



THE
ROYAL SCOTS CLUB

SET CELEBRATION MENUS 2017

Please only select one starter, one main & one pudding for all guests to have.
Every guest will have the same menu with the exception of dietary requirements.

Menu 1 ~£33

Roasted sweet potato & cannellini bean soup

~

Roast chicken supreme wrapped in bacon
& filled with your choice of stuffing,
buttered baby potatoes & seasonal vegetables

~

Salted caramel mille feuille

~

Coffee & dinner mints*

Stuffing options

*Tomato, red pepper & chorizo with a Provençal sauce
Cream cheese & fresh green herbs with a white wine sauce
Caramelised apple & black pudding with a whisky sauce*

Menu 2 ~£33

Madeira marinated Orkney herring fillet
with beetroot crisps & potato salad

~

Escalope of pork fillet
in a fine herb crumb with a butter sauce,
Parmentier potatoes & seasonal vegetables

~

Seville orange posset
& vanilla sable biscuit

~

Coffee & dinner mints*

Menu 3 ~£34

Smoked ham & chicken terrine with
apple chutney & sun dried tomato bread

~

Pan-fried hake fillet,
prawn & caper berry sauce,
fondant potato & seasonal vegetables

~

Chocolate ganache tart
with espresso flavoured mascarpone

~

Coffee & dinner mints*

Menu 4 ~£35

Avocado & smoked salmon mousse with Scottish oatcakes

~

Roast rump of beef with a classic chasseur sauce,
roast potatoes & seasonal vegetables

~

Individual lemon meringue pie

~

Coffee & dinner mints*



THE
ROYAL SCOTS CLUB

SET CELEBRATION MENUS 2017

Please only select one starter, one main & one pudding for all guests to have.
Every guest will have the same menu with the exception of dietary requirements.

Menu 5 ~£37

Crab & langoustine bisque
with a brandy cream

~

Roast cannon of lamb, rosemary & garlic jus,
boulangere potatoes & seasonal vegetables

~

Peach panna cotta, almond shortbread

~

Coffee & dinner mints*

Menu 6 ~£37

Scottish brie & apple tart,
baby gem dressed leaves

~

Braised venison steak with chestnuts &
wild mushrooms in a Cumberland sauce,
sauté potatoes & seasonal vegetables

~

Berry fruit meringue with
black cherry ice cream

~

Coffee & dinner mints*

Menu 7 ~£38

Duck liver parfait,
bitter orange marmalade & chicory salad

~

Fillet of Sole Dugelere with sun dried
tomato & spinach stuffing with
Duchesse potatoes & seasonal vegetables

~

Stem ginger sponge pudding
with double cream

~

Coffee & dinner mints*

Menu 8 ~£47

Maple cured hot smoked salmon,
watercress & horseradish cream

~

Fillet of Scottish Beef Wellington with madeira sauce,
dauphinoise potatoes & seasonal vegetables

~

Crème brûlée cheesecake
with berry compote

~

Coffee & dinner mints*

These menus are subject to the availability of seasonal produce, we reserve the right to adjust the composition or price of dishes if required.



THE
ROYAL SCOTS CLUB
SET CELEBRATION MENUS 2017

***Additions**

Coffee & luxury petit fours
£3 per person

Individual plated seasonal cheeses, artisan breads, oatcakes & fruit
£8 per person

A sharing board of seasonal cheeses, artisan breads, oatcakes & fruit for 10 guests
£70 per board

Sorbet course
Choose from lemon, grapefruit or blackberry
£3.50 per person

Dietary Requirements

Where possible we prefer all guests with dietary requirements to have the same option.

Roasted sweet potato & cannellini bean soup (GF, V, Vegan & DF)

Vegetable terrine with olive bread (or GF bread) & balsamic syrup (GF, V, Vegan & DF)

Waldorf salad with lemon black pepper dressing (GF, V, Vegan & DF)

Cantaloupe melon & mango with a ruby plum & kiwi broth (GF, V, Vegan & DF)

~

GF pasta in a roasted red pepper sauce topped with pine nuts (GF, V, Vegan & DF)

Kale, mixed beans & coconut stir fry with brown rice (GF, V, Vegan & DF)

Courgette, squash & goats cheese Wellington with Provençal sauce (V) or
Courgette, squash & goats cheese stack with Provençal sauce (GF, V)

~

Poached mandarin with champagne sorbet (GF, V, Vegan & DF)

GF chocolate brownie with berry compote (GF & V)

GF Sticky toffee pudding with pouring cream (GF & V)

Selection of Scottish & continental cheeses with grapes & GF oatcakes (GF, V)

GF ~ No ingredients containing gluten V ~ No ingredients containing meat or fish

Vegan ~ No ingredients containing meat or fish, eggs, dairy products and other animal-derived substances

DF ~ No ingredients containing dairy

If you have a dietary requirement not covered by the above please don't hesitate to get in touch