



KINGSTON THEATRE HOTEL

S A M P L E

Celebration Evening Menu

FRESHLY SERVED FINE FOOD

ACT ONE

Homemade Soup of the Day **(V)** GF
Duck & Pork Terrine with
Spicy Chutney French Baguette
Chicken Tenders with Aioli Dip
Fanned Melon with Seasonal Berries
& Mango Coulis **(V)** GF
Classic Prawn Cocktail with Marie Rose Sauce GF

ACT TWO

Supreme of Chicken with a White Wine Sauce,
topped with Leeks and Back Bacon GF
Prime Roasted Beef with a Julienne of Root
Vegetables Red Wine Sauce GF
Braised Leg of Lamb with Rosemary & Thyme GF
Scottish Salmon Fillet with a
Lemon and Parsley sauce GF
Leek & Mushroom Cottage Pie Glazed
with Cornish Cheddar **(V)**

**Served with a Selection of
Seasonal Vegetables**

FINALE

Raspberry Meringue with Chantilly Cream **(V)** GF
New York Style Cheesecake with Toffee Sauce **(V)**
A selection Cheese & Biscuits with Garnishes GF
A selection of Italian style Ice creams **(V)**
Belgian Chocolate Torte

Coffee or Tea with After Dinner Mints

£27.50 per person

£25.50 parties 25 or more

Free private room hire
for parties 50 or more

- Seating plan and place cards
- Freshly cut flowers & candles
- Cake stand & knife

(V) GF please advise prior to ordering so we can prepare accordingly. Our Menus contain allergens. If you suffer from a food allergy or an intolerance please let a member of the restaurant team know prior to placing your order.

www.kingstontheatrehotel.com

