



Function Pack



Our team are happy to welcome you to the Kings Head, our dog-friendly, impressive regal pub that is the hub of the community, in the heart of Winchmore Hill.

Located just a short walk from Winchmore Hill train station and a short 5 minute drive away from Southgate underground station, you'll find us opposite The Green. The perfect spot for you to unwind and relax with friends and family.

We have a fantastic range of cask ale, craft beers and thirst-quenching wines which perfectly complement our impressive menu. From seasonal inspired dishes, to British classics with a twist; we have something for everyone, definitely a menu you won't want to miss out on.

Our Sundays are ever-popular, with piled high plates of goodness, topped off with bottomless homemade gravy and yorkshire puddings.

The Green Room

Running the whole length of the top floor, the Green Room (named because it overlooks the beautiful green in Winchmore Hill) is a glorious feasting hall perfect for any grand celebration. The room features elegant decor which add a royal feel to our grand space. This private space has everything you need to throw and memorable party, including a fully stocked bar and separate toilets.

Holds up to 80 people standing & 40 people seated.

A deposit of £200 is required to hire out the room which will either be refunded into your account at the end of your booking or redeemed of your final bill.

Minimum spend

Monday - Thursday - £600

Friday - £800

Saturday Morning - £800

Saturday Evening - £1500

Sunday - £1200



The Snug

This cosy area just off our bar is the ideal place for an informal get-together, after-work drinks and casual Birthday celebrations. .

The Snug a private bookable space you have the feeling of privacy and your own space without losing any atmosphere from the main bar.

Holds up to 25 people standing and 15 people seated

A deposit of £100 is required for a function of a booking of 10 & above.
Please ask a member of staff if you have any further enquires.

Can we decorate the space?

Yes, you're more than welcome to bring your own decorations, but please note that no blue tac or banners are to be used on the walls in this room. We also ask that you remove everything after the party.





Catherines Quarters

Great for:
Business Meetings
Team Building Sessions
Networking Events
Workshops & Seminars
Small Private Parties

Deposit fee £50



Buffet Boards (10 pieces per board)



Meat

Beef Sliders- British beef patty, pink onions, & iceberg in brioche bun £50

Pork Board- Seasonal scotch egg, pork crackling, pig in blanket, sausage roll, pickles & dips £55

Pork belly bites with toffee apple sauce £45/£70 sml/lrg

Mini chicken pies- Free range chicken, mushroom & leek full pastry pies, gravy dip £48

Chicken thighs - grilled lemon, confit garlic & thyme £55

Roast Beef Yorkies- West Country beef, Yorkshire puddings, horseradish cream £32

Salt beef & cheddar croquettes - blue cheese dip £45

Fish

Day boat fish pie- Cheddar cheese crust, charred lemon, dill £65

Day boat fishcakes- Lemon & dill mayo, pickled cucumber £48

Devon crab sliders- Garlic & samphire mayo, tomato salsa & brioche bun £70

Mackerel & chive pate- Melba toast, caper berries & heritage candy beetroot £35

Native Oysters- with lemon, tabasco, Mignonette £55

Oyster Rockefeller- Native oysters baked on a half shell with butter sauce, spinach and breadcrumbs £65

Coquilles St. Jacques- Native scallop gratin in creamy cheese sauce £85

Vegetarian

Wild mushroom Arancini bites- with Nantwich Cheddar cheese & shaved truffle £25/£45 sml/lrg

Mac & cheese bites- with Wild mushroom jam £25/£40 sml/lrg

Whipped Goat's cheese curd tartlets- with sumac and candied walnuts £45

Vegan

Plant Sliders- Plant patty, cheese, pink onions, pickles, iceberg in brioche bun £55

Beetroot houmous- Seasonal vegetable dip, Heritage tomato salsa, chicory, carrots, grilled flatbread £35

Tartlets- Baked beetroot & vegan feta puff pastry tarts, mixed seeds £25

Fritters- Sprouting broccoli, shallot & walnut fritters with mint & harissa cream topping £32





Sandwich boards-

selection of fillings on Campa grain bloomer.
We can do 2 flavours per board on request, prices are for one whole board of 10 sandwiches

Chicken & avocado - £55

Pulled ham & mustard mayo- £45

Smoked salmon, dill & cream cheese £55

Mature Cheddar & tomato (V) £45 Heritage egg mayo & spring
onion (V) £40

Houmous & roast seasonal vegetables (VG) £40

Sides (1 bowl for 5 people as an extra)

Hot sides Triple-cooked chips or fries (vg) £18

Dauphinoise potatoes (v) £20

Hasselback potatoes (vg) £18

Salads Beetroot, apple & chicory (vg) £20

Heritage tomato & rocket pesto (v) £22

Heritage tomato & picked herbs, citrus dressing (vg) £24

Caesar- Gem lettuce, croutons, Caesar dressing, anchovies, parmesan £25

Desserts (10 pieces per board)

Potted chocolate cream on almond shortbread (v) £25

Chocolate covered strawberries (v) £25

Lemon posset on thyme shortbread (vg) £20

Dark chocolate & walnut brownie bites (v) £22

Sticky toffee bites (v) £22

Seasonal fruit crumbles (vg) £25





Carvery.

