

# RNUCLUB

## THE ROYAL NORTHERN AND UNIVERSITY CLUB

### CATERING BROCHURE

1ST SEPTEMBER 2009 --- 31 AUGUST 2010

**9 ALBYN PLACE ABERDEEN AB10 1YE**

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# OUR TEAM

Club Secretary  
Rosemary Black  
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Ron Esslemont, Food & Beverage Manager  
Sharon Findlater, House & Catering Manager  
Genet Birnie, Assistant Manager

Chefs  
David Lees and Wallace Hudson

Telephone: 01224 583292  
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Our professional catering team has many years of experience. All have worked in the private sector and bring to the Club extensive culinary knowledge and expertise. Do not hesitate to call upon us when planning your event: we will be more than happy to assist.

# SIGNING IN PROCEDURE

**GUESTS AT THE CLUB MUST BE SIGNED IN BY A MEMBER.**

**GUEST LISTS ARE REQUIRED FOR PRIVATE FUNCTIONS**

## DRESS CODE

**MEMBERS AND THEIR GUESTS ARE REQUIRED TO BE APPROPRIATELY DRESSED WHILST ON THE CLUB PREMISES.**

In the case of gentlemen, this must include a traditional jacket and tie.

This rule may be relaxed in the Billiard Room, whilst attending a private function in the Reynolds' Room, Garden Room or the Library, or at the discretion of a Committee member or the Duty Manager. Jackets may also be removed during the months May to September when the temperature makes this sensible. Casual presentable clothing may be worn on weekdays up until 11.30am and on Saturdays up to the hour of 6.30 p.m. This does not include the wearing of denim jeans, trainers, shorts or tee-shirts which may not be worn in the Club at any time.

## Individual Electronic Devices

The use of all individual electronic devices (including mobile phones, digital organizers and internet access devices) is prohibited in all public areas of the Club.

These devices may be used in the telephone booth or in rooms which have been privately hired.

## PARKING

**PLEASE NOTE THAT ONLY LIMITED CAR PARKING FACILITIES ARE AVAILABLE. THE REAR CAR PARK IS ACCESSED VIA ALBYN LANE AND IS OPEN BETWEEN THE HOURS OF 07.30 AND 23.00 MONDAY TO SATURDAY. ANY CARS PARKED IN THE REAR CAR PARK MUST BE RETRIEVED BEFORE 23.00 AS THE GATES ARE LOCKED AFTER THIS HOUR EVERY EVENING. THE GATES TO THE REAR CARPARK ARE LOCKED ALL DAY ON SUNDAYS.**

**SERVICES**

**MEETING  
ROOMS**

**SEMINAR  
SERVICES**

**BEDROOMS**

**CATERING**

# MEETING ROOMS

The Club has several private rooms that are suitable for seminars and meetings and are available for hire for a full day, half day or just a couple of hours!

We offer competitive rates to the local business community and are delighted to tailor the right package for your needs. To view our facilities, including the Club Meeting Rooms please visit our web site [www.rmuc.org.uk](http://www.rmuc.org.uk)

## LIBRARY

Tucked away on the lower ground floor this room provides a pleasant, quiet environment suitable for parties of up to 12.

## REYNOLDS' ROOM

This elegant room dominated by portraits of George III and Queen Charlotte is the ideal setting for every special occasion. The impressive Edwardian dining table seats up to 24 boardroom style but the room can comfortably accommodate up to 40 theatre style.

## GARDEN ROOM

Opening on to the garden terrace, and on the other to the Main Dining Room, this light airy room, incorporating a sprung dance floor, is easily adapted for any occasion - receptions for up to 70 and informal dining for a maximum of 45. Up to 30 can be seated boardroom style and up to 70 theatre style.

## MAIN DINING ROOM

A meeting point for Members and guests at lunchtime, this room is available from 15:00 onwards for informal gatherings from 50 to 120, and formal dining and conference seating for 36 to 90 (*this room may be used in conjunction with the Garden Room*).

