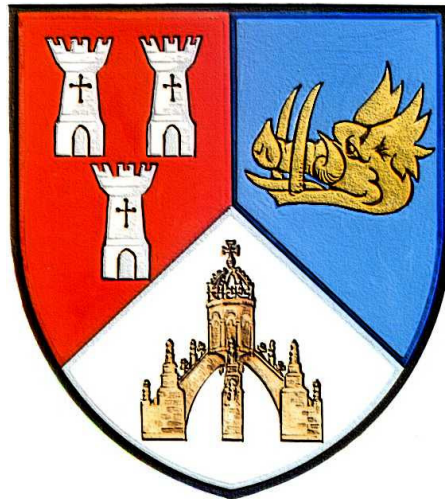


RNUCLUB

THE ROYAL NORTHERN AND UNIVERSITY CLUB



BANQUETING BROCHURE

1ST SEPTEMBER 2011 ~~~ 31 AUGUST 2012

9 ALBYN PLACE ABERDEEN AB10 1YE

TEL: (01224) 583292 FAX: (01224) 571082
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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.

All Prices subject to VAT @ 20%

Cold Starters

Brandied Chicken Liver Pate
with Spiced Apricot Chutney **£4.00**

Caramelized Pear, Blue Cheese and Candied Pecans
on a bed of Rocket Leaves with Balsamic and Fig Dressing **£4.00**

Mixed Salad of Avocado, Bacon, Spinach and Garlic Croutons
drizzled with a Dijon Mustard Dressing **£4.50**

Terrine of Barbary Duck and Cider
with Tossed Leaves and Bramble Vinaigrette **£4.50**

Chilled Fan of Honeydew Melon
with soft Berry, Poached Pear and Ginger Compote **£4.75**

Club Caesar Salad
topped with Char grilled Strips of Chicken **£5.00**

Fan of Ogen Melon
with a Selection of Tropical Fruits and a Passion Fruit Syrup **£5.25**

Rustic Game, Juniper Berry and Sloe Gin Terrine
with Redcurrant Sauce **£6.25**

Buffalo Mozzarella, Serrano Ham and Mango Platter
with Chilli Basil Dressing **£6.50**

Hot Smoked Salmon with a fresh Beetroot Salad
tossed in a Soured Cream and Dill Dressing **£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**

Parcel of Scottish Smoked Salmon filled with Salmon Mousse
with Ribbons of Pickled Cucumber and Lime Crème Fraiche **£7.00**

Fillet of Smoked Rainbow Trout
on Salad Leaves with Fresh Horseradish Cream **£7.25**

Roulade of Salmon, Monkfish and Spinach
with Roasted Tomato Vinaigrette **£7.50**

Hot Starters

Warm Pear and Toasted Walnut Salad with Roquefort Dressing and Croutons	£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
Baked Halloumi and Aubergine stuffed Peppers with Tomato and Basil Sauce	£4.50
Searred Scallops with Leeks and Lemon Chilli Butter	£5.25
Wild Mushroom and Asparagus Risotto with Shaved Parmesan	£5.50
Smoky Maple Duck Salad with a Sherry and Rice Wine Vinaigrette	£5.75
Pan Fried Pigeon Breast on Black Pudding with a Creamy Apple and Calvados Sauce	£6.25
Crunchy Crab Filo Parcels with Warm Spicy Avocado and Tomato Salsa	£6.50

SOUPS

Green Pea with Crispy Bacon and Croutons	£3.00
Honey Roasted Parsnip and Apple Soup	£3.00
Leek and Potato	£3.00
Carrot and Coriander with Greek Yoghurt and Cumin	£3.00
Cream of Sweet Potato and Pepper with Parmesan Croutons	£3.00
Cream of Chicken and Leek	£3.00
Consommé Julienne	£3.00
Tomato with Pesto Cream	£3.00
Courgette, Red Pepper and Brie Soup with Crispy Croutons	£3.00
Cream of Cauliflower and Stilton	£3.50
Cullen Skink	£4.00
Cream of Wild Mushroom and Madeira with Herb Croutons	£4.50

