



GREAT NORTHERN HOTEL

GROUP BOOKINGS

GREAT NORTHERN HOTEL, KING'S CROSS ST PANCRAS STATION,
PANCRAS ROAD, LONDON, GREATER LONDON, NIC 4TB 020 3388 0800



WELCOME

Great Northern Hotel is an exquisitely designed luxury boutique hotel with an extraordinary location, offering unrivalled value to the discerning traveller.

GROUP INFORMATION

- If dining with us, please confirm your choice of menu two weeks in advance.
- We are happy to accommodate all dietary requirements.
- All menus are sample menus and are subject to change with seasonality.
- Debit or credit card details are required to secure bookings.
- For groups, a service charge of 12.5% will be added to the bill.
- All prices are inclusive of VAT.



EXCLUSIVE HIRE

The Great Northern Hotel is able to cater for all occasions, whether corporate or private.

We offer four spaces that can be exclusively hired for private parties or events: GNH Bar, The Snug bar, The Mezzanine bar, and our restaurant Plum + Spilt Milk.

PLUM + SPILT MILK RESTAURANT

A luxury dining room nestled within The Great Northern Hotel.

Plum + Spilt Milk serves up modern British classics with a twist, under the watchful eye of highly acclaimed chef Mark Sergeant in an atmosphere of refined railway elegance.

The perfect space for business or pleasure, with seating for up to 90 diners and canapé service for 180 guests.

Find us moments away from the Eurostar, overlooking the stunning King's Cross Square.



GNH BAR

A chic continental bar on the ground floor of the stunningly refurbished Great Northern Hotel.

Manned by a staff of outstanding cocktail bartenders, we serve up a bespoke range of cocktails to tempt and seduce the taste buds.

The surroundings effortlessly blend couture Paris with a nod to modernist Manhattan, featuring a stunning chandelier centrepiece.

Offering a curated menu by highly acclaimed chef Mark Sargeant we cater for up to 120 guests.

Find us on the Western Concourse of London's King's Cross Station.

Available for private hire,
from 7:00am - 1:00am.



THE SNUG

This bijou little bar sits adjacent to Plum + Spilt Milk, offering a cosy and a calm oasis to hide away from the hectic London streets below.

We offer a distilled version of the Bar list, featuring classic cocktails and original house creations including hearty winter warmers for the colder months.

Discover a unique collection of artisan cocktails created with with our home-made bitters.

The perfect setting for an intimate event with capacity for up to 25 guests.



THE MEZZANINE BAR

Dark varnished wood and soft leather sofas create a sophisticated private area overlooking the GNH Bar that is perfect for quiet drinks or productive business meetings.

Equipped with a roaring fire, and with discreet and efficient staff at your service, it is the ideal place to host an intimate business gathering.

The Mezzanine bar is available for hire from 7:00am - 1:00am and can accommodate up to 15 guests.



GROUP À LA CARTE

£45 per person

Available in the
Plum + Spilt Milk restaurant

Prawn cocktail

Slow baked onions, Harboure Blue &
sorrel

Jellied smoked ham hock, pickles &
sourdough

32 Day aged Angus sirloin (225g)

Paddock Farm pork chop with glazed
Cox's apple

Pan-fried fillet of hake, salsify & sea
beets

Jerusalem artichoke creamed spelt,
sherry vinegar caramel

Iced peanut and salted caramel
mousse

Buttermilk pudding, blood orange &
Grand Marnier

A selection of British artisan cheese,
oatcakes & damson jam
(£4 supplement)

*A gratuity of 12.5% will be added
to your bill*

Menu subject to change



GROUP À LA CARTE

£55 per person

Available in the
Plum + Spilt Milk restaurant

Taramasalata / INKA Aubergine dip

Dorset crab croquettes with curried
mayonnaise

Dressed Dorset crab

Argyll smoked salmon, soda bread

Steak tartare with toast

Pan-fried lemon sole, seaweed butter

Rib steak on the bone (400g)

Very slowly cooked Goosnargh duck
leg, Yorkshire rhubarb & sprout tops

Jerusalem artichoke creamed spelt,
sherry vinegar caramel

Plum + Spilt Milk

Maple, pecan & bourbon steamed
sponge pudding, clotted cream

Cold Valrhona chocolate fondant

A selection of British artisan cheese,
oatcakes & damson jam

*A gratuity of 12.5% will be added
to your bill*

Menu subject to change





SET MENUS

SET MENUS FOR TABLES OF 24-90 GUESTS

One option per course
 Menus subject to seasonal variation
 Available at the Plum + Spilt Milk restaurant

