

YOUR EVENT

Event Menus

2023

Kings Court Hotel
Kings Coughton,
Near Alcester,
Warwickshire
B49 5QQ.



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Events at The Kings Court

A selection of menus are available for any size party of up to 95 guests for a private sit down meal or up to 130 for a finger buffet. Different menu options are detailed here, however if you wish they can be tailored to your own personal requirements.

We 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. We have a resident DJ who is very experienced at hosting a variety of events or we can help you arrange other entertainment if you wish.

The Garden & Lantern Rooms can be used singularly for a small private party of 30 guests upwards, or can be used together 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.

Should you require further information please do not hesitate to contact our events manager or a member of our front office team.



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.

Pimms No.1

Gin-based Pimms, refreshed with ice, lemonade, cucumber, mint and strawberries

Kir

A glass of sparkling white wine flavoured with a hint of blackcurrant liqueur

Bucks Fizz

A refreshing mix of quality sparkling wine and fresh orange juice

Wedding Cup

A wine-based fruit punch flavoured with brandy



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 occur 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 larger parties. Organizers are requested to choose **one** menu from the following options (Bronze, Silver, Gold or Platinum) and give their guests a choice of 3 starters, 3 main courses and 3 desserts. Pre-orders are required from your guests 10 days prior to the event. Prices are per person and include coffee & chocolate.*

BRONZE MENU

£29.50 (£30.95 - 2024)

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

Chicken Pate served on Toasted Rustic Bread with Apple & Cider Chutney

Duo of Seasonal Melon with Mixed Berry & Cherry Compote and Mango Coulis

Tomato and Mozzarella Salad with Rocket Leaves and Sweet Balsamic Dressing

Thai Cod & Prawn Fishcake with Crunchy Salad and Sweet Chilli Sauce

Classic Chicken Caesar Salad with Shaved Parmesan

~~~~ooOoo~~~~

Oven Baked Chicken Breast Wrapped in Bacon Served with Peppercorn Sauce

Roast Turkey Breast Served with Cranberry Gravy

Slow Braised Pork Loin Steak served with Mushroom and Onion Gravy

Grilled Pepper & Courgette Tart served with Tomato & Basil Sauce

Steam Fillet of Cod served with White Wine & Herb Cream Sauce

*All served with Seasonal Vegetables and Potatoes*

~~~~ooOoo~~~~

Apple Pie with Custard

Blackcurrant and Prosecco Cheesecake

Lemon Meringue Pie

Profiteroles with Chocolate Sauce

French Apple Tart with Vanilla Ice cream

Please note that menus cannot be mixed (with exception of the Platinum), and a choice of 3 starters, 3 mains and 3 desserts are to be given to your guests

SILVER MENU

£32.50 (£33.50 - 2024)

Soup of choice – Broccoli & Stilton, Minestrone, Carrot & Chickpea,
Parsnip & Cauliflower

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 Chicken and Leek Tart served with a Panache of Leaves

Classic Prawn Cocktail served with Buttered Brown Bread

~~~ooOoo~~~

Slow Braised Beef Steak with Red Wine Gravy

Roast Fillet of Sea Bass served with Spinach Cream Sauce

Garlic and Herb stuffed Chicken Breast served with Peppercorn Sauce

Roast Mediterranean Vegetable Spaghetti with Shaved Parmesan (V)

Roast Beef served with Red Wine Gravy and Yorkshire Pudding

Grilled Turkey Escalope served with Thyme Gravy

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

Warm Raspberry and Rhubarb Frangipane with Vanilla Ice Cream

Strawberry & White Chocolate Cheesecake

Apple and Berry Crumble served with Custard

White and Dark Chocolate Cheesecake

Rich Lemon and Lime Tart

Raspberry Roulade

***Please note that menus cannot be mixed (with exception of the Platinum),
and a choice of 3 starters, 3 mains and 3 desserts are to be given to your guests
for pre-orders 10 days before the event.***

GOLD MENU

£34.50 (£35.95 - 2024)

French Onion Soup served with Parmesan Crouton

Duck Parfait served with Caramelised Red Onion & Ciabatta Toast

Crab Cakes served with Watercress Salad and Horseradish Mayonnaise

Kings Prawns & Crayfish Ceviche

Ham hock, Pistachio and Parsley Terrine served with Piccalilli dip and Watercress Salad

~~~ooOoo~~~

Cod, Prawn and Spring Onion Roulade served with Caper Lemon Sauce

Roast Leg of Lamb served with Red Wine & Mint Sauce

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

Portobello Mushroom stuffed with Roast Vegetables and Feta Cheese  
served with Roasted Red Pepper Sauce (V)

Chicken Breast Stuffed with Sun-dried Tomato & Chorizo Mousse served with Mushroom  
& Leek Cream Sauce

*All served with Seasonal Vegetables and Potatoes*

~~~ooOoo~~~

White and Dark Chocolate Torte

Toffee and Pecan Cheesecake

Apple and Black Cherry Crumble served with Custard

Chocolate & Rum Pistachio Delice

Irish Cream Cheesecake

Tiramisu Torte

***Please note that menus cannot be mixed (with exception of the Platinum),
and a choice of 3 starters, 3 mains and 3 desserts are to be given to your guests
for pre-orders 10 days before the event.***

PLATINUM MENU

£36.00 (£37.50 - 2024)

Roasted Plum Tomato and Bell Pepper Soup with Garlic Croute

Smoked Mackerel and Chargrilled Mediterranean Vegetable Terrine with Cucumber Spaghetti and Honey Mustard Dressing

Potted Smooth Chicken, Port & Cranberry Pate with Brioche Bread, Sun Dried Tomato Salsa, Oxford Sauce and Micro Cress Salad

~~~~ooOoo~~~~

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

Moroccan Style Stuffed Aubergine with Tomato and Red Lentil Sauce (V)

*All served with Seasonal Vegetables and Potatoes*

~~~~ooOoo~~~~

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

Chocolate and Cherry Delice

Salted Caramel Cheesecake

Raspberry & White Chocolate Torte

Please note that menus cannot be mixed (with exception of the Platinum), and a choice of 3 starters, 3 mains and 3 desserts are to be given to your guests for pre-orders 10 days before the event.

Seated Buffet Option

HOT & COLD BUFFET

£22.95 PER PERSON (£24.50 – 2024)

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
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
- Jacket
- 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 £2.50 per person (£2.70 – 2024)***

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 **£13.50 (£14.00- 2024)**

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 £2.50 per person (£2.70 – 2024)
Vegan / Gluten Free menus available – supplement £2.50 per person (£2.70 – 2024)

FINGER BUFFET B **£15.75 (£16.25 - 2024)**

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 £2.50 per person (£2.70 – 2024)
Vegan / Gluten Free menus available – supplement £2.50 per person (£2.70 – 2024)

FINGER BUFFET C **£19.75 (£20.25 - 2024)**

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

£12.95 (£13.50 - 2024)

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

£15.75 (£16.25 - 2024)

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

£18.25 (£18.75 - 2024)

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 2023 (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 10 days 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 £350.00 (£375.00 – 2024). Should you wish to organize your own musical entertainment a charge of £20.00 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 (£350.00)

We require a non-refundable deposit of £200.00 for all events.

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