



Menu Selector

Starters

Classic prawn cocktail	£6.75
Salmon & monkfish terrine with cucumber crème fraîche	£6.25
Galia melon with seasonal fruits and LVB Port	£7.00
Smoked chicken salad with orange & pine nuts	£6.25
Smoked Scottish salmon with capers, lemon and wholemeal bread	£6.50
Pancetta, Parma ham & figs, with Balsamic glazed leaves	£6.75
Trio of smoked trout, mackerel and salmon with horseradish	£6.50
Mediterranean vegetable tarte on a bed of mixed salad leaves	£5.75
Haggis, neeps and tatties	£5.00
Duck terrine with a plum compôte and walnut bread	£6.00
Game pâté with redcurrant and port jelly	£6.00
Crisp celery & apple salad, with crumbled Wensleydale & cranberry cheese	£5.50

Soups

Butternut squash and sweet potato soup	£4.50
Tomato & basil soup	£3.75
Lentil broth	£3.50
Cream of broccoli and stilton	£4.00
Parsnip & apple	£4.00
Carrot & coriander	£4.00
Cream of leek and potato with chives	£4.00
Mushroom & Sherry	£4.00

Roasts

Roast rib of Scotch beef with Yorkshire pudding	£15.50
Roast sirloin of Scotch beef with Claret gravy	£19.50
Roast leg of herb crusted lamb with a wild garlic infused gravy	£15.00
Roast loin of free range pork with a sage stuffing and cider sauce	£14.50
Roast turkey with bacon rolls, onion stuffing and cranberry sauce	£14.50

Other main courses

Escalope of venison with a thyme-infused redcurrant jus	£15.00
Supreme of pheasant stuffed with haggis, wrapped in bacon and served with a Drambuie jus	£16.00
Breast of corn fed-chicken with black pudding and an apple and Calvados sauce	£14.50
Supreme of chicken in a mushroom, tomato and red wine sauce	£14.00
Barbary duck breast with heather honey and almonds jus	£15.50
Pavé of salmon with coriander and lime dressing	£14.00
Fillet of seabass with lemon butter and a rocket and watercress pesto	£15.00
Cod wrapped in smoked salmon with herb butter and black pepper	£16.50
Fillet of Scotch beef in a mild pepper sauce, flavoured with Cognac	£18.50
Double loin of lamb with fresh rosemary and garlic butter, and mint sauce	£18.50

Vegetable Options

Fine green beans with crispy bacon
Roast Mediterranean vegetables
Honey roasted parsnips, carrots and baby onions
Peas with Chantenay carrots and baby corn
Selection of mixed vegetables

Potatoes

Roast château potatoes
Fondant potatoes
Buttered baby potatoes with chopped chives
Baked jacket potato with chive butter

Puddings and desserts

Brandy snap basket, summer fruits and a Glayva cream	£5.50
Sticky toffee pudding with caramel sauce and double cream	£6.00
Lemon cheesecake	£6.50
Raspberry cranachan with a berry coulis	£6.50
Tarte Tatin with vanilla ice cream	£6.00
Chocolate & praline truffle	£6.50
Mango & passion fruit mousse	£6.00

Cheese board

A selection of fine Scottish cheeses, with apple chutney, oatcakes, and grapes	£7.00
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Freshly brewed filter coffee & tea with ...

Royal Scots Club wrapped chocolate mints	£1.50
Petits fours	£3.00
All butter tablet & fudge	£3.00

For all private dining, a set menu should be selected for the party.
Please ask for alternative menu suggestions for vegetarians, or those with dietary requirements.
All prices are inclusive of VAT