



Kingarth Hotel & Smiddy Bar

Isle of Bute, PA20 9LU

t: 01700 831662 e: maria@kingarthhotel.co.uk www.kingarthhotel.co.uk

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 services 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 £5 per guest for simple soup and sandwiches to £25 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 help, and would appreciate any feedback you have on it. Many thanks for your enquiry.

SELECTED MENU

Starters :

Main Courses :

Desserts :

Price per Guest : £

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Soups

Lentil, Country Vegetable, Tomato & Basil, Broccoli (& Stilton)
Carrot & Coriander, French Onion, Butternut Squash and Sweet Potato
Celery & Stilton, Leek & Potato,
Cream of Cauliflower, Cock a Leekie,
Lamb Broth, Fish & Shellfish.

Meat Starters

Pate (Duck, Farmhouse, Brussels) with Oatcakes and Cumberland Sauce
Haggis Neeps & Tatties with Creamy Peppercorn Sauce
Oriental Style Ribs
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
Lamb Kofta with Tzatziki

Fish Starters

Queenie Scallops au Gratin
Smoked Salmon Terrine with Oatcakes and Salad
Prawn Cocktail
Fresh Langoustines with Marie Rose Dip
Fresh Mussels in White Wine Garlic & Onions (or Sweet Chilli & White Wine Liquor)
Fillet of Smoked Trout with Horseradish Cream
Bute Cheese & Haddock Smokie with Crusty Bread

Vegetarian Starters

Warmed Goats Cheese with Mulled Wine Beets
Greek Style Salad with Feta Cheese & Olives
Button Mushrooms in Garlic & Herb Cream with Crusty Bread
Giant Field Mushroom stuffed with Couscous topped with Seared Halloumi

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Chicken Main Courses

Breast of Chicken stuffed with Haggis served with Drambuie & Onion Sauce
Breast of Chicken with Honey Mustard Sauce
Breast of Chicken stuffed with Italian Tomatoes and Halloumi with a Tomato and Basil Sauce
Breast of Chicken with Spinach and Ricotta
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 Chasseur
Chicken & Mushroom Pie

Lamb Main Courses

Slow Roast Lamb Shank on Mash with Rosemary and Redcurrant Gravy
Moroccan Style Lamb Tagine with Couscous
Roast Leg of Lamb with a choice of: Olive & Pesto Stuffing, Apricot Stuffing, Haggis Stuffing
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 Main Courses

Aubergine and Spinach Lasagne Verde
Vegetable Casserole with Pulses
Various Tarts incl. Spinach and Ricotta, Sun Blush Tomato, Olive and Feta, Mushroom and Gruyere
Spinach and Ricotta Tortellini
Wild Mushroom Risotto
Mixed Bean Hot Pot
Portobello Mushrooms stuffed with Couscous and topped with Griddled Halloumi
Mushroom Stroganoff
Mushroom, Asparagus and Brie Galette
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, Sole, John Dory, Halibut

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

Beef Main Courses

Roast Topside of Beef

Roast Sirloin of Beef

Beef Bourguignon

Steak, Mushroom & Guinness Pie

Beef Stroganoff

Chilli con Carne, Spaghetti Bolognese, Lasagne

Mediterranean Style Meatballs

Beef Wellington

Rib-Roast Beef (small functions only)

Desserts

Banoffee Pie

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

Tarte au Citron

Chocolate Orange Torte

Apple / Plum Crumble

Bread and Butter Pudding

Fresh Strawberry Sundae

Toasted Belgian Waffle with Butterscotch Ice Cream

Crannachan

Ginger, Apricot and Rum Trifle

Chocolate Mousse, White or Dark

Almond Shortbread and Fresh Strawberry Stack

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