



MENUS

2024

kings place EVENTS

BROUGHT TO YOU BY
GREEN & FORTUNE

BELOW IS A LIST OF SOME OF OUR VALUED PARTNERS:

FIRST CHOICE, based in New Covent Garden, are a small family run fruit and vegetable supplier

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

UPPER SCALE, locally fresh fish supplier based in London's Billingsgate market

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

UNION COFFEE, sourced from independent farms, London roasted

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

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.

V - vegetarian

GF - gluten free

VE - vegan

O - organic (wines only)





BREAKFAST

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

BREAK & BREAKFAST ADDITIONS

Add to any existing package or refreshment break	per item	£4.50
Seasonal fruit spikes VE , GF ; Sweet and savoury morning muffin; Mixed quinoa, puffed rice, crispy maple seeds, herbs VE ; Mango and coconut yoghurt, toasted coconut VE ; Dark chocolate, dried fruits, roast hazelnuts VE ; Fruit and nut granola pot with seasonal fruit compote V , GF ; Apricot flapjack VE ; Green & Fortune cookies; Lemon drizzle cake; Orange drizzle cake		
Break-time board <i>minimum of 50 people</i>		£9.00
Includes a selection of the following: Cereal crunch, Green & Fortune flapjack bars, Energy bites, Raw chocolate and dried flower shards		
Cumberland sausage palmier		£6.00

BREAKFAST REFRESHMENTS

Fruit juice: freshly squeezed orange, cloudy apple, freshly squeezed pink grapefruit	per litre	£12.00
Detox juices: freshly juiced Covent Garden blends green juice, red juice, infusions	per litre	£15.00

COMPLETE BREAKFAST

All served with freshly brewed teas and coffee		
Green & Fortune continental <i>minimum of 5 people</i>		£14.00
Selection of small and large pastries, filled mini croissants, mini tulip muffins, whole fruit bowl V		
Hot breakfast sandwiches <i>minimum of 10 people</i>		£16.00
Rare breed Cumberland spiced sausage or treacle glazed back bacon sandwiches, baby tomato, spinach and Cornish cheese fritter, smoked Applewood and spinach toastie GF		
Plant based breakfast skillet VE		£14.00
Crushed new potato, roast cabbage and onion, piquillo pepper salsa, vegan feta, grilled sourdough		
Best of both breakfast <i>Please select four of the below tems</i>	per head	£18.50
Traditional, herbal and fruit teas, coffee and freshly squeezed orange juice along with the following selection:		
Mini smoked streaky and back bacon rolls, red or brown sauce		
Traditional breakfast sausage puff pastry swirls, red or brown sauce		
Smoked haddock, spinach and chive tartlets, lightly spiced curry emulsion		
Layered shots of seasonal fruits, coconut yogurt and muesli VE		
Mini croissant, pain aux raisins, pain au chocolat and mini muffins		
Whipped avocado crostini, cherry tomato, chia and pumpkin seeds VE		
Chunky fresh fruit skewers, autumn compote VE		
Green apple, kale, blueberry and coconut smoothies VE		
ADD		
Whole fruit bowl VE , GF serves 10 people		£35.00

All prices exclusive of VAT and per person. Staffing levy charged at 10% on food and beverage costs.

DAY DELEGATE RATE

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

CLASSIC DDR PACKAGE

£100.00*

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 selected food stall menu's from page 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 10-12

Afternoon - Biscuit barrel / teas and coffee v

*Minimum numbers apply – please ask for more information

UPGRADE PACKAGE

extra per person £5.50

The below items are in addition to the DDR inclusions:

Arrival - Fresh orange juice

Mid-morning - Vegan cream cheese, avocado, rye bread **VE**

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

EXECUTIVE UPGRADE PACKAGE

extra per person £11.00

The below items are in addition to the DDR inclusions:

Arrival - Fruit spikes, fresh orange juice **GF, VE**

Mid-morning - Mango and coconut yoghurt, gluten free granola **GF, VE**

Afternoon - Green & Fortune cookies v

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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