## ROOM HIRE RATES

	Capacity	Full day	Half day
Library	Theatre style - 20	£90.00	£55.00
	Boardroom - 12		
Reynolds' Room	Theatre style - 40	£160.00	£90.00
	Boardroom - 24		
Garden Room	Theatre style - 70	£200.00	£110.00
	Boardroom - 30		
Dining Room	Theatre style - 90	£275.00	
	Boardroom - 36	"	

Room Hire is Not Subject to VAT Charges

# SEMINAR SERVICES

WE ARE ABLE TO SUPPLY ANY AUDIO VISUAL AND OFFICE EQUIPMENT YOU REQUIRE.

OHP and Screen	£45.00
LCD Video/Data Projector	£90.00
Lap top and Projector	from £150.00
2 Speaker PA System	£70.00
Lectern/Top Table Microphone	£15.00
Screen only	£15.00
Flipchart (inc. pad)	£18.75
Television and Video Recorder	£50.00
Television and DVD Player	£50.00

TELEPHONE, FACSIMILE, AND PHOTOCOPYING SERVICES ARE AVAILABLE.

TELEPHONE 20P PER UNIT

FACSIMILE £1.50 FOR FIRST SHEET, 25P PER ADDITIONAL SHEET

PHOTOCOPYING 15P PER COPY

A POWER POINT PRESENTATION PACKAGE IS AVAILABLE

PRICES START FROM £150.00

FREE WIRELESS BROADBAND CONNECTION THROUGHOUT THE CLUB

Freshly brewed coffee & tea with biscuits - £2.05 per person.

Freshly brewed coffee, tea, warm mini muffins and pastries - £2.75 per person.

Additionally a wide range of snacks and main meals are available in association with the Meeting and Seminar facilities.

These may be served in the Meeting room itself or in a separate room.

Catering ranging from a full Scottish breakfast, a simple snack lunch to a formal dinner can be provided. Our team will be delighted to discuss your individual requirements and to advise on the menu content and accompanying wines.

**ALL PRICES ARE SUBJECT TO VAT @ 17.5%**

# OVERNIGHT ACCOMMODATION

The Club provides pleasant, spacious and inexpensive accommodation within walking distance of the city centre.

Every bedroom is en-suite and is equipped with direct dial telephone, television, clock radio and access to free wireless broadband.

A full range of Housekeeping and Laundry services is available.

Prices range from £45 to £165 including Breakfast and VAT.

Please visit our website [www.muc.org](http://www.muc.org) to view a Club Bedroom

# Food Services

**BREAKFASTS**

**SANDWICHES**

**BUFFETS**

*ITEMS FROM THE ABOVE SECTIONS  
SERVED ON THE CLUB PREMISES  
MAY BE SUBJECT  
TO ROOM HIRE COSTS*

**BANQUETING SELECTOR**

ALL CATERING SERVICES ARE SUBJECT TO 17.5% V. A. T

# Breakfast

## Section A

Tropicana Orange Juice  
Selection of Cereals  
Dried Berries, Nuts and Seeds  
Grapefruit Segments  
Compôtes of Apricots & Prunes  
Fresh Fruit Platter  
Greek Yoghurt

## Cooked To Order

Traditional Scottish Porridge

## Section B

**Please make your choice from the following:**

Sausages, Bacon, Black Pudding, Potato Scone  
Fried Bread, Tomato, Sautéed Mushrooms, Baked Beans  
**EGGS:** Poached, Scrambled, Boiled, Fried, Omelettes  
**FISH:** Poached Smoked Haddock, Kipper Fillets  
Herring in Oatmeal (when available)

## Section C

Continental Cheese and Home Baked Honey Roast Gammon with Croissants

## Section D

Toast, Home made Marmalade and Jams  
Breakfast Tea and Cafetière Coffee  
Decaffeinated Coffee  
Herbal and Fruit Teas

<b>Full Breakfast</b>	Sections A, B and D	£12.75
<b>Continental</b>	Sections A, C and D	£ 10.00
<b>Light Breakfast</b>	Sections A and D	£ 7.50

*All Prices subject to Vat @ 17.5%*

# Sandwiches and Snacks

Please select your choice of bread and fillings.

