KING’S FOOD HOSPITALITY & EVENT CATERING MENU
EXTERNAL CUSTOMERS

KING’S FOOD

Menu & prices valid until 18th March 2024
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.
- An activity code must be provided at the time of booking.
- 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.
- 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.

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.

**KEY**

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

Menu & prices valid until 18th March 2024
- BEVERAGES & SNACKS
- BREAKFAST OPTIONS
- LUNCH PACKAGES
- BUFFET
- SHARING PLATTERS
- FINGER FOOD
- CANAPES
- BOWL FOOD
- FINE DINING
- EVENTS
## Beverages & Snacks

The minimum order for all sweet & savoury snacks is 6 of each item ordered.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee (Fairtrade) - per person</td>
<td>£2.40</td>
</tr>
<tr>
<td>Tea, coffee and biscuit (GF &amp; VE options available) - per person</td>
<td>£3.20</td>
</tr>
<tr>
<td>Tea, coffee and mini pastry - per person</td>
<td>£4.15</td>
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<tr>
<td>Tea, coffee and fruit - per person</td>
<td>£3.70</td>
</tr>
<tr>
<td>Fruit juice (from concentrate) 1L (orange, apple &amp; cranberry)</td>
<td>£5.00</td>
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<tr>
<td>Freshly squeezed orange juice 1L</td>
<td>£6.25</td>
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<tr>
<td>Sparkling elderflower 1L</td>
<td>£6.25</td>
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<tr>
<td>Still or sparkling water 750ml</td>
<td>£2.10</td>
</tr>
<tr>
<td>Can O' Water 330ml (still or sparkling)</td>
<td>£1.30</td>
</tr>
<tr>
<td>Premium soft drinks cans</td>
<td>£1.80</td>
</tr>
<tr>
<td>Soft drinks cans (Pepsi, Diet Pepsi, Pepsi Max, 7UP and Tango)</td>
<td>£1.50</td>
</tr>
<tr>
<td>Selection of mini pastries - 2 per person</td>
<td>£3.15</td>
</tr>
<tr>
<td>(croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll)</td>
<td></td>
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<tr>
<td>Danish crowns (VE) - 1 per person</td>
<td>£3.15</td>
</tr>
<tr>
<td>(custard &amp; hazelnut, cherry, orange &amp; hazelnut)</td>
<td></td>
</tr>
<tr>
<td>Biscuit selection (GF &amp; VE options available)</td>
<td>£1.00</td>
</tr>
<tr>
<td>Hazelnut &amp; chocolate snack bar (GF)</td>
<td>£2.75</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td>£0.90</td>
</tr>
<tr>
<td>Cinder toffee brownie (VE)(GF)</td>
<td>£3.40</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>£3.40</td>
</tr>
<tr>
<td>Scones with whipped cream &amp; strawberry jam (V) - 1 per person</td>
<td>£4.75</td>
</tr>
<tr>
<td>Pipers sea salt crisps, 150g bowl (VE)(GF)</td>
<td>£4.75</td>
</tr>
<tr>
<td>Marinated sicilian olives, 90g bowl (VE)(GF)</td>
<td>£4.15</td>
</tr>
<tr>
<td>Cornchips (VE)(GF) with a selection of dips:</td>
<td>£4.15</td>
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<tr>
<td>sour cream &amp; chive (V), houmous (VE), salsa (VE)</td>
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</tbody>
</table>

Menu & prices valid until 18th March 2024
BREACKFAST OPTIONS

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

**WORKING BREAKFAST**

£6.60

Danish crowns (VE) - 1 per person
(custard & hazelnut, cherry, orange & hazelnut)
Whole fruit bowl
Freshly squeezed orange juice, still & sparkling water
Tea & filter coffee

**Additional items:**

Fruit smoothie (VE)  
£1.80

Fruit salad  
£2.20

Greek yoghurt, Bermondsey bee honey, granola  
£3.25

Danish crowns (VE) - 1 per person  
£3.15
(custard & hazelnut, cherry, orange & hazelnut)

Selection of mini pastries - 2 per person  
£3.15
(croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll)

Chilled breakfast frittata slice (V)(GF)  
£3.85

Deluxe plant-based sausage roll with pumpkin seed & smoked salt (VE)  
£3.55

Cumberland sausage baguette  
£3.90

Plant-based sausage baguette (VE)  
£3.50

Mini smoked salmon, cream cheese & dill bagel - 2 per person  
£2.55

**DELUXE WORKING BREAKFAST**

£12.10

Fruit smoothie (VE)  

Greek yoghurt, Bermondsey bee honey, granola

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

Menu & prices valid until 18th March 2024
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 lunches are priced per person. The minimum order for all lunch packages is 6.

