast items *per item*

Canapé menu *6 items per person*

Bowl food *4 items per person*

Three course plated meal *per person*

£5.50

£33.60

£42.00

£80.45

kings place EVENTS

BREAKFAST ITEMS

Corneyside Farm beef sausage bap, kimchi ketchup

Made from Corneyside Farm beef produced exclusively for Green & Fortune by London Smoke & Cure. Kimchi made by our chefs.

Forest mushroom and King Edward rosti bap VE, GF

Elevating the humble British spud

Squish overnight oats, lemon yoghurt V, GF

Cold pressed Squish juices, St.Helen's Lancashire goat milk yoghurt

Berries, toasted sourdough VE

British whipped curd, English berries, home glaze on sourdough bread

SMALLER DISHES suitable to be served as canapes, bowl food or plated starter

Black bomber scone, London Smoke & Cure salmon trimming rillettes

Award-winning Snowdonian cheddar, using the whole side of salmon to maximise flavour and reduce waste

Bubble and squeak falafel, green beans, Slopcote sheep cheese V

Small producers, sustainable products with a modern twist

Beetroot plate, goat's curd, purple rocket, pumpkin seed and pastry off-cut crumble V, GF

Made using Cheltenham green top beets, pastry off-cut to ensure no waste

LARGE DISHES suitable to be served as bowl food or plated main course

Day-boat catch of the day, warm fennel, roast carrot humous, salty fingers GF

Sustainably selected fish from St.Ives day boats, seasonal vegetables from land, foraged sea vegetables

Whole roast heritage carrots and beetroot, carrot leaf salsa, curried spelt VE

Not peeled ensuring zero waste

Slow cooked Texel lamb, cauliflower rice, charred cauliflower steams, wild garlic, heritage tomato GF

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions

DESSERTS

Lemon elderflower mousse, blackberry gel, quince meringue, macerated infused hedgerow berries VE, GF

Hedgerow ingredients coming together as the perfect treat

All prices exclusive of VAT and per person.
Staffing levy charged at 12% on food and beverage costs.

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Reducing food waste and food miles is high on our agenda

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FOOD STALLS *Suitable for a minimum of 50 people*

£58.00

Fish option

Day-boat catch of the day, warm fennel, roast carrot humous, salty fingers GF
Sustainably selected fish from St. Ives day boats, seasonal vegetables from land and foraged sea vegetables

Meat option

Slow-cooked Texel lamb, cauliflower rice, charred cauliflower stems, wild garlic heritage tomato GF

Responsibly sourced lamb from our farm, using the whole cauliflower and seasonal additions.

Corneyside Farm beef stir fry with wonky vegetables, lime leaf pilau rice

Using the trimmings of the beef and imperfect vegetables to create a truly sustainable delight

Vegan option

Jersey Royals, new season vegetables, St Ewes salad, egg yolk emulsion, beetroot panko VE, GF

New season English vegetables, local potatoes, free range eggs

Purple sprouting broccoli, miso and ginger slaw, lemon, chilli, shallots VE

Locally sourced early sprouts and broccoli

DESSERTS

All the fruit served is seasonal and grown in the UK

Build your own banoffee pie, freeze-dried bananas, fudge pieces, broken shortbread VE, GF

Self-service to suit all appetites and minimise waste

Heritage carrot cake, rosemary cream cheese frosting

A new use for the heritage carrot and a twist to the frosting with a very British herb

Caramel and apple cheesecake

British apples used to give cheesecake a British twist

All prices exclusive of VAT and per person.
Staffing levy charged at 12% on food and beverage costs.

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WINES

LOW ABV OR NO ALCOHOL WINE

Oddbird No Alcohol Spumante, Veneto, Italy	£45.00
Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy	£49.50
Low Intervention Organic Alcohol-Free Red No.1, Veneto, Italy	£49.50

SPARKLING WINE

Grande Onore Prosecco NV, Luca Botter, Veneto, Italy	£42.50
Crémant de Bourgogne Brut, Cave de Lugny, Burgundy, France, NV	£50.00
Roebuck Estates, Classic Cuvée, Sussex, England, 2019 VE	£75.00
Roebuck Estates, Rosé de Noirs, Sussex, England, 2019 VE	£85.00
Dumenil 1er Cru Blanc de Blancs, Reims, France, NV	£85.00
Bollinger Special Cuvée NV, Ay, Champagne, France V	£125.00
Billecart-Salmon Brut Rosé, Ay, Champagne, France V	£175.00
Dom Pérignon, Reims, Champagne, France, 2012	£300.00

WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2023 VE	£31.50
Indomita, Nostros Reserva Riesling, Bio Bio, Chile, 2025 VE	£37.50
Bodegas Ochoa Calendas Chardonnay, Navarra, Spain, 2023	£39.50
Quintas do Homem, Vale do Homem Branco, Vinho Verde DOC, Portugal, 2024	£40.00
La Jara Pinot Grigio, Veneto, Italy, 2023 VE, O	£43.50
Pique & Mixe Piquepoul-Terret, IGP Côtes De Thau Blanc, Languedoc Roussillon, France, 2024	£45.00
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2023 VE	£46.50
La Zerba Bio, Gavi, Piedmont, Italy, 2021 O, BIO	£52.50
Pounamu Sauvignon Blanc, Marlborough, New Zealand, 2022	£55.00
Albariño, Viñabade, Rias Baixas, Spain, 2021	£57.50
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£65.00

