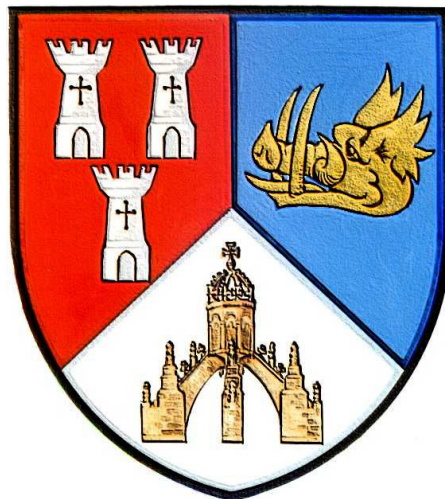


RNUCLUB

THE ROYAL NORTHERN AND UNIVERSITY CLUB



BANQUETING BROCHURE

1ST SEPTEMBER 2016 31ST AUGUST 2017

9 ALBYN PLACE ABERDEEN AB10 1YE

TEL: (01224) 583292

secretary@rnuc.org.uk www: rnuc.org.uk

BANQUETING

Our Chefs are delighted to cater for special dietary requirements such as Vegan, Gluten Free, Lactose Intolerant.

**We are happy to design and print menus and place cards for any occasion
A small charge is made for this service.**

The Club tries wherever possible to use locally sourced produce for our dishes. We will endeavour to maintain our prices as advertised in this brochure however due to market fluctuations we reserve the right to adjust the prices accordingly.

All Prices subject to VAT @ 20%

Cold Starters

Truffled Chicken Liver Parfait,
Red Onion Marmalade and Home Baked Brioche **£4.50**

Melon Balls and Scottish Berries set in a Champagne Jelly,
Mint and Lime Yoghurt **£4.50**

Club Caesar Salad **£4.00**
with Chargrilled Chicken **£5.00**
with Tempura Prawn **£5.50**

Pressed Ham Hock Terrine
served with House Piccalilli and Sour Bread Toasts **£5.50**

Oak Smoked Scots Salmon
with Norwegian Prawns in Marie Rose Sauce **£6.50**

House Cured Gravad Lax
with a Fennel, Dill and Lemon Dressed Salad **£5.50**

Beetroot Cured Salmon
with a Chilli, Lime and Pickled Ginger Garnish **£5.50**

House Hot Smoked Salmon
dressed in Anise Crème Fraîche, Green Apple and Radish **£6.00**

Salad of Serrano (or Parma) Ham,
Watermelon, Rocket and Parmesan **£5.00**

Terrine of Grampian Chicken, Pheasant and Rabbit
with a Carrot and Parsnip Salad **£5.50**

Home Cured and Smoked Venison,
Green Beans, Walnuts and Balsamic Dressing **£5.50**

Salad of Heritage Tomato and Buffalo Mozzarella,
Dressed Rocket and Basil Oil **£4.50**

Carpaccio of Beef Fillet,
Caper, Parsley and Shallot Salad **£5.50**

House Smoked Mackerel
with Roasted Beets, Dill and Horseradish **£4.50**

Terrine of Red Mullet with a Tomato and Pepper Salsa **£5.50**

Hot Starters

Spiced Crab Cakes on a Mango and Chilli Salsa,
Root Ginger Drizzle **£7.00**

Butter Baked Smoked Haddock
on a Saffron, Leek and Pea Risotto **£5.50**

Brochette of Barbeque Marinated King Prawns
with Crisp Leaf Salad and Guacamole **£5.50**

Seared Shetland Scallops,
Black Pudding Fritters, Caramelised Apple and Hazelnut **£7.50**

Ravioli of Nigg Bay Crab, Pea Shoot Pesto and Parmesan **£7.50**

Warm Salad of Deeside Pigeon,
Pickled Chanterelles, Crispy Shallots and Green Bean **£5.50**

Hot Seafood Terrine
with Dressed Watercress and Sauce Americaine **£5.50**

Warmed Salad of Smoked Chicken,
Avocado, Mini Gem and Parmesan **£5.00**

Pan Fried Chicken Livers in Balsamic Cream,
Brioche Crouton and Root Vegetable Crisps **£5.00**

Smoked Haddock Patties,
Pea and Butter Bean Fricassée and Hollandaise **£5.50**

Chargrilled New Season British Asparagus,
Poached Egg and Béarnaise Sauce **£5.50**

Soups

La Potee
(French Farmhouse Soup with Bacon, Sausage and Beans) £3.50
Honey Roasted Parsnip and Apple Soup with Parsnip Crisps £3.00

Leek and Potato £3.00

Roasted Tomato and Basil £3.00

Crab / Lobster Bisque £4.00

Cream of Chicken and Mushroom / Sweetcorn £3.00

Oxtail £3.50

Spinach and Parsley £3.00

Broccoli and Stilton £3.50

Crème du Barry £3.50

Cullen Skink £4.00

Cream of Watercress £4.50

FISH

INTERMEDIATE FISH DISHES

Roasted Cod Wrapped in Parma Ham
with a Creamy Fennel Sauce **£6.50**

Grilled Fillet of Scottish Salmon
served with Citrus Hollandaise **£6.00**

Ham n Haddie:

Poached Smoked Haddock wrapped in thinly sliced Honey Roast Gammon
with a Rich Cheddar Sauce **£6.00**