FISH

INTERMEDIATE FISH DISHES

Deep Fried Bread crumbed Goujons of North Sea Haddock
with home-made Tartare Sauce **£5.50**

Pan Fried Fillet of Mackerel
with warm Gooseberry Salsa **£5.50**

Grilled Fillet of Scottish Salmon
served with Citrus Hollandaise **£6.00**

Kedgeriee

Flakes of Smoked Haddock and Salmon
bound in lightly curried rice with soft boiled free range eggs **£6.00**

Poached Fillet of Scottish Salmon
with a Lemon Butter and Dill Sauce **£6.75**

Poached Fillet of Lemon Sole
with Green Grape and Sauvignon Sauce **£9.50**

Poached Fillet of Lemon Sole stuffed with Smoked Salmon and Spinach
with a White Wine and Butter Sauce **£9.75**

Grilled Fillet of Sea Bass with Creamed Leeks and Saffron Sauce **£10.00**

MAIN COURSE FISH DISHES

Grilled Fillet of West Coast Salmon dusted with Toasted Sesame Seeds
and served with Clarified Butter infused with finely picked Garden Herbs **£15.00**

Fillet of Scottish Salmon in a Crisp Filo Pastry Case
set on a Dill Cream Sauce **£15.50**

Fillet of Lemon Sole poached in Chardonnay and Seafood Broth
coated with a rich and Creamy Sorrel Sauce **£19.50**

Ginger Lemon Sole on a bed of Steamed Pak Choi
drizzled with Sweet and Sour Hoi Sin Sauce and Finely Chopped Scallions **£19.50**

Pan Seared Fillets of Sole
set on a slowed braised Flageolet Bean and Sweet Cherry Tomato Casserole **£19.50**

Grilled Fillets of Locally Sourced Rainbow Trout
with a White Wine Reduction infused with Fennel **£19.50**

Grilled Fillet of Sea Bass
drizzled with Sweet Chilli and Coriander Dressing **£21.50**

Lightly Poached Fillet of North Sea Halibut
with a Creamy Garden Leek and Peppery Sancerre Sauce **£22.50**

Seared Monkfish Tail wrapped in Parma Ham
served with a Vermouth Cream Sauce **£23.00**

Seared Tuna Steak
with an Avocado Salsa and Balsamic Vinaigrette **£23.00**

VEGETARIAN MAIN COURSES

Stuffed Baked Peppers
with Cheesy Vegetables and a Herb Crumble Topping **£8.50**

Wild Mushroom, Pine Nut and Basil Risotto **£8.75**

Vegetable Strudel with Basil and Black Olive Dressing **£9.25**

Roasted Butternut Squash Risotto
with Sage Beurre Noisette **£9.25**

Fusilli Pasta
with Broccoli, Roasted Mixed Peppers and a Smoked Cheese Sauce **£9.50**

Carrot, Potato and Gruyere Cheese Timbale
with Asparagus Tips garnish and Lemon Butter Sauce **£9.75**

Spinach, Red Onion and Sun Blushed Tomato Tartlet
with Grilled Goats Cheese and Pesto Dressing **£9.75**

Ricotta, Spinach and Chickpea Strudel
with an Apricot Chilli Jam **£9.75**

Aubergine and Goats' Cheese Gateau
with Yellow Pepper Coulis **£9.75**

**ALL MAIN COURSES ARE SERVED
WITH A SELECTION OF FRESH SEASONAL VEGETABLES**

Beef

Casserole of Best Beef Steak and Forest Chestnuts
cooked in Burgundy served in a large Yorkshire Pudding **£13.80**

Traditional Steak and Stout Pie
with a Flaky Pastry Topping **£13.80**

Braised Best Steak in a Red Wine Sauce
studded with Green Peppercorns **£13.80**

Roast Rib Eye of Aberdeenshire Beef
served with Homemade Crispy Yorkshire Puddings and Roast Gravy **£18.00**

