

RECEPTION DRINKS

A choice of any three

Alcoholic	Non-alcoholic
Summer Pimms	Elderflower Spritzer
Kir Royale	Orange Juice
Sparkling Wine	Cranberry & Apple
Bucks Fizz	Lemon & Lime

Cocktail upgrades and more options available on request

Table Wines

Half a bottle per guest with an optional upgrade should you require more.

White	Red	Rose
Sauvignon Blanc	Rioja	Zinfandel
Chardonnay	Merlot	Pinot Blush
Pinot Grigio	Grenache	
	Shiraz Pinotage	
	Cabernet	
	Sauvignon	

CANAPÉS

The perfect addition to your drinks reception:

Tomato, mozzarella and basil tartlets with balsamic pearls
Prawn cocktail in savoury cones
Smoked salmon and crème fraiche blinis
Sesame and wasabi spiced king prawn lollipop
Beetroot, goat cheese and tomato paniers
Oriental vegetable money bags with sweet chilli dip
Mini steak and ale pie
Mini shepherd's pie
Chicken and chorizo kebab

Cheese, pineapple and cherry sticks

Steakhouse spiced tex-mex chicken with tomato salsa

Cajun crayfish tails in vol-au-vents

Three choices at £6.95 per guest or included in our Luxury Package

"We can't recommend Kingswood highly enough – we truly had the time of our lives. A day we will never forget"

Charlotte & Michael Wright
September 2016



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WEDDING MENU

STARTERS

Custom made soup of your choice

Sphere of smoked haddock and crayfish cake on pickled fennel with savoury pearls, tomato, edamame beans and lemon grass broth

Gin and tonic cured salmon with salmon & dill pâté, root vegetable salad and parmesan thyme cracker

Mustard tempered pulled ham hock, broad beans and pea shoot salad with crispy egg, pea velouté and pepper oil

Chicken, duck and red onion marmalade terrine with pickled red cabbage, chicory, citrus segments, frisee, radish and blood orange purée

Sesame and fried basil dressed king prawns served with avocado purée, pepper cocktail, olive bread stick, lemon balm and mango vinaigrette

Shredded crispy duck on pearl cous cous salad oriental julienne vegetables, balsamic onions, cranberry ginger dressing and micro herbs

Maple and mustard glazed pork belly bites with Waldorf compote, Granny Smith purée, baby rocket and fig balsamic reduction

MAINS

Slow roasted rib of beef on whole grain mustard and parsley mash with pan fried carrot, beans and espagnole sauce

Grilled medallion of beef fillet with gratin dauphinoise potato, carrot hash, broccoli and confit onion sauce

Herb & mustard crusted rump of lamb, basil mash potato, fine beans, roasted butternut squash and port wine jus

Braised duck legs with buttered kale, pumpkin purée, crushed herby potato, vine cherry tomato and rosemary cherry jus

Chicken Francaise with buttered garlic fondant potato, grilled courgettes, roasted baby carrot, fennel and spicy tomato passata sauce

Pork loin and black pudding Wellington with carrot, pumpkin & swede mash, sautéed spring greens, grilled apple, crackling and sage and onion soubise sauce.

Spiced dusted red snapper poached in garlic cream served with rosti potato fritter, asparagus, olivette carrots and sauce vierge

Pepper and maple glazed salmon supreme with Pommes Anna, roasted courgette, pancetta & borlotti casserole and seafood velouté

DESSERTS

Sea salted caramel and nutty milk chocolate tart with berries and green tea ice cream

Trio of classic desserts with Buck's Fizz sorbet - lemon meringue pie, banoffee pie and warm Bramley apple pie

Chocolate truffle torte with red cherry ice cream and white peach gel

Warm Granny Smith apples and frangipane tart with clotted cream ice cream and tropical fruit purée

Hot cherry and raspberry clafoutis with blackcurrant sorbet and crème anglaise

Tarte au citron with pomegranate purée and wild berry Eton mess

Vanilla panna cotta with Dorset marmalade ice cream and fruity pearls

White chocolate and raspberry cheesecake with rhubarb compote and blood orange sorbet

"We got so many compliments about the venue and food which was amazing! We are so glad we chose Kingswood"

Heather & Samson Guest
December 2016



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VEGETARIAN OPTIONS v

STARTER

Grilled halloumi & asparagus with Greek salad and lemon grass & blood orange puree

Chilled melon and pickled cucumber salad with pomegranate, mango yoghurt and basil oil

Porcini mushroom ravioli with pear and walnut sauce and Parmesan shavings

Roasted butternut risotto with vegetable crisps and grapefruit compote

Cherry tomato and basil tarte tatin with feta crumble, beetroot dressing and roquette leaves

