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GALLERY ROOM  
AT KINGS PLACE



## A WORK OF ART

The newest, most exclusive dining space in Kings Place, the Gallery Room is the ideal space for a private, elegant dining experience.

Situated on the mezzanine level of this award-winning building, guests will enjoy lavish menus in this decadent yet modern room.

With a dining capacity of 40 as well as the flexibility to offer various room layouts and four different menus, the Gallery Room is one of the most versatile dining spaces in London.

As well as this, with a built-in 72" plasma screen, Apple TV, wi-fi and seamless plug-and-play connectivity included as standard, the Gallery Room is perfect for corporate dining that may contain some element of presentation or briefing.

# MENUS

Our Gallery Room menus are written only after our chefs have researched and sourced the freshest, highest quality ingredients. We use the very best produce available, with our four menus centred around the beef and lamb that we exclusively source from our own farm in Matfen, Northumberland.

Our four menus encompass a variety of beautiful dishes. Menu A's three courses centre around a succulent breast of guinea fowl and include a glass of Prosecco on arrival with tea, coffee and chocolates to finish. Menu B features four courses, including 40-day-hung sirloin steak. Menu C includes half a bottle of wine per person alongside its five courses, whilst our luxurious tasting menu features six stunning courses, upgraded wines, a glass of Champagne on arrival and petit fours to finish. Room hire is included in all our menus for groups of 16 or more.

The menus below are also ideal to add one of our fantastic experience upgrades to, which can be found later in this brochure.

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A

£62.00

Glass of Prosecco on arrival

Roasted pumpkin, sage and honey mousse,  
blue cheese croquette, pumpkin seed and  
toasted fregola 'granola', mustard leaf and frisée salad

Roast breast of guinea fowl, confit leg,  
carrot and parsnip rosti, peppered greens,  
celeriac and bread sauce fritter, poached redcurrant,  
juniper jus

Kentish apple and cinnamon tarte tatin,  
pear and ginger cake, salted caramel ice cream

Tea, coffee and chocolates

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B

£69.50

Glass of Prosecco on arrival

Celeriac and truffle velouté, goat's curd tortelloni

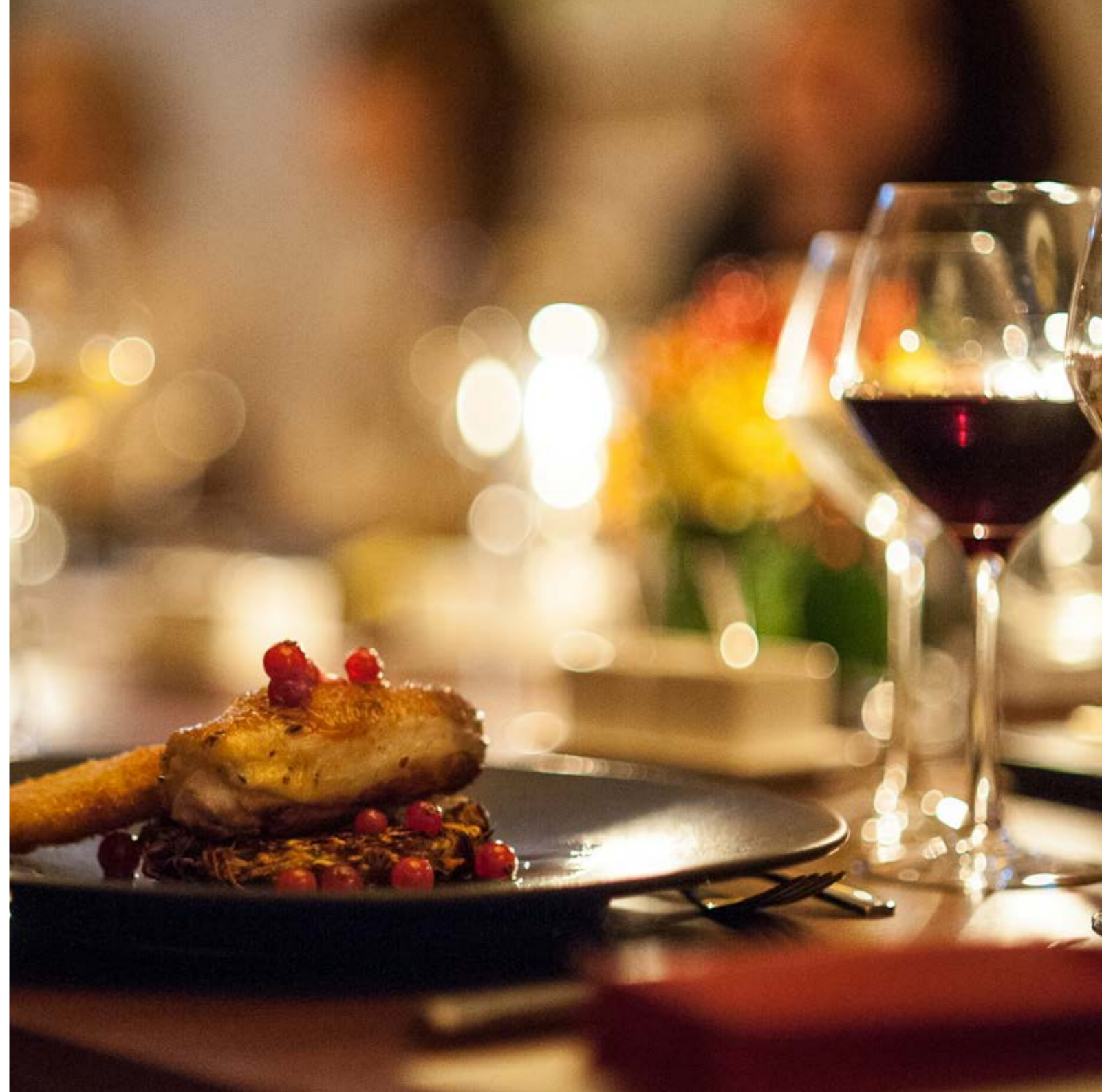
Home cured and smoked sea trout, pickled  
cucumber, roasted baby beetroots, watercress and  
foraged leaf salad, toasted hazelnut dressing