£50.00

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
Or choose from the Green and Lean offering on page 8

Lunch

Selection of artisan sandwiches
As an alternative lunch option we are happy to substitute the Green and Lean salad lunch found on page 8
Whole fruit bowl GF, VE
Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE
Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee
Baker's mixed bites



kings place EVENTS

KINGS PLACE PACKAGE Suitable for 20 to 100 people

£55.00

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

Lunch

Includes a choice of two from the below:

Corneyside Farm Rare roast beef

Slow-cooked harissa Texel lamb shoulder

Lemon and thyme roasted turkey breast, roast peppers

Grilled courgette, vegan cream cheese, sun-dried tomato VE

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

Accompanied by

Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE

Whole fruit bowl GF, VE

Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee

Baker's cake selection

Upgrade your breakfast *can be added to any daytime catering package*

+£7.00

Rare breed mini Cumberland spiced sausage or treacle glazed back bacon rolls
or crispy vegan halloumi and smoked vegan cream cheese, heritage tomato, spinach wrap VE, GF

CHEF'S PACKAGE

£65.00

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

Lunch *Please choose Chef's menu one, two or three on page 10*

Standing lunch: includes three complete dishes

Selection of sweet items

Freshly brewed teas and coffee

Afternoon break

Freshly brewed teas and coffee

Green & Fortune cookies

Whole fruit bowl GF, VE



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LUNCHES

From seated sandwich lunches to a hot, standing option, our menus include an option for every event.

ARTISAN WORKING LUNCH

Suitable for a minimum of 10 people **£32.00**

Selection of artisan sandwiches

Whole fruit bowl GF, VE

Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE

Freshly brewed teas and coffee

KINGS PLACE WORKING LUNCH

Suitable for a minimum of 20 people **£35.00**

Includes a choice of two from the below:

Rare breed loin of pork, spiced apple sauce

Slow-cooked harissa Texel lamb shoulder

Lemon and thyme roasted turkey breast, roast peppers

Grilled courgette, vegan cream cheese, sun-dried tomato VE

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

Accompanied by

Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE

Whole fruit bowl GF, VE

Freshly brewed teas and coffee

All these sandwich lunches are available for a maximum of 100 people

ADDITIONAL ITEMS

The below items are perfect to add to any of the packages or menus as an upgrade for your guests

A seasonal selection of salads, including carb-based options per person **£7.50**

Fresh fruit bowl serves 10 people **£35.00**

Soup-er seasonal soup minimum 30 people per person **£7.50**

Our homemade soup of the day made using market fresh ingredients

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

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GREEN AND LEAN Minimum of 10 people

£32.00

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

Thai vegetable, coriander and chilli rice noodles, tamarind and soy dressing VE, GF

Bang bang cauliflower and pumpkin, puffed rice, tomato, coriander VE, GF

Roast autumn squash, green verbena harissa, rocket, vegan feta VE, GF

Vegan poke salad to include avocado, edamame beans, pickled cabbage, ginger, sticky rice VE, GF

Roasted beets, orange, red chicory, rocket, toasted pumpkin seeds VE, GF

Freekeh, carrot, orange, black peppercorn, watercress VE

MEAT, FISH AND VEGAN ADDITIONS

Grilled lamb belly, mint, chilli

Teriyaki whiting

Roast aubergine, bang bang peanut salad

Grilled halloumi, green harissa V, GF

Chargrilled tofu V, GF

Herb marinated boneless chicken 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 GF, VE

Lightly salted Burt's crisps and Brave roasted, salted chickpeas GF, VE

Freshly brewed teas and coffee

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LUNCH ADDITIONS

In order to enhance your lunch, why not treat your guests to some of the below items:

SAVOURY ITEMS

per item £5.50

HOT

- Pork and Bramley apple sausage rolls
- Corneyside peppered steak slider, burnt pineapple and scotch bonnet jam
- Curried Texel lamb, potato roti in spring roll pastry
- Smoked Applewood and beetroot toastie, garlic emulsion
- Salt cod beignets, saffron yoghurt
- Red onion bhajis, hot mango dip *VE*
- Mac and cheese croquettes, truffle mayonnaise *v*
- Buffalo cauliflower wings, crushed chilli, black sesame *VE*
- Apricot harissa falafels, minted coconut yoghurt *v*

