



# 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

## £48pp

**Herings Tartar (GF)** ~ Herring, apple, shallot, dill, beetroot carpaccio, crispy beets ~

**Hamburger Salat (VG) (GF)** ~ Quinoa, chickpeas, golden beets, pomegranate, mixed leaves, house dressing ~

**Kartoffelsuppe** ~ Rustic potato soup, pan fried Frankfurter sausage, croutons, parsley ~

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**Lachsfilet** ~ Pan fried salmon fillet Maris piper potatoes & garden peas, grilled green asparagus, red pepper, chive oil (GF) ~

**Gebackener Blumenkohl** ~ Baked spiced Cauliflower, Butternut squash puree, Gremolata (VG) (GF) ~

**Hähnchen Schnitzel** ~ Crispy Chicken Schnitzel, Red Cabbage, Red Wine Jus, Watercress ~

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**Apfelstrudel** ~ Warm apple strudel, vanilla sauce ~

**Käsekuchen** ~ Twice baked cheesecake, blueberry compote ~

**Reispudding** ~ Madagascan Vanilla rice pudding, cinnamon biscuit, Cherry Compote (VG (GF) ~

*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. Calories available on request.*

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

# Events Set Menu

## £68pp

**Burrata (GF)(V)** ~ San Marzano tomatoes, Burrata, Red Onion, Basil Pesto ~

**Rindertartar** ~ Hand chopped beef tartar, truffle mayonnaise, toast melba ~

**Schwarzwald Salat (VG) (GF)** ~ Mix leaves, cucumber, grated carrot & radish, potato salad, house dressing ~

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**Kabeljau (GF)** ~ Grilled Cod fillet, green lentils, crispy horseradish, dill vinaigrette ~

**Kalbs Cordon Bleu** ~ Stuffed Veal Schnitzel, Gruyere Cheese, English Ham, Potato Salat, mixed leaves ~

**Berliner Falafel (VG) (GF)** ~ Crispy Chickpea dumpling, beetroot hummus, guacamole, spinach ~

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**Schwarzwälder** ~ Kirschtorte Black Forest Gateau, whipped fresh cream ~

**Haselnussmousse (VG) (GF)** ~ Hazelnut chocolate mousse, Strawberry Bon Bon, Chocolate Crumble ~

**Alpenkäse** ~ Alpine cheese selection, grapes, fruit loaf ~

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