

KING'S FOOD HOSPITALITY & EVENT CATERING MENU

KING'S FOOD

Menu & prices valid until 31st August 2025



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 work 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 late 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 day's 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 dietary requirement 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 religions 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 source produce wherever possible.

To reduce food waste, we now provide takeaway boxes free of charge. Please note that if food is taken off site, it is done so at the individuals risk. Food safety regulations recommend that food is consumed within 2 hours of being served. King's Food is not liable for any issues that arise from food being consumed after this time or as a result of improper transportation/storage.

KEY

(GF) Gluten Free - (V) Vegetarian - (VE) Vegan

KING'S FOOD HOSPITALITY & EVENT CATERING MENU

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- FORMAL DINING
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BEVERAGES & SNACKS

Tea and coffee (Fairtrade) - per person	£2.75
Tea, coffee and biscuit (GF and VE options available) - per person	£3.55
Tea, coffee and Danish - per person	£4.75
Tea, coffee and croissant - per person	£4.75
Tea, coffee and fruit - per person	£3.85
Fruit juice 1L	£5.10
<i>Orange and apple</i>	
Sparkling elderflower 1L	£6.60
Still or sparkling filtered water 750ml	£2.20
Can O' Water 330ml (still or sparkling)	£1.60
Soft drink cans	£1.60



SWEET

Minimum order is 6 of each item

Danish crowns (VE) - 1 per person	£2.95
<i>Custard and hazelnut, cherry, orange and hazelnut - A selection will be supplied</i>	
Croissants (VE) - 1 per person	£2.95
<i>Plain, blueberry and raspberry - A selection will be supplied</i>	
Cinder toffee brownie (VE)(GF) - 1 per person	£2.95
Selection of mini pastries (V) - 2 per person	£3.25
<i>Croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll - A selection will be supplied</i>	£3.60
Cupcakes (V) - 1 per person	
<i>Carrot, chocolate, lemon and red velvet - A selection will be supplied</i>	£3.60
Scones with whipped cream and strawberry jam (V) - 1 per person	

No minimum order

Biscuit selection (GF and VE options available)	£1.00
Hazelnut and chocolate snack bar (V)(GF)	£2.85
Fresh fruit	£0.90

SAVOURY

Pipers sea salt crisps - 150g bowl (VE)(GF)	£4.95
Marinated Siciliana olives - 90g bowl (VE)(GF)	£5.45
Corn chips with salsa (VE)(GF)	£4.35

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BREAKFAST PACKAGES

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

WORKING BREAKFAST

£6.95

Croissants (VE) - 1 per person

Plain, blueberry and raspberry - A selection will be supplied

Whole fruit bowl

Orange juice, still and sparkling water

Tea and filter coffee (Fairtrade)



DELUXE WORKING BREAKFAST

£12.65

Fruit smoothie (VE)(GF)

Danish crowns (VE) - 1 per person

Custard and hazelnut, cherry, orange and hazelnut

Greek yoghurt, honey and homemade granola (V)(GF)

Mini smoked salmon, cream cheese and dill bagel

Orange juice, still and sparkling water

Tea and filter coffee (Fairtrade)

Additional items:

Danish crowns (VE) - 1 per person

£2.95

Custard and hazelnut, cherry, orange and hazelnut

Croissants (VE) - 1 per person

£2.95

Plain, blueberry and raspberry - A selection will be supplied

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

£3.70

Fruit salad

£2.30

Greek yoghurt, honey and homemade granola (V)(GF)

£3.40

Selection of mini pastries (V) - 2 per person

£2.95

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

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

£3.95

LUNCH PACKAGES

Delicious lunches to meet all tastes and budgets. To encourage our colleagues to be more sustainable in their choices, our sandwich and wrap selection is now vegetarian and plant-based as standard. 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

£10.00

Selection of premium vegetarian and plant-based sandwiches

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Still and sparkling water

Working lunch refreshment add-on

£2.95

Tea, filter coffee and fruit juice

ARTISAN SANDWICH LUNCH

£15.25

Selection of premium vegetarian and plant-based sandwiches and wraps

Whole fruit bowl

Pipers sea salt crisps (VE)(GF)

Fruit juice, still and sparkling water

Tea and filter coffee

PACKED LUNCH BAG

£12.65

Premium sandwich, packet of crisps, sweet treat and water



BUFFET

A service assisted buffet meal for 20 people or more. Only available in certain locations - please check before ordering, and allow for 1 hour set up time when booking your room or event space.

