
The Royal Scots Club
Buffet à la française
FRENCH THEMED BUFFET

STARTERS
AMUSE-GUEULE

HOR'S-D'OEUVRE PLATTER |

Charcuterie la Maison, Gruyere cheese, Chicken liver parfait, olives & crostini
GF on request

ESCARGOTS MUSHROOMS |

Escargot (snails) stuffed button mushrooms, with lashings of garlic butter
GF on request

FROM THE BUFFET
DU BUFFET

COMTE CHICKEN |

Roasted chicken thighs with a creamy Comte, onion & garlic cheese sauce
GF on request

ONGLET A L'ECHALOTE |

WITH A BEAUJOLAIS SAUCE

Tender steak served with softened sliced shallot & a intense red-wine sauce
GF & DF on request.

RATATOUILLE |

Rich and flavoursome stew of aubergines, courgettes, bell peppers, tomatoes & onions. Intense flavours of garlic & aromatic herbs
GF, V,VE & DF on request

SERVED WITH |

Dauphinoise potatoes, green beans, petits pois
a la française

DESSERTS
DESSERTS

FRENCH OPERA CAKE |

A delightfully light yet rich cake. Double layers of almond sponge, coffee French buttercream & finished off with a dark chocolate glaze
V

FINE APPLE TART |

Traditional French sweet dish, fine puff pastry crust with thinly sliced apple & sugar glaze
V

MINI CHOCOLATE & HAZELNUT
BEIGNETS |

France's take on a doughnut. Delicious little fritters stuffed with a chocolate & hazelnut filling
V

COFFEE & PETIT FOURS
CAFÉ ET PETITS FOURS

FRESHLY BREWED COFFEE |

Our fresh coffee beans are supplied by Brodies Edinburgh who proudly source ethical fair trade beans