Feta, fig, cous cous and confit onion tian with sesame and fried basil dressing

MAINS

Garlic buttered cauliflower steak with sweet potato hash and spiced beetroot gravy

Moroccan vegetables and chickpea roulade with red pesto concasse

Chargrilled aubergine rolled with asparagus, mozzarella and fruit chutney served with pumpkin velouté

Roasted winter vegetable thermidor with grilled courgette and truffle oil

Cumin battered mushroom, garlic spinach and pine nut tian with grilled cherry tomato and peppercorn sauce

Mexican vegetable pithivier with chestnut cream béchamel sauce

(All vegetarian main course options will be served with the same accompaniments as your chosen wedding breakfast)

"Our experience of the whole team, the food and service were exceptional"

Jackie & Terry Mullen
July 2016



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KIDS CORNER

(£20 per child including one glass of fruit cordial)

STARTER

Garlic bread

Bread sticks with tomato and cheese fondue

Melon and grapes

Fried mozzarella sticks with tomato salsa

Mini Margarita toasties

MAINS

Chargrilled chicken fillets with fries, peas and ketchup

Pasta bolognese in vine tomato sauce

Spaghetti meatballs in cheese cream sauce

Crispy fish goujons with fries, peas and lemon mayo

Macaroni and ham cheese bake

Pepperoni and cheese ciabatta pizza with fries and ketchup

DESSERTS

Ice cream sundae with chocolate sauce and nuts

Strawberry, kiwi, grapes and marshmallow kebab with chocolate dip

Chocolate fudge cake with vanilla ice cream

Profiteroles with chocolate sauce

Chocolate brownie and vanilla ice cream

"Our day was perfect! The food was amazing, the décor and atmosphere magical"

Manny & Ramola
June 2016



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PREMIER BUFFET – FOUR COURSE

(available in our Classic & Luxury wedding packages)

STARTER

Plated starter from the wedding menu on page 6

OR

Cold buffet;

Includes all of the following:

Tropical fruits

Whole poached & Dressed salmon

Smoked salmon with capers and onion

Hot smoked mackerel fillets

North Atlantic prawns

Crayfish tails and Marie rose sauce

Sliced topside roast beef

Honey and mustard glazed gammon

Selection of pâté and terrine

Selection of continental meats

Cold spiced chicken strips

Selection of salads and dressings

MAIN COURSE HOT BUFFET

(Choice of 3 dishes from the following options including one vegetarian dish)

Banstead sausages and smoked bacon casserole

Braised belly of pork with stroganoff sauce

Steak, ale and onion pie in burgundy sauce

Slow cooked beef cheeks with fried onion, spring onion and red wine jus

Moroccan lamb with broad beans, chick peas and apricot

Welsh lamb navarin with anchovies, turnips and haricot beans


Chicken saltimbocca with aubergine and mozzarella


Fajita chicken thighs with Mexican salsa pasilla

Roasted pollock, spinach, chickpeas and chorizo bake

Seafood bouillabaisse

Mediterranean vegetable lasagne 

Root vegetables and chestnut bake with pesto cream 

Roasted pumpkin, green peas and red kidney bean casserole 

*All options served with:
Warm new potatoes, mixed seasonal vegetables and pilaf rice*

DESSERTS

Plated dessert from the wedding menu on page 6

OR

Chef's selection of hot and cold dessert buffet

CHEESE

South of England cheese board with grapes, celery, Kingswood chutney, apricot, walnuts and cheese crackers

“Everything right down to the smallest detail was taken care of – exceptional throughout”

Anthony & Elizabeth Francis
August 2016



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PREMIER WEDDING CARVERY – FIVE COURSE

(Only available in our Luxury Wedding Package or £5pp upgrade in Classic Package)

Soup

Custom made soup of your choice and bread basket

Starter

All of the following dishes are included:

Tropical fruits

Whole poached & dressed salmon

Smoked salmon with capers and onion

Hot smoked mackerel fillets

North Atlantic prawns

Crayfish tails and Marie rose sauce

Sliced topside roast beef

Honey and mustard glazed gammon

Selection of pâté and terrine

Selection of continental meats

Cold spiced chicken strips

Selection of salads and dressings

MAINS

Choice of two roast joints from the following:

Topside beef, gammon, turkey breast, leg of lamb and pork leg

Choice of two potatoes from the following:

Roast potato, new potato, lyonnaise, sautéed potato or mixed roasted root vegetables

Choice of three vegetables from the following:

Cauliflower cheese, mixed vegetables, sweet corn & peas, braised red cabbage, coriander buttered corn on the cob or sautéed savoy cabbage

Served with: Yorkshire puddings, gravy and traditional condiments

DESSERTS

Chef's selection of hot and cold dessert buffet

CHEESE

South of England cheese board with grapes, celery, Kingswood chutney, apricot, walnuts and cheese crackers



"Every guest at our reception commented on how amazing the food was! The chefs did an outstanding job!"

