



THE
ROYAL SCOTS CLUB

Graduation Ball Menus 2019

Please either select a set menu or provide us with a full pre-order 10 days in advance
A choice on the evening is not possible

Glass of sparkling wine on arrival | 3 courses & coffee | 2 glasses of house wine
£38pp

Starters

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

Classic prawn cocktail Marie Rose (GF)

Chickpea, roasted vegetable & walnut pate with mini oatcakes (GF, V, Vegan & DF)

Main Courses

Free range chicken breast with haggis balls, crispy bacon & gravy (DF)

Grilled seabass fillet with a white wine butter sauce (GF)

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

All served with chef's selection of vegetables & potatoes

Dietary requirement options are available on request

Puddings

Blackcurrant 'cheesecake' with a berry sorbet (GF, V, Vegan & DF)

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

Selection of cheese & biscuits (GF on request)

Coffee & Tea

Freshly brewed filter coffee of tea with Scottish tablet

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