

YOUR EVENT

Event Menus

Kings Court Hotel
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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. The following pages give details of our different menu options, 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 and Avon Rooms are 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 Reception

Choose from one of the following choices of arrival drinks

Sherry

A choice of sweet, medium or dry
£2.65 per glass

Wine

Your choice of wine by the bottle
(Please refer to our wine list for prices)

Pimms No.1

Gin based Pimms, refreshed with ice, lemonade, cucumber,
mint and strawberries
£4.85 per glass

Kir

A glass of sparkling white wine flavoured with a hint of blackcurrant liqueur
£4.25 per glass

Bucks Fizz

A refreshing mix of quality sparkling wine and fresh orange juice
£3.95 per glass

Wedding Cup

A wine based fruit punch flavoured with brandy
£3.50 per glass



Wine List

WHITE WINES

Caneletto Pinot Grigio Dry, crisp, aromatic and fresh, the perfect aperitif	Italy	£18.80
Dominique Baud Sauvignon Blanc Crisp and dry with aromas of gooseberry and summer grass	France	£18.50
Les Bosquets Vouvray Soft apple, pear and citrus with a lingering finish	France	£24.40
Nika Tiki Sauvignon Blanc Zingy lime, lemon and tropical fruit characters, thoroughly refreshing	New Zealand	£26.50
Borsao Macobeo Fresh and floral with ripe peach, lemon and nutty hints	Spain	£17.80
Hardy's Chardonnay Lively and rounded with pleasant baked citrus character	Australia	£18.20

ROSE WINES

Pinot Grigio Rose Citrus fruit overtones and plenty of refreshing berry flavours	Italy	£18.50
White Zinfandel Rose Bright, packed with strawberry fruit and a delicious jam character	California – USA	£18.20

RED WINE

Vina Alarde Rioja Medium-bodied, soft and round with oak hints and plum character	Spain	£22.50
Dominique Baud Merlot Velvety textured with dark plum characters	France	£18.10
Borsao Garnacha Bramble fruit and fresh redcurrants, an easy drinking wine	Spain	£17.80
Hardy's Shiraz Ripe blackberry flavours and soft tannis, bold fruit-driven	Australia	£18.20
Stone Bridge Pinotage Black cherry and raspberry with a savour, oak finish	South Africa	£18.50
El Cipres Malbec Dark fruit aromas and flavours with a hint of spice	Argentina	£20.40

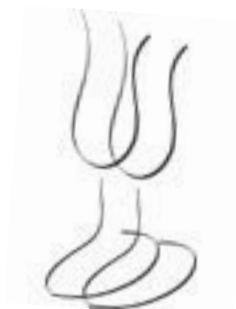
SPARKLING & CHAMPAGNE

White – Romeo Prosecco	Italy	£23.50
Rose – Juliet Rose Prosecco	Italy	£23.50
Bernard Remy Carte Blanche, Champagne	France	£34.50
Laurent Perrier NV, Champagne	France	£49.50

The hotel does not offer a corkage facility

If a particular vintage or shipper is unavailable,
a suitable alternative will be offered.

All table wines on this list have
an alcohol content of
between 8% and
15% by volume.



Seated Menu Options

The following menu options are available for parties of 30 or more based on the entire party taking the same menu. Organizers are requested to choose **one** starter, **one** main course and **one** dessert from **one** of the following menus options. Prices are per person and include coffee & chocolate and the use of your chosen function room.

BRONZE MENU

£27.95

Italian Plum Tomato Soup

Chef's Pate with Sweet Chutney and Toasted Bread

Fan of Seasonal Melon with Mango Puree

Caprese Salad: - Mozzarella, Tomatoes, Rocket, Balsamic

~~~ooOoo~~~

Free Range Chicken Breast with a light Provencal Sauce

Roast Loin of Pork, Sage and Red Wine Sauce

Grilled Pepper Tartlet, Moroccan Style Cous Cous, Pesto Sauce, Garden Salad

Oven Baked Fillet of Sea Bass, Lime and Herb Sauce

All served with Roast Potatoes and a Panache of Fresh Seasonal Vegetables

