

YOUR EVENT

Event Menus

2025 -2026

Kings Court Hotel
Kings Coughton
Near Alcester
Warwickshire
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Events at The Kings Court

A selection of menus are available for any size of party, up to 95 guests for a private sit-down meal or up to 130 for a finger buffet. Different menu options are detailed below, and if you wish they can be tailored to your own personal requirements. We also have a variety of event rooms to suit your special occasion, whether it be a private family celebration or a corporate dinner & dance.

The Warwick Room provides the perfect venue for any occasion with its original oak beams, ideal for a private party as it has its own licensed bar. Situated on the first floor of the hotel, away from all our hotel guests, it also has a stair-lift for easy access. The Warwick Room can accommodate up to 95 guests for a sit-down meal and up to 130 for a finger buffet.

The Garden & Lantern Rooms can be used singularly for small private parties of 30 guests upwards, or with the adjoining folding doors open, to accommodate parties of up to 80 guests for dinners, lunches or evening functions.

The Boardroom is perfect for private dining or buffets for a more intimate party of 4 to 16 guests.



THE WARWICK ROOM

The room can be dressed by our partners, Weddings Under One Roof, and our resident DJ can provide entertainment and lighting to match your event.



THE GARDEN & LANTERN ROOMS

Looking out over our courtyard, these two rooms can be combined to host larger parties up to 80.

Drinks & Wines

ARRIVAL DRINKS

Arrival drinks can be chosen from the menu below or let us know you if you have a special drink of choice to greet your guests with.

Prosecco

The classic celebration glass

Bucks Fizz

A refreshing mix of prosecco and fresh orange juice

Kir

A glass of sparkling prosecco flavoured with a hint of blackcurrant liqueur

Fruit Punch Cocktail

A wine based fruit punch



WINES

Why not choose a red, white and rosé wine 'by the bottle' for arrival drinks.
Also, pre-order bottles of wine to compliment your chosen menu,
to be placed on the tables prior to your meal.

Please refer to our current wine list for prices

***Please note the hotel only offers corkage under special circumstances,
and an additional room hire fee will be charged to cover waiting staff and glass hire.***

BAR OPTIONS

***We have a variety of options, ranging from private use of our Grafton Bar
(adjoining the Warwick Room) for larger private parties, to open bars and 'token' bars.
Please ask for further information.***

Seated Menu Options

The following menu options are available for parties of 30 or more

Organisers are requested to choose ONE menu (Bronze, Silver, Gold or Platinum) and a choice of 3 starters, 3 mains and 3 desserts are to be given to your guests.

Pre-orders are required 10 days before the event

BRONZE MENU - £34.00 (£35.50 – 2026)

Prices are per person and include coffee & chocolates.

Soup of choice – Tomato & Basil, Cream of Vegetable, Leek & Potato, Carrot & Coriander

Duck & Orange Pâté served on Toasted Brioche Bread with Fruit Chutney

Seasonal Melon with Mixed Berry Compote and Fruit Sorbet

Vegetable Samosas with Mini Naan Bread and Mint Yogurt

Poached Pear, Stilton and Walnut Salad

King Prawn Caesar Salad

Tandoori Chicken Bruschetta with Rocket Leaves, Tomato & Coriander Salsa

~~~ooOoo~~~

Roasted Chicken Breast served with Mushroom and Leek Sauce

Beef Bourguignon

Slow-Braised Pork Loin Steak served with Onion Gravy

Roasted Mediterranean Vegetables and Goats Cheese Stuffed Pepper, with Provençale Sauce

Herb-Crusted Cod Fillet served with Creamed Tomato & Caper Sauce

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

Apple Pie with Custard

Strawberry Cheesecake

Lemon Meringue Pie

White and Dark Chocolate Roulade

Profiteroles with Chocolate Sauce

SILVER MENU - £37.00 (£38.50 – 2026)

Prices are per person and include coffee & chocolates

Soup of choice – Broccoli & Stilton, Tomato & Basil, Cream of Mushroom & Tarragon

Parma Ham & Roasted Red Onion Bruschetta

Salmon and Dill Fish Cake served with Cucumber Salad and Tartare Sauce

Chicken and Green Peppercorn Terrine served with Tomato Chutney & Ciabatta Toast

Smoked Salmon, Avocado & Asparagus Salad

King Prawn Caesar Salad

~~~ooOoo~~~

Slow-Braised Beef Steak with Red Wine Gravy

Garlic and Herb Stuffed Chicken Breast served with Peppercorn Sauce

Crispy Pork Belly with a Cider and Sage Sauce

Roast Beef served with Red Wine Gravy and Yorkshire Pudding

Cod Fillet with Lemon and Dill Cream Sauce

Goats Cheese & Sun Blushed Tomato Tartlet served with Basil Cream (V)

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

Lemon Posset with Raspberry Compote

Apple and Berry Crumble served with Custard

Rich Lemon and Lime Tart

Raspberry Roulade

Vanilla Crème Brûlée

Please note organisers should pick a choice of 3 starters, 3 mains and 3 desserts to be given to their guests. Pre-orders are required 10 days before the event

