



THE GALLERY VENUE

Knight + Garter, 14 Hotel Street, Leicester, LE1 5AW

0116 303 3310

contact@knightandgarter.co.uk



THE GALLERY BAR & VENUE

The Gallery is our stunning underground multi-purpose venue. Serving craft beer, cocktails, champagne and fine wines this intimate space is perfect for hosting truly special and memorable occasions as well as art exhibitions, meetings and events.

Our team truly want you to have a great time and we are happy to tailor any of our packages to suit your special occasion.

A member of our team will be delighted to discuss your options with you.

For Your Information

*Maximum occupancy is subject to event layout but cannot exceed 50 guests.
Cost of venue booking is dependent on number of guests and/or packages chosen.*

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*Part of the acclaimed **Beautiful Pubs** Collective*



THE GALLERY BAR & VENUE

ARRIVAL DRINKS & TOASTS PACKAGES

NV PROSECCO BRUT, ARGEO, RUGGERI. Veneto / Italy / 11%

Our classic and elegant prosecco, a palate of fresh green apples and a long crisp finish.
£50 for 12 guests // £100 for 25 guests

NV VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT. Champagne / France / 12%

This beautifully intense champagne with floral and fruity aromas.
£110 for 12 guests // £200 for 25 guests

MAISON SATURNIN BLANC, IGP GARD, LAUDUN CHUSCLAN. Languedoc / France / 12.5%

A beautiful golden yellow colour with floral notes and a mineral fresh finish.
£45 for 12 guests // £90 for 25 guests

MAISON SATURNIN ROUGE, IGP GARD, LAUDUN CHUSCLAN. Languedoc / France / 12.5%

Delightful red fruit flavours.
£45 for 12 guests // £90 for 25 guests

BOTTLED BEERS

Choose from a selection of our awesome bottled beers.
£40 per 12 bottles

BOTTLED NON ALOCHOLIC MINERALS

Choose from a selection of our awesome bottled minerals.
£20 per 10 bottles

Here at Knight & Garter we simply want you to have a great time. If you have something else in mind to make your event extra special, please do let us know. If you are after your favourite tippie from our wine list we will certainly try to make that happen. You may pre-order any of our Wines, Prosecco & Champagne prior to your event and of course, you and your guests will have full service at our gallery bar where you will be able to buy drinks as you please.



THE GALLERY BAR & VENUE

BOWL FOODS MENU

Beautiful homemade bowl food. Served in a hand-size bowl.
Waitered on the move or simply as you wish.

Lighter Bowl Foods

Wild Mushroom & Mozzarella Arancini ^(V)
Mini Cod & Herb Fish Cakes, Lemon Tartare Sauce
Cape Maley Chicken Skewers, Satay Sauce & Wasabi Mayonnaise
Mini Knight Burger • Baby Mozzarella, Tomato & Rocket Salad ^(V)
Roman Chips, Pecorino Cheese, Rosemary & Truffle Oil ^(V)

Standard Bowl Foods

Chicken Caesar Salad
Courgette & Pesto Tagliatelle, Chilli & Mint Crumb ^(V)
Miniature Haddock, Chips & Mushy Peas
Thai Green Chicken or Vegetable Curry ^(V)
Award Winning Bangers & Mash
Lemon & Thyme Chicken & Fries

Minimum cooking 10 portions of each, choose as many as you wish;

Lighter Bowl Foods £7pp – Standard Bowl Foods £9pp – One Lighter/One Standard £14pp



THE GALLERY BAR & VENUE

RECEPTION CANAPES

Our Canapes are delicious; waited on the move are designed to keep the conversation flowing;

Bresaola, cheese, mustard, honey and sesame seeds on black bread
Cheese, smoked salmon and lemon blini
Peach, blue cheese and hazelnuts on spiced bread
Cheese, basil and prawn on spinach bread
Cheery tomato, goat's cheese and pecan nuts on walnut bread
Cheese, horseradish and crayfish on lemon basil cake
Comté cheese, dried apricot and almond poppy seed profiterole
Crab, cucumber and trout egg poppy seed profiterole

£5.95 pp



THE GALLERY BAR & VENUE

WORKING LUNCH // AFTERNOON EVENTS // BUSINESS MEETINGS

SANDWICH MENU

Our sandwiches are handmade to order using locally sourced ingredients on house baked bread. A selection can be made for your guests or you may order the sandwich of your choice.

Roast Porchetta

Wild rocket, Mustard & Cider jus for dipping

Croque Monsieur

Marmalade Glazed Ham, Dijon mustard mayonnaise and Red Leicester

British Brie

Chilli Jam & Wild Rocket (v)

Hot Smoked Salmon

Open faced pave rustic, spring leaves & Tzatziki

SIDES

Truffle Chips / Skin on Fries / Onion Rings / Pecorino, Sunblush Tomato & Wild Rocket Salad

*Sandwich no side £7.00 pp – Sandwich with side £7.50 pp
Sandwich Selection Including Sides £30 per every 4 guests.*