



THE  
ROYAL SCOTS CLUB

## Celebration Menus 2018

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. Menus can be mixed to create your own set menu. Prices on request.

### Menu 1 ~£34

Pea & chervil soup, crème fraiche topping

~

Roast breast of chicken, haggis balls, crispy bacon

or

Supreme of chicken, apricot & leek sausage & Cumberland sauce

*Both served with roast potatoes & seasonal vegetables*

~

Chocolate & salted caramel slice, mocha whipped cream

~

Coffee & dinner mints\*

### Menu 3 ~£36

Buffalo mozzarella with peas, broad beans, mint,  
lemon & olive oil salad

~

Roast topside of Borders beef, herby Yorkshire puddings,  
roast potatoes & seasonal vegetables

~

Spiced apple tart with a meringue topping & vanilla ice cream

~

Coffee & dinner mints\*

### Menu 2 ~£35

Cherry tomato, green herbs & rich cheddar cheese tart,  
basil oil dressed salad leaves

~

Braised feather blade of beef with bone marrow dumpling,  
rich red wine & port gravy, creamed mash potatoes & wilted greens

~

Seasonal berries, topped with chocolate mousse  
& a honeycomb crumble

~

Coffee & dinner mints\*

### Menu 4 ~£36

Asian chicken terrine with a spring onion salad  
& plum sauce dressing

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Roasted cod steak with a lemon & parsley crust, parsley sauce,  
baby potatoes & seasonal vegetables

~

White chocolate & strawberry panna cotta

~

Coffee & dinner mints\*



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## *Celebration Menus 2018*

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### **Menu 5 ~£37**

Smoked kipper pâté, cucumber salsa & mini oatcakes

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Pheasant supreme, wrapped in bacon with a light apple & cider sauce,  
duchesse potatoes & seasonal vegetables

~

Drambuie parfait with oatmeal crumb

~

Coffee & dinner mints\*

### **Menu 7 ~£40**

Flaked smoked trout with Marie Rose dressed prawns

~

Rosemary roasted rump of lamb with a lemon & white wine gravy,  
parmentier potatoes, baton carrots & broccoli

~

Pear & frangipane tarte with an amaretto cream

~

Coffee & dinner mints\*

### **Menu 6 ~£38**

Classic French onion soup with a cheese crouton

~

Slow roasted haunch of venison in a Worcestershire sauce &  
redcurrant gravy, seasonal vegetables & potatoes

~

Blueberry Pavlova with fruit coulis

~

Coffee & dinner mints\*

### **Menu 8 ~£50**

Scottish salmon gravlax with a dill & mustard sauce

~

Fillet of beef Rossini, dauphinoise potatoes, glazed carrots,  
asparagus & broccoli

~

Strathdon Blue, Morangie Brie & Isle of Mull Cheddar Cheeses,  
artisan biscuits, quince jelly & celery sticks

~

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



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# Celebration Menus 2018

## \*Additions

Coffee & luxury petit fours  
**£3 per person**

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

A sharing board of 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.

### Starters

Pea & chervil soup with GF croutons  
(GF, V, Vegan & DF)

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

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

Cantaloupe melon & kiwi  
with champagne sorbet  
(GF, V, Vegan & DF)

### Mains

Baked butternut squash with melted goat's  
cheese and puy lentil fricassee (GF & V)

Braised vegetable hot pot in a warming  
vegetable stock, with a sliced potato topping  
(GF, V, Vegan & DF)

Pak choi & soya bean oriental sweet & sour  
stir fry with rice (GF, V, Vegan & DF)

GF potato gnocchi with rustic red pepper  
sauce (GF, V, Vegan & DF) or

Spring vegetable risotto with pine nuts  
(GF, V, Vegan & DF)

### Puddings

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

GF lemon tart with berry compote (GF & V)

GF apple & cinnamon crumble with soy milk  
custard (GF, V & DF)

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

Individual vegan carrot cake (V, Vegan & DF)

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