HOT BUFFET £21.45

Please choose 2 items from the following

Roasted rainbow carrots with warm houmous, chickpeas, orange and cumin dressing, served with bulgur wheat (VE)

Roasted rainbow carrots with braised octopus, orange and cumin dressing served with bulgur wheat

Mushroom stroganoff with broccoli pesto and toasted seeds, served with rice (VE)(GF)

Chicken and mushroom stroganoff with broccoli pesto and toasted seeds, served with rice (GF)

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

Butterbeans with Sicilian caponata (tomatoes, garlic, olives and capers), served with nut free pesto pasta (VE)

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

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

Crispy Korean BBQ chicken with rice noodles and vegetables (GF)

Crispy Korean BBQ tofu with rice noodles and vegetables (VE)(GF)

All options are served with a green salad and fresh fruit (GF)(VE)

Upgrade your green salad: £2.60

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

GOLD BUFFET £21.45

Roast beetroot, apple, butterbeans and chimichurri (VE)(GF)

Roast salmon and pollock, potato, pickled turnip salad with salsa verde (GF)

Miso roasted chicken, sticky rice and mooli salad, yuzu and ponzu dressing

Marinated broccoli, chargrilled orange, chickpeas, sweet chilli dressing, sunflower seeds (VE)(GF)

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

Whole fruit bowl (VE)(GF)

Additional items

Bread rolls and butter (V) £1.20

Roast seasonal vegetables (VE)(GF) (served hot or cold) £2.30

Chef's choice dessert £4.60

Drinks package: Tea and filter coffee, fruit juice, still and sparkling water £4.25

SHARING PLATTERS

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

PLANT-BASED ASIAN PLATTER

£7.50

Onion bhaji with minted coconut yoghurt (VE)
Vegetable pakora with mango chutney (VE)(GF)
Crispy 5 vegetable gyoza, sriracha mayo (VE)
Teriyaki 'smoked' tofu pieces (VE)
Japanese rice crackers (VE)
Cucumber and radish crudités (VE)(GF)
Sweet chilli dipping sauce (VE)

PLANT-BASED MEDITERRANEAN MEZZE

£7.50

Baked beetroot falafel, red pepper houmous with fresh coriander (VE)(GF)
Rosemary and lemon baked 'plant' balls with tomato balsamic puree (VE)
Plant-based sausage roll with pumpkin seeds and smoked salt (VE)
Pesto marinated 'plant' mozzarella (VE)(GF)
Red pepper houmous (VE)(GF)
Tapioca crackers (VE)(GF)
Cucumber and carrot crudités (VE)(GF)

ARTISAN MEAT & CHEESE PLATTER

£8.50

Cured meat selection - *Coppa, Milano salami, Serrano ham* (GF)
Cornish Yarg (V)(GF)
Marinated olives (VE)(GF)
Cornichon (VE)(GF)
Plum and apple chutney (VE)(GF)
Focaccia (VE)
Butter (GF)
GF bread available on request

FOCACCIA PIZZA PLATTER

£7.50

(3 pieces per person, minimum order 30 people)
Toppings - choose 2 from below
Pepperoni
BBQ chicken
Four cheese (V)
Cheese and mushroom (VE)

Pizza will be served at room temperature

FINGER FOOD

Finger food can be ordered for 20 people or more and the prices are per person.

