

MENUS

MEETINGS & PRIVATE DINING



BREAKFAST PACKAGE

Fruit Salad (vg)
Selection of mini-Danish Pastries (v)
Bacon Rolls*
Sausage Rolls*
Egg Rolls (v)*
Mini Plum Compote, Greek yoghurt (v)*
Organic pressed coffee
Selection of loose leaf teas

*Vegan alternatives available

£22 pp

BREAKFAST A LA CARTE

English Breakfast | 21

Sausage, smoked bacon, black pudding, mushroom, scrambled eggs, slow roasted tomato

Vegetarian Breakfast (v) | 20

Plant-based sausage, spinach, scrambled eggs, hash brown, slow roasted tomato, mushroom

Eggs Benedict

Single | 10 / Double | 17

Avocado on Sourdough Toast (v) | 14

Poached eggs and watercress

Smoked Salmon | 18

Poached eggs, sourdough toast

Vegan Bowl | 12

Seasonal compote, coconut yogurt, seeded granola, berries, banana

REFRESHMENTS

Organic pressed coffee

Selection of loose leaf teas

£8 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits

Mini-Danish pastry selection

£14 pp

Organic pressed coffee

Selection of loose leaf teas

Selection of biscuits (v)

Mini-Danish pastry selection (v)

Fruit salad (vg)

£18 pp

**Vegan alternative available. Subject to availability, our restaurant RAILS can accommodate small groups up to 20 guests. Pre-order required. Menu available on request.*

Please always inform of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan / GF - gluten free

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Discretionary service charge of 12.5% will be added to your bill.





HALF DAY DELEGATE

For groups of 10 people or more

Includes:

Room hire

1 Coffee break

Light buffet lunch in the room

Filtered still water

Stationery

75" TV screen including video conferencing unit

Whiteboard and WIFI

From £65 pp

H-DDP supplements:

Unrooted Ginger & Chilli Shot

Or

Unrooted Turmeric & Ginger Shot

£3.50 pp

COFFEE BREAK

Fruit juices

Selection of biscuits (v)

Selection of mini pastries (v)

LIGHT LUNCH BUFFET

A choice of 4 sandwiches with fries and salad to choose from:

Cheese Sandwich (v)

Ham Sandwich

Ham & Cheese Sandwich

Cucumber & Cream Cheese Sandwich (v)

Smoked Salmon & Dill Sandwich

Egg & Cress Sandwich (v)

** All breaks served with organic press coffee*

and selection of loose leaf teas teas

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DAY DELEGATE PACKAGE

For groups of 10 people or more

Included:

- Room hire
- 3 Coffee breaks
- Buffet lunch in the room
- Filtered still water
- Stationery
- 75" TV screen including video conferencing unit
- Whiteboard and WIFI

From £105 pp

DDP supplements:

- Unrooted Ginger & Chilli Shot
- Or
- Unrooted Turmeric & Ginger Shot

£3.50 pp

ARRIVAL BREAK

- Selection of Mini Pastries (v)
- Plum Crunch Pot (v)
- Fresh Fruit Bowl (vg)
- Crushed Avocado on Rye (vg)

LUNCH BUFFET

- Caesar Salad
- Tomato Arancini (v)
- Smoked Salmon, lemon, caperberries (gf)
- Lemon and Thyme Roasted Chicken Thighs (gf)
- Superfood Salad (vg, gf)
- Leek and Comté Quiche (v)
- French Fries (vg, gf)

AFTERNOON BREAK

- Polenta Cake (v, gf)
- Salted Caramel Chocolate Tart (v)

** All breaks served with organic press coffee and selection of loose leaf teas*

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LIGHT LUNCH BUFFET

A CHOICE OF 4 SANDWICHES TO CHOOSE FROM

Cheese Sandwich (v)
Ham Sandwich
Ham & Cheese Sandwich
Cucumber & Cream Cheese Sandwich (v)
Smoked Salmon & Dill Sandwich
Egg & Cress Sandwich (v)