Locally Reared Sirloin of Beef
on a bed of sautéed Leeks with a spicy Arran Grain Mustard and Cream Sauce **£19.00**

Char grilled Sirloin Steak with Grilled Vine Tomatoes, Sautéed Shitake Mushrooms,
Deep Fried Onion Rings in Beer Batter and Home Made Chunky Fries **£19.00**

Char grilled Aberdeenshire Fillet Steak on a Rustic Butter Bean and Leek Casserole
served with a Rioja and Sun Dried Tomato Sauce **£25.50**

Fillet Steak Rossini
Char grilled Fillet Steak set on a Crispy Crouton and topped with Chicken Liver Pate
and smothered with Rich Malmsey Madeira Sauce **£25.50**

Char grilled Fillet Steak with Grilled Vine Tomatoes, Sautéed Shitake Mushrooms,
Deep Fried Onion Rings in Beer Batter and Home Made Chunky Fries **£25.50**

Roast Fillet of Aberdeenshire Beef with Forest Mushroom and Tarragon Stuffing
served with a Sauce of Ceps laced with Armagnac **£25.50**

Pan Seared Medallions of Aberdeenshire Fillet of Beef
with a Creamy Talisker and Wild Mushroom Sauce **£25.50**

Char grilled Fillet Steak set on a Homemade Potato and Parsley Cake
topped with sweet Caramelised Shallots and served with a Ruby Port Reduction **£25.50**

Fillet of Beef stuffed with a Ragout of shredded Slow Braised Oxtail
served with a Rich Red Wine Sauce **£25.50**

Beef Wellington
carved in the Room by the Club Chef (Minimum order of 10 People)
A Whole Fillet of Beef wrapped in a Mushroom Forcemeat and Flaky Puff Pastry
served with a Rich Burgundy Sauce **£27.50**

Chicken

Roast Corn Fed Grampian Chicken
with Oatmeal Stuffing, Chipolatas and Bacon with Roast Gravy **£13.85**

Supreme of Chicken Chasseur
Tomatoes, sautéed Button mushrooms in a demi glace and White Wine Sauce **£13.85**

Butter Roasted Supreme of Chicken
with a Wild Mushroom and Potato Gratin with Mushroom Sauce **£14.25**

Supreme of Chicken with a Thyme and Goats' Cheese Stuffing
served with a Creamy White Wine Sauce **£14.50**

Char grilled Butterfly Breast of Chicken
marinated in Garlic and Coriander Infused Olive Oil with a Mango and Lime Salsa **£14.50**

Moroccan Chicken Tagine with preserved Citrus Fruits and Sultanas
served on a bed of Herb Couscous **£14.50**

Baked Supreme of Chicken with a Parmesan Crumb
Spinach and Feta Cheese Stuffing and a Tomato and Basil Sauce **£14.50**

Oven Cooked Breast of Chicken encased in crispy Lattice Pastry
set on Bramble and Cassis Compote with a Port Sauce **£14.50**

Supreme of Chicken wrapped in Parma Ham
stuffed with Asparagus and served with a Champagne and Asparagus Sauce **£15.25**

Pork

Roast Grampian Tenderloin of Pork
with Sage and Onion Stuffing, Bramley Apple Sauce and Red Wine Gravy **£14.50**

Fillet of Pork baked in a Mustard Crust
Served with Creamy Mushroom Sauce **£16.00**

Glazed Fillet of Pork
Pea, Broad Bean and Smoked Bacon Ragout **£16.00**

Medallions of Fillet of Pork Pan Fried in Calvados
with Caramelised Apple Rings and a Creamy Calvados Sauce **£16.50**

Baked Escalope of Fillet of Pork in Herb Breadcrumbs
stuffed with Ham and Gruyere Cheese served with a Tomato and Basil Sauce **£16.50**

Lamb

Moroccan Lamb Tagine with Apricots, Almonds and Mint with Sweet Potato
Wedges with Minted Yoghurt and Crushed Pistachio Nuts **£14.50**

