

# **KING'S FOOD HOSPITALITY & EVENT CATERING MENU**

## **KING'S FOOD**

Menu & prices valid until 1<sup>st</sup> September 2024



# KING'S FOOD HOSPITALITY & EVENT CATERING MENU

This menu has been created to suit a wide range of events, tastes and budgets from light refreshments to working lunches, receptions and formal dinners.

## To order from this menu, please observe the following terms and conditions:

- A minimum spend of £20 is required for all delivered orders.
- Staffing costs apply on weekends and bank holidays and will be charged at half day (£50 per 50 people) and full day (£100 per 50 people) rates.
- All evening events are to finish by 22:00 unless previously agreed. Additional staffing costs may apply for later finish time.
- 3 working days' notice is required for beverages, snacks and working lunches.
- 7 working days' notice is required for all other menu items and for events that take place outside of normal business hours.
- 7 working days' notice is required for all events that require service.
- If we do not receive 7 working days' notice of your food order then the food will be selected by our Chefs. The catering will remain within your budget and dietary requirements but the style and service may vary.
- Hot food is only available in certain locations - please check before ordering.
- If tap water is requested for events then a levy of 50p per person will be added to the booking to cover the cost of washing glassware/supplying disposables.
- Prices shown do not include VAT - applies to all **external** bookings.

Please let us know about any specific dietary requirements or allergies at the time of booking with 3 working days' notice. We cannot guarantee that last minute requests will be accommodated.

Please note that we cannot guarantee that our catering is free from nuts or gluten as products containing these items are prepared in the same environment.

We can cater for all religious dietary requirements, but additional charges may apply, and 7 working days' notice is required for Kosher orders.

King's Food is committed to sustainable catering, and we endeavour to use ethical, Fairtrade, higher welfare and locally sourced produce wherever possible.

To reduce food waste we now provide takeaway boxes on request for 50p each. Please note that if food is taken off site then a waiver form must be completed by the event organiser.

## KEY

(GF) Gluten Free

(V) Vegetarian

(VE) Vegan

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# KING'S FOOD HOSPITALITY & EVENT CATERING MENU

- BEVERAGES & SNACKS
- BREAKFAST OPTIONS
- LUNCH PACKAGES
- BUFFET
- SHARING PLATTERS
- FINGER FOOD
- CANAPÉS
- BOWL FOOD
- FORMAL DINING
- EVENTS



# BEVERAGES & SNACKS

Tea and coffee (Fairtrade) - per person	£2.25
Tea, coffee and biscuit (GF & VE options available) - per person	£3.00
Tea, coffee and danish - per person	£3.90
Tea, coffee and fruit - per person	£3.50
Fruit juice (from concentrate) 1L <i>Orange, apple &amp; cranberry</i>	£4.70
Freshly squeezed orange juice 1L	£6.00
Sparkling elderflower 1L	£6.00
Still or sparkling water 750ml	£1.95
Can O' Water 330ml (still or sparkling)	£1.25
Premium soft drinks cans	£1.70
Soft drinks cans	£1.40
<i>Pepsi, Diet Pepsi, Pepsi Max, 7UP and Tango</i>	



## SWEET

### Minimum order is 6 of each item

Selection of mini pastries - 2 per person <i>Croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll</i>	£2.95
Danish crowns (VE) - 1 per person <i>Custard &amp; hazelnut, cherry, orange &amp; hazelnut</i>	£2.95
Cinder toffee brownie (VE)(GF)	£2.50
Cupcakes (V) - <i>Carrot, chocolate, lemon, red velvet</i>	£3.25
Scones with whipped cream & strawberry jam (V) - 1 per person	£3.25

### No minimum order

Biscuit selection (GF & VE options available)	£0.95
Hazelnut & chocolate snack bar (V)(GF)	£2.60
Fresh fruit	£0.80

## SAVOURY

Pipers sea salt crisps, 150g bowl (VE)(GF)	£4.50
Marinated Siciliana olives, 120g bowl (VE)(GF)	£4.95
Corn chips, 150g bowl (VE)(GF)	£3.95
Tomato salsa, 100g bowl (VE)(GF)	£1.50

# BREAKFAST OPTIONS

The minimum order for all breakfast packages and additional items is 6.

