



## BANQUETING AT THE KINGSMILLS HOTEL, INVERNESS

The Kingsmills Hotel, set within acres of manicured grounds is the perfect blend of historic tradition, contemporary design and passionate service. For your event we can offer our new light-filled events venue within the grounds, The Kingsmills Suite. Or you can host your special occasion in one of the smaller more intimate rooms in the original mansion house; they are truly elegant and are enhanced by intricately corniced ceilings and some have the original 18<sup>th</sup> century features.

All rooms are flooded with natural daylight (with the exception of the cosy Adams Lounge) and have exquisite design, but we know that it takes a lot more than wonderful surroundings to create a memorable event. Our passion for people and service is what The Kingsmills Hotel is known for. As winners of the Highlands and Islands Best Hotel award we know that you have a high expectation and a lot riding on the success of your event, so do we! Our culture of personal service and your own dedicated events organiser ensures that your event receives the very best of attention. From your initial enquiry until your last guest departs we will support you and care for your guests.

We are happy to cater for special dietary requirements – please advise us in advance.

## Starters

pounds

**Fig & Goat Cheese Savoury Gateau**

*mesclun, walnut vinaigrette*

7

**Serrano Ham and Cantaloupe Melon**

*black olives, sundried tomatoes, balsamic & sea salt dressing*

7

**Mozzarella and Heritage Tomato**

*rocket leaves and balsamic reduction*

6.5

**Marbled Salmon Terrine**

*Dill vinaigrette, pickled cucumber*

7

**Scottish Salmon Ballotine**

*pickled beetroot, caviar, crème fraîche and micro leaf salad*

7

**Escabeche of Red Mullet**

*tapenade, basil gel, Cromarty bakery bread*

7.5

**Marbled Game Terrine**

*pistachio, red onion chutney, toasted brioche*

7.5

**Ham Hock Ballotine**

*pickled vegetables, mustard aioli, and chargrilled brioche*

7

**Prawn and Scallop Terrine**

*tomato vierge, dressed little gem lettuce*

8

**Cromarty Firth Crab Tartlet**

*tomato coulis, spiced avocado*

8

**Assiette of Smoked Scottish Seafood**

*orange and fennel salad*

8.5

**Scottish Smoked Salmon**

*crisp leaves, citrus dressing, dill gherkins and capers*

7.5

**Chicken and Foie Gras Ballontine**

*sauterne jelly, whole grain mustard toast, tarragon butter*

8

**Rannoch Smoked Highland Venison and Smoked Duck**

*redcurrant and port reduction*

8.5

**Hand Dived West Coast Scallops**

*Langoustine mousse, samphire, tomato concasse, spiced butter sauce*

9.5

## Soups

***Carrot and Caraway Soup***

*with crispy croutons*

5

***Roast Tomato and Pepper Soup***

*finished with a pesto oil*

5

***Cream of Leek Soup***

*caramelised leek and onion*

5

***Green Split Pea Soup***

*ham lardons*

5

***French Onion Soup***

*with a gruyere crouton*

6

***Cauliflower and Strathdon Soup***

*with toasted almonds*

6

***Cullen Skink Soup***

*with Cromarty bread*

6

***Lobster Bisque***

*with olive bread*

6

### Vegetarian Main Course Alternatives

***Roasted butternut squash***

*root vegetables, potato gratin, garlic cream*

***Celeriac & Strathdon blue tourte***

*battered greens, sherry vinegar emulsion*

***Porcini ravioli***

*sage cream, rocket salad*

***Chickpea & peppers ragout***

*wild rice, crispy baby artichokes*

