



ROYAL KINGS ARMS

HOTEL LANCASTER

MAKING YOUR WEDDING A TRULY SPECIAL DAY

The Royal Kings Arms Hotel was originally built in 1625 and later rebuilt in 1879, the hotel was immortalized by Charles Dickens in his tale “The Lazy Tour of Two Idle Apprentices”. The hotel has also accommodated some illustrious character’s, such as Queen Adelaide of Saxe-Meiningen, King Edward VII and Prince Louis Napoleon.

The hotel has kept its Royal charm and is able to host your Special Wedding surrounded by your loved ones, a beautiful way to start married life.

Wedding coordinator

Private bar

Menu tasting of your chosen Wedding Breakfast

Afternoon Tea for two on booking your wedding

Discounted rooms for guests

Honeymoon suite and complimentary breakfast

White chair covers and table linen

Cake knife and square stand

1st Wedding Anniversary complimentary meal for the happy couple



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WEDDING PACKAGES

Each and every wedding is unique, and each and every wedding is as individual as you.
Make it as memorable as it deserves to be

DICKENS

Arrival Drinks
glass of prosecco or
mocktail

**Three Course Wedding
Breakfast**

Wine with your Meal
one glass of
red or white wine

Toast
glass of prosecco or
mocktail

Evening Buffet
choose five options from
our cold buffet selection

Desserts
extra £5.95 per person

69.95 per person

CASTLE

Arrival Drinks
glass of prosecco or
mocktail

**Three Course Wedding
Breakfast**

Coffee and chocolates

Wine with your Meal
glass of red or white
wine plus a top up

Toast
glass of prosecco or a
mocktail

Evening Buffet
choose seven options
from our cold buffet
selection

Desserts
extra £5.95 per person

79.95 per person

ROYAL

Arrival Drinks
glass of champagne or
mocktail

Canapes on Arrival

**Four Course Wedding
Breakfast**
including cheese and
biscuits

Coffee and Chocolates

Wine with your Meal
half a bottle of red or
white wine per person

Toast
glass of champagne or
mocktail

**Sash for Top Table and
Cake Table**

Evening DJ

Evening Buffet
choose seven options,
including 2 hot dishes, from
our hot and cold buffet
selection

Desserts
extra £5.95 per person

99.95 per person

FOR MORE INFORMATION

Call reception on 01524 32451 or email events@royalkingsarmshotel.co.uk





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FINISHING TOUCHES

Make your wedding day extra special with these optional add-ons

On the day

Centre piece decorations

Welcome your guests with canapés

Upgrade from house wine to other exclusive wines

We can assist you in arranging your Wedding Cake,
Wedding flowers and choosing your colours.

Master of ceremonies

Wedding night cocktail list

Upgrade your guests rooms to include breakfast

After party at The Crypt

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Call reception on 01524 32451 or email events@royalkingsarmshotel.co.uk





ROYAL KINGS ARMS HOTEL

ROYAL 4 COURSE WEDDING MENU

PLEASE CHOOSE ONE FROM EACH COURSE

STARTERS

Homemade Soup of the Day

with artisan bread (vg)

Venison Scotch Egg

with celeriac remoulade and rocket salad

Smoked Scottish salmon and crab mayonnaise

with avocado puree, fresh dill and Lemon with
Crostini bread (gf bread available)

Goat's Cheese, Beetroot and Walnut salad

with leaves, salad and dressing (v) (gf)

MAINS

Roast Gressingham duck

Dauphinoise potatoes, carrot and star anise puree,
maple roast chicory with a red wine jus

Pan fried cod loin

served on a bed of chorizo and vegetable lentil stew
(gf)

Pork shoulder steak

in a honey mustard sauce, hasselback potatoes and
pickled vegetables (gf)

Vegetable Wellington

with roasted potatoes and seasonal vegetables (vg)

DESSERTS

Harvey's Lemon Tart

served with lemon sorbet (v)

Vegan Chocolate Brownie

with vegan ice cream (vg)

Iced Mascarpone Pafait

coffee sponge, dark chocolate mousse
and hazelnut brittle

Gluten Free New York Cheesecake

with raspberry coulis (gf)

A selection of locally sourced cheese and biscuits

(gf available) (v)

Atkinson's Tea, Coffee and Mints.