WORKING LUNCH £12.35
Selection of premium vegetarian & plant-based sandwiches
Whole fruit bowl
Pipers sea salt crisps (VE)(GF)
Fruit juices, still & sparkling water
Tea & filter coffee

ARTISAN SANDWICH LUNCH £14.95
Selection of premium vegetarian & plant-based sandwiches with house selection of wraps or rolls
Whole fruit bowl
Pipers sea salt crisps (VE)(GF)
Fruit juices, still & sparkling water
Tea & filter coffee

PACKED LUNCH BAG £12.05
Premium sandwich, packet of crisps, sweet treat & water

Lunch package add-on £5.35
Cheese & smoked paprika straws (V)
Baked falafel, red pepper houmous, fresh coriander (VE)(GF)
Marinated olives (VE)(GF)

Menu & prices valid until 18th March 2024
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

Please choose 2 items from the following

White bean vegetable cassoulet topped with rolled oats & sunflower seeds, served with rice (VE)(GF)
Mushroom stroganoff with broccoli pesto & toasted almonds, served with pasta (V)
Basa fillet with Sicilian caponata (tomatoes, garlic, olives & capers), served with nut free pesto pasta
Chicken makhani, coriander dressing, crispy onions, served with rice (GF)
Lamb tagine, salted lemon & dried apricot dressing, served with cous cous

Served with:
Green salad (VE)(GF) & whole fruit

Upgrade your green salad:
Waldorf (VE) or Greek salad (VE)

£20.60

Menu & prices valid until 18th March 2024
BUFFET

COLD BUFFET  £20.60
Roast heritage carrots, chickpeas & pomegranate (VE)(GF)
Roast sea trout, potato salad & salsa verde (GF)
Lemon & rosemary roast chicken with orzo pasta & pesto salad
Marinated cauliflower, pomelo, sunflower seeds (VE)(GF)
Greek salad with plant-based feta, tomatoes, olives & cucumber (VE)(GF)
Whole fruit bowl

Additional items:
Bread rolls & butter (V)  £1.25
Roast seasonal vegetables (VE) (served hot or cold)  £2.55
Chef’s choice dessert  £4.40
Buffet drinks package: Tea & filter coffee, fruit juices, still & sparkling water  £4.40

Menu & prices valid until 18th March 2024
SHARING PLATTERS

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

**PLANT-BASED MEZZE PLATTER** $6.60

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

**CHEESE BOARD** $7.70

- British cheddar
- Torn mozzarella
- Somerset camembert
- Red onion chutney
- Crispbreads
- Grapes

**ARTISAN MEAT & CHEESE PLATTER** $7.70

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

**PIZZA PLATTER** $6.60

- (1/2 pizza per person)
- Pepperoni (GF)
- Chinese chicken
- Jackfruit pepperoni (VE)
- Mushroom & red onion (VE)

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

Menu & prices valid until 18th March 2024
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  £13.90pp
6 from the list below  £17.55pp
8 from the list below  £21.20pp

Baked falafel, red pepper houmous, fresh coriander (VE)(GF)
Tomato & basil bruschetta (VE)
Plant-based sausage roll with pumpkin seeds & smoked salt (VE)
Smoked salmon cream cheese blini
Roast vegetable & feta tart (V)
Homemade pork, potato & thyme sausage roll
Porcini mushroom arancini, basil mayo, parmesan (V)
Piri piri chicken skewers (GF)
Smoked chicken Caesar crostini
Cheese & smoked paprika straws (V)

Menu & prices valid until 18th March 2024
CANAPES

Canapes must be ordered for a minimum of 30 people. Please specify which canapes you require when ordering.
Canapes can only be delivered to certain locations, please check before ordering.