Roast Gigot of Lamb with Lemon and Garlic Stuffing **£15.50**

Loin of Lamb wrapped in Parma Ham baked in Filo Pastry
with a Redcurrant Bordelaise **£18.50**

Roast Loin of Lamb with Lavender and Potato Rosti
and a Red Wine Sauce **£18.50**

Peppered Loin of Lamb
with a Tower of Layered Mediterranean Vegetables **£19.50**

Medallions of Lamb Fillet glazed with Stilton Rarebit
set on a Bed of Creamed Leeks **£19.50**

Game

Roast Breast of Barbary Duck with Chestnuts and Caramelised Pear
and served on Creamed Cabbage, **£17.50**

Roast Guinea Fowl with Tarragon and Lemon Sauce n **£17.50**

Oven Cooked Breast of Pheasant encased in crispy Lattice Pastry
set on Bramble and Cassis Compote with a Port Sauce **£19.50**

Pan Fried Pheasant Breast Schnitzel with Bubble and Squeak
and a Rich Red Wine Sauce **£19.50**

Roast Breast of Duck with Plum Sauce **£17.50**

Roast Saddle of Venison
with Poached Pear, Parsnip Puree and a Madeira Jus **£20.00**

Roast Saddle of Venison stuffed with Sage and Sausage
with Spiced Red Cabbage and a Port Sauce **£20.00**

Traditional Roast Grouse or Pheasant with all the Trimmings
(Only available in Season) **P.O.A.**

Desserts

£4.75

Cold

Lemon Meringue Pie with an Orange Crème Anglaise
Profiteroles filled with Maple Cream and drizzled with Dark Chocolate Sauce
Passion Fruit and Muscat Syllabub with Viennese Biscuits
White Chocolate and Mascarpone Cheesecake with Strawberry Sauce
Crème Brûlée with Langues de Chats Biscuits
Tropical Fruit Salad with Fresh Cream or Greek Yoghurt
Baked Lemon Cheesecake with Red Berry Compote
Bailey's Irish Cream Charlotte with Butterscotch Sauce
Strawberry Shortcake with Vanilla Cream and Strawberry Sauce
Saffron Poached Pears with Chocolate Mousse
Dark and White Chocolate Terrine with Caramelised Orange Segments
Whole Baked Alaska served in the Room
(minimum order 8)
Pear and Calvados Charlotte with Bitter Chocolate Sauce
Chocolate and Amaretto Cheesecake

Hot

Sloe Gin and Fruit Sponge Pudding with Custard
Warm Pecan Pie with Vanilla Cream
Warm Lemon Curd Tart with Blackcurrant Sorbet and Hot Berry Compote
Pear and Blackberry Crumble with Dairy Ice Cream
Individual Lemon Sponge Pudding with Lemon Curd Sauce
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 - £4.50

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 - £5.25

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 @ 20%

*A current Wine list is available
on request*

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 Sausage coated with Herbs and Honey

