

THE  
R O Y A L  
[ BRIDGE OF ALLAN ]

M E N U S E L E C T O R

C A N A P É S

*Your choice of canapés from the selection below to enjoy  
during your drinks reception*

*2 per person: £3.75*

*3 per person: £5.50*

*4 per person: £7.00*

S A V O U R Y

*Mini Pulled Pork + Cox Apple Puff Pastry Roll*

—

*Crispy Haggis Bite – Rhubarb + Ginger Gin Aioli*

—

*Yorkshire Pudding Burrito Slice – Horseradish Cream + Roast Beef*

—

*Duck Egg + Avocado Benedict On Toasted Muffin (V)*

—

*Loch Fyne Gin-Cured Salmon – Infused Juniper Pepper + Citrus Blinis*

—

*Goat's Cheese + Red Pepper Risotto Cake (V)*

—

*Blue Cheese + Walnut Tart With Pistou (V)*

—

*Rannoch Smoked Chicken Breast With Ranch Dressing – Parmesan – Cos Lettuce Crostini*

—

*Manchego + Chorizo Croquettes – Tomato Jam (V)*

—

*Tempura Fish + Chip Bite With Pea Purée*

—

*Croque Monsieur Rarebit*

S W E E T

*Macaroon Selection*

—

*Mini Pop Eclair Selection*

—

*White + Dark Chocolate Dipped Strawberries*

—

*Mini Scones – Jam – Cream*

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M E N U S E L E C T O R

*All our menu pricing is based a single choice 3 course menu or bespoke to your special requirements. Should you wish a choice menu supplements will apply. We can arrange for you to discuss your preferences with our Head Chef.*

M E N U O N E - £ 2 5 P P

*Please select a single choice 3 course menu from below.*

*Choice menus will be charged at a supplement:*

*£5.00pp main course | £7.50pp starter/main course | £10.00pp full menu*

STARTERS

*Seasonal Melon (V)*

*Pink Champagne Sorbet – Elderflower + Mint Jelly – Scottish Berry Salad*

–

*Chicken Liver Pâté*

*Sweet + Sour Red Onion Marmalade – Ciabatta Toasts*

–

*Honey Roasted Carrot + Ginger Soup (V)*

*or Your Choice From Soup Selection*

MAINS

*Baked Scottish Salmon Fillet*

*Lemon + Soft Herb Crust – Seasonal Vegetables – Shallot + Smoked Garlic Butter Sauce*

–

*Roast Ayrshire Pork Loin*

*Black Pudding + Rooster Potato Mash – Seasonal Vegetables – Apple + Cider Sauce*

–

*Paprika, Lemon + Thyme Chicken Breast*

*Sweet Potato + Caramelised Onion – Seasonal Vegetables – Madeira Sauce*

–

*Roast Red Pepper + Vine Tomato Gnocchi (V)*

*Shallot + Smoked Garlic Sauce*

DESSERTS

*Chocolate Praline + Caramel Profiteroles*

*Toffee Popcorn – Vanilla Pod Chantilly Cream*

–

*Lemon + Raspberry Ripple Mascarpone Cheesecake*

*Ginger Biscuit – Raspberry Glaze*

–

*Warm Sticky Toffee Pudding*

*Butterscotch Sauce – Clotted Cream Ice Cream*

–

*Tea/Coffee + Fudge*

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M E N U   T W O   -   £ 3 0 P P

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STARTERS

*Goat's Cheese + Sicilian Tomato Tapenade Tart (V)  
Beetroot Chutney – Balsamic Dressing*

*Haggis Neeps + Tatties  
Buffalo Chase + Thyme Cream*

*Butternut Squash + Chilli Soup (V)  
Coconut Cream  
Or Your Choice From Soup Selection*

*Parma Ham – Baked Honey Roast Figs – Mozzarella  
Salted Walnut Salad – Garlic Crouton*

MAINS

*Grilled Seabass Fillet  
Bubble + Squeak Potato – Petit Pois – Broad Beans  
Lemongrass, Ginger + Brown Shrimp Butter*

*Slow Cooked Featherblade Of Scotch Beef  
Truffle Rooster Mash – Seasonal Vegetables – Forest Mushroom Bordelaise Sauce*

*Butter Roasted Chicken Breast  
Pancetta – Seasonal Glazed Vegetables – Arran Mustard Pomme Purée  
Madeira Smoked Garlic Sauce*

*Roast Vegetable + Feta Filo Strudel (V)  
Tomato + Piquillo Pepper Salsa – Basil Pesto*

DESSERTS

*Citrus Lemon + Lime Delice  
Sesame Meringue Shards – Blackcurrant + Yogurt Sorbet – Candied Pistachio Nuts*

*Salted Chocolate Tart  
Honeycomb Ice Cream*

*Peach Melba Eton Mess  
Brown Sugar Meringue – Fresh Raspberries – Grilled Peach – Scottish Berry Sauce*

*Coconut + Raspberry Jam Tart  
Jammie Dodger Ice Cream – Raspberry Gel*

*Tea/Coffee + Fudge*

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M E N U   T H R E E   –   £ 3 5 P P

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STARTERS

*Thai Smoked Salmon + Crab Fish Cake  
Lemon + Dill Panko Crumb – Kimchi Slaw – Lime Marinade*

*Prawn + Crayfish Salad  
Cos Leaf – Mango Aioli – Pickled Radish – Cucumber – Brown Bread Toast*

*Beef Bresaola  
Fig Balsamic Reduction – Feta – Mizuna Leaves – Smoked Sea Salt*