## WORKING BREAKFAST

£6.30

Danish crowns (VE) - 1 per person

*Custard & hazelnut, cherry, orange & hazelnut*

Whole fruit bowl

Freshly squeezed orange juice, still & sparkling water

Tea & filter coffee (Fairtrade)

### Additional items:

Fruit smoothie (VE)

£1.70

Fruit salad

£2.10

Greek yoghurt, Bermondsey bee honey, granola (V)(GF)

£3.10

Danish crowns (VE) - 1 per person

£2.95

*Custard & hazelnut, cherry, orange & hazelnut*

Selection of mini pastries - 2 per person

£2.95

*Croissant, cranberry twist, chocolate twist, cinnamon swirl,  
custard roll*

Chilled breakfast frittata slice (V)(GF)

£3.65

Deluxe plant-based sausage roll with pumpkin seed & smoked  
salt (VE)

£3.35

Cumberland sausage baguette

£3.65

Plant-based sausage baguette (VE)

£3.35

Mini smoked salmon, cream cheese & dill bagel - 2 per person

£2.40

## DELUXE WORKING BREAKFAST

£11.50

Fruit smoothie (VE)

Greek yoghurt, Bermondsey bee honey, granola (V)(GF)

Mini smoked salmon, cream cheese & dill bagel

Danish crowns (VE) - 1 per person

*Custard & hazelnut, cherry, orange & hazelnut*

Freshly squeezed orange juice, still & sparkling water

Tea & filter coffee (Fairtrade)



# LUNCH PACKAGES

Delicious lunches to meet all tastes and budgets. To encourage our colleagues to be more sustainable in their choices, our sandwich selection is now made up of all vegetarian and vegan sandwiches. Meat, fish and gluten free options are available on request. All our lunches are priced per person. The minimum order for all lunch packages is 6.

## **WORKING LUNCH**

£9.80

Selection of premium vegetarian & plant-based sandwiches

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Still & sparkling water

## **Working lunch refreshment add-on**

£2.50

Tea, filter coffee & fruit juices

## **ARTISAN SANDWICH LUNCH**

£13.70

Selection of premium vegetarian & plant-based sandwiches with

house selection of wraps

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Fruit juices, still & sparkling water

Tea & filter coffee

## **PACKED LUNCH BAG**

£11.50

Premium sandwich, packet of crisps, sweet treat & water



## **Lunch package add-on**

£4.95

**(This item can only be order with lunch packages)**

Porcini, mushroom arancini, basil mayo, parmesan (V)

Baked falafel, red pepper houmous, fresh coriander (VE)(GF)

Marinated olives (VE)(GF)

# BUFFET

A service assisted buffet meal for 20 people or more.

Please allow 1 hour set up time for your function when room planning. For each booking you will receive enough food for each guest to have a full portion, but we expect most guests to try more than one dish therefore will not be a full portion of each dish ordered.

## HOT BUFFET

£19.50

### Please choose 2 items from the following

Roast rainbow carrots with warm houmous, chickpeas, orange & cumin dressing served with rice (VE)(GF)

Mushroom stroganoff with broccoli pesto & toasted almonds, served with rice (VE)

Pollock fillet with Sicilian caponata (tomatoes, garlic, olives & capers), served with nut free pesto pasta

Chicken makhani, coriander dressing, crispy onions, served with rice (GF)

Crispy Korean BBQ pork with rice noodles & vegetables (GF)

Served with:

Green salad (VE)(GF) & whole fruit

### Upgrade your green salad:

£2.35

Waldorf (VE)(GF) or Greek salad (VE)(GF)



# BUFFET



## **COLD BUFFET**

**£19.50**

Roast Chantenay carrots, chickpeas & pomegranate (VE)(GF)

Roast sea trout, potato salad & salsa verde (GF)

Lemon & rosemary roast chicken with orzo pasta & pesto salad

Marinated cauliflower, grapefruit, sunflower seeds (VE)(GF)

Greek salad with plant-based feta, tomatoes, olives & cucumber  
(VE)(GF)

Whole fruit

## **Additional items:**

Bread rolls & butter (V)

**£1.10**

Roast seasonal vegetables (VE) (served hot or cold)

**£2.10**

Chef's choice dessert

**£4.20**

Buffet drinks package: Tea & filter coffee, fruit juices, still  
& sparkling water

**£3.85**



# SHARING PLATTERS

An ideal addition to a sandwich lunch or buffet, our platters are also a great choice for a drinks reception. Prices are per person and can be ordered for a minimum of 10 people or more.