Sammy & Robert Line
December 2016



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EVENING BUFFET OPTIONS

(additional buffet portions can be added at £15.95pp)

We offer a wide selection of options for your evening buffet and can cater for additional extras such as Candy & Fudge Carts, and Chocolate Fountains

Finger Buffet

A selection of 6 items from our delicious hot & cold menu

BBQ

Beef burgers, Banstead butcher's sausages, lemon, chilli & thyme marinated chicken escallops served with crusty rolls, fried onion, coleslaw, potato salad, mixed baby leaves with tomato and cucumber, condiments and dressings

Fish & Chips

Beer battered fish served with steak house chips, mushy peas, tartare sauce, lemon wedges and mixed baby leaves

Afternoon Tea

Warm scones, clotted cream, strawberry preserve, selection of sandwiches, trio of patisserie, strawberries and chocolate sauce.

The Ploughman's

Honey and mustard glazed ham, pâté, pork pie, coleslaw, potato salad, Greek salad, pickled onions, gherkins, Branston pickle, cheddar, brie, salad dressings and fresh bread rolls

Taste of India

Chicken tikka masala, Bombay aloo, pilau rice, naan bread, popadum and mango chutney

Wok 'N' Roll

Sweet and sour pork, crispy fried Sichuan chicken, egg fried rice, prawn crackers and sweet chilli sauce

Viva Mexico

Chilli con carne, fajita rice, chicken and refried bean enchiladas, spicy jacket wedges, mixed salad leaves and dressings

Italian Indulgence

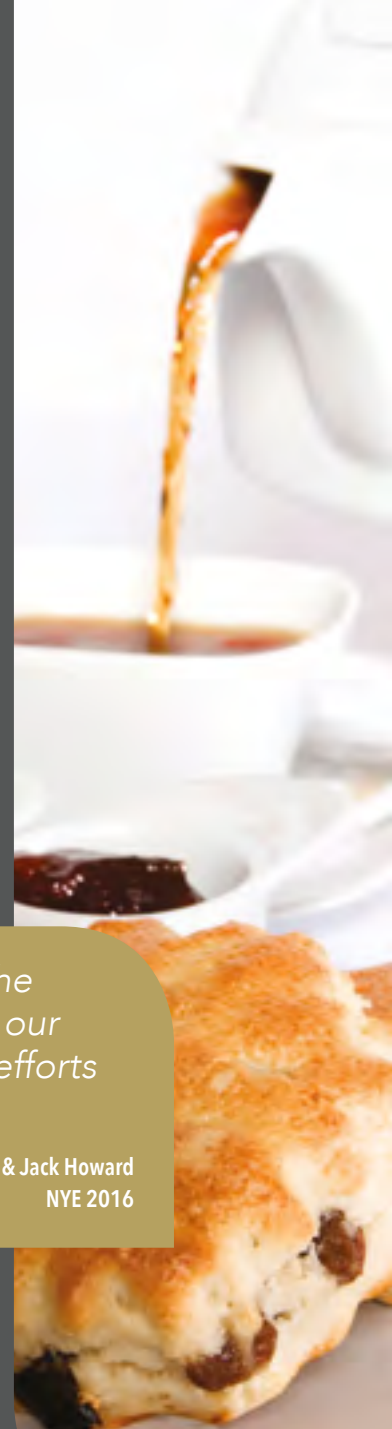
Beef lasagne, baked macaroni carbonara, roasted jacket wedges, mixed salad leaves, dressings and garlic bread

"We truly had the best day & night of our lives and all of your efforts made it just that"

Victoria & Jack Howard
NYE 2016



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ADDITIONAL CATERING OPTIONS

Champagne Sorbet – £2.00pp

A refreshing intermediate course of champagne sorbet to cleanse the palette between courses

Nibbles – £2.50pp

A selection of dry snacks & olives to accompany your drinks reception or evening buffet

Candy Cart – £3.50pp

A colourful display of up to 10 assorted sweeties & chocolates stunningly displayed in vases, jars and platters & served on 'Matilda' – our Victorian Candy Cart

(Minimum catering 40)

Fudge Cart – £3.95pp

Our sumptuous selection of assorted fudge, butter tablet, nougat and coconut ice & other sweet treats stunningly presented on 'Matilda' – our Victorian Candy Cart

(Minimum catering 40)

Chocolate Fountain – £3.95pp

A choice between milk, dark or white chocolate served with fresh strawberries, white & pink marshmallows and sugared mini doughnuts

(Minimum catering 40)

Winter Warmers – £6.95pp

Mulled Wine served with mini mince pies & gingerbread men



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"Your team at Kingswood were all so kind and the day could not have been more perfect"

James & Sofia Marshall
October 2016

