

# 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.

**Please note due to current supply issues we cannot guarantee options and prices. We will endeavour to offer you an alternative at a similar price where possible and will provide you with plenty of notice if any issues occur.**

## starters

Baked potato & leek soup with crispy onions (GF)	£6.00
Creamy Cullen Skink (GF on request)	£6.50
Whisky cured Scottish smoked salmon with a citrus salad (GF)	£9.00
Watermelon & Feta cheese salad topped with a walnut crumb (V)	£7.00
Warm wild mushroom and courgette tart with dressed rocket leaves (V)	£7.00
Haggis & black pudding croquette with an onion sauce	£6.50
Chicken and ham terrine with Caesar salad gem lettuce and parmesan shavings (GF on request)	£7.50
Truffled chicken liver parfait with fruit chutney and toasted brioche (GF on request)	£7.50
Crayfish and avocado salad	£8.00
All starters served with a bread roll & butter	

## mains

Seasonal Vegetable Strudel (V)	£24.00
Sweet potato, chickpea and red pepper cake with a mild curry sauce (V VE & GF)	£24.00
Honey roasted root vegetable & ricotta cheese wellington or Mushroom, squash and chestnut wellington (V)	£24.00
Supreme of chicken with toasted oatmeal, onion and parsley skirlie and chicken gravy (GF on request)	£25.00
Confit pressed Ayrshire pork belly with apple and sage sauce (GF on request)	£24.00
Slow cooked feather blade of Borders beef steak in a burgundy red wine gravy (GF on request)	£25.00
Venison haunch steak, berry and port sauce (GF on request)	£27.00
Pheasant breast, wrapped in bacon with an orange and ginger sauce (GF on request)	£25.00
Grilled seabass fillet topped with toasted almond and lemon butter (GF on request)	£25.00
Sea trout supreme, tomato, lemon and white wine sauce (GF on request)	£26.00
Fillet steak medallion, shin of beef parcel with a Rossini sauce (GF on request)	£38.00
All mains served with a selection of vegetables & potatoes unless otherwise stated	

## puddings

Fine apple tart with whipped double cream (V)	£7.50
Salted caramel Mille Feuille, butterscotch sauce (V)	£8.00
Chocolate Fudge tart, chocolate sauce (V)	£8.00
Mascarpone and vanilla cheesecake with a spiced pear compot (V)	£8.00
Sticky toffee pudding with toffee sauce and vanilla ice cream (V)	£7.50
Rum glazed pineapple with coconut ice cream (V, VE & GF)	£7.50
Black cherry pavlova with chocolate sauce (V)	£8.00
Selection of Scottish & continental cheese, biscuits, chutneys & fruit	£8.50

## tea & coffee

Freshly brewed filter tea & coffee with RSC wrapped chocolate mints	£3.50
---	-------

*The Royal Scots Club*

# 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)	£7.00
Whisky cured Scottish smoked salmon with a citrus salad (V & GF)	£9.00
Cantaloupe melon & ruby plum with fruit sorbet (V, VE, DF & GF)	£6.00
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
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*

Blackcurrant slice with a berry sorbet (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 truffle brownie tart (V, VE, DF & GF)	£7.50