

## Kingswood Arms – Wedding menus & prices

### Bronze menu

*(v) Sun blushed tomato & basil soup, crème fraiche & parmesan crouton*

*King prawn, crayfish & avocado salad, Marie rose sauce*

*Chicken liver parfait, grilled brioche & red onion marmalade*

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*Chicken supreme, wild & native mushrooms, potato rosti, grilled courgettes & peppers, saffron sauce*

*Roasted loch fyne salmon, garlic & parsley new potatoes, wilted spinach & brown shrimp butter*

*(v) Wild mushroom & baby leek stroganoff, wild rice*

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*Sticky toffee pudding, toffee sauce & vanilla ice cream*

*Raspberry cheesecake, Chantilly cream*

*Caramelised banana, butterscotch sauce & vanilla ice cream*

*£35 per head*

*Study room hire charge £200 / Conservatory room hire charge £500*

*Please note the following;*

*Study minimum 30 guests, maximum 40 guests*

*Conservatory minimum 80 guests, maximum 110 guests*

## Silver menu

*(v) Asparagus & black pepper crème fraiche soup*

*Roasted salmon, mixed leaves & dill cream*

*Duck & pistachio terrine, toasted brioche & fig chutney*

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*Rack of lamb, dauphinoise potatoes, baby green vegetables, redcurrant & rosemary jus*

*Roasted seabass, lyonnaise & rocket potatoes, tomato & black olive salsa*

*(v) Grilled peppers & courgettes tossed with linguine, sundried tomato sauce, garlic & herb bread*

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*White chocolate & raspberry crème brulee, shortbread biscuit*

*Bitter chocolate tart, vanilla ice cream & red berry compote*

*Banoffee pie, chocolate sprinkle*

*£40 per head*

*Study room hire charge £150 / Conservatory room hire charge £400*

*Please note the following;*

*Study minimum 30 guests, maximum 40 guests*

*Conservatory minimum 80 guests, maximum 110 guests*

## Gold menu

*(v) Wild mushroom soup, truffle oil*

*Goose liver parfait, toasted sourdough & pickled beetroot*

*Lobster & crab cocktail, black caviar*

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*Fillet of Scotch beef, dauphinoise potatoes, wilted spinach, duo of blackberry & peppercorn sauce*

*Roasted monkfish stuffed with asparagus wrapped in parma ham, olive mash potato, sundried tomato & caper Verdi*

*(v) Wild & native mushroom linguine, truffle oil & parmesan shavings*

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*Raspberry tartlet & mint crème fraiche*

*Bitter chocolate tart, vanilla ice cream & red berry compote*

*A selection of British & Continental cheeses, fig chutney & water biscuits*

*£55 per head*

*Study room hire charge £100 / Conservatory room hire charge £300*

*Please note the following;*

*Study minimum 30 guests, maximum 40 guests*

*Conservatory minimum 80 guests, maximum 110 guests*