

KING'S FOOD HOSPITALITY & EVENT CATERING MENU

EXTERNAL CUSTOMERS

KING'S FOOD

Menu & prices valid until 26th November 2023



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.
- 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

KING'S FOOD HOSPITALITY & EVENT CATERING MENU

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



BEVERAGES & SNACKS

Tea and coffee (Fairtrade) - per person	£2.40
Tea, coffee and biscuit (GF & VE options available) - per person	£3.20
Tea, coffee and mini pastry - per person	£4.15
Tea, coffee and fruit - per person	£3.70
Fruit juice (from concentrate) 1L (orange, apple & cranberry)	£5.00
Freshly squeezed orange juice 1L	£6.25
Sparkling elderflower 1L	£6.25
Still or sparkling water 750ml	£2.10
Can O' Water 330ml (still or sparkling)	£1.30
Premium soft drinks cans	£1.80
Soft drinks cans (Pepsi, Diet Pepsi, Pepsi Max, 7UP and Tango)	£1.50



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

Selection of mini pastries - 2 per person (croissant, cranberry twist, chocolate twist, cinnamon swirl, custard roll)	£3.15
Danish crowns (VE) - 1 per person (custard & hazelnut, cherry, orange & hazelnut)	£3.15
Biscuit selection (GF & VE options available)	£1.00
Hazelnut & chocolate snack bar (GF)	£2.75
Fresh fruit	£0.90
Cinder toffee brownie (VE)(GF)	£3.40
Cupcakes (vanilla, chocolate, lemon, red velvet)	£3.40
Scones with whipped cream & strawberry jam (V) - 1 per person	£4.75
Pipers sea salt crisps, 150g bowl (VE)(GF)	£4.75
Marinated siciliana olives, 90g bowl (VE)(GF)	£4.15
Cornchips (VE)(GF) with a selection of dips: sour cream & chive (V), houmous (VE), salsa (VE)	£4.15

BREAKFAST 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



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

£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)

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

£20.60

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:

£2.45

Waldorf (VE) or Greek salad (VE)



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

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)

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 (VE)(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

PIZZA PLATTER

£6.60

(1/2 pizza per person)
Pepperoni
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.

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 **£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)



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.

Choose 4 from the list below **£16.50pp**

Choose 6 from the list below **£23.10pp**

Choose 8 from the list below **£29.70pp**

COLD CANAPES

Chargrilled 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)(GF)

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)

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 (GF)

Kakgangjeong: sweet & spicy Korean fried chicken kimchi style salad, beanshoots (GF)

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, parnsip 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)



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 fraiche (GF)

Duck and pork rilette, 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)(GF)

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)

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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

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.

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 FONDUE FOUNTAINS (for 20 to 50 people)

£16.50

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