(v) Vegetarian, (vg) vegan (gf) gluten free

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ROYAL EVENING BUFFET

Please choose 2 hot and 5 cold items from the
below menu

BUFFET FOOD

HOT DISH CHOICES

Lamb or Vegetable (vg) Hotpot with Pickled Red Cabbage

Boeuf Bourguignon with Mashed Potatoes

Fish Pie topped with mashed potatoes served with seasonal greens

Chicken or Vegetable (vg) Korma Curry with Rice and Naan Bread

Chicken and Leek Pie with New Potatoes

Chilli Con Carne and Rice

SANDWICHES AND WRAPS

Honey Roast Ham

Smoked salmon with cream cheese

Lancashire cheese with red onion chutney (v)

Hummus with roasted peppers (vg)

Beef with horseradish sauce

Chicken Caesar Wrap

SALADS

Mixed leaf salad (vg) (gf)

Pesto and sundried tomato salad (vg) (gf)

New potato Salad (gf)

Tomato and red onion salad (vg) (gf)

Coleslaw (v)

(gluten free bread available on request)

SAVOURY

Hand raised pork pie

Sausage rolls

Goat's cheese and red onion quiche (v)

Scotch eggs

Mini pizza Margarita (v)

Chicken satay skewers *

Skin on fries (vg) (gf)

Spicy potato wedges (vg)

(*please note this dish contains nuts)

DESSERTS

£5.95 per person

New York cheesecake (vg) (gf)

Fruit salad (vg) (gf)

Chocolate Torte

Strawberry Gateaux

(v) Vegetarian, (vg) vegan (gf) gluten free

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CASTLE 3 COURSE WEDDING MENU

PLEASE CHOOSE ONE FROM EACH COURSE

STARTERS

Homemade soup of the day

artisan bread (vg)

Prawn cocktail with Marie Rose sauce

served with lettuce, tomatoes and a lemon wedge (gf)

Ham hock and pea terrine

with piccalilli pickled vegetables served with toasted sourdough

Goat's cheese, beetroot and walnut salad

with leaves, salad and dressing (v) (gf)

MAINS

Traditional roast beef

Served with Yorkshire pudding, roasted potatoes, seasonal vegetables and gravy

Fresh salmon

with Hollandaise sauce, new potatoes and seasonal greens (gf)

Pancetta wrapped chicken breast

with roasted potatoes, seasonal vegetables and red wine jus (gf)

Wild mushroom risotto

with rocket, Parmesan cheese and truffle oil (v) (gf)
- vegan cheese optional (vg)

DESSERTS

Dark chocolate tart

with raspberry sorbet (v)

Sticky toffee pudding

with salted caramel sauce and ice cream

New York cheesecake

with raspberry coulis (gf)

Selection of ice cream and fresh fruit

(v) (vegan ice cream available) (vg)

(v) Vegetarian, (vg) vegan (gf) gluten free

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CASTLE EVENING BUFFET

Please choose 7 items from the menu below

COLD BUFFET FOOD

SANDWICHES AND WRAPS

Honey roast ham

Smoked salmon with cream cheese

Lancashire cheese with red onion chutney (v)

Hummus with roasted peppers (vg)

Beef with horseradish sauce

Chicken Caesar Wrap

SALADS

Mixed leaf salad (vg) (gf)

Pesto and sundried tomato salad (vg) (gf)

New potato salad (gf)

Tomato and red onion salad (vg) (gf)

Coleslaw (v)

(gluten free bread available on request)

SAVOURY

Hand raised pork pie

Sausage rolls

Goat's cheese and red onion quiche (v)

