



GROUP DINING & EVENTS MENUS

King's Blvd, Kings Cross, London N1C 4BU

MENU GUIDELINES

- For up to 16 guests, you will be offered the full set menu on the day of event from one of the groups set menus.
- For up to 32 guests, we kindly ask you to choose one starter, one main and one dessert for all your guests. Alternatively, you may consider getting an individual pre order sent over 7 working days in advance, from one of the groups set menus.
- Parties of 33 would enjoy the same starter, main course, and dessert. Except for dietary requirements.
- All dietary requirements are catered for separately. These are to be confirmed at least 7 working days prior the event.



Events Set Menu 1

£42pp

Graved Lachs 649 kcal ~ House cured salmon, potato Rösti, honey mustard dressing, horseradish ~

Schwarzwälder Schinken Salat 545 kcal ~ Black Forest Ham, melon, mixed leaves, appenzeller cheese ~

Karotten-Ingwer Suppe (VG) 185 kcal ~ Roasted carrot, ginger soup, sour cream ~

Lachsfillet 524 kcal ~ Seared salmon fillet, crushed dill potatoes picked beets ~

Schupfnudeln (V) 531 kcal ~ Hand rolled potato noodle, green asparagus, tomatoes,
truffle cream sauce ~

Gegrilltes Hähnchen 1359 kcal ~ Oven roasted half chicken, Potato salad, German white cabbage ~

Apfelstrudel 516 kcal ~ Warm apple strudel, vanilla sauce ~

Käsekuchen 511 kcal ~ Twice-baked cheesecake, blueberry compote ~

Haselnussmousse (VG) 424 kcal ~ Strawberry bonbon, chocolate crumble ~

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Please kindly note this menu is subject to change based on availability and seasonality

Events Set Menu 2

£58pp

Lachs Roulade 305 kcal ~ Smoked salmon roulade, spinach crepe, mixed leaves, trout roe ~

Feldsalat 468 kcal ~ Beetroot carpaccio, Lamb's lettuce, Shaved Gruyere, honey & poppy seed dressing ~

Topinambur Suppe 375 kcal ~ Jerusalem Artichoke soup, brown shrimps, chervil oil ~

Black Forest Style Salad (VG) 455 kcal ~ Butterleaf, cucumber, grated carrot & radish, potato salad, mustard Vinaigrette ~

Schwäbischer Rostbraten 1065 kcal ~ Sirloin, spätzle, broccoli, red wine jus, crispy onions ~

Bach Forelle 486 kcal ~ Trout fillet, beetroot potatoes salad, dill vinaigrette ~

Aubergine (VG) 898 kcal ~ Maple syrup glazed aubergine, beetroot hummus, sesame dressing, cress ~

Pfälzer Bratwurst 1054 kcal ~ Grilled Pork sausage, sauerkraut, creamed potato, onion jus ~

Apfelstrudel 516 kcal ~ Apple strudel, warm vanilla sauce ~

Schwarzwälder Kirschtorte 707 kcal ~ Black Forest gâteau, whipped fresh cream ~

Haselnussmousse (VG) 424 kcal ~ Strawberry bonbon, chocolate crumble ~

Käseteller 515 kcal ~ Selection of cheese, apple chutney, rye bread cracker ~

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Canapés & Bowl Food

Set Canapes 1 / £29.50pp / 649 kcal

Served in savoury crispy waffles

Aubergine caviar (V)

Goat cheese, herbs & olives (V)

Beef tartar, sour cream

Served on sunflower whole meal bread

**Smoked Black Forest ham, Celeriac remoulade,
pickles**

Smoked salmon Blini, horseradish cream

Curry sausage, Chips

Set Canapes 2 / £35.50pp / 767 kcal

Served in savoury crispy waffles

Salmon tartare

Beef tartar, sour cream

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

**Smoked Black Forest ham, Celeriac remoulade,
pickles**

Smoked salmon Blini, horseradish cream

Bowl food

Saffron arancini, tomato sauce (V)

Königsbergermeat pops, truffle aioli

Dessert

Black Forest macaron

Set Canapes 3 / £45.00pp / 1248 kcal

Served in savoury crispy waffles

Salmon tartare

Beef tartar, sour cream

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

**Smoked Black Forest ham, Celeriac remoulade,
pickles**

Bowl food

Truffle & parmesan chips

Coconut crusted prawns, avocado mango salsa

**Pulled pork sliders, curried tomato sauce,
cheddar, coleslaw**

Dessert

Mini Black Forest bites

Strawberry tart

Mini hazelnut & passionfruit choux buns

Events Wine List

Sparkling

NV Sekt Extra Dry Patrizier Haus, Weingut Max Ferdinand Richter, Mosel, Germany	£55
NV Nyetimber Classic Cuvée, West Sussex, England	£76
NV Lanson Père & Fils Brut, Champagne, France	£85
NV Lanson Rosé Brut, Champagne, France	£99

White Wine

2022 Sauvignon Blanc, Kleine Orangerie, S. Africa	£33
2021 Picpoul de Pinet Duc de Morny, France	£42
2021 Riesling Off Dry, Bischöfliche DOM, Mosel, Germany	£45
2019 Gewürztraminer, Cave de Turckheim Tradition, Alsace	£49
2022 Chablis, Domaine de la Motte, Burgundy	£59
2022 Riesling, Kloster Eberbach, Rheingau, Germany	£64

Red Wine

2022 Pinot Noir, Calusari, Timisului, Romania	£33
2021 Cabernet Sauvignon, Showdown 'Man with the Ax', California	£38
2020 Mediel Crianza, Rioja, Spain	£42
2021 Zweilget Classic Style, Sepp Moser, Neusiederslee, Austria	£45
2022 Schondorfer Trollinger, Jugen Ellwanger, Württemberg, Germany	£56
2022 Pinot Noir 'Edition S', Kloster Eberbach, Pfalz, Germany	£65

Rose Wine

2022 Pinot Rosé, Călușari, Timișului, Romania	£35
2022 Pinot Noir Rosé, Seehof, Rheingau, Germany	£45
2022 Mirabeau Rosé, Côtes de Provence, France	£56
2021 Mirabeau La Réserve, Côtes de Provence, France	£88

Full wine & drinks list available upon request !

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