

The Royal Scots Club

# Menu Maker

Please either select one starter, one main & one pudding for all guests to have with the exception of dietary requirements. Alternatively select 2 starters, 2 mains and 2 puddings and send us a full pre-order at least 10 days prior to the event. The choice may affect the menu price and we may need to adjust the accompaniments with each dish.

## starters

Smoked haddock chowder (GF)	£6.50
French onion soup with gruyere cheese crouton (GF on request)	£5.00
Hendricks's gin cured Scottish smoked salmon, capers, gherkins, lemon & brown bread (GF on request)	£8.50
Soused herring, curried potato salad with spicy tomato dressing (GF)	£7.00
Butternut squash & goats cheese tart with rocket & pine nut salad (V)	£6.00
Poached pear, blue cheese & candied walnut salad (V & GF)	£7.00
Ham hock, chicken & black pudding terrine with fruit chutney	£7.00
Duck & orange parfait with a port wine relish (GF on request)	£7.00
Salt beef & green bean salad with blue cheese dressing (GF on request)	£7.00
Haggis, neeps & tatties (V on request)	£6.00
All starters served with a bread roll & butter	

## mains

Haloumi & honey mustard stuffed corn fed chicken supreme with a Dijon mustard sauce	£22.00
Braised feather blade beef steak in a Claret & black peppercorn gravy	£23.00
Loin of pork wellington with an apple cider sauce	£23.00
Lamb rump, lamb faggot, dauphinoise potatoes & lamb jus	£27.00
Venison haunch steak, wild berry & port sauce	£25.00
Truffle basted roast sirloin of Borders beef with a Madeira reduction (GF)	£29.00
Scottish salmon fillet, chive butter sauce & buttered baby potatoes (GF)	£24.00
Cod loin, sauce vierge, roasted Mediterranean vegetables & parsley potatoes (GF)	£22.00
All mains served with a selection of vegetables & potatoes unless otherwise stated	

## puddings

Sticky toffee pudding, toffee sauce & vanilla ice cream (V)	£7.50
Pear frangipane tart (V)	£7.50
Chocolate mint ganache on a truffle biscuit base (V)	£7.50
Raspberry & white chocolate cheesecake (V)	£7.50
Orange & cardamon panna cotta with mini shortbread (GF on request)	£7.50
Rum glazed pineapple with coconut ice cream (V, VE & GF)	£7.50
Toffee apple tart Tatin with vanilla ice cream (V)	£7.50
Selection of Scottish & continental cheese, biscuits, chutneys & fruit	£8.50

## tea & coffee

Freshly brewed filter tea & coffee with RSC wrapped chocolate mints	£3.50
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# Dietary requirements

Where possible we ask that all guests with dietary requirements have the same option.

GF - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye

V - No ingredients containing meat or fish

VE - 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.

## *starters*

Tomato & basil bruschetta with olive oil & balsamic drizzle (V, VE, DF & GF)	£6.50
Poached pear, blue cheese & candied walnut salad (V & GF)	£7.00
Cantaloupe melon & ruby plum with fruit sorbet (V, VE, DF & GF)	£5.50
A warm salad of roasted Mediterranean vegetables, brown rice & vegan cheese (V, VE, DF & GF)	£7.00

## *mains*

Stuffed cabbage leaves with nuts, rice & cranberries (V, VE, DF & GF)	£21.00
Seasonal vegetable Tatin with a red wine jus (V)	£21.00
Portobello mushrooms with a squash & garlic bechamel topped with a hazelnut crumb (V & GF)	£21.00
Grilled lemon pepper cauliflower steak with vegan parmesan & toasted pine nuts (V, VE, DF & GF)	£21.00

## *puddings*

Key lime pie (V, VE, DF & GF)	£7.50
Rum glazed pineapple with coconut ice cream (V, VE, DF & GF)	£7.50
Selection of fruit sorbets (V, VE, DF & GF)	£7.50
Chocolate & orange tart (V, VE, DF & GF)	£7.50

## Add Ons

Soup course, options on request	£5.00
Sorbet course, options on request	£4.50
Luxury petit fours with your coffee	£3.00
Individual plated cheeses, breads, oatcakes & fruit	£8.50
A sharing board of cheeses, breads, oatcakes & fruit (each board feeds 10 guests)	£80.00
	£7.50