SET MENU OPTION A

£45 per person

Slow baked onions, Harbourne Blue & sorrel

Pan-fried fillet of hake, salsify & sea beet

--

Iced peanut and salted caramel mousse

Tea or coffee

SET MENU OPTION B

£45 per person

Heritage beets, Laverstoke mozzarella & marinated anchovies

Grilled pork chop, celeriac & glazed Cox's apples

--

Buttermilk pudding, blood orange & Grand Marnier

Tea or coffee

SET MENU OPTION C

£55 per person

Argyll smoked salmon, soda bread

Fillet of halibut, sea greens & brown
shrimps

Plum + Spilt Milk

Tea or coffee

SET MENU OPTION D

£55 per person

Steak tartare

Very slowly cooked Goosnargh duck
leg, Yorkshire rhubarb & sprout tops

Cold Valrhona chocolate fondant

Tea or coffee

SET MENU OPTION E

£65 per person

Dressed Dorset crab, toasted
sourdough

Fillet of Aberdeenshire beef, roast
celeriac & ceps

Maple, pecan & bourbon steamed
sponge pudding, clotted cream

Tea or coffee





GNH FEAST MENUS

Highly acclaimed chef Mark Sargeant presents his exquisite Feast Menus, starting at just £55 per person.

A selection of starters, followed by a banquet style main course and a sharing pudding.

All served in the centre of the table, for guests to share.

Available at the Plum + Spilt Milk restaurant.

GOOSNARGH CHICKEN FEAST

£55 per person

Goosnargh chicken with roasted Charlotte potatoes and all the trimmings

SUCKLING PIG FEAST

£60 per person

Tender slow-roasted Paddock Farm suckling pig with rich black pudding sautéed potatoes

ROAST SIRLOIN OF BEEF FEAST

£65 per person

Roast sirloin of Aberdeen beef with duck fat roast potatoes and Yorkshire pudding

ROASTED SHELLFISH FEAST

£75 per person

A feast of stout battered Maldon rock oysters, native lobster, scallops and more, roasted in garlic butter





GOOSNARGH CHICKEN FEAST

3 COURSES

£55 per person

Potted smoked mackerel, pickled
cucumber & toasted sourdough

Praline & salted caramel baked Alaska

Slow baked onions, Harbourne Bule &
sorrel

Pressed ham hock & piccalilli

*Add cheese as an extra course to any
feast for £5/head*

Roast Goosnargh chicken, herb
stuffing, roast garlic bread sauce

Cauliflower cheese

Roast carrots & parsnips

Roast Charlotte potatoes

SUCKLING PIG FEAST

3 COURSES

£60 per person

Baked butternut squash, Cashel Blue & walnuts

Moons Green charcuterie, celeriac coleslaw & pickles

Cox's apple & bramble crumble, vanilla custard

Ham hock & spiced lentil salad

Add cheese as an extra course to any feast for £5/head

Roast rare breed suckling pig

Black pudding sautéed potatoes

Buttered greens

Cider glazed root vegetables

ROAST SIRLOIN OF BEEF FEAST

3 COURSES

£65 per person

Salt beef & green bean salad, grain mustard dressing

Dorset crab on toasted sourdough, watercress

Valrhona chocolate tart, vanilla cream

Poached trout, ruby beets & salad cream

Add cheese as an extra course to any feast for £5/head

Roast sirloin of Aberdeenshire beef

Duck fat roast potatoes, Yorkshire puddings

Roast parsnips, buttered greens
Cauliflower cheese

ROASTED SHELLFISH FEAST

3 COURSES

£75 per person

Stout battered Maldon rock oysters,
seaweed mayonnaise

Argyll smoked salmon, buttered Irish
soda bread

Marinated heritage beets, Goat's curd
& pickled walnuts

Roasted shellfish from the British Isles

Native lobster, scallops, crab,
langoustines, mussels & clams roasted
in garlic butter