Medium rare, roasted 40 day hung Corneyside Farm  
beef sirloin, caramelised celeriac purée,  
confit ratte potatoes, cavalo nero, pearl onion  
and wild mushroom jus

Union coffee panna cotta, pecan brittle,  
chocolate croquant, whisky cream

Tea, coffee and chocolates

Want to make your visit extra special? Take a look at our fantastic experience upgrades including 'Meat The Butcher' and whisky tasting.





Menu C is the first of our menus to include half a bottle of wine within the menu price. Guests will enjoy five courses, the focal point being a succulent best end of lamb from our Corneyside Farm.

Why not make your night extra special with one of our experience upgrades, detailed later in the brochure.

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C  
£89.50

Creamed goat's curd mousse, pain d'épice foam and crisp, quince jelly

Confit corn fed Goosnargh duck, Boxty pancake, glazed chestnuts and mushrooms, poached duck egg hollandaise

Day boat caught sole fillet, young leaf spinach, caramelised Jerusalem artichoke and baby onion, sauternes sauce

Best end of Corneyside Farm lamb, basil mousse, herb crusted cutlet, crispy sweetbread, confit cabbage, carrot purée, dauphinoise potato, rosemary jus

Macerated cherry mousse, tonka bean parfait, chocolate sphere, cocoa nib tuille

Tea, coffee and chocolates  
upgrade to homemade petit fours for just £3.50 per person

Wine included in dining packages  
Maison de la Paix Viognier, France 2014  
Smoking Loon, Old Vine Zinfandel, USA 2012





The pièce de résistance of our Gallery Room offering, our Tasting Menu features six stunning courses, half a bottle of wine - selected to compliment the flavours - a glass of Champagne on arrival and homemade petit fours to finish.

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## Tasting Menu

£120.00

Glass of G.H. Mumm Cordon Rouge NV on arrival

Corneyside Farm beef and rosemary honey tea,  
bone marrow toastie

Pan fried hand dived scallop, garlic and parsley purée,  
confit leek, butcher's cured bacon, parmesan tuille

Rosemary milk poached Corneyside Farm lamb tenderloin, wilted gem leaves,  
tomato confit, black olive crumble

