

BULL & GATE

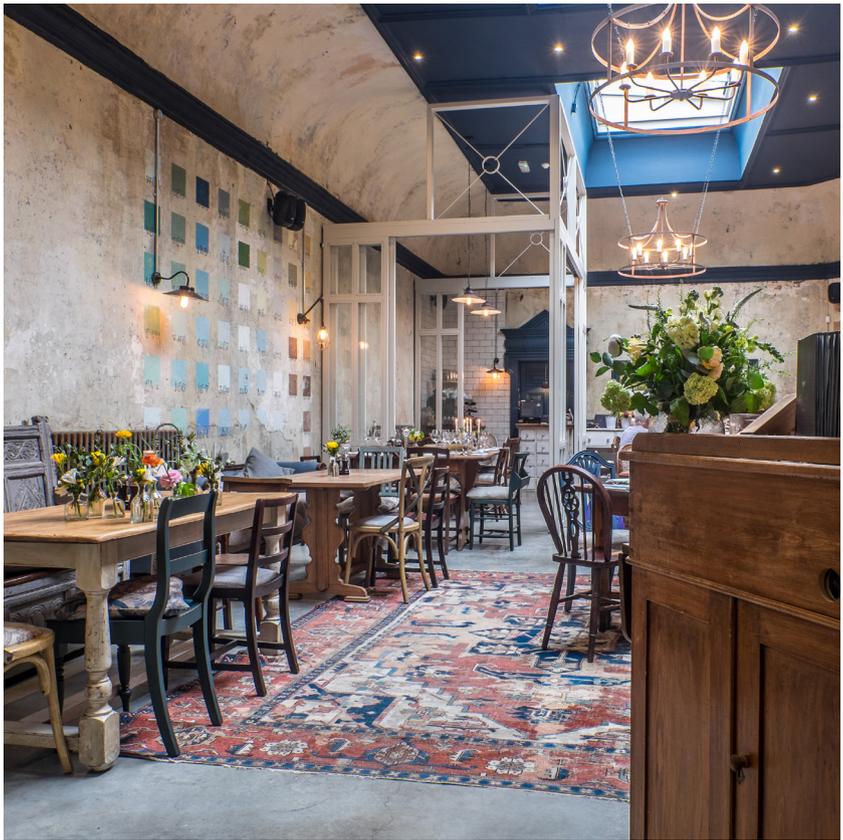
Kentish Town

Positioned in one of the most dynamic areas of London, and with a number of versatile spaces, there really is no better place to make your special day one to remember.

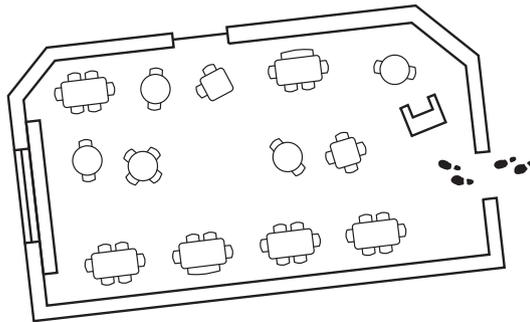
Our beautiful dining room provides the perfect space for your wedding reception, be it intimate or opulent, with its rustic decor, brilliant seasonal menu and dedicated team.

Whilst our decadent Boulogne Bar is the ideal spot for standing receptions with delicious canapés and expertly crafted cocktails, to add that extra sparkle to your big day.

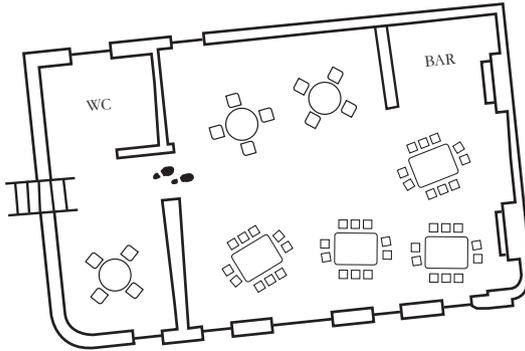
Our ceremony licence, allows your memorable day to take place in one fantastic venue – here at The Bull and Gate!