COLD

- Confit sea trout, black garlic emulsion
- Carrot, coriander tahini, beetroot crostini *VE*
- Vintage cheddar and spring onion quiche *v*
- Cajun fried halloumi, lime mayonnaise *v, GF*

SWEET ITEMS

per item £5.00

- Dark chocolate brownie *GF*
- Mini scones, cashew butter and pomegranate *v*
- Berry flapjack *VE*
- Vegan berry cheesecake *VE, GF*
- Mixed fruit skewers *VE, GF*



LUNCH ADDITIONS PACKAGE

per person £15.00

Select two savoury and one sweet lunch addition items



We are
dedicated
to using
seasonal,
fresh
ingredients.

kings place EVENTS

FOOD STALLS Minimum of 100 people and those on day delegate / chefs package £45.00

Slightly different to a standard fork buffet, these menus include a choice of three complete dishes, served in slightly smaller portions to allow guests to enjoy more than one dish. These are served alongside two sweet items, jugs of water and freshly brewed teas and coffee. We have designed three menus to offer a well-balanced choice for your guests.

CHEF'S MENU ONE

Slow cooked Corneyside beef, sweet paprika and pepper, saffron pilau, sour cream hot, GF

Vietnamese sea bream salad, green mango, shrimp paste, peanuts cold, GF

Butternut squash and spinach, pomegranate, chilli fried green beans hot, V

Citrus panna cotta, mint crumble GF

Vegan chocolate cheesecake pot VE

CHEF'S MENU TWO

Roast corn fed chicken, tabbouleh, charred butternut salsa, mint yoghurt hot, GF

Seafood kedgeree, soft boiled egg, saffron, curry hot, GF

Heritage beetroot, red cabbage and apple salad, horseradish, pumpkin seed cold, VE

Triple chocolate brownie V

Eton mess GF

CHEF'S MENU THREE

Confit shoulder of Texel lamb, smoked aubergine, piperade, green verbena hot

Curried cauliflower spinach and sweet potato, red lentil sauce hot, V, GF

Hot smoked salmon, Swiss potato salad, pickled cucumber, dill aioli cold

Banoffee pot V, GF

Mini meringue, seasonal berries, whipped cream GF

CHEF'S MENU FOUR Plant-based menu

Tofu, roast cauliflower and chickpea makhani, brown rice, coconut, coriander, chutney hot, VE

Zhoug roasted sweet potato, spinach, kerala spiced tomato sauce, lemon and thyme roasted new potatoes hot, VE, GF

Fire pit roasted aubergine with rose harissa, butternut squash and tomato quinoa salad cold, VE

Coconut panna cotta with mango and mint VE, GF

Eton mess with cherry GF, VE

All prices exclusive of VAT and per person.
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SELECT YOUR OWN FOOD STALLS

£50.00

If you would prefer to build your own menu, full menus are on the next pages. We recommend selecting one meat, fish and vegetarian dish, including one cold item.

COLD FOOD STALLS

Please select three items from the food stall menus and two desserts. Freshly brewed tea and coffee included.

LAND

Smoked duck breast, chicory, torched orange, hazelnuts **GF**

Turkish biber, salcasi chicken skewer, flatbread, pickles lemon yoghurt

Rare roast beef, horseradish and potato salad **GF**

Asian lamb, kimchi, brown rice, Asian greens **GF**

SEA

Confit tuna, olive oil potato, salad, black olive, capers **GF**

Teriyaki sea bream, Asian vegetables, buckwheat soba noodles

Confit sea trout, sauce gribiche and seaweed

Smoked mackerel, mixed beetroot salad and rocket

EARTH

Roast sweetheart cabbage, pickled ginger and pecan **V, GF**

Goats cheese and pine nuts, honey glazed endive **V, GF**

Grilled courgettes and aubergines, spiced chick peas, vegan 'nduja **VE**

Kale, red quinoa, confit tomato, lemon and sorrel yoghurt **V, GF**

Jumbo couscous, artichokes, rocket, black olive **VE**

Whole grain penne, pine nuts, minted peas, parmesan

Goat's cheese, courgette and red onion frittata, watercress, fennel and orange salad **V, GF**

