

A detailed white line drawing of a vintage steam engine on a dark blue background. The engine features large spoked wheels, a tall vertical boiler, and various mechanical components like pistons and valves. Overlaid on the engine are several floral elements: a branch with yellow leaves and small orange berries arches over the top center; red leaves and stems are in the top left and bottom right corners; and another yellow branch is at the bottom center.

# EVENTS AT GRANARY SQUARE BRASSERIE

GRANARY SQUARE  
BRASSERIE





## EVENTS AT GRANARY SQUARE BRASSERIE

The Stirling Room in Granary Square Brasserie is tucked away towards the back of the main restaurant, with beautiful views across Granary Square.

The private dining room accommodates up to 20 seated guests or 30 standing and offers a selection of menus specially created by our Executive Chef. Natural daylight floods the room and the walls are adorned with locally referenced artwork and prints inspired by Kings Cross, travel and botanicals. The room is versatile and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.

The Granary Square Brasserie lounge is a semi-private versatile space, equally suited to informal meetings, family gatherings or drinks and canapés receptions. With cosy vintage leather chairs and low brass tables, the lounge is available to hire for up to 36 seated guests and 60 standing. For extra special occasions and larger parties, we are also able to offer exclusive hire of the entire restaurant. The space can seat up to 150 guests and 350 for a drinks and canapés event.

For further information and enquiries please contact the team on [events@granarysquarebrasserie.com](mailto:events@granarysquarebrasserie.com) or call 0208 054 5386.



## MORE DETAILS

At the Granary Square Brasserie we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage.

## AUDIO VISUAL

### *The Stirling Room*

Please note non-amplified live music is permitted and restaurant background music is available. A fixed screen is available and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

### *Full exclusive hire*

Please note live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

## TRAVEL AND PARKING

Nearest tube – Kings Cross St Pancras  
Parking – Handyside Car Park  
3 Canal Reach, Kings Cross, London N1C 4BA (7 minute walk)

## TIMINGS

**Breakfast:** 08.30 until 10.30  
**Lunch:** 12.00 until 17.00 with host's access from 11.30  
**Dinner:** 18.30 until 00.30 with host's access from 18.00 (Sunday guests' departure 22.30)

## FOOD ALLERGEN DISCLAIMER

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

*A discretionary optional service charge of 13.5% will be added to your bill.*

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THE STIRLING ROOM



THE GRANARY SQUARE BRASSERIE LOUNGE





## FESTIVE BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly squeezed orange juice

Granary Square Brasserie breakfast blend or filter coffee

*Additional juices and smoothies are available*

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Selection of mini pastries dusted with pine sugar

*With butter and seasonal preserves*

Plant-based coconut “yoghurt” with super seeds (v)

*Chia, goji, sunflower, maple and winter berry cinnamon compote with red berries*

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Eggs Benedict with pulled ham

*Toasted muffin, poached free-range hen's eggs and hollandaise sauce*

OR

Eggs Royale

*Oak smoked salmon on toasted muffins, poached free-range hen's eggs with hollandaise sauce and watercress*

OR

Poached eggs with crushed avocado (v)

*Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds*

OR

Granary Square Brasserie full breakfast *£4.00 supplement*

*Smoked streaky bacon, Cumberland herbed sausages, fried free-range hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans*

*Served with a choice of white or granary toast*

OR

Granary Square Brasserie vegetarian breakfast (v) *£4.00 supplement*

*Grilled halloumi, avocado, poached free-range hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans*

*Served with a choice of white, granary or gluten free toast*

**Menu price: £29**

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## CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

### NIBBLES

£2.95

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

### SAVOURY CANAPÉS

£3.00

Truffle arancini (V)

Mini crab, smoked haddock and salmon fishcake with yuzu sauce

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,

Greek white vegan "cheese", pine nuts and coriander (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,  
avocado and coriander sauce (VG)

£4.00

Grilled sirloin skewers with truffle mayonnaise

Prawn cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

### SWEET CANAPÉS

£3.00

Dark chocolate mousse cornet with popping candy (V)

Salted caramel chocolate balls (V)

Almond mince pies (V)

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## PRE-OCCASION NIBBLES

Enjoy a selection of nibbles for your table to kick start your meal.  
Pre-order from the options below to compliment your menu.