Choose 4 from the list below	£13.50pp
Choose 6 from the list below	£17.50pp
Choose 8 from the list below	£20.50pp

SAVOURY

- Plant-based sausage roll with pumpkin seeds and smoked salt (VE)
- Shicken tikka skewer (VE)(GF)
- Red Leicester and sweet curried cauliflower skewer (V)(GF)
- Pea, spinach and ricotta arancini, basil mayo, parmesan (V)
- Smoked mackerel brandade, pickles, brioche bun
- Pork sausage roll glazed with brown sauce and onion seeds
- Teriyaki chicken thigh skewer (GF)

SWEET

- Chocolate brownie and raspberry bites (VE)(GF)
- Mini macaroons (V)(GF)



CANAPÉS

Canapés must be ordered for a minimum of 30 people and they can only be delivered to certain locations. Please specify which canapés you require when ordering.

Choose 4 from the list below	£18.00pp
Choose 6 from the list below	£25.00pp
Choose 8 from the list below	£32.00pp

GOLD CANAPÉS

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

Romesco, toasted almonds, balsamic pearls (VE)(GF)

Slow roasted cherry tomato and whipped plant-based feta bruschetta (VE)

Coronation chicken, apricots, coriander on charcoal tart

Chicken and duck rilette, red onion marmalade, crouton

Octopus, smoked paprika, black garlic aioli

HOT CANAPÉS

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

Pan fried 'planted' steak, truffled cashew cream, crispy onions (VE)

Jerk chicken breast, peamole, roast pepper gel, buckwheat (GF)

Roast smoked scallop, horseradish, pickled apple on rye

SWEET CANAPÉS

Brownie, chantilly cream, salted caramel pearls (VE)(GF)

Lemon and mango meringue tart (V)



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BANQUETING

Banqueting must be ordered for a minimum of 20 people and can only be served in certain locations - please check before ordering. Please choose one starter, a main and a dessert from the list below.

3 courses - £46.00pp | 2 courses - £33.00pp

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

STARTERS

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

Smoked salmon gravadlax, braised celery, horseradish creme fraiche (GF)

Chicken and duck terrine, red onion marmalade, endive and apple salad with tarragon dressing (GF)

MAIN

Pearl barley risotto, braised portobello mushroom and pesto (VE)

Baked hake fillet, lemon, dill and almond crumb, patatas bravas with romesco sauce

Roasted corn fed chicken breast, braised spring vegetables and fondant potato (GF)

DESSERT

Chocolate torte, raspberries and cream (VE)

The King's Mess with roasted strawberries (VE)(GF)

Cornish Yarg, plum chutney and fruit cake (V)



FORMAL DINING

Formal Dining must be ordered for a minimum of 10 people, maximum of 30, and can only be served in certain locations - please check before ordering. Please choose one starter, a main and a dessert from the list below.

3 courses - £52.50pp | 2 courses - £42.00pp

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

STARTERS

Pickled, pureed and baked beetroot, whipped plant-based feta, roast celery and apple gel, rocket (VE)(GF)

Juniper cured salmon, grapefruit gel, turnip remoulade, watercress (GF)

Chicken liver parfait, smoked eel, whipped membrillo, ciabatta croute, pea shoots

MAIN

Milanese pearl barley risotto, rainbow chard, petit pois, shallot, plant-based parmesan (VE)

Baked bream, summer vegetable and bean cassoulet, samphire (GF)

Corn fed chicken breast, fondant potato, leek and wild mushroom sautee, tarragon cream, truffle oil (GF)

DESSERT

Coffee panna cotta, toasted hazelnuts, honeycomb (VE)(GF)

Tarte tatin, whipped cream, anglaise sauce (V)

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



Optional Extras

Place names	£1.10pp
Additional sorbet course	£3.60pp
Additional cheese course	£8.80pp
Petit fours (2 pieces)	£4.85pp
Dessert wine	POA
Glass bowl centrepiece	£11.00 each
Floral decorations	POA

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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) £19.90

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

Burgers

Oyster mushroom burger in a beetroot and seed bun with crisp leaf, tomato, cucumber and olive salsa (VE)

Buttermilk fried chicken fillet in a brioche bun with Stokes ketchup, American mustard and pickles

Breaded fish fillet in a brioche bun with kimchi style salad, lime mayo and ginger spiced BBQ sauce