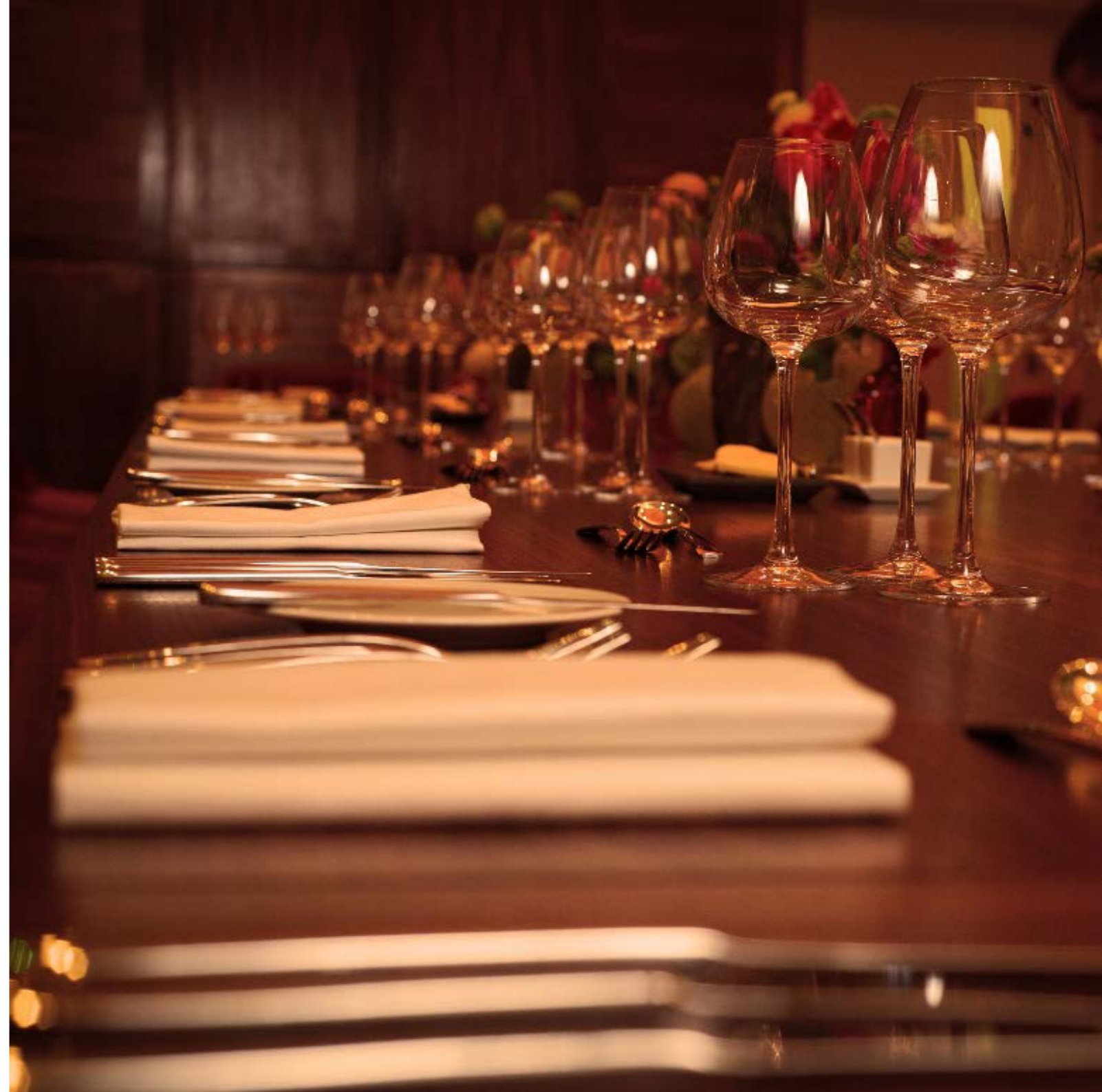
Native lobster raviolo, wilted spinach, bisque

Corneyside Farm 32 day hung beef fillet, balsamic roasted baby beetroots,  
swiss chard, soft truffle polenta, watercress croustade

Iced lemon soufflé, mini Sussex pond pudding,  
lemon thyme tartlet, blackcurrant sorbet

Homemade petit fours

Wine included with menu  
Woolly Sheep, Sauvignon Blanc, Marlborough, New Zealand 2014  
Minervois L'Azerolle Vieilles, France 2013



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“one of the  
best private  
dining rooms  
in London...”

Bon Vivant

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# MAKE IT EXTRA SPECIAL

Make your visit to the Gallery Room even more special by enjoying one of our fabulous experience upgrades.

These upgrades have been designed to give your group the extra personal touch, making your visit to Kings Place truly unforgettable. Add one of our upgrades to your menu of choice to enjoy something a little bit out of the ordinary and make your evening one of gastronomic grandeur.