Farmhouse White or Wholemeal	£2.20
White or Brown Roll	£2.20
Granary or White Baguette	£4.00

## INDIVIDUAL FILLING SUGGESTIONS

Honey Roast Ham with Grain Mustard  
Roast Chicken Salad  
Roast Turkey with Cranberry  
Salami and Cream Cheese  
Tuna Mayonnaise with Cucumber  
Tuna and Red Onion Mayonnaise  
Salmon and Cucumber  
Cream Cheese with Celery and Walnuts  
Cheddar Cheese with Spring Onion and Mayonnaise  
Honey Roast Ham and Cheddar  
Cheddar and Tomato  
Brie with Grapes  
Edam and Red Apple  
Mozzarella with Roasted Peppers  
Mixed Leaves with French Dressing  
Egg Mayonnaise

An additional cost of £0.50 applies to the following fillings  
on bread and rolls and £1.00 for baguettes

Roast Beef with Horseradish  
Roast Beef Salad with Dijon Mustard Mayonnaise  
Prawns Marie Rose  
Smoked Salmon and Crème Fraiche

## HOT SELECTION

Filled Rolls with Bacon, Sausage, Egg, Black Pudding  
or any combination of two from £2.75 to £3.25  
Stilton and Crispy Bacon Baguette £5.00  
Minute Steak (with or without onions) Baguette £8.00  
Chicken Supreme, Mushrooms and Melted Orkney Cheddar Baguette £7.20  
Baguettes include a Basket of French Fries with Tomato Ketchup or Tartare Sauce  
Selection of teas including Herb and Fruit Teas £1.50  
Freshly Ground Cafetiere Coffee and Decaffeinated Coffee £2.00

All Prices are subject to VAT @ 17.5%

# BUFFETS

Cocktail

Fork

Formal

## COCKTAIL BUFFET SELECTION

The following items are divided into three sections. When making your choice please feel free to mix and match from A, B, C or D.

When choosing pre-dinner canapés we would recommend that 2 or 3 items per person would be appropriate.

Finger Buffets need to be more substantial and we would recommend that you choose at least 6 items.

Prices are Subject to VAT @ 17.5%

**Section A    £1.50 per Item**

**HOT**

Variety of Cocktail Vol au Vents

Cocktail Sausages coated with Herbs and Honey

Sausage Rolls

Assorted Mini Quiche

Sesame Prawn Toast

Bruschetta Topped with Tomato and Basil

Creamy Mushroom Tartlet

Mini Fishcake with Lemon Dipping Sauce

**COLD**

Assorted Sandwiches

Brandied Chicken Liver Pâté on Toast Rounds

Smoked Cheddar and Mustard Straws with Chive Crème Fraiche Dip

Smoked Haddock Mousse on Toast Rounds

Parmesan Shortbread with creamy Stilton Mousse

Mini Choux Bun filled with Cream Cheese and Chives

Waldorf Salad on a Rice Spoon

Ogen Melon wrapped in Parma Ham

## Section B £2.00 per Item

### HOT

Crôte Windsor (Ham Mousse on Toast topped with Whole Mushroom and Melted Cheddar)

Chicken Goujon with Garlic Mayonnaise

Roast Grampian Chicken with Gravy and Bacon in a small Yorkshire Pudding

Breaded Goujon of Haddock with Tartare Sauce

Bruschetta topped with Roast Pepper and Mozzarella

Crispy Smoked Haddock and Spring Onion Risotto Cake

Mini Hot Dog with Tomato Ketchup and American Mustard

Gammon Croquette with a Pea Puree Dip

### COLD

Wild Smoked Salmon on a Small Fork with a Lemon Crème Fraiche

Pear, Dolcelatte and Pickled Walnut wrapped in Pancetta

Home Made Herby Scones with Brie and Grapes

Duck Parfait with Caramelised Orange on Toast Rounds

Smoked Cheese, Leek and Fennel Tartlet

Pastry Shell filled with Fricassee of Egg and Onion topped with Lumpfish Caviar

Atlantic Prawns bound in Bloody Mary Sauce on a Rice Spoon

Asparagus Tips and Peppered Goats' Cheese on Toast with Red Pesto

**Section C    £2.50 per Item**

**HOT**

Chicken Satay Skewers with Peanut Sauce

Grilled King Prawn dipped in Honey and Ginger and rolled in Sesame Seed

Roast Sirloin of Scottish Beef in a tiny Yorkshire Pudding with Watercress and Horseradish Sauce