Scotch eggs

Mini pizza Margarita (v)

Chicken satay skewers *

Skin on fries (vg) (gf)

Spicy potato wedges (vg)

(*please note this dish contains nuts)

DESSERTS

£5.95 per person

New York cheesecake (gf)

Chocolate torte

Fruit salad (vg) (gf)

Strawberry gateaux

(v) Vegetarian, (vg) vegan (gf) gluten free

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DICKENS 3 COURSE WEDDING MENU

PLEASE CHOOSE ONE FROM EACH COURSE

STARTERS

Homemade Soup of the Day
with artisan bread (vg)

Slow roasted Lune Valley belly pork
apple puree, pickled vegetables and watercress
salad (gf)

Prawn cocktail with Marie Rose sauce
served with lettuce, tomatoes and a lemon wedge (gf)

Aubergine croquettes
with pea puree and sweet chilli dip (vg)

MAINS

Traditional roast beef
Served with Yorkshire pudding, roasted potatoes,
seasonal vegetables and gravy

Panfried cod loin
served on a bed of chorizo and vegetable lentil stew (gf)

Chicken supreme
with roasted potatoes, seasonal vegetables, thyme
and lemon cream sauce

Wild mushroom risotto
with rocket, Parmesan cheese and truffle oil (v) (gf)
- vegan cheese optional (vg)

DESSERTS

Apple crumble with custard
served with homemade custard (v)

Sticky Toffee Pudding
with salted caramel sauce and ice cream

DarkChocolateTart
with raspberry sorbet (v)

Selection of Ice Cream and Fresh Fruit
(v) (gf) (Vegan Ice Cream available) (vg)

(v) Vegetarian, (vg) vegan (gf) gluten free

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DICKENS EVENING BUFFET

Please choose 5 items from the below menu

COLD BUFFET FOOD

SANDWICHES AND WRAPS

- Honey roast ham
- Smoked salmon with cream cheese
- Lancashire cheese with red onion chutney (v)
- Hummus with roasted peppers (vg)
- Beef with horseradish sauce
- Chicken Caesar wrap

SALADS

- Mixed leaf salad (vg) (gf)
 - Pesto and sundried tomato salad (vg) (gf)
 - New potato salad (gf)
 - Tomato and red onion salad (vg) (gf)
 - Coleslaw (v)
- (gluten free bread available on request)

SAVOURY

- Hand Raised Pork Pie
- Sausage Rolls
- Goat's Cheese and Red Onion Quiche (v)
- Scotch Eggs

Mini pizza Margarita (v)

Chicken satay skewers *

Skin on fries (vg) (gf)

Spicy Potato Wedges

(vg) (* please note this dish contains nuts)

DESSERTS

£5.95 per person

- New York cheesecake (gf)
- Chocolate torte
- Fruit salad (vg) (gf)
- Strawberry gateaux

(v) Vegetarian, (vg) vegan (gf) gluten free

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CHILDREN'S MENU

£10.95 per person

STARTERS

Ciabatta Garlic bread

Breaded Chicken strips with salad leaves

Ciabatta Garlic bread with cheese

Batton vegetables with Marie Rose sauce (v/gf)

MAINS

Chicken breast burger*

With skin on fries and a side salad

Pasta and tomato sauce (v)

With ciabatta garlic bread

Homemade beef burger*

With skin on fries and a side salad

Cod goujons

With skin on fries and a side salad

DESSERTS

Hot chocolate brownie

with dairy or vegan ice cream (v)

Warm sticky toffee pudding

with vanilla ice cream

Selection of ice cream

choose from Chocolate, Strawberry or Vanilla

royalkingsarmshotel.co.uk

thebrasserielaucaster.co.uk

All food prices include VAT at current rate. All dishes may contain traces of nuts. Please advise your server of any allergies.

* denotes Gluten free bun available on request

(v) Vegetarian, (vg) vegan (gf) gluten free

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