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## meat the butcher

£20.00pp

Give your guests a fascinating insight into our 'gate to plate' ethos as our chef and butcher join you in the room to talk through the evening's menu, show off their skills and leave you feeling like a connoisseur.

Guests will be invited down to our hanging room to see our meat, which hangs for up to 34 days before being handed to our in-house butcher.

Finally, all guests will be treated to a custom made Meat Guide to take away, offering insight into different cuts and pairing wines - perfect for dinner party prep.

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## sculpture trail

£20.00pp

As an arts venue, Kings Place is home to two art galleries. Opt for our sculpture trail upgrade for your dinner to be preceded by an exclusive tour of Kings Place's sculpture trail; an interactive guide to some of the works on display throughout the building by Pangolin London gallery.

Guests will be met with a glass of bubbles on arrival before our perspicacious art expert leads them around this beautiful building, stopping at each sculpture along the way.

After the trail, guests will take their seats in the Gallery Room.

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## whisky or gin tasting

£20.00pp

Walk away from Kings Place an expert in one of the most on trend tipples in town. Our experts in all things spirits will give you and your guests an interactive tasting and history of a range of blends, styles and distilleries.

Depending on whether you'd like your tasting before or after dinner, guests will enjoy paired canapés or petit fours to accompany your tasting.

Finally, all guests will be treated to a custom made Whisky or Gin Guide to take away, offering insight into different blends and potential usages - perfect for cocktail party prep.

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## cheese masterclass

£20.00pp

Finish your evening in fine fashion with a guided cheese masterclass.

Allow us to talk you through a range of varied and interesting cheeses as your guests pour over tasting notes and enjoy a healthy slice of each, accompanied by grapes, celery crackers and oat cakes. The tasting will last approximately 30 minutes.

Finally, all guests will be treated to a custom made Cheese Guide to take away, offering insight into different regions, rinds and pairing wines - perfect for dinner party prep.

# FIT FOR A KING CONCERT EXPERIENCE

from £89.50pp including concert ticket

Get the full Kings Place experience by taking in a concert in exclusive style.

Enjoy a welcome glass of Prosecco in the Gallery Room as delicious canapés are served, before making the short walk to your balcony seats in the breathtaking Hall One to enjoy the concert. During the interval guests will reconvene in the Gallery Room to enjoy drinks and nibbles.

Once the concert has finished bowl food and wine will be served in the Gallery Room, rounding off the evening in perfect fashion. Alternatively, if guests are able to arrive 90 minutes prior to the concert starting, drinks and bowl food can be enjoyed prior to the concert, with dessert canapés and further drinks taking place once the concert has finished.

## Package inclusions

Premium concert tickets    Four canapés per person  
Four food bowls per person    1/2 bottle of wine per person    Glass of Prosecco on arrival

## pre-concert canapes

32 day hung Corneyside Farm beef steak tataré,  
soft quail egg, mustard cress

Earl Grey poached Scottish salmon, pickled cucumber,  
preserved lemon crème fraiche

Pumpkin and blue cheese mousse,  
sunflower and toasted fregola 'granola',  
baby watercress

Thyme roasted mushroom,  
cream cheese and tarragon choux buns,  
celery salt crumble

Our Concert Experience packages are subject to the availability of the chosen concert. Bookings should be made as early as possible to best ensure availability. Structure and pricing of the evening may change depending on the concert.

## bowl food

Ballotine of four hour slow braised  
shoulder of Corneyside Farm lamb, roasted garlic mash,  
caramelised baby onion, peppered carrot and parsnips,  
rosemary jus

Goan king prawn and south coast fish curry,  
coriander rice, peshwari naan

Basil and parmesan gnocchi, smoked tomato,  
courgette and mozzarella, Tuscan olives rocket and  
8 year aged balsamic

Ann Forshaw's vanilla yoghurt panna cotta,  
seasonal fruit, biscotti bites





# WINE LIST

## champagne

- G.H. Mumm Cordon Rouge NV £49.50
- Perrier-Jouët, France NV £69.00
- Veuve Clicquot £77.00
- Bollinger Grande Annee 2004 £95.00
- Dom Perignon 2004 £149.50

## sparkling

- Prosecco Spumante, Botter Italy £36.00
- La Jara Organic Rose Frizzante, Italy £36.00