## PLANT-BASED MEZZE PLATTER

£6.30

Plant-based sausage roll with pumpkin seeds & smoked salt (VE)  
Baked falafel, red pepper houmous, fresh coriander (VE)(GF)  
Cherry tomatoes (VE)(GF)  
Quinoa houmous (VE)(GF)  
Tapioca crackers (VE)(GF)  
Herb marinated feta style cheese (VE)(GF)  
Cucumber & carrot crudités (VE)(GF)  
Ciabatta (VE)(GF bread available on request)  
Olive oil & balsamic vinegar (VE)

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## ARTISAN MEAT & CHEESE PLATTER

£7.40

Cured meat selection (Coppa, Milano salami, Serrano ham)  
Bocconcini (V)(GF)  
Marinated olives (VE)(GF)  
Cornichon (VE)(GF)  
Red onion chutney (VE)(GF)  
Ciabatta (VE)(GF bread available on request)  
Olive oil & balsamic vinegar (VE)



## CHEESE BOARD

£7.40

British cheddar  
Cornish yarg  
Somerset camembert  
Cheese biscuits  
Grapes

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## FOCACCIA PIZZA PLATTER

£6.30

(3 pieces per person)

### Toppings - choose 2 from below

Pepperoni  
BBQ Chicken  
Pepper & sweetcorn (VE option available)  
Cheese & mushroom (VE option available)

Pizza will be served at room temperature and the quality will be impaired if service time is delayed by more than 20 minutes.

# FINGER FOOD

Please choose from the selection below. Finger food can be ordered for 20 people or more and the prices are per person.

4 from the list below	£12.00pp
6 from the list below	£15.50pp
8 from the list below	£18.50pp

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## SAVOURY

- Baked falafel, red pepper houmous, fresh coriander (VE)(GF)
- Oven baked pakora & onion bahji with mint yoghurt (VE)
- Plant-based sausage roll with pumpkin seeds & smoked salt (VE)
- Smoked salmon cream cheese blini
- Roast vegetable & feta tart (V)(GF)
- Homemade pork, potato & thyme sausage roll
- Porcini mushroom arancini, basil mayo, parmesan (V)
- Piri piri chicken skewers (GF)
- Lemon & rosemary chicken skewers (GF)
- Cheese & smoked paprika straws (V)

## SWEET

- Mini macarons (V)(GF)
- Chocolate brownie bites (VE)(GF)



# CANAPÉS

Canapés must be ordered for a minimum of 30 people. Please specify which canapés you require when ordering.

Canapés can only be delivered to certain locations, please check before ordering.

Choose 4 from the list below £16.00pp

Choose 6 from the list below £22.00pp

Choose 8 from the list below £28.50pp

## COLD CANAPÉS

Chargrilled vegetable terrine, red pepper coulis (V)(GF)

Slow roasted cherry tomato & feta bruschetta (VE)

Coronation chicken on charcoal tart

Duck & pork rilette, cornichon, crouton

Pollock ceviche spoon, lime crème fraiche, coriander oil (GF)

Zalmon tartare spoon, tapioca cracker (VE)(GF)



## HOT CANAPÉS

Maple blackened sweet potato, salted pecan nuts (VE)(GF)

Pan fried, 3D printed flank steak, truffle horseradish cream, crispy onions (VE)

Bratwurst, brioche crouton, mustard, Stokes ketchup, crispy onion

Roast smoked chalkstream rainbow trout, horseradish, pickled apple on rye



## SWEET CANAPÉS

Eton mess spoon (VE)(GF)

£2.30 each

# BOWL FOOD

Bowl food can be ordered for a minimum of 30 people.

Please note that bowl food is only available in certain locations, please check before ordering.

Choose 2 from the list    £14.00pp

Choose 3 from the list    £20.00pp

Choose 4 from the list    £24.00pp

## HOT

Fable mushrooms, lentil dhal & coriander raita (VE)(GF)

Thai sweet potato fish curry, jasmine rice, tapioca crackers (GF)

Chicken biryani, spiced cauliflower, puffed millet, chilli oil (GF)

Sweet & spicy Korean fried fish fillet, kimchi style salad, beanshoots

'Planted' peppered steak, triple cooked chips, watercress, chimichurri (VE)(GF)

## COLD

Cauliflower cooked three ways, roast almonds, steeped raisins, cashew cream (VE)(GF)

Bocconcini, heritage tomatoes, savoury granola, pesto, smoked sea salt (V)(GF)

Pollock ceviche, sweetcorn, mango & chilli salsa, prawn cracker (GF)

Smoked chicken breast, Caesar salad, herb croutons

## DESSERT

Churros, cinnamon sugar & warm salted chocolate ganache (VE)

Vanilla cheesecake, oat crumble, cherries & amaretti (V)(GF)

Chilled coconut rice, blackened pineapple, puffed quinoa (VE)(GF)

Chocolate & raspberry dessert (VE)(GF)



# FORMAL DINING

3 courses - £47.50pp | 2 courses - £37.50pp

Formal dinners must be ordered for a minimum of 10 people.

Please choose one starter, a main and a dessert from the list below.

