



Kingarth Hotel

by Bute Hospitality

FUNCTION MENU GUIDELINES

Many families and organisations ask us for sample menu ideas and quotes for small groups to come to Kingarth for lunch or dinner, or for functions etc. The following is an attempt to standardise our response to this, whilst retaining the essential element of tailoring menus for each individual requirement. The selection of dishes is far from exhaustive. Please ask if you have alternative ideas and we shall be pleased to quote on your menu. Please also note that we always endeavour to use local products and suppliers whenever possible. However, for supply purposes it may be necessary to offer similar alternatives to certain dishes at some times of the year.

Please select your ideal menu from the dishes described. The number of choices per course will depend upon your expected number of guests, but typically three choices of starter, main course and dessert, plus a vegetarian option would be suitable. For small functions this may be increased to four or even five choices per course. Please telephone any of our staff who can advise you on menu selection. Once you have your ideal menu in place, please telephone Maria to discuss further and for a price per guest. Prices will range from £9.50 per guest for simple soup, sandwiches and sausage rolls to £30 per guest for a full three course top-of-the-range meal, with many price options in between.

We do hope you find the menu selector of interest and would appreciate any feedback you have on it. Many thanks for your enquiry.

SELECTED MENU

Starters :

Main Courses :

Desserts :

Price Quoted per Guest : £ _____

FUNCTION MENU PLANNER

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Soups

Lentil, Country Vegetable, Tomato and Basil, Cream of Broccoli (and Smoked Cheese)
Carrot and Coriander, French Onion, Butternut Squash and Sweet Potato
Leek and Potato, Cream of Cauliflower, Cock a Leekie,
Cullen Skink

Meat Starters

Pate (Duck, Farmhouse, Brussels) with Oatcakes and Apple and Sultana Chutney
Chicken Liver Parfait with Oatcakes and Cranberry and Orange Jam
Battered Haggis Bites with Peppercorn Sauce
Baked Asparagus Spears wrapped in Parma Ham with Balsamic Dressing
Fillet of Beef (or Duck) and Vegetable Stir Fry

Fish Starters

Pan Seared Scallops on Stornoway Black Pudding with Brandy Cream
Kiln Smoked Salmon Mousse with Oatcakes and Salad
Prawn Salad with Marie Rose Sauce
Fresh Mussels in White Wine Garlic and Onion Liquor with Crusty Bread
Peppered Mackerel Pate with Oatcakes, Salad and Horseradish Sauce

Vegetarian and Plant Based Starters

Whipped Goats Cheese with Salad Leaves and Mulled Wine Beets
Greek Style Salad with Feta Cheese and Olives
Button Mushrooms in Garlic and Herb Cream with Crusty Bread
Sweet Potato Pakora with Mango Dip

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Chicken Main Courses

Breast of Chicken stuffed with Haggis served with Drambuie and Onion Sauce
Breast of Chicken with Honey Mustard Sauce
Breast of Chicken wrapped in Parma Ham with a Bute Cheese Sauce
Roast Breast of Chicken with Traditional Sage and Onion Stuffing and White Wine Gravy
Breast of Chicken on Black Pudding with Whisky Cream Sauce
Mediterranean Chicken Casserole
Chicken Curry with Basmati Rice
Chicken and Mushroom Pie

Lamb Main Courses

Slow Roast Lamb Shank with Rosemary and Redcurrant Gravy
Moroccan Style Lamb Tagine with Couscous
Trio of Lamb Chops (small functions only)
Traditional Lamb Casserole with Herby Dumplings

Game Main Courses

Venison or Game Pie / Casserole
Roast Haunch of Venison with Redcurrant and Red Wine Reduction
Pan Roast Breast of Pheasant on Apple Stuffing with Cider Gravy
Pan Roast Breast of Duck with Cumberland Gravy

Vegetarian and Plant Based Main Courses

Wild Mushroom Risotto
Sweet Potato, Spinach and Chick Pea Tagine with Couscous (Ve)
Mushroom Stroganoff
Roasted ½ Butternut Squash with Butternut Puree, Cherry Tomatoes, Couscous and Asparagus
Wild Mushroom, Brie and Pine Nut Wellington with a Creamy Mushroom Sauce

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Fish and Seafood Main Courses

Poached or Pan Roast fillets of :

Cod, Haddock, Smoked Haddock, Salmon, Seabass

Pan Seared Steaks :

Tuna, Swordfish

All available with sauces:

Fresh Parsley and White Wine, Asparagus, Balsamic Cherry Tomato, Tarragon Cream, Lemon Caper Butter, Dill and White Wine, Cucumber Relish, Samphire Butter

Beef Main Courses

Roast Sirloin of Beef

Beef Bourguignon

Steak, Mushroom and Guinness Pie

Beef Stroganoff

Chilli con Carne, Spaghetti Bolognese, Lasagne

Desserts

Cheesecakes : Strawberry and Lime, Baileys and White Chocolate, Chocolate Orange, Citrus, Biscoff

Tarte au Citron

Chocolate Orange Torte

Apple & Plum Crumble

Crannachan with Almond Shortbread

Lemon Posset with Lemon Shortbread

Fresh Strawberry Meringues

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