GOLD MENU - £39.50 (£41.00 – 2026)

Prices are per person and include coffee & chocolates

Soup of choice - French Onion Soup served with Parmesan Crouton,
or any from the Bronze or Silver Menus

Duck Parfait served with Caramelised Red Onion & Ciabatta Toast

Crab Cakes served with Watercress Salad and Horseradish Mayonnaise

Kings Prawns & Crayfish Ceviche

Ham Hock & Pea Terrine served with Piccalilli and Watercress Salad

~~~ooOoo~~~

Chicken Breast Stuffed with Sun-Dried Tomato & Chorizo Mousse  
served with a Red Pepper Cream Sauce

Roast Leg of Lamb served with Red Wine & Mint Sauce

Garlic and Herb Pork Tenderloin wrapped in Prosciutto Ham  
served with Sage & Red Wine Sauce

Seabass Fillet with a Crushed New Potato & Spring Onion Cake  
Served with Caper & Lemon Cream Sauce

Portobello Mushroom Stuffed with Goats Cheese & Mediterranean Vegetables  
served with Sundried Tomato Pesto Cream Sauce (V)

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

Any dessert from the Bronze or Silver Menus with the addition of:

Chocolate & Rum Pistachio Delice

Irish Cream Cheesecake

Tiramisu Torte

Please note organisers should pick a choice of 3 starters, 3 mains and 3 desserts to be given to their guests. Pre-orders are required 10 days before the event.



PLATINUM MENU - £41.00 (£43.00 – 2026)

Prices are per person and include coffee & chocolates

Any 3 Starter choices from the Bronze, Silver or Gold Menus

~~~ooOoo~~~

*Any 3 Main choices to include the Bronze, Silver or Gold Menus  
with the additional options of:*

Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Jus

Roasted Duck Breast with Crème de Cassis and Plum Sauce

Fillet of Salmon with Grilled Cherry Tomatoes on the Vine and Hollandaise Sauce

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

*Any 3 dessert choices to include the Bronze, Silver or Gold Menus
with the additional options of:*

A Selection of Cheese and Biscuits (Stilton, Brie & Cheddar)

Chocolate and Cherry Delice

***Please note organisers should pick a choice of 3 starters, 3 mains and 3 desserts to be given
to their guests. Pre-orders are required 10 days before the event.***

Seated Buffet Option

HOT & COLD BUFFET

£28.00 PER PERSON (£29.50 – 2026)

Minimum numbers of 30 apply to our Seated Buffet.

Please choose from the following selection of dishes

COLD DISHES

Your choice of six of the following:

Platter of Cold Meats
Prawn & Marie Rose Salad
Pasta Salad
Potato Salad
Rice Salad
Thai Noodle Salad
Waldorf Salad
Tossed Salad
Mixed Leaves
Tomatoes
Sliced Cucumber
Mixed Peppers

HOT DISHES

Your choice of One Meat, One Fish and One Vegetarian Dish

MEAT DISHES

Your choice of one of the following:

Chilli Con Carne
Beef Lasagne
Beef Meatballs
Beef Bourguignon
Lemon & Thyme Roast Chicken
Crispy Skin Chicken Drumsticks
Turkey a la King
Breaded Turkey Escalope
Cottage Pie
Chicken Tikka Masala
Chicken Casserole
Roast Pork, Shallot Sauce
Sweet & Sour Pork
Slow Braised Pork Belly with Onion Gravy
Lamb Hot Pot
Lamb Rogan Josh
Shepherd's Pie
Roast Shoulder of Lamb

FISH DISHES

Your choice of one of the following:

Cod and Prawn Fish Cakes
Creamy White Fish Pie
Steamed Cod with Spinach Cream Sauce
Baked Salmon with Tomato & Caper Salsa
Grilled Salmon with Herb Cream Sauce
Cod Goujons, Tartare Sauce
Mixed Battered Fish

VEGETARIAN DISHES

Your choice of one of the following:

Spinach & Ricotta Tortellini
Roasted Vegetables Lasagne
Vegetable Pasta Bake
Vegetable & Goats Cheese Moussaka
Thai Green Vegetable & Coconut Curry
Roast Vegetable Linguini with Pesto

POTATO DISHES

Your choice of one of the following types of Potato:

- Roast
- Rissole
- Lyonnaise
- Half Jackets
- Sauté
- Dauphinoise
- Boiled New

VEGETABLE DISHES

Your choice of two of the following Vegetable Dishes:

- Cauliflower Mornay
- Broccoli
- Roasted Mediterranean Veg
- Ratatouille
- Green Beans & Shallots
- Braised Red Cabbage
- Creamed Leeks
- Cabbage, Onion & Bacon
- Panache of Vegetables
- Mixed Roast Vegetables
- Honeyed Roast Parsnips
- Carrots & Sugar Snaps

***A Selection of Finger Desserts can also be added to this Buffet for £3.00 per person
(£3.20 – 2026)***

Finger Buffet Menus

Our Finger Buffet Menus are ideal for guests wanting a light buffet; they are not designed as a main meal. All menus are priced per person, and it is important to cater for the number of people who are attending.