SUSHI BAR - subject to availability (minimum order of 40) £15.00

Price includes 4 pieces of traditional Japanese sushi per person

LIVE SUSHI MASTERCLASS - Strand campus only (for 20 to 90 people) £25.00

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

PIZZA MASTERCLASS - King's Kitchen only (for 20 to 30 people) £25.00

DESSERT FOUNTAINS (for 20 to 50 people) £17.50

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

CHEESE FONDUE FOUNTAINS (for 20 to 50 people) £17.50

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



BBQ

BBQ (minimum order of 50)

£19.00

The BBQ package can be served indoors, buffet style, or outside in certain locations. All prices are per person.

Oyster mushroom burger in a beetroot and seed bun with crisp leaf, tomato, cucumber and olive salsa (VE)
Chimichurri marinated chicken thigh burger, mature cheddar, burger sauce and pickles

Served with

BBQ corn cobs (VE)(GF)

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

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

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

Add ons (minimum order of 50)

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

£9.50

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

£14.00

BBQ pulled pork, beetroot brioche, kimchee and sriracha mayo (GF)

£11.50

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

£2.65

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

£5.30

New potato salad (VE)(GF)

£3.25

Dessert (minimum order of 50)

Key lime pie topped with tropical fruit granola (VE)

£6.00

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

£6.00



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APPENDIX

Understanding the carbon footprint of our food is crucial in making sustainable choices. Food items can be categorised based on their CO₂e emissions, and to provide context, these emissions can be compared to everyday activities. For example, very low emissions (less than 800 CO₂e) are seen in foods like lentils and tomatoes, comparable to driving approximately 2 miles or using a computer for about 6-9 hours. Low emission foods (800-1200 CO₂e), such as carrots and potatoes, equate to driving 3-4 miles or boiling an electric kettle about 7-10 times. Medium emissions (1200-1600 CO₂e), found in poultry and eggs, are akin to driving 5-7 miles or running a fridge for about 1 to 1.5 days. High emission foods (1600+ CO₂e), including beef and lamb, have a significantly larger impact, comparable to driving over 8 miles or using an air conditioning unit for about 2 to 3 hours. By being aware of these categories, we can better assess the environmental impact of our dietary choices.

SNACKS	Co2 ANALYSIS
Selection of mini pastries	395 gCO ₂ e
Danish crowns	592 gCO ₂ e
Croissant	592 gCO ₂ e
Assorted biscuit	35 gCO ₂ e
Hazelnut snack bar	58 gCO ₂ e
Cinder toffee brownie	355 gCO ₂ e
Cupcake	526 gCO ₂
Scones with whipped cream and strawberry jam	565 gCO ₂ e
Fresh fruit	274 gCO ₂ e
Piper sea salt crisps	662 gCO ₂ e
Marinates siciliana olives	42 gCO ₂ e
Cornchips with salsa	190 gCO ₂ e

BREAKFAST PACKAGE	Co2 ANALYSIS
Fruit smoothie	204 gCO ₂ e
Greek yoghurt, honey and homemade granola	393 gCO ₂ e
Mini smoked salmon, cream cheese and dill bagel	86 gCO ₂ e
Seasonal fruit salad	485 gCO ₂ e
Deluxe plant-based sausage roll	138 gCO ₂ e

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BUFFET	Co2 ANALYSIS
Roasted rainbow carrots with warm homous, chickpeas, orange and cumin dressing served with bulgur wheat	677 gCO2e
Roasted rainbow carrots with braised octopus, orange and cumin dressing with bulgur wheat	1,534 gCO2e
Mushroom stroganoff with broccoli pesto and toasted seeds, served with rice	496 gCO2e
Chicken and mushroom stroganoff with broccoli pesto and toasted seeds, served with rice	1,174 gCO2e
Pollock fillet with Sicilian caponata	817 gCO2e
Butterbeans with Sicilian caponata	342 gCO2e
Chicken Makhani, coriander dressing, crispy onions, served with rice	764 gCO2
Dahl Makhani, coriander dressing, crispy onions, served with rice	672 gCO2e
Crispy Korean BBQ chicken with rice noodles and vegetables	1,097 gCO2e
Crispy Korean BBQ tofu with rice noodles and vegetables	633 gCO2e
Green salad	227 gCO2e
Waldorf salad	117 gCO2e
Greek salad	344 gCO2e
Roast beetroot, apple, butterbeans and chimichurri	279 gCO2e
Roast salmon and pollock, potato & pickled turnip salad with salsa verde	1341 gCO2e
Miso roasted chicken, sticky rice & mooli salad, yuzu and ponzu dressing	854 g CO2e
Marinated broccoli, chargrilled orange, chickpeas, sweet chilli dressing, sunflowers seeds	336 gCO2e