~~~ooOoo~~~

Apple Pie, with Custard

Strawberry Cheesecake

French Style Apple Tart

Trio of Chocolate Torte

Please choose **one** starter, **one** main course and **one** dessert for the entire party

SILVER MENU

£30.95

Cream of Broccoli and Stilton Soup

Mozzarella, Mushroom and Onion Bruschetta

Smoked Salmon Fish Cakes with Salad and Dill Lemon Dressing

Smooth Brussels Chicken Liver Pate, Chutney and Ciabatta Toast

~~~~ooOoo~~~~

Slow Roast Pork Loin, Apple, Guinness Gravy

Pan Fried Rainbow Trout, Tomato Herb Sauce

Chicken Supreme Stuffed with Garlic & Coriander, Chive White Wine Sauce

Goats Cheese and Sun Blushed Tomato Tartlets flavoured with Basil Cream,  
served with Rocket Salad and Balsamic Dressing (V)

All served with Roast Potatoes and a Panache of Fresh Seasonal Vegetables

~~~~ooOoo~~~~

Dark Chocolate Torte

Apple Rhubarb Frangipan, Cinnamon Custard

Lemon Brulee Cheesecake with Fresh Fruit Coulis

Rich Lemon Tart, Fruit Puree

Please choose one starter, one main course and one dessert for the entire party



GOLD MENU

£32.95

Cream of Wild Mushroom Soup garnished with Stilton Toast

Duck & Plum Chutney Crostini, Pea Shoots and Balsamic Reduction

Crab Cakes with Rocket Salad and Mustard Dressing

~~~ooOoo~~~

'King Arthur' Beef Joint served with Yorkshire pudding

Paupiettes of Lemon Sole and Spinach rolled over a Mousse of Celeriac and Artichokes, serve with a light Saffron & Champagne Sauce

Spiced Pork Fillet, Warm Five Bean Salad  
Smoked Bacon, Sage Sauce

Flat Cap Mushrooms filled with a Ratatouille of Mediterranean Vegetables, glazed with Feta Cheese and served on a Roast Red Pepper and Garlic Sauce

All served with Roast Potatoes and a Panache of Fresh Seasonal Vegetables

~~~ooOoo~~~

Dark Chocolate Torte with a Burnt Whisky Sauce

Triple Chocolate Cheesecake with an Orange & Kumquat Marmalade

Baked Alaska

Please choose one starter, one main course and one dessert for the entire party



PLATINUM MENU

£33.95

Spicy Plum Tomato and Carrot Soup, Yoghurt and Chili Dumplings

Smoked Fish & Spinach Terrine on a Cucumber and Mixed Leaf Salad
with a Mustard Seed Dressing

Wild Boar and Juniper Berry Pate with Mint Brioche Loaf
and Warm Cumberland Chutney

~~~ooOoo~~~

Beef Wellington  
Rich Red Wine, Thyme Sauce

Roasted Breast of Duck with Cassis and served with Bitter Sweet Berries

Fillet of Halibut with Roasted Tomatoes, Fennel and Chicory  
served with an Almond and Herb Butter

Baked Red Peppers filled with Wild Rice, Herbs and flaked Feta Cheese, served  
over a Green Pepper Sauce

All served with Roast Potatoes and a Panache of Fresh Seasonal Vegetables

~~~ooOoo~~~

Local Cheese Selection - Oxford Blue, Red Leicester
and Smoked Apple Wood Cheddar

Blueberry Cheesecake with Madeira Coulis

White Chocolate Brulee, Sable Biscuits

Please choose one starter, one main course and one dessert for the entire party

Seated Buffet Option

HOT & COLD BUFFET

£20.00 PER PERSON

Please choose from the following selection of dishes

COLD DISHES

Your choice of five of the following:

Platter of Fish

Platter of Meats

Prawn & Marie Rose Salad

Pasta Salad

Potato Salad

Rice Salad

Thai Noodle Salad

Waldorf Salad

and your choice of two of the following:

Mixed Leaves

Tomatoes

Sliced Cucumber

Mixed Peppers

Red Onion

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

Lasagne

Beef Meatballs

Beef Bourguignon

Lemon & Thyme Roast Chicken

Turkey a la King

Chicken Tikka Masala

Chicken Casserole

Roast Pork, Shallot Sauce

Sweet & Sour Pork

Slow Braised Pork Belly with Onion Gravy

(All Lamb Dishes have a £1 Supplement)

Lamb Hot Pot

Lamb Rogan Josh

Shepherd's Pie

Roast Shoulder of Lamb

Other Dishes Available Upon Request

FISH DISHES

Your choice of one of the following:

Cod Fish Cakes
Creamy White Fish Pie
Steamed Pangasius with Spinach & Watercress Sauce
Baked Salmon with Tomato & Caper Salsa
Sea Trout & Spinach Wellington with Red Pepper Sauce
Grilled Salmon with Herb Cream Sauce
Cod Goujons, Soy Sauce

VEGETARIAN DISHES

Your choice of one of the following:

Spinach & Ricotta Tortellini
Roasted Vegetables Lasagne
Vegetable Pasta Bake
Vegetable & Goats Cheese Mouska
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
- Saute
- 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
- Mange Tout
- Roast Courgettes
- Honeyed Roast Parsnips
- Carrots & Sugar Snaps

**A Selection of Finger Desserts can also be added to this Buffet
for an additional £1.95 per dessert, per person.**

**We can also offer a Themed Buffet for £24.95 per person
Best of British, Chinese, Caribbean, Indian, Italian, Mexican, BBQ or American**

Finger Buffet Menus

The menus below 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.

For evening events a Room Hire charge of £200 is made for The Lantern & Garden Rooms (non-seated menus only, minimum numbers apply). There is no room hire charge for the use of the Warwick Room (minimum numbers apply)

FINGER BUFFET A **£11.95**

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 Tartar Sauce
Seasoned Potato Wedges with Sour Cream
Vegetable Spring Rolls with Soy Sauce Dip

Add on Individual finger desserts for £1.95 per dessert

FINGER BUFFET B **£14.50**

Selection of Sandwiches made with White and Brown Bread
Indian Spiced Vegetable Samosas, Mango Chutney Dip
Warm Cocktail Sausage Rolls
Mini Chicken Skewers
Wild Mushroom & 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 £1.95 per dessert

FINGER BUFFET C **£18.50**

Selection of Sandwiches made with White and Brown Bread
Assorted Mini Quiche
Pan Seared Lamb Kofta Kebabs with a Mint Yoghurt Dressing
Thai Crab Cakes with Sweet Chilli Dip
Mini Goats Cheese & Red Onion Marmalade en Croutes with Red Pepper Tapenade
Selection of English & Continental Cheeses, Homemade Fruit Chutney & Rustic Breads
Selection of Mirrored Finger Pastries garnished with Fruit Coulis

Afternoon Tea Buffets

These menus are available for Christening Celebrations or Wakes
and are priced per person

TEA BUFFET A

£11.45

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

£14.45

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

£16.95

A Selection of Finger Sandwiches
Vegetable Lattice
Lamb Koftas
Hot Chicken Wings
Bacon & Brie Longboats with Sour Cream & Chives
Chocolate Eclairs
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. We will endeavour to hold our prices until 31/12/20 (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.

Your choice of menu and other details should be confirmed at least two weeks prior to the function, together with approximate numbers. Final numbers should be given to us no later than 5 days before; 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 it is advisable to make arrangements as early as possible to avoid disappointment; the cost for 2019 will be £240.00. 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 (£240.00)

We require a non-refundable deposit of £200.00 for events in our Warwick room and £100.00 for events held in our restaurant to confirm your booking.

Signature.....

Your Reservation will be confirmed in writing on receipt of your completed booking form and deposit. Please note 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 down to our lounge area.

In accordance with the GDPR, your details given upon booking will only be used to process this booking. They will not be passed on to any third parties, nor will they be used for marketing purposes. To opt in for marketing emails please tick this box