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HOT FOOD STALLS

LAND

Chicken katsu, Japanese pickle salad

Peruvian beef stew, coriander and chilli potatoes **GF**

Verbena chicken, orange and roasted almond cous cous, mint yoghurt

Lamb saganaki stew, tomato braised potatoes, Greek yoghurt **GF**

Lamb kofta, cracked wheat, coriander sour cream

Asian pulled pork, crushed peanuts, spring onion, soy and honey

Braised ox cheek, parmesan pomme purée, balsamic baby onions

SEA

Salmon and herb fishcakes, butter beans, rosemary, grilled broccoli

Tempura of hake, seaweed greens, honey garlic dressing

Indian spiced king prawn brochette, pilau rice, cardamom yoghurt **GF**

Coastal fish stew, saffron mayonnaise, seasonal greens **GF**

Crispy whiting, smoked mash, seaweed and green olive butter

Thai fish cakes, sweet and sour bok choy **GF**

Oat rolled mackerel fillet, fennel and chilli ceviche

EARTH

Cumin aubergine steak, green harissa and coconut yoghurt, pomegranate **VE, GF**

Fire pit courgette, fried gnocchi , vegan basil pesto **VE**

Sumac roasted cauliflower, miso butter, braised wild rice

Roast pumpkin, sage orzotto, balsamic endive, lemon cream

Black quinoa, sun-dried tomato, butternut and toasted seeds

Thai green vegetable curry, coconut rice, crispy shallots **VE**

SWEET

Please select two

Triple chocolate brownie

Spiced apple crumble tart, vanilla cream

Meringue, berries, soft whipped cream **GF**

Pear and ginger, lemon syrup **V, GF**

Bitter chocolate and orange tart, crème fraîche

Posset pots, spiced shortbread

Brown butter apple and almond torte

Espresso martini chocolate pots

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

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kings place **EVENTS**

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RECEPTION PACKAGES

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



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NIBBLES & LIGHT BITES

£9.00

Select 3 items from below:

Marinated mixed olives GF

Lightly salted kettle crisps GF

Chilli rice crackers VE

Giant toasted corn VE

Wasabi peas GF, VE

Japanese rice crackers

Mature Cheddar cheese straws

House baked nuts VE, GF

Mexican chilli peanuts VE

LUXURY BITES

£12.00

Select 3 items from below:

Roast chilli hazelnuts VE

Flatbread and labneh v

Sweet and sticky popcorn GF

Shortcrust cheese straws v

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

£20.50

Two glasses of house wine, beer or soft drinks

Mature Cheddar cheese straws, giant toasted corn

Canape reception package

£42.50

Three glasses of house wine, beer or soft drinks

Selection of chef's choice nibbles and five canapés

Ultimate standing reception package

£57.50

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

All prices exclusive of VAT and per person.
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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	£30.00
Chef's choice of canapés	6 canapés per person	£28.00
	per extra canapé	£6.00