Mini Chinese Rolls filled with Duck, Spring Onion and Hoi Sin Sauce

Crumbled Goats' Cheese and Red Onion Marmalade Tartlet

Tandoori Chicken with Cucumber Raita on a Small Poppadom

Filo wrapped Tiger Prawns with Horseradish Crème Fraiche

Mini Aberdeen Angus Burger with Horseradish Relish

Thai Crab Cakes with a Lime and Red Pepper Salsa

**COLD**

Smoked Trout and Horseradish Mousse on Toast

Lime and Coriander Scone topped with Smoked Salmon and Crème Fraiche

Crostini with Goats' Cheese and Roasted Pimento

Gravadlax on Brown Bread topped with Sour Cream and Chives

Smoked Chicken, Crème Fraiche and Mango Salsa Tartlet

Queen Scallop with Watercress Vinaigrette on a White Spoon

Seared Duck with Roast Sesame Dressing and Plum Tomato Chutney on Balmoral Toast

Oriental Vegetable Sushi

## **Section D    Dessert Selection £1.25 per Item**

### **Hot and Cold**

Lemon Curd Tartlets with a Passion Fruit Glaze

Pairs of Viennese Whirls filled with Vanilla Cream

Tiny Fruit Crumbles - Apple & Bramble or Rhubarb & Ginger

Profiteroles filled with Orange and Cointreau Cream

Mini Chocolate Éclairs filled with Crème Pâtisseries

Treacle Tartlets topped with Cream

Meringue Kisses filled with a Raspberry Cream

Mini Fruit Scones with Clotted Cream and Strawberry Conserve

White and Dark Chocolate Rum and Tia Maria Truffles

### **SERVED IN A SMALL FLUTE GLASS**

Lemon Mousse topped with Cream

Crème Brûlée

Vanilla Dairy Ice Cream topped with Butterscotch Sauce

Scottish Raspberry Trifle

Layered Baileys Irish Cream and Chocolate Mousses

Fruits of the Forest Jellies

Mango Sorbet

Mascarpone and Strawberry Cheesecake

### **Fork Buffet 1**

Assorted Cold Meat Platter  
Mushroom Herb and Onion Quiche  
Char grilled Strips of Honey and Mustard Marinated Chicken  
Home Made Scotch Egg  
Mixed Salad Leaves  
Potato Salad  
Greek Farmhouse Salad  
Tomato, Mozzarella and Basil Salad  
Roasted Mediterranean Vegetables with an Herb and Lemon Cous Cous  
Crusty Bread and Butter

**£12.25**

### **Fork Buffet 2**

Smoked Salmon Cornets  
Atlantic Prawns with Marie Rose Sauce  
Char grilled Strips of Lime and Coriander Marinated Chicken  
Roast Sirloin of Beef  
Honey Glazed Ham  
Quiche Lorraine  
Mixed Salad Leaves  
Baby Potato and Chive Mayonnaise Salad  
Barlotti Bean, Red Onion and Tomato Salad  
Waldorf Salad  
Mixed Fruit Platter  
Crusty Bread and Butter

**£17.50**

### **Formal Buffet 1**

Citrus Poached Salmon Fillet  
Roast Sirloin of Beef  
Home Cooked Honey Roast Gammon  
Wild Mushroom Quiche  
Mixed Salad Leaves  
Coleslaw  
Fennel, Pear and Parmesan Salad  
Spinach, Cherry Tomato and Avocado Salad  
Platter of Fresh Salad Vegetables  
Hot Buttered Baby Potatoes  
Crusty Bread and Butter

**£13.00**

## Formal Buffet 2

Roast Sirloin of Beef  
Salmon and Smoked Salmon Terrine  
Lime and Coriander Marinated Chicken  
Honey Baked Gammon  
Roasted Red Onion, Mixed Pepper and Smoked Cheese Quiche  
Broccoli and Stilton Quiche  
Mixed Salad Leaves  
Orange, Feta and Herb Salad  
Coleslaw with Red Apple  
Platter of Fresh Salad Vegetables  
Hot Buttered Baby Potatoes  
Crusty Bread and Butter