Sausage Roll

Assorted Mini Quiche - Quiche Lorraine, Mushroom and Cheddar, Tomato and Cheddar

Mini Toad in the Holes with caramelized Apples and Onions

Bruschetta Topped with Tomato and Basil

Vegetable Samosas with Raita

Mini Smoked Haddock and Leek Fishcake with Lemon Dipping Sauce

COLD

Assorted Sandwiches

Brandied Chicken Liver Paté on a Toast Round

Smoked Cheddar and Mustard Straws with Chive Crème Fraiche Dip

Smoked Haddock Mousse on a Toast Round

Mini Baked Potatoes filled with Smoked Bacon and Cream Cheese

Spinach and Feta Falafel Bites with Mint Yoghurt

Blue Cheese Mousseline in Celery Boats

Mini Choux Bun filled with Cream Cheese and Chives

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

Lemon Vodka Risotto with Shrimps on a Porcelain Spoon

Breaded Goujon of Haddock with Tartare Sauce

Bruschetta topped with Roast Pepper and Mozzarella

Mini Cottage Pies

Pastry Cup filled with Mushroom Stroganoff

Gammon Croquette with a Pea Puree Dip

COLD

Wild Smoked Scottish Salmon on a small fork with Lemon Crème Fraiche

Ogen Melon wrapped in Parma Ham

Home made Herby Scone with Brie and Grapes

Duck Parfait with Caramelized Orange on Toast Round

Bacon and Brie Tartlet

Mini Choux Bun filled with Salmon Mousse

Atlantic Prawns bound in Bloody Mary Sauce on a Rice Spoon

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

Section C £2.50 per Item

HOT

Chicken Satay Skewers with Peanut Sauce

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

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

Crumbled Goats' Cheese and Red Onion Marmalade Tartlet

Lamb Kofta with Mint Yoghurt Dip

Filo wrapped Tiger Prawns with Sweet Chilli Dip

Fillet of Beef with Creamy Pepper Sauce

Chicken Tikka, Mango and Coriander Kebabs

COLD

Smoked Trout and Horseradish Mousse on Toast

Lime and Coriander Scone topped with Smoked Salmon and Crème Fraiche

King Prawn and Red Pepper Cream on Toasted Onion Bread

Gravadlax on Brown Bread topped with Soured Cream and Chives

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

Roquefort, Pear and Parma Ham Crostini

Blini topped with Smoked Salmon, Cream Cheese and Lumpfish Caviar

Crab Meat and Apple Salad on a Mini Croustade

Courgette and Mango wraps with a Honey and Ginger Dipping Sauce

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
Quiche Lorraine
Char grilled Strips of Lime and Coriander Marinated Chicken
Home Made Scotch Egg
Mixed Salad Leaves
Potato Salad
Salmon, Fennel and Orange Salad
Tomato, Cucumber and Melon Salad
Crusty Bread and Butter

£13.00

Fork Buffet 2

Smoked Salmon Cornets
Atlantic Prawns with Marie Rose Sauce
Char grilled Strips of Dijon Mustard Chicken
Roast Sirloin of Beef
Apricot Glazed Ham
Leek and Edam Quiche
Mixed Salad Leaves
Baby Potato and Chive Mayonnaise Salad
Bulgar Wheat Salad with Grilled Peppers
Walnut and Apple Coleslaw
Carrot and Sugar Snap Salad
Crusty Bread and Butter

£18.50

Formal Buffet 1

Citrus Poached Salmon Fillet
Roast Sirloin of Beef
Home Cooked Honey Roast Gammon
Roasted Pepper and Cheddar Quiche
Mixed Salad Leaves
Blue Cheese, Orange and Spinach Salad
Coleslaw
Barlotti Bean, Tomato and Red Onion Salad
Pasta Spirals, Smoked Bacon, Grated Edam and Mayonnaise Salad
Platter of Fresh Salad Vegetables
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£14.50

Formal Buffet 2

Roast Sirloin of Beef
Salmon and Smoked Salmon Terrine
Mustard and Chilli Marinated Chicken
Honey Baked Gammon
Sticky Onion and Cheddar Quiche
Bacon and Spinach Quiche
Mixed Salad Leaves
Roasted Mediterranean Vegetable and Couscous Salad
Coleslaw with Cheddar
Tuna and Butterbean Salad
Platter of Fresh Salad Vegetables
Puy Lentil, Cherry Tomato and Halloumi Salad
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£18.50

Formal Buffet 3

Poached Fillet of Scottish Salmon
Roast Sirloin of Beef
Apricot Glazed Home Cooked Gammon
Honey and Ginger Marinated Chicken Breast
Atlantic Prawn and Smoked Salmon Platter with Marie Rose Sauce
Quiche Lorraine
Goats' Cheese and Red Onion Quiche
Mixed Seasonal Leaves
Char Grilled Aubergine and Tomato Salad with Feta Cheese
Baby Potatoes with Grain Mustard Mayonnaise
Waldorf Salad
Rice and Vegetable Salad
Platter of Fresh Salad Vegetables
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£21.50

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

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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