## white

- Pierre Lacasse, Chardonnay, France 2012 £21.00
- Casa Maria Verdejo, Spain 2011 £22.00
- Goleta Sauvignon Blanc, Chile 2013 £25.00
- Pinot Grigio Garganega, Veneto, Italy 2012 £26.00
- Domaine Horgelus Sauvignon Gros Manseng, France 2011 £29.00
- Valcheta Torrontes, Argentina 2013 £30.00
- De Bortoli Willowglen Chardonnay, Australia 2013 £35.50
- Albariño Charquiño, Rias Baixas, Spain 2012 £36.00

## rose

- Mon Rose De Montrose, Pays d'Oc, France 2012 £29.50

## red

- Pierre Lacasse, Cabernet Sauvignon, France 2012 £21.00
- Madregale Rosso, Montepulciano, Italy 2011 £22.00
- Bodegas Tarabilla Tinto, Spain 2012 £24.00
- Goleta Merlot, Chile 2013 £25.00
- 16 Stops McLaren Vale Shiraz, Australia 2011 £28.00
- Tempus Carmenere, Chile 2012 £31.00
- Valcheta Malbec, Argentina 2013 £32.00
- Tronido Rioja, Crianza, Spain 2009 £34.00
- Chateau Du Pin, Entre deux Mer, Bordeaux 2009 £35.00

ASK ABOUT OUR DIGESTIF TROLLEY, WHICH STARTS FROM JUST £5 PER PERSON

Wines for Menu A and Menu B are to be pre-ordered  
Further drinks on the evening will be charged on consumption



# DETAILS

Our Gallery Room is as versatile as it is beautiful, with a number of room layouts available to best suit your occasion.

## Room Dimensions

L 12.6m (41.3ft) x W 4.7m (15.4ft)

## Hire Times

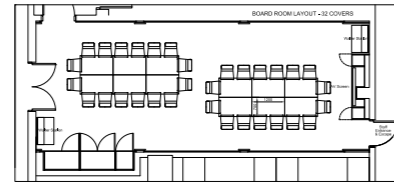
Use of the Gallery Room for an evening dinner sees you have exclusive use of the room from 6pm to midnight.

## Bespoke Menus

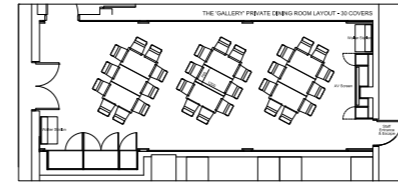
If you are after something in particular please let us know and our chefs will do their best to accommodate any bespoke requests.

## Room Hire

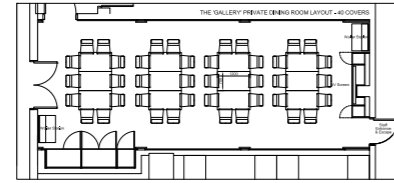
If you would prefer not to take one of our package menus, the Gallery Room can be hired on a room hire plus minimum catering spend basis. Please speak to our team if this option is of interest to you.



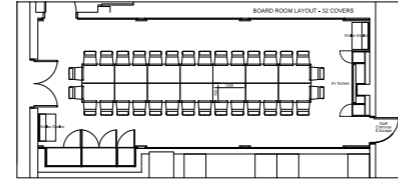
DUO  
CAPACITY: 32



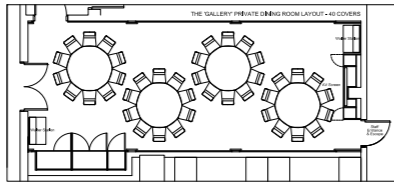
TRIO  
CAPACITY: 30



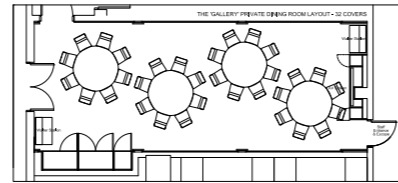
QUARTET  
CAPACITY: 40



BOARDROOM  
CAPACITY: 32



ROUNDS OF 10  
CAPACITY: 40



ROUNDS OF 8  
CAPACITY: 32

# MEETINGS & EVENTS

As well as first class private dining, the Gallery Room boasts the perfect space for meetings and presentations up to 60 for theatre style presentations within a sleek, modern surrounding.

Hire the Gallery Room for smaller conferences or meetings on a half or full day rate. A selection of executive catering packages are available



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