COLD CANAPES
Char grilled vegetable terrine, red pepper coulis (VE)(GF)
Slow roasted cherry tomato & feta bruschetta (VE)
Coronation chicken on charcoal tart
Brussels pate, calvados vine fruit on crouton
Smoked mackerel pate, lime ginger, fennel (GF)
Zalmon tartare, tapioca cracker (VE)(GF)

HOT CANAPES
Maple blackened sweet potato, salted pecan nuts (VE)(GF)
Pan fried, 3D printed flank steak, truffle horseradish cream, crispy onions (VE)
Black pudding bon-bon with apple chutney
Roast smoked Chalkstream rainbow trout, horseradish, pickled apple on rye (GF)

SWEET CANAPES
Mini macaroons (V)(GF)
Chocolate brownie bite (VE)(GF)

Choose 4 from the list below £16.50pp
Choose 6 from the list below £23.10pp
Choose 8 from the list below £29.70pp

Menu & prices valid until 18th March 2024
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  £15.00pp
Choose 3 from the list  £21.00pp
Choose 4 from the list  £25.30pp

HOT
Fable mushrooms, lentil dhal & coriander raita (VE)(GF)
Thai green fish curry, jasmine rice, tapioca crackers (GF)
Chicken thigh & pearl barley stew, buttered mash, carrots
Dakgangjeong: sweet & spicy Korean fried chicken kimchi style salad, beanshoots

COLD
Cauliflower cooked three ways, roast almonds, steeped raisins, cashew cream (VE)(GF)
Buffalo mozzarella, confit leeks, fresh oregano, olive oil, smoked sea salt (V)(GF)
Basa ceviche, sweetcorn, mango & chilli salsa, prawn cracker (GF)
Chalkstream rainbow trout, parsnip puree, sprout 'slaw (GF)

DESSERT
Churros, cinnamon sugar & warm salted chocolate ganache (VE)
Vanilla cheesecake, cherries & amaretti (V)
Sticky toffee pudding, butterscotch sauce (VE)(GF)

Menu & prices valid until 18th March 2024
FINE DINING

3 courses - £55.00pp | 2 courses - £43.00pp
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.

STARTERS
Marinated plant mozzarella, pickled & pureed squash, dried black olive (VE)(GF)
Scorched fillet of marinated mackerel, braised celery, horseradish crème fraîche (GF)
Duck and pork rillette, pressed potato & garlic, pickled beets (GF)
Ham hock & pea terrine, sourdough, leek & pear picallili

MAIN
Risotto alla Milanese, roast winter vegetables, basil, plant-based parmesan (VE)(GF)
Redefine 3D printed steak, roast potato slice, watercress, peppercorn sauce (VE)
Pan-fried fillet of chalkstream rainbow trout, salted celeriac, creamed leeks
Confit duck leg, pommes dauphinoise, swede puree, blackberry jus (GF)
Corn fed chicken breast, fondant potato, leek & wild mushroom saute, tarragon cream (GF)

DESSERT
Apple compote, oat crumble, cinnamon cream, dried cranberries (VE)
Chocolate mousse, chocolate soil, sour cherry compote, amaretti & cherry ice cream (V)
Poached pear, salted caramel, whipped cream, roast hazelnuts (VE)(GF)
Selection of British cheeses, plum chutney, quince jelly, crackers (V)

Optional Extras
Place names £1.00
Additional sorbet course £3.30
Additional cheese course £7.70
Petit fours (2 pieces) £4.40
Dessert wine POA
Glass bowl centrepiece £10 pp
Floral decorations POA

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

**GRAN SABOR’ TACO STATION (minimum order of 40)**
£18.70
Soft & crisp taco shells served with salsa, pea ‘guac’, sour cream, pickled red onion, limes & coriander (GF tacos available on request)
Smokey BBQ oyster mushroom (VE)
Al Pastor pulled pork
Crisp fried basa & calamari

**SUSHI BAR - subject to availability (minimum order of 40)**
£14.30
Prices includes 4 pieces of traditional Japanese sushi per person

**LIVE SUSHI MASTERCLASS - subject to availability (for 20 to 80 people)**
£22.00
Experience the art of traditional sushi making with our qualified sushi chef

**PIZZA MASTERCLASS - subject to availability (for 20 to 30 people)**
£22.00

**DESSERT FOUNTAINS (for 20 to 50 people)**
£16.50
Chocolate or butterscotch fountain with a variety of fruit & indulgent treats (V)

**CHEESE FOUNTAINE FOUNTAINS (for 20 to 50 people)**
£16.50
Rich, indulgent warm cheese sauce with a variety of breads and savoury treats (V)

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