Chicken Chasseur with Duchesse Potatoes

(Succulent Chicken Breasts gently simmered
in an infusion of White Wine, Tomato and Mushrooms)

Lamb Rogan Josh with Pilau Rice and Accompaniments

(Medium Curry with a 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 a 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

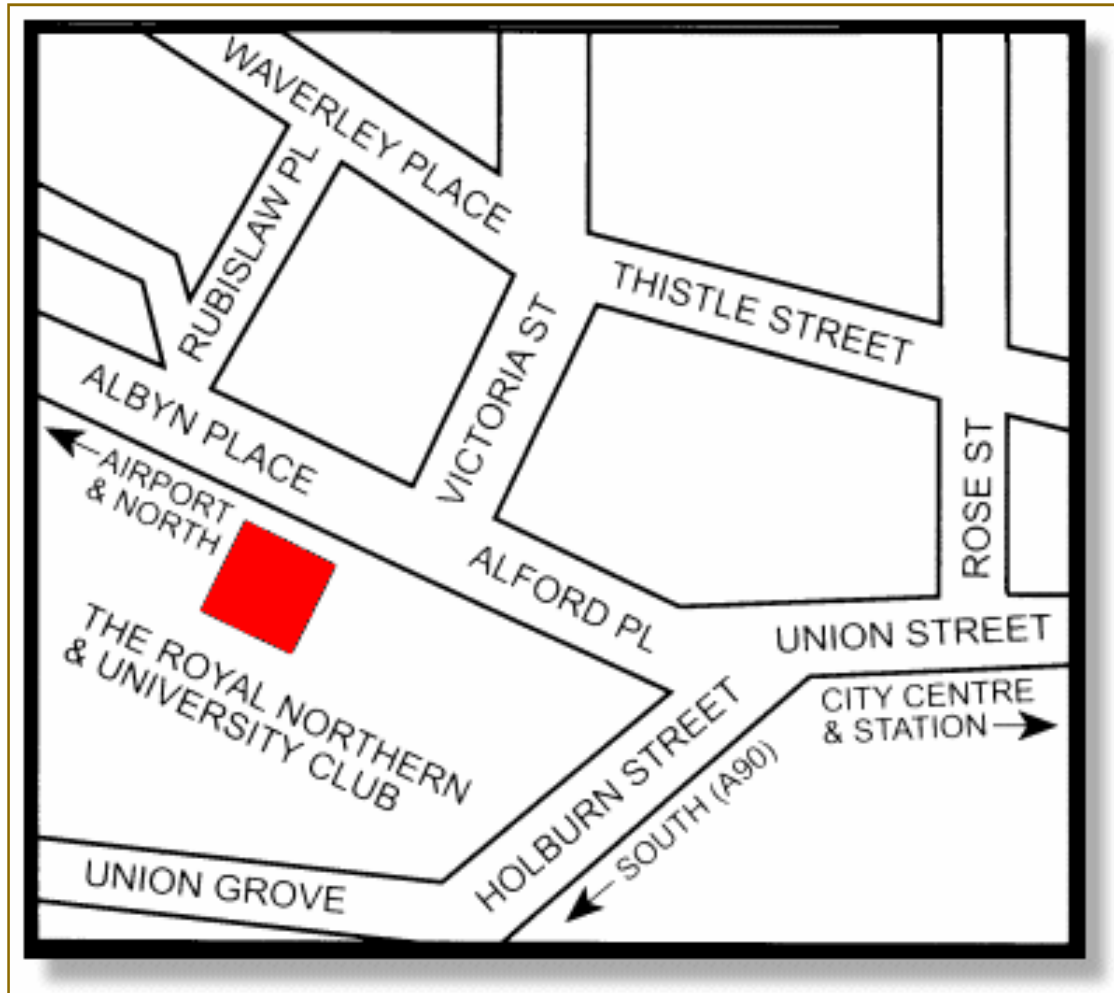
(Braised Steak Mince and Root Vegetables topped with Creamy Mashed Potato)

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 @ 20%

LOCATION



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