



Banqueting Handbook

2024

The Royal Northern and University Club

9 Albyn Place

Aberdeen

AB10 1YE

E secretary@muc.org.uk | **T** 01224 583 292 | **W** muc.org.uk

The Royal Northern and University Club
Banqueting Handbook
2024

All menu selections are subject to market availability

Bespoke menus are available on request

Menu items are adaptable to suit individual requirements

Allergen information is available on request

Please contact the Club to arrange a meeting to discuss individual needs

Surcharge for multiple-choice menus: £5.00 per person

Functions above thirty persons are limited to two choices per course, and a pre-order must be provided in advance

Canapés

Carnivore

Haggis Bonbons, Whisky, Mustard **£2.00**

Smoked Ham Hock, Apple Compote **£2.50**

Beef Slider, Burger Relish, Smoked Cheddar **£2.50**

Chicken Yakitori Skewer, Toasted Sesame **£2.50**

Braised Oxtail Bonbon, Scottish Oatie, Tomato Gel **£2.50**

Pescatarian

Smoked Mackerel Rillettes, Beetroot **£2.00**

Smoked Salmon Blini, Crème Fraîche, Dill, Caviar **£2.50**

Mini Crab Cake, Spring Onion, Aioli **£2.50**

Sesame Crusted Tuna, Mango Salsa **£3.00**

Panko Crusted King Prawn, Lime Mayonnaise **£2.50**

Teppanyaki Salmon Skewer, Wasabi Mayo **£2.50**

Vegetarian

Rosemary Scone, Pear, Blue Cheese, Walnut **£2.00**

Mozzarella, Tomato and Basil Crostini **£2.00**

Mushroom, Garlic and Parsley Tartlet **£2.00**

Mini Potato Skins, Cheddar, Spring Onion, Crème Fraîche **£2.00**

Chickpea Falafel, Pickled Kohlrabi, Pomegranate **£2.00**

Dessert

Bitter Chocolate Brownie **£2.50**

Pavlova, Pineapple, Passionfruit **£2.50**

Chocolate Profiterole **£2.50**

Lemon Tart with Rasbeberry **£2.50**

Banoffee Pie **£2.50**

Carrot Cake **£2.50**

Macarons **£2.50**

Soups

£6.00

Red Lentil, Winter Vegetables, Thyme Croutons

Scotch Broth, Lamb Neck, Fresh Herbs (*vegetarian alternative available*)

Broccoli and Stilton, Cream and Chives

Foraged Mushroom, Roasted Garlic, Crème Fraîche

French Onion, Gruyere Crouton

Sweet Potato and Butternut Squash, Coconut and Chilli Drizzle

Roasted Red Pepper, Tomato, Basil Pesto

Traditional Cullen Skink - Smoked Haddock, Potato, Onion, Leek, Cream, and
Parsley **£7.00**

Consommé (*Chicken or Beef Clear Soup, Vegetable Pearls, Fresh Herbs*) **£8.00**

Shellfish Bisque, Tarragon, Cream **£8.00**

Starters

Carnivore

Pressed Ham Hock Terrine, Saffron Mayonnaise, Homemade Chutney,
Toasted Sourdough **£7.50**

Beef Fillet Carpaccio, Quail Eggs, Parmesan, Toasted Pine Nuts **£11.00**

Chicken Liver Parfait, Toasted Brioche, Homemade Chutney **£7.50**

Satay Chicken Skewers with Shredded Asian Vegetables
and Peanut Dipping Sauce **£7.50**

Smoked Duck Salad, Mango and Pineapple Salsa, Thai Style Dressing **£9.00**

Black Pudding Bonbons, Heather Honey, and Whisky Mayonnaise **£7.00**

Pescatarian

Hot Smoked Salmon Pate, Horseradish, Pickled Cucumber,
Toasted Sourdough **£9.00**

Smoked Haddock Fishcake, Poached Egg, Hollandaise **£8.00**

Scottish Smoked Salmon and Atlantic Prawns
Bound in Lemon Mayonnaise Micro Herb Salad **£9.50**

Smoked Mackerel Pate, Celery and Fennel Remoulade,
Toasted Sourdough **£7.50**

Individual Dressed Crab, Saffron Aioli, Rocket Salad **£10.00**

Vegetarian

Buffalo Cauliflower Bites, Baby Gem, Celery, Blue Cheese Dressing **£7.50**

Whipped Goat's Cheese, Beetroot Textures, Balsamic Dressing **£7.50**

Buffalo Mozzarella Tomato Gel, Sun Blush Tomato and Tomato Crisps,
Pesto Dressing **£7.50**

Melon Pearls set in a Champagne Jelly, Minted Lime and Crème Fraîche
Dressing **£7.50**

