



Canapés

Nibbles Menu - £6.00

Black Queen Olives

Warm Salted Cashews

Root Vegetable Crisps

Cheese Straws with Selection Dips

Cold Canapé Selector

Smoked Salmon & Dill Cream - £2.00

Goats Cheese, Olives, Sun-Blushed Tomato Tartlet - £1.60

Quail Egg Tart , Herb Mayonnaise - £2.00

Parma Ham & Melon, Pesto Crostini - £2.00

Dunsyre Blue Cheese & Roasted Pine Kernel, Kenmore Oatcakes - £1.75

Hot Canapé Selector

Mozzarella & Olive Ciabatta Pizza - £1.55

Wild Mushroom Vol au Vents - £1.95

Mini Jacket Potatoes, Creamed Dunsyre Blue Cheese & Chives - £1.95

Mini Yorkshire Pudding, Roast Beef Mustard Mayonnaise - £2.55

Dessert Canapé Selector – All at £1.95 each

White Chocolate Strawberries

Passion Fruit & Lime Tartlet

Aberfeldy Malt Whisky Brownie

Mini Éclairs

Mini Lemon Tartlets

*****Private dining menus will be costed dependant upon choice & will carry a 20% surcharge for a choice menu (i.e. 2 or more options on any or all courses)*****



Conference Lunches

Lunch Menu One £14.50

Deep Fried Haddock, Thick Cut Chips, Peas
Chocolate Brownie, Vanilla Ice Cream, Toffee Sauce
Filter Coffee & Tea

Lunch Menu Two £16.00

Fillet of Scottish Salmon, Aberfeldy Malt Whisky, Haggis Soufflé & leek cream Sauce
Traditional Topsy Laird, Double Cream, Raspberry Compote
Filter Coffee & Tea

Lunch Menu Three £18.50

Half Ogen Melon, Stem Ginger Sorbet
Grampian Chicken, filled with Haggis, Local Malt Whisky, Café au Lait Sauce
Fresh Scottish Strawberries, Double Cream
Filter coffee & tea

Lunch Menu Four £25.00

Cock-a-Leekie Soup
Highland Venison, Chicken & Baby Spinach Mousse, Rich Rosemary & Redcurrant Jus
Raspberry & Glayva Crème Brulee
Filter coffee & tea

Lunch Menu Five £26.50

Haggis, Neeps & Tatties, Pool of Drambuie Sauce
Roast Rib of Perthshire Highland Beef, Ayrshire Potatoes, Asparagus & Radish Relish
Fresh Local Strawberries, Tuille Basket, Pool of Champagne Sabayon
Filter coffee & tea

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Banqueting Selector

Starters

Highland Game Terrine with Wild Rocket Leaves, Cranberry & Port Compote and Kenmore Oatcakes

£5.95

Tower of Haggis & Clapshot with Cracked Peppercorn and Malt Whisky Cream

£4.95

Smoked Duck Breast, Chicken Liver Parfait presented with Citrus Segments, Onion Marmalade and soft fruit Vinaigrette

£6.25

Tartlet of Smoked Haddock topped with a lightly Poached Egg drapped in Saffron Cream

£5.75

Timbale of Smoked Salmon, Poached Salmon & Atlantic Prawns with a light Dill & Lemon Mayonnaise Dressing

£6.25

Rose of Galia Melon with Champagne Sorbet (v)

£4.95

Crispy Conference Pear & Walnut Salad with Parmesan Shavings (v)

£4.95

Large North Atlantic Prawns, Rocket Leaves and Marie Rose Sauce

£6.25

Warm Tomato & Goats Cheese Tartlet (v)

£5.95

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The Kenmore Hotel, The Square, Kenmore PH15 2NU t. 01887 830 205 f. 01887 830 262

 AA Rosette for Cuisine

Kenmore Estates Limited, Registered in Scotland No. 147287. Registered Office as Above