£16.75

## Formal Buffet 3

Poached Fillet of Scottish Salmon  
Roast Sirloin of Beef  
Honey Glazed Home Cooked Gammon  
Coriander and Lime Marinated Chicken Breast  
Atlantic Prawn and Smoked Salmon Platter with Marie Rose Sauce  
Pea, Feta and Basil Tart  
Red Onion and Roasted Pimento Tart  
Mixed Seasonal Leaves  
Country Garden Herb Salad  
Rocket, Celery and Chickpea Salad  
Baby Potatoes with Grain Mustard and Honey Mayonnaise  
Spinach, Pear and Blue Cheese Salad with Herb Vinaigrette  
Platter of Fresh Salad Vegetables  
Hot Buttered Baby Potatoes  
Crusty Bread and Butter

£21.00

All Buffets are accompanied by  
Mustards, Horseradish, Vinaigrette and Mayonnaise

All Prices subject to VAT @17.5%

## **HOT BUFFET SELECTION**

**Please make your choice from the following dishes.**

### **Ocean Pie**

(Salmon, Smoked Haddock and Atlantic Prawns  
bound in a White Wine Sauce topped with Creamy Chive Mash)

### **Seafood and Courgette Pasta Bake with Tossed Mixed Salad**

(Fusilli Pasta layered with Seafood and Courgette Ribbons  
in a Rich Tomato Sauce topped with Shaved Parmesan)

### **Thai Green Chicken Curry with Fragrant Rice**

### **Cantonese Style Sweet and Sour Chicken with Egg Noodles**

### **Coq au Vin with Duchesse Potatoes**

(Succulent Chicken Breasts gently simmered  
in an infusion of Red Wine, Garlic and Mushrooms)

### **Lamb Bhoona with Pilau Rice and Accompaniments**

(Medium Curry with Moist Braised Rice, with Accompaniments of Onion, Tomato,  
Banana, Mango Chutney and Desiccated Coconut)

### **Shepherds' Pie**

(Slowly Braised Best Lamb Mince topped with Creamy Mashed Potato)

### **Beef Bourguignon with Baked Potato**

(Best Scottish Steak with a Red Wine, Bacon, Mushroom and Button Onion Sauce)

### **Lasagne**

(Steak Mince in a Rich Tomato Sauce layered with Pasta Sheets and Cheddar Sauce)

### **Cottage Pie**

(Braised Steak Mince and Root Vegetables topped with Creamy Mashed Potato)

**You can choose either one dish at £10.00 or a choice of two dishes at £15.00**

**All Hot Buffets are accompanied by**

**Mustards, Horseradish, Vinaigrette, Mayonnaise,  
Crusty Bread and Butter**

**All Prices subject to VAT @17.5%**

# BANQUETING

Our Chefs are delighted to cater for special dietary requirements such as Vegan, Gluten Free, Lactose Intolerant.

We are happy to design and print menus and place cards for any occasion  
A small charge is made for this service.

The Club tries wherever possible to use locally sourced produce for our dishes.

We will endeavour to maintain our prices as advertised in this brochure however due to market fluctuations we reserve the right to adjust the prices accordingly.

## Cold Starters

All Prices subject to VAT @ 17.5%

Chicken Liver Parfait with Salad Leaves, Cocktail Oatcakes and Cumberland Sauce	£4.00
Pear, Roquefort and Rocket Salad with a Walnut Oil Dressing	£4.00
Salad of Avocado with Citrus Fruits and Roast Red Pepper Dressing	£4.50
Layered Terrine of Duck Breast, Apple and Black Pudding	£4.50
Club Caesar Salad topped with Char grilled Strips of Chicken Breast	£4.75
Fan of Ogen Melon with a Selection of Tropical Fruits and Malibu Syrup	£5.00
Rustic Game, Juniper Berry and Sloe Gin Terrine with Redcurrant Sauce	£5.25
Buffalo Mozzarella, Plum Tomato and Basil Salad with Tapenade Croutons	£6.00
Locally Cured Hot Smoked Salmon with a Fresh Lime and Avocado Salsa	£6.50
Cornets of Scottish Smoked Salmon filled with a Creamy Arbroath Smokie Mousse	£6.50
Oak Smoked Salmon with Norwegian Prawns in Marie Rose Sauce	£6.50
Scottish Smoked Salmon and Salmon Mousse with Dill Crème Fraiche	£6.50
Fillet of Smoked Rainbow Trout on Salad Leaves with Horseradish Cream	£7.00
Roulade of Salmon, Monkfish and Spinach with Roasted Tomato Vinaigrette	£7.25

