



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

Chicken liver parfait with fruit chutney & mini oatcakes

Classic prawn cocktail Marie Rose (GF)

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

Main Courses

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

Roast Scottish Borders beef with homemade Yorkshire puddings

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

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

Lemon meringue posset with Scottish shortbread (V)

Selection of cheese & biscuits

Coffee & Tea

Freshly brewed filter coffee or 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