BUFFET	Co2 ANALYSIS
Greek salad with plant-based feta, tomatoes, olives & cucumber	344 gCO2e
Roast seasonal vegetables	317 gCO2e

SHARING PLATES	Co2 ANALYSIS
Plant-based Asian platter	544 gCO2e
Onion bhaji with minted coconut yoghurt	41g CO2e
Vegetable pakora, mango chutney	34g CO2e
Crispy 5 vegetable gyoza, sriracha mayo	141 gCO2e
Teriyaki 'smoked' tofu pieces	23 gCO2e
Sweet chilli dipping sauce	6 gCO2e
Japanese rice crackers	16 gCO2e
Cucumber & radish crudities	4 gCO2e
Plant-based Mediterranean mezze	448 gCO2e
Plant-based sausage roll with pumpkin seeds & smoked salt	138 gCO2e
Baked beetroot falafel, red pepper houmous, fresh coriander	66g CO2e
Rosemary & lemon baked 'plant' balls with tomato balsamic puree	63 gCO2e
Pesto marinated 'plant' mozzarella	124 gCO2e
Red pepper houmous	17 gCO2e
Tapioca crackers	8 gCO2e
Cucumber & carrot crudities	33 gCO2e

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SHARING PLATES	Co2 ANALYSIS
Artisan meat & cheese platter	628 gCO2e
Cured meat selection	166 gCO2e
Cornis Yarg	110 gCO2e
Marinated olives	42 gCO2e
Cornichon	53 gCO2e
Plum & apple chutney	35 gCO2
Focaccia	183 gCO2e
Butter	77 gCO2e
Focaccia pizza platter	388+ gCO2e
Topping pepperoni	106 gCO2e
Topping BBQ chicken	867 gCO2e
Topping four cheese	1004 fCO2e
Topping cheese & mushroom	668 gCO2e

FINGER FOOD	Co2 ANALYSIS
Plant-based sausage with pumpkin seeds & smoked salt	138 gCO2e
Shicken tikka skewer	129 gCO2e
Red leicester & sweet curried cauliflower skewer	370 gCO2e
Pea, spinach & ricotta arancini, basil mayo, parmesan	187 gCO2e
Smoked mackerel brandade, pickles, brioche bun	162 gCO2e
Pork sausage rol glazed with brown sauce & onion seeds	190 gCO2e
Teriyaki chicken thigh skewer	1,025 gCO2e
Mini macaroons	29 gCO2e
Chocolate brownie & raspberry bites	117 gCO2e

CANAPÉS	Co2 ANALYSIS
Romesco, toasted almonds, balsamic pearls	20 gCO2e
Slow roasted cherry tomato and whipped feta bruschetta	43 gCO2e
Coronation chicken, apricots, coriander, charcoal tart	169 gCO2e
Chicken & duck rilette, red onion marmalade, crouton	90 gCO2e
Octopus, smoked paprika, black garlic aioli	97 gCO2e
Zalmon tartare spoon, tapioca cracker	30 gCO2e
Maple blackened sweet potato, sage, salted pecan nuts	23 gCO2e
Pan fried 'planted' steak, truffled cashew cream, crispy onions	30 gCO2e
Jerk chicken breast, peamole, roast pepper gel, buckwheat	20 gCO2e
Roast smoked scallop, horseradish, pickled apple on rye	77 gCO2e
Lemon & mango meringue tart	40 gCO2e
Brownie, chantilly cream, salted caramel pearls	40 gCO2e

