



KINGSMILLS
HOTEL

★★★★

K I N G S M I L L S
BANQUETING MENU

We are proud to feature the best of locally produced fayre from Inverness and the Scottish Highlands.

Our executive chef, Geoff Malmedy, has created each dish with creative style and a true passion for food so that you can enjoy an unforgettable fine dining experience.

Starters

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| Marbled Smoked Chicken Presse | 12 |
| Granny smith batons, lamb's lettuce, toasted seaweed sourdough (gfa dfa) | |
| Honeydew Melon Rosace | 9 |
| Grapes, mixed berry salad (vegan gf) | |
| Mushroom "Scotch Egg" | 11.50 |
| Free range poached egg wrap with field mushroom duxelles, shimeji mushroom grecques | |
| Scottish Smoked Salmon Platter | 11.50 |
| Served with a crispy smoked salmon mousse & quail egg, dill mayonnaise | |
| Duck & Chicken Presse | 11.50 |
| Spiced fig chutney, savoury tuille & micro herbs (gfa dfa) | |
| Pan-fried Scottish Scallops | 15 |
| Star anise carrot purée, slow cooked pork belly, black pudding bonbon (gfa dfa) | |
| Confit Cauliflower Tempura | 11.50 |
| Caramelised cauliflower purée, cucumber ribbons, chilli & lime vinaigrette, samphire salad (ve gf) | |
| Ballotine of Pheasant | 12.50 |
| Prunes & leek filling, wrapped in serrano ham, served with a cranberry relish | |
| Courgette, Aubergine & Red Onion Parcel | 10.50 |
| crisp leaves, citrus dressing, dill gherkins and capers (dfa) | |

Soups

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| Carrot and Coriander Soup | 7.50 |
| with crispy croutons (ve gfa) | |
| Roast Tomato and Pepper Soup | 7.50 |
| finished with a pesto oil (ve gf) | |
| Cream of Leek Soup | 7.50 |
| chives (ve gf) | |
| Green Split Pea Soup | 7.50 |
| ham lardons (ve gf) | |
| Cauliflower and Strathdon Soup | 7.50 |
| with toasted almonds (ve gf) | |
| Sweet Potato & Coconut Soup | 7.50 |
| desiccated coconut (ve gf) | |
| Cullen Skink Soup | 8.50 |
| with Cromarty bread (gf) | |
| Lobster Bisque | 8.50 |
| Crème fraîche | |

Main Courses

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| Roasted Chicken Breast | 22 |
| stuffed with wild mushroom & tarragon, roasted vegetable, potato fondant, claret jus (gf dfa) | |
| Baked Arborio Risotto | 21 |
| Tomato fondue centre, aubergine purée, chargrilled baby courgette (ve gf) | |
| Root Vegetable Tarte Tatin | 21 |
| Potato fondant, wilted spinach, pickled walnut vinaigrette (ve) | |
| Curried Cauliflower En Croute | 21 |
| Creamy mashed potato, roasted vegetable, tomato vierge (ve) | |
| Roasted Chicken Breast | 23 |
| Stornoway black pudding, baby vegetable, potato fondant, whisky & wholegrain mustard sauce (gfa dfa) | |
| Roasted Beef Ribeye | 29 |
| Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa) | |
| Roasted Centre Cut Fillet of Beef | 39 |
| Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa) | |
| Roast Sirloin of Beef | 29 |
| Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa) | |
| Baked Hake with Almond & Parmesan | 25 |
| Chargrilled green asparagus, puy lentil, sunblessed tomatoes (gf dfa) | |
| Featherblade of Scottish Beef | 27 |
| Creamy potatoes, caramelised banana shallot, chanteray carrots, green beans, braising jus (gfa dfa) | |
| Rack of Lamb | 35 |
| Charred artichokes, potato fondant, ratatouille, thyme jus (gfa dfa) | |
| Scottish Monkfish | 30 |
| Peppers & chickpea ragout, toasted almonds, chorizo, saffron mussel sauce (gf dfa) | |
| Coffee Roasted Venison Loin | 31 |
| Beetroot & potato gratin, shimeji mushroom, wilted spinach, caramelised shallot (gfa dfa) | |

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

Desserts

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| Forest Fruit Cheesecake Raspberry coulis, chocolate pencils | 11 |
| Sticky Toffee Pudding Caramel sauce and vanilla pod ice cream | 11 |
| Warm Chocolate Fondant Lemon curd | 11 |
| Strawberry & Elderflower Delice with edible flowers | 11 |
| Dark Chocolate Torte Raspberry & lemon confit, raspberry sorbet | 11 |
| Passion Fruit Soufflé Coconut ice cream | 12 |
| Kingsmills Dessert Plate Dark chocolate fondant, raspberry & lemon tartlet, vanilla ice cream | 13 |
| Hard & Soft Scottish Cheese Strathdon Blue, Minger, Morangie Brie, Fat Cow grapes, quince, celery, oatcakes | 14 |
| Freshly Filtered Coffee / Tea with Highland tablet | 4 |

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:

Prices quoted within this brochure are for 2023 & 2024 celebrations. We are dealing with significant price increases month on month, however, the prices contained within the brochure will be held for 2024. For 2025, 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 2025 increase would be 5.5%.

Should this be greater, we guarantee a price increase cap of 7.5% for 2025.

Prices will be reviewed in December each year, and will be applicable from 1st January 2025.