Foraged Mushrooms on Toasted Ciabatta, Blue Cheese, Rocket **£8.00**

Intermediates

Demitasse of Soup **£3.00**

Demitasse of Sorbet *or* Granita **£4.00**

Please speak to our Events Coordinator for sorbet / granita options

Salads

as a Starter / as a Main Course

Salmon Niçoise

Pave of Salmon, Soft Boiled Egg,
New Potato, Olive, Anchovy, Tomato, Fine Beans

Starter **£8.50** | *Main Course* **£17.00**

Caesar

Baby Gem Lettuce, Rich Caesar Dressing, Parmesan, Anchovy, Croutons

Starter **£7.50** | *Main Course* **£15.00**

Add Smoked Chicken or King Prawns + £5.00

Squash

Roast Butternut Squash, Toasted Pumpkin Seeds,
Crispy Chickpeas, Tahini Dressing

Starter **£6.50** | *Main Course* **£13.00**

Main Courses

Carnivore

Beef and Steaks

RNUC Beef Wellington, Pommes Chateau,
Baby Vegetables, Rich Madeira Jus **£35.00** (*minimum: 8 person ordering*)

8oz Centre Cut Fillet, Dauphinoise Potatoes, Roscoff Onion filled with Oxtail,
Bone Marrow Crumb, Beef Dripping Gravy **£35.00**

Roast of Aberdeenshire Beef, Yorkshire Pudding, Duck Fat Potatoes,
Root Vegetables, Traditional Gravy **£19.00** (*minimum: 8 person ordering*)

Please speak to our Events Coordinator for bespoke requests or other steak cuts

Other Meats

Chicken Supreme filled with Haggis, Pomme Fondant, Crushed Turnip,
Roasted Stem Broccoli, Malt Whisky Sauce **£17.00**

Pan Roasted Chicken Supreme, Black Pudding and Potato Stove Cake,
Carrot and Cumin Puree, Pickled Bramble Jus **£17.00**

Chinese Spiced Duck Breast, Confit Duck Spring Roll, Pok Choi,
Plum and Star Anise Sauce **£20.00**

Pressed Pork Belly, Parsnip Puree, Stem Broccoli, Dauphinoise Potato,
Apple, and Cider Jus **£16.00**

Saddle of Lamb with an Apricot and Pistachio Stuffing,
Green Beans with Hazelnuts, Duchess Potatoes **£22.50**

Traditional Steak and Ale Pie, Flaky Pastry,
Creamed Potatoes, Market Vegetables **£12.50**

Loin of Highland Venison, Red Cabbage Gel, Rosemary Fondant Potato,
Forager Sauce **£24.00**

Pescatarian

Pan Seared Scottish Salmon, Sautéed Baby Potatoes, Roast Stem Broccoli,
Watercress Emulsion **£17.50**

Pan Fried Sea Bass, Lemon, and Mediterranean Vegetable Cous-cous,
Medley of Seasonal Greens, Buttered King Prawns,
Garlic, and Parsley Butter Sauce **£17.00**

Grilled fillet of Hake, Petit Pois a la Francoise, Baby Turnip, Pea Purée,
Potato Pave, Warm Tartare Sauce **£16.00**

Grilled fillet of Cod, Herb Gnocchi Dumplings, Samphire, Mussels, Clams,
Light Cream, and Herb Fish Sauce **£17.50**

Baked Fillet of Sole on a Bed of Herb Potatoes, Julienne Vegetables,
Dill Infused Hollandaise Sauce **£16.00**

Vegetarian

Roasted Beetroot and Red Onion Puff Pastry Tart,
finished with Goats' Cheese and Rosemary, served with Rocket Salad,
Roasted Baby Potatoes, Balsamic and Beetroot Reduction **£14.00**

Chestnut and Portobello Mushroom and Roasted Carrot Wellington,
Spinach Pancake, Hasselback Potato, Creamed Mushroom,
and Garlic Sauce **£14.00**

Desserts and Cheese

Desserts

RNUC Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream **£7.00**

Royal Northern Pudding- Steamed Sponge and Rhubarb Pudding
served with Sack Sauce and Whipped Cream **£7.00**

Pistachio and Lime Mascarpone Cheesecake, Red Berry Gel,
Coconut Ice Cream **£7.00**

Vanilla Crème Brûlée, Buttery Homemade Shortbread, Seasonal Berries **£7.00**

Glazed Lemon Tart, Raspberry Sorbet, Raspberry Gel, Italian Meringue **£7.00**

Greek Yoghurt Panna Cotta, Honeyed Pears and Apples, Honeycomb,
Thyme **£7.00**

Apple and Pear Crumble Tart served with Cinnamon Custard **£7.00**

Layered Salted Caramel Chocolate Tart, Crème Chantilly,
and Cocoa Crumb **£7.00**

Assorted Ice Creams and Sorbets (*please enquire for choices*) **£7.00**

~

Trio of Scottish and Continental Cheeses,
served with Homemade Chutney, Frosted Grapes and, Wafers **£8.50**

Sharing Cheese Platters for the table (*Minimum: table of 6*) **£var.**

Coffee and Tea

Selection of teas and coffee served with Scottish tablet

£2.50