CAPACITIES & FLOOR PLAN



CAPACITIES & FLOOR PLAN



CANAPES SELECTION

Mackerel pate crostini with dill and cucumber

Crab vol au vent, carrot and apple remoulade

Cured trout bellini with beetroot yoghurt

Crispy chicken, pearl barley, parmesan tuille

Mini black pudding

Scotch egg

Slow braised beef, crushed pea on puff pastry, horseradish cream

Wild mushroom crostini, parmesan and truffle (v)

Whipped goat's cheese, caramelised red onion chutney (v)

Broad bean and spinach falafel, kale pesto (vg)

Polenta with mixed olives, courgette and aubergine (vg)

Crostini with tomato and basil (vg)

Mini chocolate mousse

Mini lemon tart

Mini summer fruit jellies (contains Prosecco)

Price included in packages or can be priced individually. Seasonal sample menu.

LATE NIGHT SNACKS

Mini British beef burgers, ale onions, lettuce, cheese

Grilled chicken, pepper and red onion skewers

Mini Yorkshire pudding, rare roast beef, gravy

Sweet chilli king prawn skewers

Bite size beer battered fish and chips

Artichoke croquettes (vg)

Broccoli and blue cheese quiche (v)

Steak and ale pies

Chicken ham and leek pies

Root veg pies (v)

Bite size sausage rolls

Scotch egg quarters

Price included in packages or can be priced individually. Seasonal sample menu.

AUTUMN-WINTER SET MENU

Starters

Venison carpaccio, rocket, and truffle oil
Pan-fried king scallops, cauliflower puree, crispy bacon
Roast marrow, goat's cheese tart, sweet shallot chutney
Crayfish and prawn cocktail, Bloody Mary sauce

Mains

Seasonal fish, roasted sweet potato, lemon, thyme and brandy sauce
Braised Dorset lamb shoulder, roast tomato, butter and coriander stew
Roast English cauliflower, pickled grapes, almond and chives
Corn-fed chicken breast wrapped in dry cured ham, sautéed potatoes
and creamy mushroom sauce

Desserts

Double chocolate and beetroot brownie, vanilla ice cream
Banoffee pie
Sticky toffee pudding, Jude's brandy ice cream

Seasonal sample menu

SPRING-SUMMER SET MENU

Starters

Chickpea and broad bean Scotch egg, roasted pepper mayo, rocket and red onion salad
Creamy king scallop gratin
Crispy chicken salad, bulgar wheat, avocado yogurt dressing
Spinach, goat's cheese and courgette quiche

Mains

Portobello mushrooms stuffed with blue cheese, topped with crispy cabbage
Lamb canon and breast, olive oil mash, kale, red wine jus
Seasonal fish, roasted vegetables, caper and olive tomato sauce
Corn-fed chicken breast wrapped in dry cured ham, sautéed potatoes
and a creamy mushroom sauce
Roasted golden and candied beetroot, squash, wild rice, baby spinach, lemon dressing

Desserts

Lemon tart and blueberry compote
Strawberry and vanilla cheesecake
Double chocolate and beetroot brownie, Jude's vanilla ice cream

Seasonal sample menu

PACKAGES

Jersey Package
£83 per person

Glass of prosecco and canapés
on arrival (4 pp)
2 course set menu
Prosecco for toasting
Dessert canapés
Tea and coffee
Evening snacks (2 pp)

Hereford Package
£99 per person

2 glasses of prosecco and canapés
on arrival (5 pp)
3 course set menu
Prosecco for toasting
Tea and coffee
Evening snacks (3 pp)

Ayrshire Package
£135 per person

2 glasses of champagne and canapés
on arrival (5 pp)
3 course set menu
Prosecco for toasting
Half bottle of premium wine per person
Tea and coffee
Evening snacks (3 pp)

Chillingham Package
£165 per person

3 glasses of champagne and canapés
on arrival (5 pp)
3 course set menu
Champagne for toasting
Half bottle of premium wine per person
Tea and coffee
Dessert cocktails
Evening snacks (3 pp)
Cheese boards

Additional items can be added to any package

Aperol Spritz on arrival, pudding wine, dessert liquors, cocktails, cheese boards, soft drinks.