## Hot Starters

Warm Salad of Mushrooms, Bacon and Spinach tossed in a Warm Honey Dressing topped with Garlic Croutons and Shaved Parmesan	£4.00
Baked Marinated Portobello Mushroom with a Herb Breadcrumb and Cheese Filling	£4.00
Mini Smoked Haddock and Leek Fishcakes with a Dill and Lemon Butter Sauce	£4.25
Goats' Cheese and Red Onion Marmalade Tartlet with Yellow Pepper Coulis	£4.50
Crisp Filo Parcels filled with Chicken and Spinach set on a Tomato Cream Sauce	£4.50
Poached Smoked Haddock topped with Poached Egg and Hollandaise	£5.00
Seared Maple Glazed Duck Breast sliced onto Green Salad with a Cherry and Kirsch Compote	£5.75
Pan Fried Pigeon Breast on Fennel and Caper Salad with a Herb Vinaigrette	£6.25
Pan Seared Scallops on Pea Puree with Crispy Pancetta	£6.50

## Soup

Minted Pea and Pancetta Soup with Crème Fraiche	£3.00
Honey Roasted Parsnip and Apple Soup with Apple Crisps	£3.00
Leek and Potato	£3.00
Carrot and Coriander with Greek Yoghurt and Cumin	£3.00
Cream of Sweet Potato and Coconut Soup	£3.00
Cream of Wild Mushroom and Madeira with Herb Croutons	£4.50
Cullen Skink	£4.00
Cream of Cauliflower and Stilton	£3.50
Plum Tomato and Basil	£3.00
Courgette, Red Pepper and Brie with Crispy Croutons	£3.00
Cream of Chicken and Leek	£3.00
Consommé Julienne	£3.00

## Fish

### All Fish Dishes and Prices are Subject to Market Fluctuations

We have a wide range of fish dishes available which can be ordered as a main course or an intermediary course. Our team would be happy to advise you on an intermediary fish dish to complement your meal.

### Intermediary Fish Dishes

Baked Fillet of North Sea Haddock with a White Wine and Mushroom Sauce	£4.50
Pan Fried Fillet of Mackerel with Piccalilli and Olive Oil	£4.50
Grilled Fillet of Scottish Salmon with Prawn and Tarragon Mousse and Chive Hollandaise	£5.00
Poached Fillet of Scottish Salmon with a Lemon Butter and Dill Sauce	£5.75
Poached Fillet of Lemon Sole with a Cheese and Chive Sauce	£6.00
Grilled Fillet of Sea Bass with Creamed Leeks and Saffron Sauce	£6.00
Poached Fillet of Lemon Sole with a Vermouth, Grape and Cream Sauce	£6.50
Poached Fillet of Lemon Sole stuffed with Smoked Salmon and Spinach With a White Wine and Butter Sauce	£6.75

All Main Courses are served  
with a Selection of Fresh Seasonal Vegetables

## Beef

Home made Beef Olives filled with Oatmeal Stuffing with a Rich Vegetable Gravy	£11.00
Braised Best Steak Pie with Red Wine and Mushrooms topped with Flaky Pastry	£11.50
Casserole of Best Steak with Root Vegetables served in a Large Yorkshire Pudding	£11.50
Roast Rib Eye of Aberdeenshire Beef with Yorkshire Pudding and Roast Gravy	£15.50
Roast Sirloin of Aberdeenshire Beef with a Leek and Cream Sauce	£16.50
Char grilled Sirloin Steak Garni (Garnished with Grilled Tomato, Mushrooms and Onion Rings)	£16.50
Medallions of Fillet of Beef with Woodland Mushroom, Button Onion, Bacon and Ruby Port Jus	£20.50
Fillet Steak Rossini (served on a Crouton and topped with Pâté and Madeira Sauce )	£21.50
Char grilled Fillet Steak Garni (Garnished with Grilled Tomato, Mushrooms and Onion Rings)	£21.50
Medallions of Fillet of Beef Dorchester (Pan Fried Fillet of Beef with a Four Peppercorn Sauce)	£21.50
Medallions of Fillet of Beef with a Mushroom and Drambuie Cream Sauce served on a Haggis Mash	£21.50
Fillet of Beef on a Potato Rosti garnished with Caramelised Shallots and Port Wine	£21.50
Individual Fillet of Beef Wellington (Fillet of Beef wrapped in a Mushroom Force meat and Puff Pastry served with a Burgundy Sauce)	£22.00
Fillet of Beef Wellington (Whole Fillet of Beef wrapped in a Mushroom Force meat and Puff Pastry served with a Burgundy Sauce)	£22.00
Carved in the Room by our Chef (Minimum order of 10 People)	