COLD

LAND

Sticky pork, chilli apple salsa

Yuzu miso chicken, pickled carrot and mooli

Crusted seared lamb, minted pea purée

Smoked duck, apricot harissa, sea salt blinis

Butternut squash, parma ham, parmesan

SEA

Whipped cod's roe, charred spring onion, fennel syrup **GF**

Seared tuna, pickled ginger, wasabi mayonnaise **GF**

Smoked salmon, beetroot pate, nasturtium gel

EARTH

Goat's cheese, black olive crumble **V**

Rosemary scone, garlic buttercream, chilli jam **V**

Watermelon, cured feta, pistachio **V, GF**

Vegan cream cheese crostini, confit tomato, fennel pollen **VE, GF**

Saffron potato tartare, truffle mayonnaise, foraged cress

HOT

LAND

Confit chicken, gruyere and potato truffle

Mini open Corneyside beef wellington

Spiced Lebanese chicken, black tahini yoghurt **GF**

Roast garlic and rosemary scone, apricot jam, seared lamb

Roast duck breast, orange miso, pistachio **GF**

SEA

Tempura mussel, soy sauce butter

Grilled octopus, saffron aioli **GF**

Harissa tiger prawn, cayenne ketchup **GF**

Salt cod fritters, butternut custard, fennel and mango salsa



EARTH

Spiced cauliflower, curry mayonnaise **VE, GF**

Salted potato and manchego croquette **V**

Shallot tarte tatin, burnt brie, toasted pumpkin seed crumble **V**

SWEET

Green & Fortune chocolate brownie **GF**

Passion fruit and white chocolate tartelette

Milk chocolate truffles, sour cherry dip

Meringue, fruit and cream **GF**

Flapjack, fruit compote **VE**

Seasonal fruit skewers **VE, GF**

Mini macaroon, dark chocolate

Apricot frangipane, vanilla cream

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BOWL FOOD

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

COLD LAND

Rare roast beef salad, brioche toast, rocket salsa verde **GF**
Chimichurri grilled chicken, carrot tahini, smoked olive oil
Crispy chilli pork, apple remoulade, sriracha mayonnaise

SEA

Salmon confit, apple parmentier, lemon crème fraîche, pea powder **GF**
Sea trout ceviche, pickled cucumber, truffle mayonnaise, coriander **GF**
Herb crusted tuna loin, sweetcorn purée, crispy shallots, herb oil

EARTH

Courgette spaghetti, goat's curd, burnt tomatoes, quinoa granola **V**
Scorched cabbage heart, chilli and mint, whipped cream cheese **V, GF**
Chickpea tabbouleh, baba ghanoush, minted labneh **V, GF**
Burnt orange, wild rice, pomegranate, avocado **VE, GF**
Cauliflower rice, red onion, golden raisins **VE, GF**
Pulled BBQ jackfruit, Alabama slaw, hot sauce **VE**

SWEET

Eton mess, brown sugar meringue **GF**
Chocolate cheesecake
Cherry and pistachio shortbread
Chocolate pot, caramel cream
Vegan chocolate orange mousse **VE, GF**
Mango chia seed pot, vanilla cream **VE, GF**

Your choice of bowls
Chef's choice of bowls

4 bowls per person	£38.00
4 bowls per person per extra bowl	£36.00 £9.50

HOT LAND

Corneyside braised beef, garlic potato purée, spiced ketchup **GF**
Peruvian chicken stew, tacu tacu, green sauce
Butchers' cassoulet, lemon and herb sourdough **GF**
Slow cooked lamb neck, pistachio pilaf, mint yoghurt **GF**
Roast pork belly, Braeburn purée, crackling brittle
Confit duck potato cake, salt baked beetroot, crispy skin

SEA

Burnt sea bass, ginger, chilli, vermicelli, nasturtium oil **GF**
Roast salmon fillet, orange miso, nori powder
White crab mac n cheese, pumpkin seed crumble **GF**
Tiger prawn tempura, saffron carnaroli, garlic aioli **GF**

EARTH

Asian spiced cauliflower, black tahini yoghurt, dukkah **VE**
White bean chilli, pickled radish, seeded cracker **V**
Biber salcasi falafel, aubergine caviar, preserved lemon **V**
Black dahl, roast chickpea, coriander coconut yogurt **VE**
Thai vegetable curry, coriander, rice **VE, GF**
Beetroot falafel, goat curd dip **VE, GF**

All prices exclusive of VAT and per person.
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SEATED DINNER

Plated dinners are the perfect way to celebrate or entertain. Select from our curated menus or build your own.

SEATED DINNER

3 courses

£68.00

Includes a selection of breads, teas and coffee

Our chef has curated the below three-course menus, which include a well-balanced selection for your guests.