Wild sea greens

Creamed spinach

Smoked paprika fries

Poached pear & Valrhona chocolate
meringue, caramel sauce

*Add cheese as an extra course to any
feast for £5/head*



GNH CANAPÉS

£18 per person

Available at Plum + Spilt Milk, Snug Bar, GNH Bar and the Mezzanine bar

Choice of 6 canapés per person

Additional canapés are available at £3 per person

Minimum 10 guests

STATIC CANAPÉS

Bowls of olives

Taramasalata, roasted aubergine dip and taro crisps

Pork crackling with Bramley apple sauce

Root vegetable crisps

Moons Green charcuterie boards

PASSED CANAPÉS

Potted smoked salmon and pickled cucumber

Crab and crushed avocado with chilli & lime

Roast sirloin of beef and horseradish on toast

Mini shepherd's pies

Crab croquettes, curried mayonnaise

Leek & woodland mushroom tart

Pea & mint frittata with feta

Vegetable Tempura

Grilled courgette, goat's curd and peashoots

Keen's cheddar with pickled walnut and celery cress

Steak tartare on toast

Mini cheese burgers

Pulled pork sliders

Black pudding Scotch quail's eggs

Sea bass tartare with plantain crisps

Chorizo sausage rolls

Dorset rock oysters, shallot vinegar

Stout battered oysters, seaweed mayonnaise

SWEET CANAPÉS

Assorted macaroons

Mini lemon meringue pies

Valrhona chocolate mousse

Kentish apple crumbles

Passion fruit custard tart



BOWL FOOD SELECTIONS

More substantial than canapés, but without the formality of a sit down meal

Available at Plum + Spilt Milk, Snug Bar, GNH Bar and the Mezzanine bar

4 Bowls per person

Extra bowls are available for £7 per person

Minimum 10 guests

BOWL FOOD

£20 per person

- Thai prawn, green mango & papaya salad
- Shaved fennel, orange, chilli & ricotta salad
- Beer battered cod, chips & mushy peas
- Monkfish cheek & mussel curry, pilaf rice
- Mixed beets, Cashel Blue, celery leaf & walnuts
- Grilled mackerel, spiced roast potatoes, harissa

Butternut squash & taleggio risotto

Grilled squid, white beans & chorizo

INKA grilled sirloin steak, beef dripping chips & béarnaise

Goosnargh chicken & woodland mushroom pie

alrhona chocolate pavlova, poached Kentish pears

Apple & bramble crumble, cobnuts

Lemon thyme posset, honeycomb & berries

Cinnamon doughnuts, plum jam

NIBBLES & PUNCH BOWL

£20 per person

Not available at Plum + Spilt Milk

Punch bowl

Salted Marcona almonds

Marinated olives

Root vegetable crisps

Moons Green charcuterie board

Taramasalata, toasted sourdough

Roast aubergine dip, taro crisps



OUR WINE RECOMMENDATIONS

Our extensive wine list allows us to create a bespoke wine menu tailored to your event

WHITES

Gruner Veltliner DAC, Weigut Steininger, Kamptal, Austria, 2012

£35

Fresh, medium weight, crisp, citrus green apple

Chablis Grand Cru 'Bougros' Domaine du Colombier, Burgundy, France, 2011

£70

Stone and citrus fruits, smoky with minerality

Pouilly Fume' 'Villa Paulus', Jean Michael Masson Blondelet, Loire, France, 2012

£45

Classic French Sauvignon Blanc, green fruit flavours

Puligny-Montrachet, Chateau de Puligny-Montrachet, Burgundy, France, 2009

£93

Full-bodied, generous wine, crisp balancing acidity

'Ekam' Castell d'encus, Castess del Sagrei, Spain, 2011

£59

Intense flavours, grapefruit, deep minerality

REDS

Rioja Reserva, Izadi, La Rioja, Spain, 2007

£36

Rich red fruits, hint of chocolate, with salty and peppery finish

Chateauneuf-du-Pape Rouge, Domaine Senechoux, Rhone, France, 2009

£78

Silky texture, powerful dark fruit

Chianti Classico, Fontodi, Tuscany, Italy, 2009

£48.50

Complex nose of undergrowth, spice and cherry, acidity finish

Amarone della Valpolicella Classico, Allegrini, Veneto, Italy, 2008

£100

Powerful full-bodied, dried cherries, mature fruit, spice, with good acidity

Savigny-Les-Beaune, Jean-Claude Boisset, Burgundy, France, 2008

£58

Deep flavour of blackcurrants, cherries, and spice

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General Enquiries
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Group Reservations
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Plum + Spilt Milk
Restaurant
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GNH Bar
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Event hire & meeting space
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Nearest Tube Kings Cross / St Pancras