### NIBBLES

£2.95 per serving

Spiced Gordal olives with chilli, coriander and lemon

Rosemary glazed almonds

Truffle arancini (v)

### MEAT

£3.00 per guest

Crispy duck, hoisin, ginger and chilli

Robata grilled chicken skewers

bang bang peanut sauce, sesame, coconut, lime

Yorkshire pudding shepherd's pie with rosemary and cheese

### FISH

£3.00 per guest

Mini crab, smoked haddock and salmon fishcake with yuzu sauce

### VEGAN & VEGETARIAN

£2.95 per guest

Halloumi fritters, red pepper tapenade (V)

Belgian endive, red pepper tapenade, avocado,

Greek white vegan "cheese", pine nuts and coriander (VG)

Potato hash puffs, teriyaki inspired glaze, sesame,

avocado and coriander sauce (VG)

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£4.00 per serving

Grilled sirloin skewers with truffle mayonnaise

Prawn cocktail cornet with caviar

Smoked salmon and chive cream cheese on rye bread

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## TASTING DISHES

We recommend 6 bowl food options  
per person for a drinks party.

### SAVOURY BOWLS

£7.00 per bowl

Buffalo Mozzarella with clementine, pesto, crushed hazelnuts and crispbread (V)

Lentil and Aubergine Bake, mixed grains, roasted pumpkin purée and red pepper

Tossed Asian salad with pak choi, watermelon, broccoli and Hoisin sauce (VG)

Massaman Curry

£8.00 per bowl

Salt and pepper squid with wasabi mayonnaise

Duck, Lamb and Beef Shepherd's Pie, cranberry chutney, sage, orange zest

Crispy duck and five spice salad

### SWEET MINI DISHES

£7.00

Christmas crème brûlée (V)

*Winter berry cinnamon compote and shortbread*

Chocolate profiteroles (V)

*Vanilla ice cream, dark chocolate sauce and gold flakes*

Christmas pudding

*With almonds, redcurrants and brandy vanilla cream*

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## PRIVATE DINING MENUS

### FESTIVE MENU A

Welcome your guests with a delicious selection of canapés, perfect for starting the event.

Contact us to inquire about our menu options

Salt-crusted sourdough bread (v)  
*With salted butter*

#### STARTER

Buffalo mozzarella with clementine  
*Pesto, crushed hazelnuts and crispbread*

#### MAIN

Duck, lamb and beef shepherd's pie  
*Cranberry chutney, sage, orange zest and red wine sauce*

#### DESSERT

Classic frozen berries (V)  
*Selected berries and redcurrants  
with frozen yoghurt and white chocolate sauce*

*Selection of teas and filter coffees*

**Menu price: £65**

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Selection of cheeses 7.00 per person  
*With crackers, grapes, red onion and cranberry chutney*

Salted caramel chocolate truffles (V) 3.00 per person  
*With a liquid caramel centre*

Almond mince pies for the table (V) 3.00 per person

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## PRIVATE DINING MENUS

### FESTIVE MENU B

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event

Salt-crusted sourdough bread (v)  
*With salted butter*

#### STARTERS

Buffalo mozzarella with clementine  
*Pesto, crushed hazelnuts and crispbread*

Duck liver parfait  
*Caramelised hazelnuts, red onion and cranberry chutney with toasted brioche*

Oak smoked salmon  
*Black pepper, lemon and dark rye bread*

#### MAINS

Pan-fried sea bass with wild mushroom sauce  
*Foraged mushrooms in a cream sauce with spinach and samphire*

Turkey ballotine  
*Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce*

Sweet potato and spinach curry  
*Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice*

#### DESSERTS

Christmas crème brûlée  
*Winter berry cinnamon compote and shortbread*

Profiteroles (V)  
*Vanilla ice cream, warm chocolate sauce and gold flakes*

Christmas pudding  
*With almonds, redcurrants and brandy vanilla cream*

*Selection of teas and filter coffees*

#### **Menu price: £75**

Selection of cheeses 7.00 per person  
*With crackers, grapes, red onion and cranberry chutney*