## Chicken

Roast Corn Fed Grampian Chicken with Chipolatas, Bacon and Oatmeal Stuffing	£11.75
Supreme of Chicken stuffed with Mealie Pudding on a Turnip Rosti with Stout and Onion Gravy	£12.50
Thyme Roast Breast of Chicken with Crushed Baby Potatoes and Red Wine Gravy	£12.50
Baked Chicken Breast stuffed with Smoked Cheese with a Leek and Bacon Sauce	£12.50
Baked Supreme of Chicken in Lattice Pastry with Madeira and Thyme Jus	£12.75
Supreme of Chicken stuffed with Smoked Cheese and Ham wrapped in Filo Pastry	£13.00
Rolled Chicken Escalope with Courgette and Carrot Ribbons with a Creamy Herb Sauce	£13.50
Supreme of Chicken stuffed with Asparagus and wrapped in Parma Ham set on a Champagne Sauce	£14.25
Supreme of Chicken stuffed with Cracked Pepper Cream Cheese, wrapped in Prosciutto with a Pimento Coulis	£15.25

## Main Course Fish Dishes

### **All Fish Dishes and Prices are Subject to Market Fluctuations**

Grilled Fillet of Salmon with Garden Herb Butter	£12.50
Baked Fillet of Scottish Salmon wrapped in Flaky Pastry, set on a Dill Cream Sauce	£13.00
Poached Fillet of Lemon Sole with a Smoked Cheddar and Mustard Sauce	£15.50
Steamed Fillets of Lemon Sole on Shredded Oriental Vegetables with Ginger and Lemon	£15.50
Pan Fried Lemon Sole Fillets filled with North Sea Prawns with a Drambuie and Chive Sauce	£15.50
Grilled Fillets of Rainbow Trout with Almond Nut Brown Butter	£15.50
Grilled Fillet of Sea Bass drizzled with Sweet Chilli and Coriander Dressing	£17.00
Poached Fillet of Halibut with Asparagus and Lemon Hollandaise	£17.50
Seared Monkfish Tail wrapped in Parma Ham served with a Vermouth Cream Sauce	£18.00
Seared Tuna Loin with a Lime Butter and Pine nut Dressing	£18.50
Pan Fried Fillet of Sea Bass, with Smoked Salmon Risotto drizzled with Virgin Olive Oil	£19.00

**Other types of fish are available on request with your favourite sauce!**

## Vegetarian

Stuffed Baked Peppers with Cheesy Vegetables and a Herb Crumble Topping	£6.50
Wild Mushroom, Pine Nut and Basil Risotto	£6.75
Vegetable Strudel with Basil and Black Olive Dressing	£7.25
Roasted Butternut Squash Risotto with Sage Beurre Noisette	£7.25
Fusilli Pasta with Broccoli, Roasted Mixed Peppers and Smoked Cheese Sauce	£7.50
Carrot, Potato and Gruyere Cheese Timbale with Asparagus Tips garnish and Lemon Butter Sauce	£7.75
Spinach, Red Onion and Sun Blushed Tomato Tartlet with Grilled Goats' Cheese and Pesto Dressing	£7.75
Ricotta, Spinach and Chickpea Strudel with an Apricot Chilli Jam	£7.75
Aubergine and Goats' Cheese Gateau with Yellow Pepper Coulis	£7.75

## Pork

Roast Grampian Pork Tenderloin with a Smoked Bacon and Apricot Stuffing and Port Wine Jus	£12.25
Char grilled Medallions of Pork Fillet on a Bubble and Squeak Rosti with Red Wine Mustard Sauce	£13.00
Slow Braised Pork Bellies on a Bed of Pak Choy and Oriental Vegetables	£13.50
Pan Fried Medallions of Pork Fillet on Black Pudding Mash with Caramelized Bramley Apple and Cider Sauce	£14.00
Baked Breaded Escalope of Pork Fillet stuffed with Ham and Gruyere served with a Tomato and Basil Sauce	£14.00