Please select one menu for all diners. Once you have selected this, our chef will create a vegan and gluten-free menu to complement it. Other dietary requirements will be catered for on request

CHEF'S MENU ONE

Pressed duck leg, sticky marmalade, duck fat brioche, crispy quail egg

Grilled sea bass, smoked butter potatoes, tenderstem, nasturtium oil GF

Dark chocolate delicie, toasted muesli, beetroot gel v

CHEF'S MENU TWO

Confit chalk stream trout, fennel slaw, elderflower, labneh GF

Corneyside braised beef shin, smoked aubergine, confit tomato, rosemary aioli GF

Vanilla parfait, tarragon biscuit, white chocolate soil v

CHEF'S MENU THREE

Pickled beetroot carpaccio, goats curd, toasted hazelnuts, cress GF

Corn-fed chicken supreme, sweetcorn purée, wild mushroom, tarragon cream GF

Braeburn apple tarte tatin, vanilla cream, smoked butter crumble

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.

DINNER PACKAGE minimum of 100

per person

£125.00

Package includes the following:

Evening 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 each

In-house tables and chairs, white or black linen and white crockery

All prices exclusive of VAT and per person.
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If you would prefer to build your own menu, please select one dish from each of the sections below for all your guests to enjoy.

Once you have selected this, our chef will create a vegan and gluten free menu if required.

Other dietary requirements will be catered for on request.

BUILD YOUR OWN MENU

3 courses **£75.00**

Includes a selection of breads, teas and coffee

Starters

Green apple blinis, goat curd, beetroot salad, chilli yoghurt **V, GF**

Smoked duck breast, kohlrabi tartare, puffed rice, cherry molasses **GF**

Tuna tartare, confit egg yolk, green papaya, wasabi mayonnaise

Grilled broccoli and Blue Monday cheese salad, pickled walnuts **V, GF**

Cornish crab cakes, chilli, rocket, lime aioli

Mains

Herb crusted sea trout, braised fennel, potato fondant, sauce vierge

Pumpkin fondant, pomme puree, cavolo Nero, carrots, beurre noisette **GF**

Corn-fed chicken supreme, mashed potato, wild mushroom, tarragon, cream reduction **GF**

Sugar pit pork belly, cauliflower cheese, apple and truffle jus

Heritage carrot and chickpea cake, fermented tomatoes, seeded cracker, chimichurri **VE, GF**

Desserts

Bitter chocolate tart, sour cherries meringue, berries, soft whipped cream **GF**

Glazed lemon tart, blackberry, pistachio brittle **VE**

Honey and lemon cake, coconut yoghurt **VE, GF**

Rice pudding bon bon, sticky jam, vanilla sugar

Pear and almond tart, vanilla custard

All prices exclusive of VAT and per person.
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kings place EVENTS

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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.



kings place EVENTS

BREAKFAST ITEMS

Rolled oat bircher with homemade buttermilk, stewed bruised fruits, toasted seeds
Organic quinoa porridge, using oat milk made from the above dish, raw cocoa, edible flowers
Whole orange and almond breakfast cake, coconut yoghurt

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

Sweet potato skin crisps, maple chilli relish, carrot top pesto
Fried whiting, preserved lemon mayonnaise, crispy fried capers
12-hour cooked Thor's hammer, crushed skin on potatoes, horseradish

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

Celtic fish day boat catch, green harissa yoghurt, rye husk pancakes (flour ground using all the husk, and the day boat catch is in an abundance in local waters)
Whole roast heritage carrots and beetroot, carrot leaf salsa verdi, curried spelt (not peeled zero waste)
Moroccan spiced butchers' lamb sausage, root vegetable tabouleh (made in house to order from our farm stock)

DESSERTS served for any of these styles

Left over bread and butter, coconut yogurt
Trifle pots, blended with a mix of cake trimmings, homemade fruit compote, custard and cream

Breakfast items	per item	£5.00
Canapé menu	6 items per person	£32.00
Bowl food	4 items per person	£40.00
Three course plated meal	per person	£80.00

All prices exclusive of VAT and per person.
Staffing levy charged at 10% on food and beverage costs.