*Chicken + Chorizo Terrine  
Chilli Jam – Charred Cherry Tomato – Micro Basil – Balsamic Reduction*

*Caprese Salad (V)  
Cherry + Blush Tomatoes – Mozzarella – Balsamic Dressing – Lemon + Basil Giant Cous Cous*

*Choice Of Soup From Selector*

MAINS

*Roast Sirloin Of Scottish Beef  
Horseradish Dauphinoise Potato – Seasonal Vegetables – Rioja Jus*

*Roast Chicken Breast  
Potato Rosti – Seasonal Vegetables – Creamed Leek + Champagne Sauce*

*Slow Cooked Pork Cheek  
Turnip Three Ways – Haggis Croquette – Baby Shallot – Apple Mustard Jus*

*Parma Ham Wrapped Cod Fillet  
Smoked Garlic Sautéed Potato + Wild Mushroom – Baby Caper + Brown Shrimp Brown Butter*

*Pumpkin Tortellini (V)  
Spinach – Sage – Sautéed Forest Mushrooms – Salted Pumpkin Seeds – Shallot + Chablis Cream Sauce*

DESSERTS

*Mascarpone + Vanilla Pod Panna Cotta  
Caramelised Honey Peach – Amaretti Biscuits*

*Almond + Apple Tart  
Heather Honey Ice Cream – Caramelised Almond Crumble*

*Black Forrest Torte  
Chocolate Sponge – Dark Cherry Jam – Vanilla Cream – Chocolate Ganache*

*White Chocolate + Strawberry Cheesecake – Cocoa Crumb – Cruz Prosecco + Strawberry Sauce*

*Tea/Coffee + Truffles*

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M E N U   F O U R   -   £ 4 2 P P

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£5.00pp main course | £7.50pp starter/main course | £10.00pp*

STARTERS

*Loch Fyne Gin-Cured Salmon  
Beetroot + Baby Caper Relish – Keta Caviar – Sour Cream – Seeded Wafer*  
–  
*Pressed Salt Beef  
Red Wine Pickled Baby Onions – Dijon + Gherkin Tartare – Rye Bread Toasts*  
–  
*Loch Fyne Scallops  
Stornoway Black Pudding – Celeriac + Apple Purée – Cider Jus – Sorrel*  
–  
*Smoked Cured Venison  
Soused Wild Mushrooms – Blackberries – Whipped Sloe Gin Cream*  
–  
*Roast Mediterranean Vegetable Presse (V)  
Tapenade – Feta Curd – Pesto Dressing*

MAINS

*Roast Fillet Of Beef  
Pulled Ox Cheek – Celeriac + Horseradish Purée – Glazed Vegetables – Malbec Jus*  
–  
*Roast Venison Steak  
Turnip Fondant – Butternut Squash + Juniper Purée – Scorched Onions  
Red Cabbage – Chocolate Box Jus*  
–  
*Roast Lamb Rump  
Pak Choi – Petit Ratatouille – Blush Tomato Tapenade – Black Olive Jus*  
–  
*Roast Duck Breast  
Passionfruit + Orange Sauce – Pancetta Fine Beans – Roast Heritage Carrots  
Rosemary + Sea Salt Fondant*  
–  
*Sweet Potato Rosti Cake (V)  
Marinated Portobello Mushroom – Grilled Halloumi – Spiced Tomato Relish*

DESSERTS

*Strawberries + Cream Tiramisu  
Champagne Jelly – Chambord – Vanilla Clotted Cream*  
–  
*Chocolate Praline Crèmeux  
Hazelnut + Sesame Tuille – Cherry Sorbet*  
–  
*The Royal Dessert Tasting Plate  
Mini White Chocolate + Strawberry Cheesecake – Strawberries + Cream Tiramisu  
Chocolate Praline Profiterole – Honeycomb Ice Cream*  
–  
*Cheese Plate  
Mature Cheddar – Blue – Farmhouse Brie – House Chutney – Crackers – Oatcakes*  
–  
*Tea/Coffee + Truffles*

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INTERMEDIATE SOUP SELECTION

*(Optional)*

*All soups are suitable for vegetarians  
Upgrade to 4-course menu for £5pp supplement  
– please choose one from the below*

*Cream Of Leek + Potato*

–

*Roast Vine Tomato + Thai Basil*

–

*Garden Vegetable Broth*

–

*Butternut – Sweet Potato + Chilli – Coconut Cream*

–

*Roasted Carrot – Honey + Ginger*

–

*Creamy Wild Rice + Mushroom*

–

*Curried Parsnip + Apple*

–

*Cauliflower Cheese + Thyme*

–

*Red Lentil – Carrot + Smoked Paprika*

CHEESE BOARD PER TABLE . . . . £59.95

*Why not finish your meal with a cheese board per table of ten.*

*Mature Cheddar – Farmhouse Brie – Blue – Scottish Vintage Cheese Truckle  
House Chutney – Oatcakes + Crackers*

LITTLE ANGELS MENU

*3 courses – £12 (4-12) | Children under 3 eat free*

*Cream of Tomato Soup – Little Bread Soldiers*

*Fresh Fruit Plate – Berry Sauce*

*Cheesy Garlic Bread*

–

*Pork Sausages – Mashed Potato – Gravy*

*Mac + Cheese – Garlic Bread*

*Roast Chicken Breast – Mashed Potato – Sweetcorn – Peas – Gravy*

*Fresh Haddock Goujons – Chips – Tomato Ketchup*

–

*Strawberry Meringue Ice Cream Sundae*

*Chocolate Brownie Bite Sundae*

*Banoffee Waffle Vanilla Ice Cream*

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