Our packages have been hand selected to make sure that all elements of your day are covered and your guests are suitably fed and watered.





OTHER INFO

Opening Times

Monday-Wednesday 11am - 11pm

Thursday - Saturday 11am -12pm

Sunday 11am – 10:30pm

Accessibility

Our ground floor is one level throughout with access to a disabled toilet. Please be aware that there is no lift for access to the first floor Boulogne room.

There are also baby change facilities available.

Venue Hire Charges

Charges are dependent on the dates and times. If you choose one of our packages room hire is included. Please ask our on-site team for more information and full quotes.

Food Tastings

Once your wedding is confirmed, we will invite you taste a selection of our wedding dishes and request that you pre-select your choices at least 14 working days before your tasting date.

Late Licence

If you don't want the party to end, we have a late licence until 1am (except Sundays) for an extra charge. Please ask for more information.

Marriage License

We have a marriage license for both of our spaces.



T'S AND C'S

Securing Your Booking

We will provisionally hold your booking date for a maximum of 14 days. Should we receive another enquiry during this time we reserve the right to request written confirmation from you or we may release the date due to popular demand. Your booking is provisional until we receive a signed booking form and a 10% deposit payment. The balance is to be paid in full, prior to the date of the event.

Cancellation Policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge of the deposit between 3 to 6 months before the booked date. Anything less than 3 months before the date, the deposit is not refundable.

Guest Numbers and Pre-ordering

Please confirm all guest numbers 14 days prior to your booking date. Please note that this will be the number charged to your final food bill. Please supply full menu choices by this time and also advise us if your guests have any special dietary requirements so our chefs are well informed and can give you a breakdown of ingredients if required.

Service Charge

For group event bookings we add a discretionary 12.5% service charge to your final food and drinks pre-order. We are sure you'll agree our staff deserve it and if not then please do let us know why.

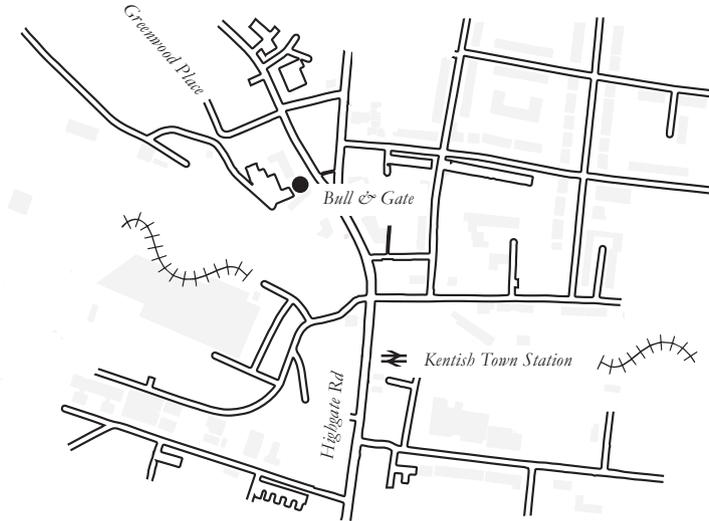
The Extra Mile

We're here to ensure that you and your guests have a fantastic time with us. Please do let us know if you have any specific requests and we will do our best to accommodate these for you.

Please don't hesitate to contact us if you have any questions.



FIND US



BULL & GATE

Kentish Town

389 Kentish Town Road, Kentish Town, NW5 2TJ

bullandgateevents@youngs.co.uk

020 3437 0905

BullandGateNW5.co.uk