Reducing
food waste
and food
miles is
high on
our agenda

FOOD STALLS Suitable for a minimum of 50 people

£55.00

Fish option

This dish uses underused cuts of fish, seasonal locally sourced seashore plants and herbs

Crispy cod trimmings, seashore vegetables, spelt risotto

Meat option

This beef is sourced from our own farm in Northumberland, animals are born on the farm, are grass fed and free to roam

Sticky Corneyside Farm beef croquettes, hasselback horseradish potato, foraged greens

Vegan option

This dish uses bread made in-house, English grown beetroots, vegetables, quinoa and potatoes

Build your own vegan beetroot burger, skin-on fries sweet potato fries, wonky vegetable slaw, charred spring onion, dill **VE**

DESSERTS

All the fruit served is seasonal and grown in the UK

Dorset Bramley apple cake, clotted cream icing

Plant-based vegan dark chocolate, hazelnut praline delice

Windfall crumble, classic English custard

Seasonal fruit

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WINES

LOW ABV OR NO ALCOHOL WINE

SPARKLING / WHITE / RED

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

La Jara Prosecco Brut NV, Veneto, Italy Organic	£45.00
Perelada, Stars “Touch of Rosé”, Cava, Spain VE , O	£50.00
Crémant De Limoux, Cuvée Françoise NV, Languedoc, France VE , O	£52.00
Simpson’s “Chalklands” English Sparkling, Canterbury, Kent VE	£65.00
Charles Vercy Cuvée De Reserve, Champagne, France VE	£67.50
Bollinger Special Cuvée NV, Ay, Champagne, France V	£100.00
Billecart-Salmon Brut Rosé, Ay, Champagne, France V	£150.00
Dom Pérignon, Reims, Champagne, France, 2012	£295.00

WHITE WINE

Vina Temprana Blanco, Campo do Borja, Spain, 2021 VE	£28.50
Indomita Nostros Reserva Riesling, Bio Bio, Chile, 2021	£32.50
Zapallares, Chardonnay Reserva, Casablanca Valley, Chile, 2023	£37.50
Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 VE	£40.00
La Jara Pinot Grigio, Veneto, Italy, 2021 V	£40.00
Montsablé Chardonnay, Vallée de L’Aude, France, 2022 VE	£42.00
Quintas do Homem Vinho Verde, Vale do Homem, Portugal, 2022 VE	£45.00
Pique & Mixe, Languedoc-Roussillon, Piquepoul, Terret, France, 2021	£45.00
La Zerba Bio, Gavi, Piedmont, Italy, 2021 O , BIO	£50.00
Pounamu Sauvignon Blanc, Marlborough, New Zealand, 2022	£50.00
Wild & Wilder, Cloud Cuckoo Land, Riverland, Australia, 2021 VE	£52.50
Albariño, Viñabade, Rias Baixas, Spain, 2021	£54.00
Domaine de Maupertuis, Chablis, Burgundy, France, 2020	£57.50

RED WINE

‘Old Vines Garnacha’, Vina Temprana, Campo de Borja, Spain, 2020 VE	£28.50
Lautarul Pinot Noir, Romania, 2022	£32.50
Armigero, Sangiovese Reserva, Romagna, Italy, 2018	£37.50
Apo Malbec, Belasco de Baquedano, Mendoza, Argentina, 2020	£40.00
deAlto, Tradicional, Rioja, DOCa Rioja, Spain, 2021 VE	£42.00
San Marzano ‘Il Pumo’ Salice Salentino, Apulia, Italy, 2021	£45.00
Bordeaux Superieur, Château Reynier, Bordeaux, France, 2019 VE	£46.00
Gorgeous Grenache, Thistledown, South Australia, Australia, 2022 VE	£48.00
Sidewood, Shiraz, Adelaide Hills, Australia, 2019	£50.00
Alice Vieira de Sousa Reserve, Duoro, Portugal, 2021, VE	£52.00
Mount Brown, Pinot Noir, Waipara, New Zealand, 2020 VE	£53.00
Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain, 2016	£65.00
Le Calice de St Pierre, Chateaneuf du Pape, Rhone Valley, France, 2021	£80.00
Chateau d’Arcole, St Emilion Grand-Cru, Bordeaux, France, 2018 BIO , VE	£90.00
Paul Hobbs, Crossbarn Cabernet Sauvignon, Napa Valley, USA, 2019 VE , O	£127.50

