

Private Dining and Parties

Thank you for considering the BEST WESTERN Kings Manor Hotel for your function. We care about your event being a success and will be delighted to help you in any way possible in organising your special occasion.

The hotel is the ideal venue to hold that special occasion whether it is a birthday, engagement or wedding anniversary party, a dinner or christening or other special event.

We can offer you a range of function suites to suit your numbers and needs.

The Lothian Suite is an ideal location for any event. The largest of our suites it has a large dance floor, private bar, large lounge area and its own en-suite toilets. The room is also air-conditioned. This suite can hold up to 120 people for a party and approximately 100 for a formal dinner.

The Milton Suite is another popular room for events. This room is not normally used for formal sit down meals however it is possible to provide hot and cold buffets. It also has a generous dance floor; however, this room does not have its own bar. Access to the main bar can be gained from the function suite. This suite can hold up to 65 people for a party.

The Treetops Suite is a bright and airy room on the first floor. It is not available for dancing, however, it would make a perfect venue for that all important lunch or dinner or family events such as christenings. This suite can hold approximately 40 for a formal sit down meal.

The Scott Room is our smallest room. The small size of the room is ideal for intimate dinner parties. It is situated on the ground floor adjacent to our restaurant. This room will accommodate a dinner party up to 14 people.

Information on all our packages can be found in the following pages, however, if there is something you are looking for that we don't offer in our packages please do not hesitate to ask and we will be happy to discuss your requirements with you.

We highly recommend you book appointments, to guarantee a time when we can give you our full assistance, with one of our experienced managers who will be delighted to discuss all your requirements for your event.



The Menu

The following menus are available, but if you would like to swap dishes between menus we are more than happy to tailor the menu to your requirements. This may incur an additional cost.

All prices are current and will be valid up to 31st December 2016. The 6 menus include Coffee & Mints and V.A.T. is included in all prices at the current rate. The final cost of your menu will be agreed and confirmed 5 weeks prior to your event.

FOOD INGREDIENTS

GM Foods. It is our policy to avoid, whenever possible, genetically modified (GM) foods.

However, since some items are purchased by the hotel in a partially prepared state we cannot guarantee that any foods are totally *GM* free.

Vegetarian items are marked with a **V.** **Vegan** items are marked **VE.**

Nuts and Allergies. Many dishes may contain nuts. Guests with an allergy to nut products should exercise care and discuss any allergies with the Duty Manager so that we can guide you towards foods with minimal risks.

Menu 1

Cream Of Tomato & Rosemary Soup

Caramelised Red Onion Tart

with goats cheese & balsamic reduction

Melon & Pineapple Platter

with raspberry sorbet

oOo

Roast Scottish Salmon

with parmesan crust and chilli & onion relish

Chicken Breast Stuffed with Haggis

with a whisky cream sauce

Mushroom, Sundried Tomato & Basil Risotto

oOo

Sticky Toffee Pudding

with butterscotch sauce & vanilla ice cream

Ice Cream Trio

with warm chocolate sauce

Raspberry & Drambuie Cranachan

with homemade shortbread

£21



Menu 2

Red Lentil Soup

with herb croutons

Sauteed Garlic Mushrooms on Toasted Olive Bread

with balsamic glaze and fresh herbs

Blue Cheese & Pear Salad

with honey & mustard dressing

oOo

Baked Trio of Market Fish

with white wine cream sauce

Roast Loin of Pork

with spiced braised red cabbage

Oriental Vegetable & Char Grilled Tofu

with light soy noodles

oOo

Trio of Choux Buns

filled with mandarin cream with chocolate sauce

Selection of Ice Cream

with butterscotch sauce

Orange & Honey Crème Brulee

£21



Menu 3

Cock a Leekie Soup
Chorizo & Potato Cake
with mojo sauce
Grilled Goats Cheese
with roasted red pepper, red onion & rocket salad
oOo
Grilled Chicken Filled with Tarragon Mousse
with a café au lait sauce
Baked Haddock
with ratatouille
Mediterranean Vegetable Lasagne
oOo
White Chocolate & Ginger Cheesecake
with wild berry coulis
Ice Cream Trio
with warm toffee sauce
Apple & Cinnamon Strudel
with rum & raisin ice cream

£24

Menu 5

Cullen Skink Soup
Beer Battered Haggis Balls
with whisky gravy
Fantail of Galia Melon
with seasonal fruits & passion fruit sorbet
oOo
Grilled Sea Bass
with puy lentil salsa
Roast Leg of Border Lamb
with mustard & herb crust with red wine jus
Provencal Vegetable Tagliatelle
with basil pesto cream & parmesan
oOo
Sharp Lemon Tart with Burnt Sugar
set on a red berry coulis & raspberry sorbet
Steamed Treacle Sponge
with spiced crème fraiche
Plate of Cheese & Biscuits
with fruit chutney

£28

Menu 4

Minestrone Soup
Prawn & Apple Cocktail
with lime zest mayo & buttered brown bread
Baked Mushrooms En Cocotte
with four cheese sauce
oOo
Breaded Turkey Escalope
with mango & lime salsa
Grilled Trout in Oatmeal
with lemon butter sauce
Stuffed Bell Pepper
with pilau rice, currants & pine nuts
oOo
Chocolate Brownie
with toffee sauce and coconut ice cream
Raspberry & Drambuie Cranachan
with homemade shortbread
Pear Poached in Mulled Wine
with chocolate ice cream

£24

Menu 6

Carrot & Coriander Soup
Home Cured Dill & Pink Peppercorn Salmon Gravavlax
with horseradish cream
Warm Spiced Chicken Salad
on a bed of leaves with lemon & lime dressing
oOo
Lemon Sole Caprice
Roast Rib of Beef
with shallot compote & red wine gravy
Cashew Nut Roast
with spiced tomato sauce
oOo
Strawberry Cheesecake
with berry compote
Blueberry & White Chocolate Samosa
with vanilla pod ice cream
Plate of Cheese & Biscuits
with fruit chutney

£28

The Buffet Selector

The aim of the buffet selector is to allow you to compile a menu to suit your requirements and budget.

All prices are current and will be valid up to 31 December 2016. V.A.T. is included in all prices at the current rate of VAT. **Tea & Coffee** can be added to any of our buffet menus at **£1.75** per person. The final cost of your menu will be agreed and confirmed 5 weeks prior to your event.

Buffet Selection

Cocktail Sausage Rolls (2)

Chicken Satay Sticks

Pizza Wedges(2) ✓

Vegetable Pakora (2)
with sweet chilli dip ✓

Sandwiches & 2 items £7.75

Garlic Bread (2) ✓

Vegetarian Chilli Wrap ✓

Sandwiches & 3 items £9.25

Cocktail Vegetable Samosa ✓

Sticky BBQ Chicken Wings (2)

Sandwiches & 4 items £10.75

Haggis Balls (2)

Additional Buffet Selection (Not included in above options)

Canapés **£3.75**

Tub of Di Rollo
Vanilla Ice Cream **£2.95**

3 Prawn Skewer **£3.75**

Chef's Mini
Dessert Selection **£3.75**

Corned Beef & Onion
Stovies **£4.95**

Haggis, Neeps
& Tatties **£6.50**

Breakfast Rolls
Bacon, Sausage, Egg **£4.50**

Fork Buffet Selection £14.00 per person

Selection of Cold Meats and 3 Salads, Homemade Chicken Curry with Rice and Pesto Pasta.

Or

Selection of Cold Meats and 3 Salads, Homemade Chilli con Carne with Rice and Baked Potatoes with 2 fillings.