## Main Course

<b><i>Baked Scottish Cod</i></b>	18
<i>charred baby leeks, creamy potatoes, smoked haddock &amp; cheddar sauce</i>	
<b><i>Chicken Breast with Apricot</i></b>	18
<i>polenta gateau, basquaise of peppers, lemon confit jus</i>	
<b><i>Grilled Seabass Fillet</i></b>	18
<i>chives crushed potatoes, wilted spinach,, lemon butter sauce</i>	
<b><i>Roasted Chicken Breast with Spinach &amp; Cream Cheese</i></b>	18
<i>potato fondant, carrot &amp; green bean faggot, crushed creamy broccoli, red wine jus</i>	
<b><i>Free Range Pork Fillet and Parma Ham Medallion</i></b>	20
<i>caramelised apples, magret cabbage, chateaux potatoes, sage jus</i>	
<b><i>Roasted Fillet of Strathspey Beef</i></b>	27
<i>chateau potatoes, roasted chanteray carrots, beans faggot, thyme and red wine jus</i>	
<b><i>Scottish Sirloin Steak (8 oz)</i></b>	23
<i>fondant potato, courgette with ratatouille, roasted butternut squash and choice of steak sauce</i>	
<b><i>Roast Sirloin of Scottish Beef with Yorkshire Pudding</i></b>	22
<i>horseradish mash, garlic roasted roots, chateaux potatoes, glazed onions, red wine jus</i>	
<b><i>Featherblade of Scottish Beef</i></b>	21
<i>broccoli and potato mash, fennel confit, black olive and sunblushed tomato jus</i>	
<b><i>Roasted Chicken Breast stuffed with a Chicken and Smoked Garlic Mousse</i></b>	20
<i>fondant potato, cauliflower puree, baby vegetables, pancetta sauce</i>	
<b><i>Rump of Scottish Lamb with Gratin Dauphinois</i></b>	22
<i>courgette stuffed ratatouille, roast garlic and rosemary jus</i>	
<b><i>Scottish Lobster Thermidor</i></b>	27
<i>half lobster, parmesan gratin, wholegrain mustard potatoes, buttered greens</i>	

## Desserts

<b><i>Passion Fruit Cheesecake</i></b>	6
<i>pineapple salsa, toasted coconut encrusted vanilla ice cream</i>	

<b><i>Sticky Toffee Pudding</i></b>	6
<i>caramel sauce and vanilla pod ice cream</i>	
<b><i>Caramelised Lemon Tart</i></b>	6
<i>crème fraiche ice cream, blackcurrant coulis</i>	
<b><i>Summer Berry Pudding</i></b>	6
<i>vanilla pod ice cream</i>	
<b><i>Strawberry and Mascarpone Cheesecake</i></b>	6
<i>peppered strawberry compote, mint cream, chocolate scroll</i>	
<b><i>Apple Crumble Tart</i></b>	6
<i>Simpsons of Buckie toffee ice cream and caramel sauce</i>	
<b><i>“Nougatine”</i></b>	6
<i>iced parfait glace</i>	
<b><i>Café Liegeois</i></b>	6
<i>espresso ice cream, coffee syrup, brandy cream</i>	
<b><i>Dark Chocolate Torte</i></b>	7
<i>Simpsons of Buckie raspberry sorbet</i>	
<b><i>Chocolate Marquise</i></b>	7
<i>mango sorbet, passion fruit coulis</i>	
<b><i>White Chocolate Tear Drop</i></b>	7
<i>upside down soft centred raspberry cheesecake</i>	
<b><i>Kingsmills Dessert Plate</i></b>	8
<i>miniature lemon tart, sticky toffee pudding with vanilla ice cream, Kalhna panna cotta filled chocolate cup</i>	
<b><i>Hard &amp; Soft Scottish Cheese</i></b>	9
<i>Strathdon Blue ~ Connage Gonda ~ Morangie Brie ~ Connage Cheddar</i>	
<i>Grapes ~ Quince ~ Celery ~ Oatcakes</i>	
<b><i>Freshly Filtered Coffee / Tea</i></b>	3
<i>with Highland tablet</i>	

*We hope you like the flexible approach to your menu selection. This will allow you to create a personal dining experience. Should you wish to offer your guests a choice menu, we can offer the following: up to 2 choices per course, and pre-order of selection would be required. There will be an additional £2 per person, per course where a choice is offered.*