



KINGSMILLS HOTEL



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 18th 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

Marbled Smoked Chicken Presse Granny smith batons, lamb's lettuce, toasted seaweed sourdough (gfa dfa)	10.5
Honeydew Melon Rosace Grapes, mixed berry salad (ve gf)	8
Mushroom "Scotch Egg" Free range poached egg wrap with field mushroom duxelles, shimeji mushroom grecques	10
Scottish Smoked Salmon Platter Served with a crispy smoked salmon mousse & quail egg, dill mayonnaise	10
Duck & Chicken Presse Spiced fig chutney, savoury tuille & micro herbs (gfa dfa)	10
Pan-fried Scottish Scallops Star anise carrot purée, slow cooked pork belly, black pudding bonbon (gfa dfa)	13
Confit Cauliflower Tempura Caramelised cauliflower purée, cucumber ribbons, chilli & lime vinaigrette, samphire salad (ve gf)	10
Ballotine of Pheasant Prunes & leek filling, wrapped in serrano ham, served with a cranberry relish	11
Courgette, Aubergine & Red Onion Parcel crisp leaves, citrus dressing, dill gherkins and capers (dfa)	9

Soups

Carrot and Coriander Soup with crispy croutons (ve gfa)	6
Roast Tomato and Pepper Soup finished with a pesto oil (ve gf)	6
Cream of Leek Soup chives (ve gf)	6
Green Split Pea Soup ham lardons (ve gf)	6
Cauliflower and Strathdon Soup with toasted almonds (ve gf)	6

df/dfa - Dairy Free/Dairy Free Available
gf/gfa - Gluten Free/Gluten Free Available
v - Vegetarian
ve - Vegan

Food Allergies & Intolerances - before ordering
please speak to a member of our staff about
your requirements

Sweet Potato & Coconut Soup desiccated coconut (ve gf)	6
Cullen Skink Soup with Cromarty bread (gf)	7
Lobster Bisque Crème fraîche	7

Main Courses

Roasted Chicken Breast stuffed with wild mushroom & tarragon, roasted vegetable, potato fondant, claret jus (gf dfa)	19
Baked Arborio Risotto Tomato fondue centre, aubergine purée, chargrilled baby courgette (ve gf)	18
Root Vegetable Tarte Tatin Potato fondant, wilted spinach, pickled walnut vinaigrette (ve)	18
Curried Cauliflower En Croute Creamy mashed potato, roasted vegetable, tomato vierge (ve)	18
Roasted Chicken Breast Stornoway black pudding, baby vegetable, potato fondant, whisky & wholegrain mustard sauce (gfa dfa)	20
Roasted Beef Ribeye Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	24
Roasted Centre Cut Fillet of Beef Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	33
Roast Sirloin of Beef Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	24
Baked Hake with Almond & Parmesan Chargrilled green asparagus, puy lentil, sunblessed tomatoes (gf dfa)	22
Featherblade of Scottish Beef Creamy potatoes, caramelised banana shallot, chanteray carrots, green beans, braising jus (gfa dfa)	23
Rack of Lamb Charred artichokes, potato fondant, ratatouille, thyme jus (gfa dfa)	30
Scottish Monkfish Peppers & chickpea ragout, toasted almonds, chorizo, saffron mussel sauce (gf dfa)	26
Coffee Roasted Venison Loin Beetroot & potato gratin, shimeji mushroom, wilted spinach, caramelised shallot (gfa dfa)	26

Desserts

Forest Fruit Cheesecake Raspberry coulis, chocolate pencils	9
Sticky Toffee Pudding Caramel sauce and vanilla pod ice cream	9
Warm Chocolate Fondant Lemon curd	9
Strawberry & Elderflower Delice Garnish with edible flowers	9
Dark Chocolate Torte Raspberry & lemon confit, raspberry sorbet	9
Passion Fruit Soufflé Coconut ice cream	10
Kingsmills Dessert Plate Dark chocolate fondant, raspberry & lemon tartlet, vanilla ice cream	11
Hard & Soft Scottish Cheese Strathdon Blue, Minger, Morangie Brie, Fat Cow, grapes, quince, celery, oatcakes	12
Freshly Filtered Coffee / Tea with Highland tablet	3.5

We hope you enjoy the flexible approach we offer 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. Where a choice menu is selected, the dish price will be charged and a £2 choice menu supplement per person

NOTE:

We are dealing with significant price increases month on month. However, the prices contained within the brochure will be held for 2022. For 2023 and 2024 we will apply the following mechanism to review pricing; 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI). e.g. if the NLW rises by 6% and RPI increases by 5%, the 2023 increase would be 5.5%.

Should this be greater, we guarantee a price increase cap of 10% for 2023 and 15% for 2024.

Prices will be reviewed in December each year, and will be applicable from 1st January 2023 (and subsequently 2024).