Served with fries and salad

Fruit Juices
Selection of Loose Leaf Tea
Organic Press Coffee

LLB supplements:

Selection of mini-pastries (v)

Or

Selection of biscuits (v)

£6 pp

£38 per person

*Price per person based on parties minimum 10 people.
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CANAPES & NIBBLES

SAVOURY CANAPES - COLD

- Pea and Mint Tartlet (gf, v)
- Beetroot & Goat Cheese Croustade (v)
- Rye Cracker, Crushed Avocado and Radish (vg)
- Grilled Courgette, Sundried Tomatoes and Rocket Salad (vg, gf)
- Smoked Salmon Blinis, crème fraîche & dill
- Sea Bream Ceviche, cucumber (gf)
- Shredded Chicken and Bacon Tart
- Beef Tartare, cured egg yolk

SAVOURY CANAPES - HOT

- Crispy Polenta with Tomato and Basil (gf, vg)
- Spinach Falafel with Tahini (gf, vg)
- Asparagus Tart (gf, v)
- Tomato arancini (v)
- Prawn Tempura, sweet chilli sauce
- Mini Fish Cake, tartare sauce
- Buttermilk Chicken Bite, barbecue sauce
- Tartufata Croquet Monsieur
- Steak & Chips, béarnaise sauce (gf)
- Mini Beef Burger

SWEET CANAPES

- Salted Caramel Chocolate Tart (v)
- Hazelnut Delice (vg, gf)
- Pear & Pistachio Tart (v)
- Macaroon (v, gf)
- Polenta & Lemon Financier (v, gf)

- 4 pieces at £22 per person*
- 6 pieces at £27 per person*
- 8 pieces at £32 per person*

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NIBBLES & BITES

Marinated Olives (vg, gf) | **5.50**

Rosemary Salt Fries (vg) | **5.50**

Chinese Salt & Pepper Nuts (vg, gf) | **5.50**

Thai Chilli Crackers (vg) | **4.50**

Aubergine Dip, pitta bread (vg) | **7**

Beetroot Houmous, crudites (vg, gf) | **7**

Crispy Sichuan Squid, lime & coriander mayonnaise | **9**

Sticky Fried Chicken, chilli sauce | **11**

Salt Cod Brandade, polenta crostini | **9**

Crispy Panisse, wild garlic mayonnaise (vg, gf) | **8.50**

Beal's Farm Cured Meat | **19**
cornichons, sourdough toast

Selection of Seasonal Cheeses (v) | **15**
quince jelly, seeded crackers

Cured Meat and Seasonal Cheese Selection | **25**

Mediterranean Platter (vg) | **15**
aubergine, beetroot, hummus, olive

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SEATED A LA CARTE

STARTERS

White Onion & Rosemary Soup, cheese crouton (v)

Seared Beef Carpaccio, pickled mushrooms, smoked applewood cheddar & mustard dressing (gf)

Double-Baked Cheese Soufflé, saffron velouté (v)

Radicchio & "Feta" Salad, apple, pumpkin seeds, chestnuts (vg, gf)

MAINS

Confit Duck Leg, haricot beans (gf)

Chicken Cordon Bleu, ham, cheese, Dijon mustard cream

Grilled Tuna Steak, Niçoise salad (gf)

Truffled Ravioli, thyme butter (v)

Chargrilled Delicia Pumpkin, Dukkah, wild mushroom, pickled walnut, kale (vg)

Served with a selection of seasonal sides to share

DESSERTS

Apple & Plum Crumble, warm crème anglaise (vg, gf)

Caprese Cake, milk chocolate crèmeux (gf)

Burnt Honey Custard Tart, crème fraîche (v)

Selection of Seasonal Cheeses, quince jelly and crackers

2 courses £52 | 3 courses £59

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• KAYA GREAT NORTHERN HOTEL •



KAYA GREAT NORTHERN HOTEL,
KING'S CROSS ST PANCRAS STATION,
PANCRA ROAD, LONDON, N1C 4TB

@gnhotel

T: 020 3388 0813

E: EVENTS@GNHLONDON.COM

GNHLONDON.COM