Salted caramel chocolate truffles (V) 3.00 per person  
*With a liquid caramel centre*

Almond mince pies for the table (V) 3.00 per person

*A discretionary optional service charge of 13.5% will be added to your bill.*

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## PRIVATE DINING MENUS

### FESTIVE MENU C

Welcome your guests with a delicious selection of canapés, perfect for starting the event.  
Contact us to inquire about our menu options

Salt-crusted sourdough bread (v)  
*With salted butter*

#### STARTERS

Oak smoked salmon  
*Black pepper, lemon and dark rye bread*

#### MAINS

Fillet steak  
*Chargrilled and served with spinach,  
Calvados and truffle cream sauce with mashed potato*

#### DESSERTS

Classic chocolate bombe (V)  
*Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

*Selection of teas and filter coffees*

**Menu price: £90**

Selection of cheeses 7.00 per person  
*With crackers, grapes, red onion and cranberry chutney*

Salted caramel chocolate truffles (V) 3.00 per person  
*With a liquid caramel centre*

Almond mince pies for the table (V) 3.00 per person

*A discretionary optional service charge of 13.5% will be added to your bill.*

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# PRIVATE DINING MENUS

## FESTIVE MENU D

For groups of 12 guests and over, we require all guests' final pre-orders two weeks prior to your event

Enjoy a glass of Nyetimber, Classic Cuvee, Sussex, England for each guest

Salt-crusted sourdough bread (v)

*With salted butter*

### STARTERS

Classic crispy duck salad

*Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce*

Tamarind beetroot, endive salad and candied pecan

*Red chicory, plant-based cream, kohlrabi, cranberries with an apple cider dressing*

Lobster and cheese soufflé

*Twice-baked in a cream sauce with lobster, tomato and samphire*

### MAINS

Blackened cod fillet with aromatic rice

*Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce*

Fillet steak

*Chargrilled and served with spinach,  
Calvados and truffle cream sauce with mashed potato*

Lentil and aubergine bake

*Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce*

### DESSERTS

Classic chocolate bombe (V)

*Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

Rum baba with mango

*Dark rum soaked sponge with Chantilly cream and toasted coconut*

Granary square brasserie santa

*Vanilla parfait, milk mousse and white chocolate blondie*

*Selection of teas and filter coffees*

**Menu price: £130**

Selection of cheeses 7.00 per person

*With crackers, grapes, red onion and cranberry chutney*

Salted caramel chocolate truffles (V) 3.00 per person

*With a liquid caramel centre*

Almond mince pies for the table (V) 3.00 per person

*A discretionary optional service charge of 13.5% will be added to your bill.*

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## PRIVATE DINING MENUS

### FESTIVE SUNDAY ROAST

Available Sunday 11am - 4pm

Welcome your guests with a delicious selection of canapés, perfect for starting the event.  
Contact us to inquire about our menu options

#### 2 COURSES £50

##### MAINS

Roast chicken or roast beef

*Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy*

##### DESSERT

Christmas pudding

*With almonds, redcurrants and brandy vanilla cream*

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#### 3 COURSES £60

##### STARTER

Oak smoked salmon

*Black pepper, lemon and dark rye bread*

##### MAINS

Roast chicken or roast beef

*Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy*

##### DESSERT

Christmas pudding

*With almonds, redcurrants and brandy vanilla cream*

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Selection of cheeses 7.00 per person

*With crackers, grapes, red onion and cranberry chutney*

Salted caramel chocolate truffles (V) 3.00 per person

*With a liquid caramel centre*

Almond mince pies for the table (V) 3.00 per person

*A discretionary optional service charge of 13.5% will be added to your bill.*

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## CONTACT US

020 8054 5386 | [events@granarysquarebrasserie.com](mailto:events@granarysquarebrasserie.com)

1 Granary Square, Kings Cross, London N1C 4AB  
[www.granarysquarebrasserie.com](http://www.granarysquarebrasserie.com)