



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

Marbled Smoked Chicken Presse	12.50
Granny smith batons, lamb's lettuce, toasted seaweed sourdough (gfa dfa)	
Honeydew Melon Rosace	9.50
Grapes, mixed berry salad (vegan gf)	
Mushroom "Scotch Egg"	12
Free range poached egg wrap with field mushroom duxelles, shimeji mushroom grecques	
Scottish Smoked Salmon Platter	12
Served with a crispy smoked salmon mousse & quail egg, dill mayonnaise	
Duck & Chicken Presse	12
Spiced fig chutney, savoury tuille & micro herbs (gfa dfa)	
Pan-fried Scottish Scallops	15.75
Star anise carrot purée, slow cooked pork belly, black pudding bonbon (gfa dfa)	
Confit Cauliflower Tempura	12
Caramelised cauliflower purée, cucumber ribbons, chilli & lime vinaigrette, samphire salad (ve gf)	
Ballotine of Pheasant	13
Prunes & leek filling, wrapped in serrano ham, served with a cranberry relish	
Courgette, Aubergine & Red Onion Parcel	11
crisp leaves, citrus dressing, dill gherkins and capers (dfa)	

Soups

Carrot and Coriander Soup	7.80
with crispy croutons (ve gfa)	
Roast Tomato and Pepper Soup	7.80
finished with a pesto oil (ve gf)	
Cream of Leek Soup	7.80
chives (ve gf)	
Green Split Pea Soup	7.80
ham lardons (ve gf)	
Cauliflower and Strathdon Soup	7.80
with toasted almonds (ve gf)	
Sweet Potato & Coconut Soup	7.80
desiccated coconut (ve gf)	
Cullen Skink Soup	9
with Cromarty bread (gf)	
Lobster Bisque	9
Crème fraîche	

Main Courses

Roasted Chicken Breast	23
stuffed with wild mushroom & tarragon, roasted vegetable, potato fondant, claret jus (gf dfa)	
Baked Arborio Risotto	22
Tomato fondue centre, aubergine purée, chargrilled baby courgette (ve gf)	
Root Vegetable Tarte Tatin	22
Potato fondant, wilted spinach, pickled walnut vinaigrette (ve)	
Curried Cauliflower En Croute	22
Creamy mashed potato, roasted vegetable, tomato vierge (ve)	
Roasted Chicken Breast	24
Stornoway black pudding, baby vegetable, potato fondant, whisky & wholegrain mustard sauce (gfa dfa)	
Roasted Beef Ribeye	30.50
Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	
Roasted Centre Cut Fillet of Beef	41
Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	
Roast Sirloin of Beef	30.50
Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)	
Baked Hake with Almond & Parmesan	26.50
Chargrilled green asparagus, puy lentil, sunblessed tomatoes (gf dfa)	
Featherblade of Scottish Beef	28.50
Creamy potatoes, caramelised banana shallot, chanteray carrots, green beans, braising jus (gfa dfa)	
Rack of Lamb	36.75
Charred artichokes, potato fondant, ratatouille, thyme jus (gfa dfa)	
Scottish Monkfish	31.50
Peppers & chickpea ragout, toasted almonds, chorizo, saffron mussel sauce (gf dfa)	
Coffee Roasted Venison Loin	32.50
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

Forest Fruit Cheesecake Raspberry coulis, chocolate pencils	11.50
Sticky Toffee Pudding Caramel sauce and vanilla pod ice cream	11.50
Warm Chocolate Fondant Lemon curd	11.50
Strawberry & Elderflower Delice with edible flowers	11.50
Dark Chocolate Torte Raspberry & lemon confit, raspberry sorbet	11.50
Passion Fruit Soufflé Coconut ice cream	12.75
Kingsmills Dessert Plate Dark chocolate fondant, raspberry & lemon tartlet, vanilla ice cream	13.75
Hard & Soft Scottish Cheese Strathdon Blue, Minger, Morangie Brie, Fat Cow grapes, quince, celery, oatcakes	14.75
Freshly Filtered Coffee / Tea with Highland tablet	4.20

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 contained within the brochure will be held for all celebrations until December 2025. Prices will be reviewed in December each year, and will be applicable from 1st January 2026.