

KING'S CROSS CENTRE HOSPITALITY MENU

Beverages

Filtered & or Decaffeinated Coffee
English Breakfast & Speciality Tea Selection
Apple Juice, Orange Juice
Spring Water, Sparkling Water

Breakfast

The Good Morning Breakfast

Fresh Fruit Salad, Granola Yoghurt
Butter Croissant
Selection of Jams
Tea, Coffee, Orange & Apple Juice

The Grab & Go Breakfast

Bacon, Sausage or Free Range Egg Rolls
(Vegetarian Sausages are available on request)
Tea, Coffee & Orange Juice

The Continental Breakfast

A selection of
Pain Au Chocolat, Croissant, Fresh Fruit Salad
Fresh Bread, Sliced Cheese
Selection of Preserves
Tea, Coffee, Orange & Apple Juice

The Sweet Tooth

Mini Patisserie Selection morning or afternoon

Mini Danish Pastries
Carrot & Orange Muffins
Selection of homemade mini cakes

Working Lunch Sandwich Platters

Simple sandwich lunch

A selection of freshly prepared fillings served on sliced brown/white bread and wraps served with crisps

Special sandwich lunch

A selection of freshly prepared fillings served on white/brown bloomer, sliced brown/white bread, open rolls and wraps served with tortilla chips

Executive sandwich lunch

A selection of freshly prepared fillings served on white/brown bloomer, sliced brown/white bread, open rolls, flat bread and wraps served with homemade vegetable crisps

Can be accompanied with

Vegetable Samosas & Minted Yoghurt Dip (2) v
Chicken Skewers & Sweet Chilli Dip (2)
Mini Pitta Pizza (2) v
Petite Crostini (3) v
Mini Sausage Rolls (2)
Red Onion, Olive & Feta Tart (2) v
Mini Quiche (2) v

Fresh Fruit Platter

Slices of Seasonal Fruit

A Selection of Freshly Baked Cakes & Biscuits

Cold Fork Buffet

The Principal - A Selection of Cold Meats, Pickles and Freshly Prepared Seasonal Salads

Sliced Gammon Ham
Sliced Topside of Roast Beef
Sweet Chilli Glazed Chicken Breast
Roasted Mediterranean Vegetable Quiche (v)
Crunchy Coleslaw
Wholegrain Mustard Potato Salad
Mixed Leaf & Tomato Salad
Pickles & Chutney
Freshly Baked Breads

Ploughman's Lunch

Mini Pork Pies
Selection of British Cheeses
Rustic Bread with Butter
Pickles & Chutneys
Grapes

Hot Fork Buffet

**Please choose one or more from the selection:
(Rice & noodles can be replaced with couscous or bulgur on request)**

Creamy Mild Chicken Korma served with Rice, Mini Poppadums & Mango Chutney
Sweet & Sour Chicken served with Rice & Prawn Crackers
Chilli Con Carne with Rice & Sour Cream
Traditional Beef Lasagne with Garlic Bread
Black Bean Vegetables & Noodles (v)
Vegetarian Mince Lasagne with Garlic Bread (v)
Tomato Pasta Arrabbiata with Herby Ciabatta Slices (v)

Can be served with

Chipped Potatoes
Baby New Potatoes
Garlic Bread
Naan Bread
Mixed Leaf Salad
Fresh Fruit Platter

Canapé Selection

Mix and match as many as you wish from the suggested selection

We recommend 6 pieces per person for pre-dinner

8-12 pieces per person for a canapé party

Other canapés available upon request

Hot

- Thai Fishcakes with a Sweet Chilli Sauce
- Mini Fish Goujons
- Lamb Kofta Ball & Minted Yoghurt
- PiriPiri Chicken Skewer
- Coconut Breaded King Prawns & Marie Rose Sauce
- Mini Shepherd's Pie & Onion Gravy
- Olive & Feta Cheese En Croute (v)
- Baked Camembert & Rustic Toasted Bread (v)
- Vegetable Kebabs & Garlic Mayonnaise (v)
- Mini beef burger with spiced tomato chutney
- Sun Dried Tomato & Mozzarella Parcels (v)
- Mini Yorkshire Pudding with Roast Beef & Horseradish Cream

Cold

- Fresh Tomato & Basil Bruschetta (v)
- Grape & Goats Cheese balls (v)
- Mini Smoked Salmon Terrine
- Caramelised Red Onion and Feta Tart (v)
- Parma Ham Twist & Mozzarella Pitta
- Mini Quiche(v)
- Smoked Salmon & Horseradish Cucumber Blini
- Mozzarella, Cherry Tomato & Basil Skewer (v)
- Mini Cheese & Bacon Bites
- Crostini with Pate Red Onion Marmalade
- Camambert & Strawberry Skewer

Sweet

- Fruit Kebabs
- Mini Strawberry Tarts
- Mini Lemon Meringue Tarts
- Cupcakes
- Muffins
- Cream Teas
- Apple & Caramel Crowns