ROSÉ WINE

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2021	£28.50
Solara, Rosé, Viile Timisului, Romania, 2022	£37.50
Domaine Horgelus Rosé, Côtes de Gascogne, France, 2020	£39.50
Château L’Escarelle Les deux Anges Rosé, Provence, France, 2021 VE , O	£47.50
Lychgate Rose, Bolney, West Sussex, England 2022 VE	£55.00

SKIN CONTACT WINE

Cramele Reca, Solara, Orange, Viile Timisulu, Romania, 2022 VE	£39.50
Bodegas Altolandon, Enblanco vin Orange, Manchuela, Spain, 2022 VE , O	£47.50
Vicoletto Catarratto, IGP Sicily, Italy, 2022, VE , O	£49.50
Nativo Amarillo, Swartland, South Africa, 2020 VE , O	£67.50

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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	£3.50
Ginger and Lemon, Raspberry and Lemon, Passionfruit	

BOTTLED BEER

Sol	£5.20
Birra Moretti	£5.70
Harbour Brewing 'Arctic Sky' Cold IPA	£7.00
Heineken Zero (0% ABV)	£5.70
Craft beer	£7.70

SPIRITS

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

Single house spirit with mixer	from £6.75
Double house spirit with mixer	from £10.75

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

Single premium spirit with mixer	from £9.75
Double premium spirit with mixer	from £16.75

JUICE JUGS 1 Litre	£12.00
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Orange juice
Apple juice
Cranberry juice
Pineapple juice

kings place EVENTS



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.

Blood Orange and Elderflower Spritz	£11.50
<i>Blood orange Gin, elderflower liqueur, cutting board syrup, lime, sparkling wine</i>	
Banana Rum Punch	£11.50
<i>Spiced rum, orange curacao, pineapple, ripe banana syrup, lime</i>	
Strawberry Spritzer (Low ABV)	£11.50
<i>Pimm's, cherry liqueur, Champagne syrup, lime, ginger beer</i>	

FROZEN COCKTAILS

Frozen Piña Colada	£10.50
<i>Banana rum, coconut liqueur, coconut cream, pineapple, lime</i>	
Strawberry Margarita	£10.50
<i>Tequila, strawberry, agave, lime</i>	

MOCKTAILS

Virtuous Rhubarb and Ginger Spritz	£9.50
<i>Non-alcoholic Rhubarb & Ginger liqueur, gooseberry & lemon zest, lime, ginger ale</i>	
Picnic Punch	£6.50
<i>Mango honey, coconut cream, strawberry purée, cranberry juice, lime</i>	

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HOUSE PACKAGES

2 hour drinks package £27.50

Vina Temprana Blanco, Campo do Borja, Spain, 2021 [VE](#)
 'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 [VE](#)
 Beer
 Soft drinks

3 hour drinks package £37.50

Vina Temprana Blanco, Campo do Borja, Spain, 2021 [VE](#)
 'Old Vines Garnacha', Vina Temprana, Campo de Borja, Spain, 2020 [VE](#)
 Beer
 Soft drinks

UNLIMITED DRINKS PACKAGES



UPGRADE PACKAGES

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

UPGRADE 1

Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 [VE](#)
 Sangiovese, Armigero, Romagna, Italy, 2018
 Bottled beers
 Soft drinks

2 hour drinks package £32.50

3 hour drinks package £42.50

UPGRADE 2

Pique & Mixe, Languedoc-Roussillon, Piquepoul, Terret, France, 2021 [VE](#)
 deAlto, Tradicional, Rioja, DOCa Rioja, Spain, 2021 [VE](#)
 Bottled beers
 Soft drinks

2 hour drinks package £40

3 hour drinks package £50