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BANQUETING	Co2 ANALYSIS
Beetroot & apple tart, roast garlic, whipped butterbeans, balsamic	554 gCO2e
Smoked salmon gravadlax, braised celery, horseradish crème fraiche	633 gCO2e
Chicken & duck terrine, red onion marmalade, endive and apple salad, tarragon dressing	436 gCO2e
Pearl barley risotto, braised portobello mushroom & pesto	824 gCO2e
Baked hake fillet, lemon, dill and almond crumb, patatas bravas, romesco sauce	1,645 gCO2e
Roast corn fed chicken breast, braised spring vegetables, fondant potato	1,480 gCO2e
Chocolate torte, raspberries, cream	121 gCO2e
The King's Mess with roasted strawberries	212 gCO2e
Cornish Yarg, plum chutney, fruit cake	770 gCO2e

EVENTS	Co2 ANALYSIS
'Oyster mushroom burger in a beetroot & seed bun with crisp leaf, tomato, cucumber & olive salsa	1,224 gCO2e
Buttermilk fried chicken fillet in a brioche bun with Stokes ketchup, American mustard & pickles	1,526 gCO2e
Breaded fish fillet in a brioche bun with kimchi style salad, lime mayo and ginger spiced BBQ sauce	1,378 gCO2e
Sushi masterclass - 4 pieces of sushi	465 gCO2e
Pizza masterclass - 1 pizza per person	358 gCO2e
Dessert fountain	1,245 gCO2e
Cheese fountain	892 gCO2e

FORMAL DINNER	Co2 ANALYSIS
Pickled, pureed and baked beetroot, whipped plant feta, roast celery and apple gel, rocket	226 gCO2e
Juniper cured salmon, grapefruit gel, turnip remoulade, watercress	444 gCO2e
Chicken liver parfait, smoked eel, whipped membrillo, ciabatta crouste, pea shoots	586 gCO2e
Milanese pearl barley risotto, rainbow chard, petit pois, shallot, plant parmesan	256 gCO2e
Baked bream, summer vegetable and bean cassoulet, samphire	1,460 gCO2e
Corn fed chicken breast, fondant potato, leek and wild mushroom saute, tarragon cream, truffle oil	1,474 gCO2e
Coffee panna cotta, toasted hazelnuts, honeycomb	840 gCO2e
Tarte tatin, whipped cream, anglaise sauce	401 gCO2e
Selection of British cheeses, plum chutney, quince jelly, crackers	1,169 gCO2e

APPENDIX

BBQ	Co2 ANALYSIS
Simplicity meat 'Kings Burger' with cheese sauce, burger sauce, pickles, red onion, and Stokes ketchup	486 gCO2e
Chimichurri marinated chicken thigh burger, mature cheddar, burger sauce, and pickles	1,404 gCO2e
BBQ corn cobs	293 gCO2e
Greek salad with plant feta, tomatoes, olives, and cucumber	217 gCO2e
Summer greens dressed with salted lemon and olive oil, toasted pumpkin seeds	416 gCO2e
House slaw of red cabbage, onion, carrot, herbs and mayo	127 gCO2e
Halloumi and aubergine skewer, flatbread, sweetcorn slaw, harissa dressing	677 gCO2e
Pollock & herb paupiette, flatbread, shredded citrus cabbage and lemon yoghurt	1,044 gCO2e
Barbecue pulled pork, beetroot brioche, kimchee & sriracha mayo	808 gCO2e
Baby gem salad, soft egg with shallot dressing	230 gCO2e
Heritage tomato, basil, mozzarella and balsamic vinegar	494 gCO2e
New potato salad	375 gCO2e
Key lime pie topped with tropical fruit granola	439 gCO2e
Lemon posset topped with freeze dried raspberries and shortbread crumb	719 gCO2e

KEY:

Very low - <800 gCO2e

Low - 800 gCO2e - 1,200 gCO2e

Medium - 1,200 gCO2e - 1,600 gCO2e

High - >1600 gCO2e