(minimum 20 people, priced per person)

All served with roast potatoes, seasonal vegetables, Yorkshire puddings & delicious gravy

Beef- West country beef rump £24.50

Chicken- Somerset Hubbard chicken £22

Lamb- Grass fed Oxfordshire lamb shoulder and rolled belly £28

Pork- Cider braised Dingley Dell pork belly £22.50

Vegan - Squash wild mushroom and heritage beetroot pie, mushroom gravy £17.50

Sides

(price per person)

Truffled cauliflower cheese £5

Pigs in blankets £7

Bacon & sage stuffing £6

Night-time feast boards (10 pieces per board)

Treacle cured bacon sandwiches £40

Cumberland sausage & apple sauce buns £40

Braised beef & BBQ sliders £60

Cheese & tomato turnovers (v) £35 Whiskey & chocolate truffles £30





Wine selection:

(6x bottles on ice for arrival)

Summer Selection

£220

2x Vialto, Pino Grigio Elegant-Clean-Floral, Italy

2x Lady A, Chateau La Coste, Provence, France

2x Tempio, Prosecco Fresh-Pear-Cream, Italy

Summer Premium

£250

2x Featherdrop Bay, Sauvignon Blanc Green pepper-Gooseberry-Passionfruit, New Zealand

2x Whispering Angel, Provence Rosé Delicate-Herbal-Stone Fruit, France

2x Casa Canevel Prosecco Rose, Italy

Summer Super Premium

£330

2x Chablis Domaine Brocard Flinty-White Peach-Grassy

2x château Minuty rosé et Or, Provence Rosé Zesty-Stone Fruit-Jasmine, France

2x Nyetimber Classic cuvée Elegant Intensity-Almond-Baked Apple, England

Magnums

~a Double sized bottle helps hold the flavour and looks great

Sparkling Mezza di Mezzacorona | Fresh Fruits-Pear-White Peach | Italy | £79.50

Nyetimber Classic cuvée | Elegant Intensity-Almond-Baked Apple | England | £137

Spirit & 10 mixers

~A bottle for the table with 10 Fever Tree mixers of your choice,
Must be drunk responsibly

Grey Goose Vodka £205.10

Absolut Blue Vodka £182.70

Plymouth Gin £193.50

Malfy Arancia or Rosa Gin £197.70

Jameson Irish Whisky £186.90

Cocktail trees

~6 Fresh made beautiful cocktails, makes a perfect table centre piece

Pornstar Martini £75

Margarita £65

Espresso Martini £65





Wines

Rosé

M de Minuty Côtes de Provence rosé £80
Summer fruits-Crisp-Refreshing

France Whispering Angel Côtes de Provence rosé £96.00
Delicate-Herbal-Stone Fruit,

White

Ca'Di Mezzo Gavi £74.50
Green Almond-Citrus-Crisp,

Italy Chablis Domaine Brocard £93.50
Flinty-White Peach-Grassy, France

Red

The Chocolate Block £104
Complex-Dark Fruits-Savoury, South Africa

Malbec, Finca La Colonia £78
Jammy-Complex-Spicy, Argentina

Bubbles reception

~a glass of our finest bubbles, served for arrival

Nyetimber Classic cuvée £14pp
Elegant Intensity-Almond-Baked Apple, England

Tempio Prosecco £7.45pp
Fresh-Pear-Cream, Italy

Beer buckets ~

12 bottles of your favourite beer/Cider,
on ice ready for your arrival

Peroni Nastro Azzurro £67.80

Daura Damm (GF) £67.20

Corona £67.20

Budvar £67.80





2 courses £45 ~ 3 courses £55

Welcome glass of bubbles- Prosecco £7.45 ~ Nyetimber classic cuvee £13.10

For the table

Bread selection with whipped butter & roasted garlic

Starters

Crab ravioli, Langoustines & garlic butter sauce

French onion soup- topped with Gruyere crouton

Angus steak tartare, Burford brown yolk & sourdough

Beetroot & pear salad with candied walnuts (vg)

Mains

Fillet of Beef wellington, artichoke puree, heritage carrots & pan jus

Suffolk Chicken supreme with pomme puree, Girolles & pan jus

Celeriac fondant, burnt celeriac puree, wild mushroom, hazelnuts & truffle oil (vg)

Halibut braised fennel, razor clam & saffron broth ~£5 supplement

Desserts

Vanilla Crème Brûlée, poached plums (v)

Dark chocolate & cherry mousse with pistachio shortbread (v)

Apple tart tatin, ice cream (vg)

Sticky toffee pudding, toffee sauce & clotted cream (v)

A little extra

Selection of British cheeses, crackers & quince jelly (v) £8pp

Coffee with Cognac & dark chocolate Truffles (v) £5pp





KING'S HEAD
WINCHMORE HILL