RED WINE

'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2024 VE	£31.50
Calusari, Pinot Noir, Viile Timisului, Romania, 2024	£37.50
Armigero Sangiovese di Romagna Riserva, Emilia-Romagna, Italy, 2019	£39.50
Mirapiana Maremma Toscana DOC, Castellani, Tuscany, Italy, 2020	£42.50
Domaine Bousquet Malbec, Mendoza, Argentina, 2022 VE, O	£45.00
Indomita, Nostros Merlot Gran Reserva, Maipo, Chile, 2023 VE	£49.50
Mount Brown Pinot Noir, Wairpara, New Zealand, 2020	£52.50
Château Minvielle Rouge, AOC Bordeaux Superieur, France, 2022	£52.50
Valserrano Rioja Crianza, Rioja, Spain, 2021	£55.00
Primitivo, Produttori Di Manduria, Lirica, DOC, Puglia, Italy, 2022	£57.50
Rioja Reserva Vitola Miguel Merino, Rioja, Spain, 2018	£75.00
Valserrano Rioja Reserva, Rioja, Spain, 2018	Magnum £135.00

ROSÉ WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2023	£32.50
Bodegas Ochoa Rosado de Lagrima, Navarra, Spain, 2024	£45.00
Château L'Escarelle Les deux Anges Rosé, Provence, France, 2023 VE, O	£50.00

SKIN CONTACT WINE

Cramele Reca, Solara, Orange, Viile Timisulu, Romania, 2023 VE	£41.00
Bodegas Altolandon, Enblanco vin Orange, Manchuela, Spain, 2022 VE, O	£47.50
Vicoletto Catarratto, IGP Sicily, Italy, 2022, VE, O	£52.00

DRINKS

SOFT DRINKS

Kingsdown Still/Sparkling 75cl	£3.95
Can O Water Still/Sparkling	£2.10
Coca-Cola Can	£2.65
Diet Coke Can	£2.65
Sprite Can	£2.65
Fanta Can	£2.65
San Pellegrino Can	£2.65
Karma Cola, Lemony Lemonade, Gingerella, Lo Bros Kombucha Ginger and Lemon, Raspberry and Lemon, Passionfruit	£3.50

BOTTLED BEER

Sol	£5.50
Birra Moretti	£6.00
Two Tribes Dream Factory Pale Ale	£7.50
Heineken Zero (0% ABV)	£5.70

SPIRITS

We offer a wide selection of spirits and we can provide a full list on request.

Single house spirit with mixer	from £7.00
Double house spirit with mixer	from £11.00

(House spirits; Beefeater Gin, Absolut Vodka, Havana Club Rum, Martell VS Cognac, Jameson Whiskey)

Single premium spirit with mixer	from £10.00
Double premium spirit with mixer	from £17.00



COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Strawberry & Gooseberry Spritz <i>Black Cow strawberry Vodka, strawberry & gooseberry cordial, lime juice, Roebuck Estate Classic Cuvee, strawberry sugar</i>	£14.50
Smoky Paloma <i>Rooster Rojo Blanco, Vida Mezcal, Eager grapefruit juice, lime juice, agave syrup, Franklin & Sons grapefruit soda</i>	£13.50
Pandan Negroni <i>Kalani coconut Rum, Pandan Liqueur, Campari, Bittermens Elemakule Tiki Bitters</i>	£16.50
Bittersweet Apple Highball <i>Avallen Calvados, Glengoyne 10yr, Nonsuch apple & cardamom shrub, Franklins pineapple & almond soda</i>	£14.50
Gooseberry Gin Mule - Low ABV <i>Edinburgh Elderflower & Gooseberry Gin, William Fox Cucumber Cordial, lime juice, Franklin & Sons ginger beer</i>	£10.50

MOCKTAILS

Liberated Wild Fruit Spritz <i>Boiron strawberry puree, William Fox Blueberry syrup, Giffard elderflower NA liqueur, lime juice, Lyre's NA sparkling wine</i>	£11.50
Passionfruit Colada <i>Lyre's White Cane Spirit, Eager pineapple juice, lime juice, Monin coconut syrup, Funkin passionfruit puree</i>	£10.50

DRAUGHT COCKTAILS

For large events, we recommend using draft cocktails. These are high-quality cocktails provided by Black Lines. Pricing and serves available on request.



HOUSE PACKAGES

2 hour drinks package £30.00

Vina Temprana Blanco, Campo do Borja, Spain, 2021 VE
 'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 VE
 Seramaris Rosato Pinot Grigio, delle Venezie, Italy, 2024
 Birra Moretti, Sol, Two Tribes Dream Factory Pale Ale, Heineken Zero
 Soft drinks

3 hour drinks package £40.00

Vina Temprana Blanco, Campo do Borja, Spain, 2021 VE
 'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 VE
 Seramaris Rosato Pinot Grigio, delle Venezie, Italy, 2024
 Birra Moretti, Sol, Two Tribes Dream Factory Pale Ale, Heineken Zero
 Soft drinks

UNLIMITED DRINKS PACKAGES



UPGRADE PACKAGES

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

Upgrade to premium wine + £5

(Choose any white or red wine from the list up to the value of £42.50)

Upgrade to super premium wine + £10

(Choose any white or red wine from the list up to the value of £57.50)

Add Grande Onore Prosecco + £10

Roebuck Estates English Sparkling VE + £15

Add mocktails + £3.50

Add draught cocktails/mocktails + £7

Add house spirits + £20

Add premium spirits + £30