

**FOR A LIMITED PERIOD ONLY THE KINGS HOTEL IS
OFFERING FANTASTIC WEDDING RECEPTION PACKAGES**

ONLY £55.00* PER PERSON

RECEPTION ROOM HIRE

Choose from the beautifully decorated, fully air-conditioned Thames and Berkshire Suites

ARRIVAL DRINK

Bucks Fizz to welcome your guests to your special day

3 COURSE SET MENU

Choice of 3 lovely starters, mains and desserts

No need to have one set menu, offer your guests a choice (see overleaf)

½ BOTTLE WINE PER PERSON

Red and white house wine served to you and your guests during your meal

GLASS SPARKLING WINE TOAST DRINK

Raise your glasses as your speeches begin

TEA, COFFEE & MINTS

To serve with your wedding cake

CHAIR COVERS

Complete with sashes in the colour of your choice

**Minimum numbers of 50 guests apply – offer not available on Saturdays or to existing bookings.
If you would also like to hold your civil ceremony with us then a further charge of £250.00 applies.
* Evening buffet catering 75% minimum numbers apply.*

SET WEDDING MENU - £55.00 (Weekdays & Sundays)

Starters

Melon with Parma ham, rocket & aged balsamic

Leek & potato soup, herb cream

Chicken liver parfait, red onion jam, Melba toast

Mains

Breast of chicken, Dauphinoise potatoes, chasseur sauce

Roast fillet of salmon, Tartare mash, lobster bisque

Puff pastry case filled with roasted Mediterranean vegetables, tomato Provencale, basil pesto

Roast Sirloin of beef, Yorkshire pudding, Roast potatoes,
pan gravy (£3.00 per person supplement)

Desserts

Classic creme brulee, Bramley apple & rhubarb compote, ginger crunch

Sticky toffee pudding, butterscotch sauce

Homemade profiteroles, Bailey's cream, dark chocolate sauce

Assiette of Dessert (£2.00 per person supplement)

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CHAIR COVERS

Complete with sashes in the colour of your choice

**Minimum numbers of 80 guests apply*

If you would also like to hold your civil ceremony with us then a further charge of £250.00 applies

** Evening buffet catering 75% minimum numbers apply.*

SET WEDDING MENU - £60.00 (Saturdays)

Starters

Goat's cheesecake, truffle honey, two style figs

Pressed ham hock terrine, rocket & parmesan salad, herb oil

Home cured Gravavlax salmon, potato & spring onion salad

Mains

Confit leg of duck, smoked bacon mash, red wine reduction sauce

Fillet of sea bass, potato cream, curried mussel fricassee

Wild mushroom risotto, rocket & parmesan salad

Roast Sirloin of beef, Yorkshire pudding, Roast potatoes,
pan gravy (£3.00 per person supplement)

Desserts

'Banoffee' cheesecake, toffee sauce

Dark chocolate & Grand Marnier torte, orange syrup

Iced cappuccino parfait, amaretti biscuit

Assiette of Dessert (£2.00 per person supplement)