## Lamb

Slow Braised Shank of Lamb with Root Vegetable Gravy	£12.50
Roast Leg of Buchan Lamb with Roast Gravy and Mint Relish	£13.50
Lamb Fillet wrapped in Parma Ham and Filo Pastry with a Redcurrant Bordelaise	£16.00
Roast Rack of Lamb with Black Pudding and Cannellini Bean Casserole	£16.00
Pan Fried Noisettes of Lamb with Mediterranean Vegetables and a Rosemary Scented Jus	£17.50
Collops of Lamb Fillet glazed with Stilton Rarebit set on Leek and Cream Sauce	£19.00

## Game

Breast of Guinea Fowl stuffed with Black Pudding, wrapped in Smoked Bacon and served with a Thyme Jus	£14.25
Roast Breast of Barbary Duck on a bed of Crushed Sweet Potatoes, Braised Leeks and a Sweet Red Wine Reduction	£15.50
Baked Supreme of Pheasant wrapped in Lattice Pastry with Brambles and Cassis	£17.00
Pan Fried Pheasant Breast with Caramelised Apples and a Cider and Chervil Reduction	£17.25
Honey Roast Barbary Duck Breast with a Choice of Orange or Black Cherry Sauce	£17.50
Roast Saddle of Highland Venison with Redcurrant Pears and a Port Jus	£20.00
Pan Fried Medallions of Highland Venison with Red Cabbage and Redcurrant Grand Marnier Sauce	£22.00
Traditional Roast Grouse or Pheasant with all the Trimmings ( Only available in Season )	POA

## Desserts

£4.50

### Cold

Lemon Meringue Pie with an Orange Crème Anglaise  
Profiteroles filled with Crème Pâtisseries with White and Dark Chocolate Sauce  
Mango, Pineapple and Passion Fruit Pavlova  
White Chocolate and Mascarpone Cheesecake with Strawberry Sauce  
Crème Brûlée with Langues de Chats Biscuits  
Tropical Fruit Salad with Fresh Cream or Greek Yoghurt  
Banoffi Pie  
Strawberry Pavlova with Raspberry Coulis  
Bailey's Irish Cream Charlotte with Butterscotch Sauce  
Strawberry Shortcake with Vanilla Cream and Strawberry Sauce  
Vanilla Panna Cotta with Forest Berry Coulis  
Dark and White Chocolate Terrine with a Chilled Orange and Grand Marnier Compote  
Whole Baked Alaska served in the Room  
(minimum order 8)  
Pear and Calvados Charlotte with Bitter Chocolate Sauce  
Chocolate and Amaretto Cheesecake

### Hot

Warm Pecan Pie with Vanilla Cream  
Warm Lemon Curd Tart with Blackcurrant Sorbet and Hot Berry Compote  
Apple and Bramble Crumble Tart with Blackcurrant Sauce  
Prune and Dark Chocolate Brownie with Poached Pear and Chocolate Fudge Sauce  
Individual Steamed Syrup Sponge and Custard  
Traditional Apple Pie with Vanilla Ice cream  
Warm Chocolate and Hazelnut Tart with Whisky Cream  
Apricot Glazed Bread and Butter Pudding with Fresh Egg Custard  
Sticky Toffee Pudding with Butterscotch Sauce and Dairy Ice Cream  
Apple and Sultana Crumble with Egg Custard

*(All warm desserts are available with pouring cream or dairy ice cream)*

## Savouries - £4.25

Welsh Rarebit

(Grilled Cheese on Toast combined with Egg and Mustard )

Scotch Woodcock

(Scrambled Egg, Anchovies and Capers on Toast)

Canapé Yarmouth

(Grilled Kipper Fillet on Toast)

## Cheese - £5.00

Traditional Cheeseboard which includes

Blue Stilton, Blue Shropshire, Port Salut, Edam, Old Shire Mature Cheddar,

Galloway Red Cheddar and Brie served with Celery & Grapes

## Coffee and Tea

Freshly Made Tea or Coffee with Home-made Tablet and Dark Chocolate Orange £2.25

Herbal and Fruit Teas with Home-made Tablet and Dark Chocolate Orange £2.25

**All Prices are subject to VAT @ 17.5%**