



THE
ROYAL SCOTS CLUB

Celebration Menus 2019

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

Menu 1 ~£35

Baked potato & gruyere cheese soup
with crispy black pepper potato skins (V & GF)

~

Roast loin of farm assured pork with a leek & apricot stuffing,
crackling, calvados sauce & seasonal vegetables

~

Milk chocolate mousse with a cookie crumble
& salted caramel sauce (V)

~

Coffee & dinner mints

Menu 3 ~£36

Classic minestrone soup
with Parma ham crisps

~

Slow cooked flat iron Borders beef steak with a rich red wine sauce,
red onion dumplings, mustard mash & seasonal vegetables

~

Belgian waffle with a black cherry & chocolate pot (V)

~

Coffee & dinner mints

Menu 2 ~£35

Tasting plate of charcuterie with
balsamic onions & freshly baked French bread

~

Poached chicken breast with a wild mushroom farce,
dauphinoise potatoes & seasonal vegetables (GF)

~

Lemon meringue posset
with Scottish shortbread (V)

~

Coffee & dinner mints

Menu 4 ~£37

Pressed terrine of ham confit chicken & wild thyme
with hedgerow fruit chutney

~

Baked cod steak with a citrus & parsley crumb,
saffron baby potatoes & seasonal vegetables

~

Scottish tablet cheesecake with a honeyed mascarpone cream (V)

~

Coffee & dinner mints



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Menu 5 ~£38

Local haggis, black pudding & caramelised
onion croquette on a whisky sauce

~

Grilled sea trout fillet with lemon samphire,
choron sauce & seasonal vegetables (GF)

~

Warm raspberry & frangipane tart with a berry sorbet
(GF, V, Vegan & DF)

~

Coffee & dinner mints

Menu 7 ~£40

North Sea crab & crayfish with a basil & lime mayonnaise,
baby gem wedge & pickled cucumber (GF)

~

Scotch lamb cutlet lollipop on braised lamb shoulder,
boulangerie potatoes & seasonal vegetables

~

Caramelised apple tart fine with vanilla ice cream (V)

~

Coffee & dinner mints

Menu 6 ~£39

Butternut squash, beetroot & goats cheese tart
with balsamic dressed leaves (V)

~

Haunch of Scottish venison in a red wine
& pancetta sauce, white onion puree & seasonal vegetables (GF)

~

Brandy snap basket, chilled crème anglaise & poached pear (V)

~

Coffee & dinner mints

Menu 8 ~£52

Gin & tonic cured salmon, cucumber cream
& Artisan bread crostini

~

Fillet of Scottish beef Wellington with truffle Madeira jus,
chateau potatoes & seasonal vegetables

~

Trio of seasonal mini desserts – options on request (V)

~

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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Dietary Requirements

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

Starters

Seasonal soup of the day
(GF, V, Vegan & DF)

Scottish brie & tomato chutney gluten free
tart with balsamic dressed leaves (GF & V)

Cauliflower, rice & lentil salad with raisins
(V, Vegan & DF)

Cantaloupe melon & ruby plum with passion
fruit (GF, V, Vegan & DF)

Mains

Grilled fish of the day with balsamic
tomatoes & butter sauce (GF)

Tomato & roasted aubergine stew
with cannellini beans (GF, V, Vegan & DF)

Pineapple, cashew & quinoa stir fry
(GF, V, Vegan & DF)

Chickpea & mushroom romesco with saffron
rice & olive oil greens (GF, V, Vegan & DF)

Blue cheese & oyster mushroom risotto
(GF & V)

Puddings

Poached pear with red wine syrup
(GF, V, Vegan & DF)

Warm raspberry & frangipane tart with a
berry sorbet (GF, V, Vegan & DF)

Chocolate & orange indulgent slice (GF, V,
Vegan & DF)

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

Seasonal fruit salad (GF, V, Vegan & DF)

GF ~ No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye. 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

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
£3.50 per person