FINGER BUFFET A **£15.40 (£16.10 – 2026)**

Selection of Sandwiches made with White and Brown Bread
Freshly Cut Crudities & Marinated Olives with Salsa and Dips
Teriyaki Chicken Skewers with a Sweet Chilli Sauce
Tempura Cod Fillets with Homemade Tartare Sauce
Seasoned Potato Wedges with Sour Cream
Warm Cocktail Sausage Rolls

Add on Individual finger desserts for £3.00 per person
Vegan / Gluten Free menus available – supplement £2.95 per person

FINGER BUFFET B **£18.00 (£18.70 – 2026)**

Selection of Sandwiches made with White and Brown Bread
Indian Spiced Vegetable Samosas, Mango Chutney Dip
Mini Spring Rolls
BBQ Chicken Drumsticks
Bacon & Cheese Loaded Potato Skins
A Selection of Dips and Sauces
Exotic Fruit Kebabs with a Trio of Fruit Coulis

Add on Individual finger desserts for £3.00 per person
Vegan / Gluten Free menus available – supplement £2.95 per person

FINGER BUFFET C **£22.60 (£23.60 – 2026)**

Selection of Sandwiches made with White and Brown Bread
Assorted Mini Quiche
Lamb Kofta Kebabs with a Mint Yoghurt Dressing
Thai Crab Cakes with Sweet Chilli Dip
Fig and Goats Cheese Parcel with Cranberry Dip
Selection of English & Continental Cheeses, Homemade Fruit Chutney & Rustic Breads
Selection of Finger Pastries and Desserts

Afternoon Tea Buffets

*These menus are available for Christening Celebrations or Wakes,
Include tea & coffee and are priced per person*

TEA BUFFET A

£14.75 (£15.40 – 2026)

Selection of Sandwiches: -
Tuna, Cheese, Ham, Egg, Chicken
Sausage Rolls
Selection of Vol-au-Vents
Fruit Scones with Jam & Cream
Tea & Coffee

TEA BUFFET B

£17.50 (£18.25 – 2026)

Selection of Sandwiches: -
Tuna, Cheese, Ham, Egg, Chicken
Assorted Mini Quiche
Lemon & Thyme Scented Chicken Drumsticks
Chocolate Brownie
Scones with Jam & Cream
Tea & Coffee

TEA BUFFET C

£20.00 (£20.90 – 2026)

A Selection of Finger Sandwiches
Quiche Lorraine
Lamb Koftas
Hot Chicken Wings
Bacon & Brie Longboats with Sour Cream & Chives
Chocolate Brownie
Bakewell Tart
Tea & Coffee

Booking Procedure

All bookings must be made through our Events Manager, and please telephone to check availability or make a provisional booking. If your event date is more than six weeks away we can hold a provisional booking for 10 days; if your event date is less than a month we require confirmation sooner. To secure your booking please return the completed booking form together with a **non-refundable** deposit. These prices are only guaranteed until 31 December 2025 (all prices may be subject to change). Should you have guests who wish to stay overnight, we recommend you reserve bedrooms at the time of making your booking; please contact hotel reception for availability and current room tariff.

Please note that menus may change due to seasonality and ingredient availability. Please check your choices with us before circulating menus with your guests. Final numbers should be given to us no later than 2 weeks before along with pre-orders; this will be taken as the minimum number to be charged on the final account. Any additions will be charged for accordingly.

If you require the hotel to arrange a discotheque for your event, please make arrangements as early as possible to avoid disappointment; the cost is £420.00 (£450 – 2026). Should you wish to organise your own musical entertainment a charge of £50.00 is made for the Performing Right Society for the playing of music. For all our guests' comfort, musical entertainment and bar service will finish at midnight. Both bars in the Hotel will be closed from midnight; residents are welcome to purchase as many drinks as they wish prior to the bar closing and take them to the reception lounge area.

In the event of cancellation of any booking, we reserve the right to retain the deposit and to charge a fee in the event of cancellation less than 90 days prior to the function date. All cancellations must be made in writing.

We can accept no responsibility for the property of guests at the Kings Court Hotel. All items are left on our premises at the owner's risk. Guests shall pay for any damage caused to the Kings Court Hotel or property thereof and shall be asked to pay the amount required to make good the damage.

All prices are inclusive of VAT.

Event Booking Form

KINGS COURT HOTEL

Date of Event.....

Type of Event (e.g. Birthday Party)

Your Name

.....

Address.....

.....

Email.....

Contact Telephone number:

Day..... Evening.....

Approximate number of guests

.....

Name of Room booked (e.g. Warwick Room / Lantern Room)

.....

Do you require our resident DJ to be booked - £420.00

We require a non-refundable deposit of £250.00 for all events.

I confirm that I agree to the Kings Court's 'Events and Conference Terms & Condition'.

Signature.....

Your reservation will be confirmed in writing on receipt of your completed booking form and deposit.

In accordance with GDPR, your details will only be used to process this booking. They will not be passed on to any third parties, and only be used by The Kings Court Hotel. If you do NOT wish to receive promotions and marketing information via email, please tick this box

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