

kings place EVENTS

# GALLERY ROOM

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*christmas dining*



*Immerse yourself*  
IN A TRULY  
*opulent Christmas*  
WITH  
*exceptional food*  
AND A  
*stunning setting*

## *Package Details*

Our lavish Gallery Room Christmas menus are perfect for festive dining throughout December

Our newest, most exclusive space, the Gallery Room is situated on Kings Place's mezzanine level and offers diners complete privacy in a plush, modern setting

Our package prices include room hire, four or five courses depending on which menu you choose, ½ bottle of paired wine and ½ bottle of mineral water per person

Minimum numbers of 24 people apply to these packages

Parties with numbers fewer than 24 will be subject to a room hire fee and a separate menu price

All prices exclude VAT at the prevailing rate

————— *Menu A* —————

*99,50*

Celeriac and truffle velouté, brioche, tartufata

Home smoked Hastings cod, squid ink polenta, Jospier grilled chorizo,  
preserved lemon dressing

Roasted Goosnargh goose, confit cabbage, goose fat roasted potatoes, honey  
and rosemary parsnips and carrots, apricot and chestnut stuffing,  
juniper and port jus

Christmas pudding and brandy parfait, spiced clementine purée, hazelnut tuille

————— *Paired Wines* —————

*1/2 bottle per person included in menu price*

De Bortoli Willowglen Chardonnay, Australia 2012

Buttered toast on the nose and lemony freshness on the taste.

A great example of a well made Australian Chardonnay from New South Wales

The Crusher 'Wilson Vineyard' Pinot Noir, California, USA 2012

Warm and inviting bouquet, aromas of wild cherry, raspberry and toasted cedar lift out of  
the glass. A beautifully integrated wine especially considering how much punch it packs.

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————— *Menu B* —————

*115.00*

Yorkshire pheasant, redcurrant and juniper boudin,  
caramelised Jerusalem artichokes, quince purée

Scottish salmon three ways, soft quail egg, buckwheat blinis,  
shaved fennel and watercress salad, bergamot cream and caper berries

Carpaccio of English heritage beetroots, goat's cheese semi-freddo,  
hazelnut salsa, balsamic pearls

32 day aged Corneyside farm sirloin of beef, wild mushroom,  
foie gras and truffle pithivier, wilted Brussel tops, caramelised celeriac purée  
and glazed salsify, bordelaise sauce

Preserved cherry clafoutis, candied almonds, salted caramel ice cream

————— *Paired Wines* —————

*1/2 bottle per person included in menu price*

Sancerre Domaine la Croix Canat Loire, France 2012  
Lovely traditional Sancerre Sauvignon. Minerally with gunflint aromas. The palate is complex  
and impressive, mixing zesty fruit, tropical nuances and a ripe fruit core, plus some  
smokiness, striking minerality and a fine balance to finish

Château La Croix Chantecaille Grand Cru Saint-Emilion 2008  
The grapes are hand-picked at full-ripeness, result is a very elegant and well balanced  
wine with a good ageing potential.

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————— *Menu C* —————

*130.00*

Native oyster and seaweed tatare, vermouth pearls

Pan fried Goosnargh chicken livers and ceps, toasted brioche,  
poached Clarence Court duck egg

Lobster tortelloni, young leaf spinach, bisque

Four Bird Roast  
carved in the room by our chefs

Goosnargh corn-fed turkey stuffed with duck, chicken and pheasant,  
chestnut and wild mushroom stuffing served with butcher's pigs in blankets,  
Pomme Anna, sautéed Swiss chard, roasted squash and buttered spinach,  
Madeira sauce

Kentish cox apple tarte tatin, calvados crème fraîche, poached baby pear,  
apple and Madagascan vanilla foam

————— *Paired Wines* —————

*1/2 bottle per person included in menu price*

Chablis Broc de Bicques DRB, France 2011

The nose is brilliantly bright with a very identifiable 'post code': lemons, ripe red apples and  
crème fraîche with notes of flint and hazelnut along with an impression of quartz-like crystals  
on the tongue

Gevrey – Chambertin 'Les Crais' Gerard Seguin, France 2010

Dense but elegant with a rich and complex nose and notes of black fruit and sweet spice  
with an opulent mouthfeel

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