Formal dining can only be served in certain locations, please check before ordering.

Package includes menu cards, still & sparkling water, bread, tea & coffee.

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## STARTERS

Beetroot & apple tart, roast garlic, whipped butterbeans, balsamic (VE)

Sea trout gravadlax, braised celery, horseradish crème fraiche (GF)

Duck and pork rilette, pressed potato & garlic, pickled beets (GF)

Ham hock & pea terrine, sourdough, leek & pear piccalilli

## MAIN

Pearl barley risotto, braised Portobello mushroom, La Vie lardons, black truffle oil & pesto (VE)

Redefine 3D printed steak, roast potato slice, watercress, peppercorn sauce (VE)

Roast fillet of hake, potato & broccoli croquette, creamed spinach

Confit duck leg, potatoes dauphinoise, roasted carrot puree, black cherry jus (GF)

Corn fed chicken breast, fondant potato, leek & wild mushroom sauté, tarragon cream (GF)

'Planted' chicken breast, fondant potato, leek & wild mushroom sauté, tarragon cream (VE)(GF)

## DESSERT

Rhubarb compote, oat crumble, cinnamon cream, dried raspberries (VE)(GF)

Chocolate mousse, chocolate soil, macerated strawberries, anglaise sauce (V)(GF)

Apple tarte tatin, whipped cream, roast hazelnuts (V)

Selection of British cheeses, plum chutney, quince jelly, crackers (V)

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## Optional Extras

Place names	£1.00
Additional sorbet course	£3.30
Additional cheese course	£8.00
Petit fours (2 pieces)	£4.40
Dessert wine	POA
Glass bowl centrepiece	£10.00pp
Floral decorations	POA

# EVENTS

Tailor your event by adding one of the options below. All prices are per person. Available in certain locations only, please check before ordering.

## **INTERNATIONAL BURGER STATION (minimum order of 40)**

£18.00

A choice of burgers with a selection of international garnishes, served with lightly spiced potato wedges & 'slaw

### **Burgers**

Oyster mushroom burger in beetroot & seed bun (VE)

Buttermilk fried chicken fillet in a brioche bun

Breaded fish fillet in a brioche bun

### **Garnishes**

American: Stokes ketchup, american mustard, cheese sauce, pickles & shallots

Korean: kimchi style salad, lime mayo & ginger spiced BBQ sauce

Greek: crisp leaf, tomato, cucumber & olive salsa & whipped feta



## **SUSHI BAR - subject to availability (minimum order of 40)**

£13.80

Price includes 4 pieces of traditional Japanese sushi per person

## **LIVE SUSHI MASTERCLASS - subject to availability (for 20 to 80 people)**

£21.00

Experience the art of traditional sushi making with our qualified sushi chef

## **PIZZA MASTERCLASS - subject to availability (for 20 to 30 people)**

£21.00

## **DESSERT FOUNTAINS (for 20 to 50 people)**

£15.80

Chocolate or butterscotch fountain with a variety of fruit & indulgent treats (V)

## **CHEESE FONDUE FOUNTAINS (for 20 to 50 people)**

£15.80

Rich, indulgent warm cheese sauce with a variety of breads and savoury treats (V)



# EVENTS

## BBQ (minimum order of 50)

£19.00

All prices are per person. For inside space the BBQ will be in a buffet style. Outside spaces available in certain locations only.

Beyond meat “King’s Burger” with cheese sauce, burger sauce, pickles, red onion & Stokes ketchup (VE)

Chimichurri marinated chicken thigh burger, mature cheddar, burger sauce & pickles

### Served with

BBQ corn cobs (VE)(GF)

Greek salad with plant-based feta, tomatoes, olives & cucumber (VE)(GF)

Summer greens dressed with salted lemon & olive oil, toasted pumpkin seeds (VE)(GF)

House 'slaw of red cabbage, onion, carrot, herbs & mayo (VE)(GF)

### Add ons

Halloumi & aubergine skewer, flatbread, sweetcorn 'slaw, harissa dressing (V)

£9.50

Pollock & herb paupiette, flatbread, shredded citrus cabbage & lemon yoghurt

£14.20

BBQ pulled pork, beetroot brioche, kimchi & sriracha mayo

£11.60

Baby gem salad, soft egg with shallot dressing (V)(GF)

£2.60

Heritage tomato, basil, mozzarella & balsamic vinegar (VE)(GF)

£5.25

New potato salad (VE)(GF)

£3.25

### Dessert

Key lime pie topped with tropical fruit granola (VE)

£5.80

Lemon posset topped with freeze dried raspberries & shortbread crumb (V)

£5.80

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