Soups

Served as a starter—£4.00

Served as an intermediate—£3.50

Roast Red Pepper and Butternut Squash

Red Lentil and Bacon Soup

Cream of Spinach and Brie with Garlic Crouton (V)

Cock a Leekie Soup

Scotch Broth

Carrot and Coriander Soup (V)

Cullen Skink—Served as a Starter—£5.65

- Served as an Intermediate—£4.95

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Main Courses

Roast Sirloin of Angus Beef with Arran Mustard Mash and Natural Pan Jus
£15.50

Rack of Hill Lamb with Roasted Shallot Stovies and Balsamic Jus
£15.50

Honey Glazed Duck Breast with Creamed Cabbage & Lemon-Grass Scented Sauce
£16.50

Breast of Chicken with Prawn Mousse on Wild Rice with Coriander Cream
£13.50

Cannon of Venison Loin, Truffled Clapshot with Sloe Gin Jus
£16.50

Fillet of Pork Wrapped in Parma Ham with Mustard Mash & Café au Lait Sauce
£13.50

Grampian Chicken, filled with Haggis, drizzled with Local Malt Whisky Cream Sauce
£13.50

Fish

Fillet of Sea-bass with Crab Mouseline and Shellfish Bisque
£14.50

Roast Fillet of Salmon with Fennel & Pepper Confit served with Star Anise Butter
£15.00

Loch Trout with Lime & Coriander, Roasted Plum Tomatoes and Red Pepper Salsa
£13.50

Vegetarian - £11.00

Wild Mushroom Tagliatelle with Garlic Butter Flatbread

Mascarpone Polenta, Char Grilled Leeks, Plum Tomato Coulis, Drizzled with White Wine Truffle Oil.

Wild Mushroom and Pea Tart with Poached Egg and Saffron Cream

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Desserts - £6.50

Raspberry & Glayva Crème Brulee served with Shortbread

Drambuie Crannachan & Butter Shortbread Gateau on Red Berry Puree.

Brioche Butter Pudding, Apricot Sauce & Clotted Cream

Glazed Lemon Tart, Blackberry Compote & Cream Fraiche

Tower of Dark Chocolate Ganache set on Orange Slices soaked in Caramel & Brandy

Fresh Local Strawberries Set in a Tullie Basket on a Pool of Glazed Champagne Sabayon (only available in season)

Scottish Cheese, Water Biscuits, Celery, Pear & Walnut Chutney

Coffee or Tea and Mini Shortbread - £2.50

Coffee or Tea and Mint Chocolates - £2.50

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Children's Menu—£7.50
(children aged 0-12 years)

Soup

Cod Fish Fingers Served with chips and salad

Sausage, Chips and Beans

Chicken Fillets in Batter

Cheese and Tomato Pizza

Scampi and Chips

Ice Cream Combo

Ice Cream Clown

Banana and Ice Cream with Toffee Sauce

Children can be offered a half-portion of the adult menu which would be charged at a reduced rate of 60% of the adult menu price.

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Terms and Conditions

To place a provisional booking with us, simply advise your contact in the hotel of your date and requirements.

Within fourteen days of placing the provisional booking a written confirmation and non-refundable deposit of £350.00 should be received. A receipt and confirmation of all details will be sent in return. If a deposit is not received within fourteen days, then we will be obliged to cancel the provisional booking.

Two months prior to the function date, all pricing and menus should be agreed.

One month prior to the function date, a meeting to finalise all details will be arranged. At this stage, final numbers to be agreed.

By fourteen days prior to the function date, full payments of the bill is required based on expected numbers. Should the final number of guests exceed those confirmed one month prior, then we will invoice you for the balance after the event.

Cancellation

If you have to cancel the event, the initial deposit is non refundable.

Between 9 months and 6 months prior to the date of the event, 40% of the total costs will be charged.

Between 6 and 3 months prior to the date of the event, 60% of the total costs will be charged.

Less than 3 months prior to the date of the event, 80% of the total costs will be charged.

Less than 1 month prior to the date of the event, 100% of the total costs will be charged.