Poached Fillet of Scottish Salmon
with a Lemon Butter and Dill Sauce **£6.00**

Pan Fried Sea Bass,
Crushed Potato and Sauce Vierge **£6.75**

Poached Fillet of Lemon Sole,
Watercress and Beurre Blanc **£6.75**

Sea Bass Fillet with Rosemary, Lemon and Sea Salt **£6.50**

MAIN COURSE FISH DISHES

Baked Fillet of Scottish Salmon topped with a Parmesan and Parsley Crust,
with a Citrus and Dill Butter **£15.00**

Roast Fillet of Salmon
with a King Prawn Brochette, Dauphinoise Potatoes and Green Beans **£17.50**

Fillets of Rainbow Trout
with Lemon Crushed Potatoes and Brown Shrimp Butter **£17.00**

Pan Fried North Sea Skate
with Beurre Noir and Hand Cut Chips **£15.00**

North Atlantic Halibut
on a Mussel and Skink Broth **£18.00**

Steamed Fillets of Sole stuffed with Crayfish Mouseline
on Pernod Braised Fennel **£17.00**

Crispy Skinned Sea Bass Fillets
with Apricot and Cumin Couscous, Ratatouille **£16.00**

Serrano Ham wrapped Monkfish
with Pea and Pancetta Fricassée, Basil Butter Sauce **£17.50**

Curry Marinated Tail of Monkfish
on a Quail's Egg Kedgeree, Crispy Shallots and Curry Oil **£18.50**

VEGETARIAN MAIN COURSES

Winter Ratatouille Suet Puddings,
Grilled Beans and Spiced Tomato Sauce **£9.75**

Charred Halloumi Cheese
with Curried Roast Yams and Lentil Dahl **£9.75**

Vegetarian Samosas
with Carrot and Coconut Spaghetti and Thai Green Curry Sauce **£9.75**

Grilled Polenta flavoured with Basil, Parmesan and Black Olives
served with Sun blushed Tomato Ratatouille **£9.25**

Gnocchi with Broccoli and Parmesan Cream Sauce **£9.50**

Twice Baked Lockerbie Cheddar Cheese Soufflé
with Cheese Sauce, Chive Oil Dressed New Potatoes and Green Salad **£9.75**

Spinach, Red Onion and Beef Tomato Tartlet
with Grilled Goats Cheese and Pesto Dressing **£9.75**

**ALL MAIN COURSES ARE SERVED
WITH A SELECTION OF FRESH SEASONAL VEGETABLES**

Beef

Casserole of Best Beef Steak, Chestnut Mushrooms and
whole caramelised Shallots cooked in Red Wine
served in a large Yorkshire Pudding **£15.00**

Traditional Steak and Stout Pie
with Chef's Gravy **£15.50**

Slow Roast Rump of Aberdeenshire Beef **£16.50**

Roast Rib Eye of Aberdeenshire Beef **£19.00**

Roast Sirloin of Aberdeenshire Beef **£20.50**

Roast Fillet of Aberdeenshire Beef **£22.50**

served with Homemade Crispy Yorkshire Pudding and Roast Gravy

Chargrilled Fillet of Scottish Beef,
Wilted Spinach, Rosti Potato and Red Wine Gravy **£22.50**

Chargrilled Steak
served with Garni and Pont Neuf Potatoes

Sirloin **£21.00**

Rib Eye **£19.50**

Fillet **£23.00**

Sauces:

Peppercorn, Diane, Port and Stilton, Garlic Butter, Café de Paris,
Mushroom and Béarnaise

Grilled Fillet Steak with Red Wine Balsamic Reduction **£26.00**

Fillet Steak Rossini

Chargrilled Fillet Steak set on a Chicken Liver Crouton,
Black Truffle and Madeira Jus **£25.00**

Seared Fillet Steak

served with Creamed Spinach, Roasted Carrots, Dauphinoise Potatoes
and Mushroom Cream Sauce **£24.50**

Pan Seared Medallions of Aberdeenshire Fillet of Beef
with a Drambuie and Mushroom Sauce **£25.00**

Char grilled Fillet Steak set on a Bubble and Squeak Cake
topped with sweet Caramelised Shallots
and served with a Port Jus **£25.00**

Classic Beef Wellington

served with Chateau Potatoes, Green Beans and Bordelaise Sauce **£27.50**

Chicken

Roast Breast of Chicken
with Oatmeal Stuffing, Chipolatas, Bacon and Roast Gravy **£15.25**

Supreme of Chicken Chasseur
Tomatoes, sautéed Button mushrooms in a demi glace and White Wine Sauce **£15.25**

Roast Supreme of Chicken stuffed with Mozzarella, Cheddar and Grain Mustard,
wrapped in Streaky Bacon with a Creamy Leek Sauce **£15.25**

Roast Breast of Chicken stuffed with Chorizo Mouseline
with a Puy Lentil Gravy **£15.75**

Chargrilled Paprika Marinated Breast of Chicken
with a Pea and Soft Herb Risotto **£15.75**

Herb Poached Chicken
with Thyme Crushed Potatoes and a White Wine and Mushroom Sauce **£15.75**

Spinach Stuffed Breast of Chicken
on a bed of Tagliatele, Feta and Tomato Sauce **£15.25**

Breast of Chicken stuffed with Oatmeal and wrapped in Bacon
with a Drambuie and Mushroom Sauce **£15.75**

Chicken Breast stuffed with Parsley and Lemon Butter wrapped in Prosciutto
served with a Chicken Veloute **£15.75**

Pork

Roast Grampian Tenderloin of Pork
with its own Crackling, Homemade Apple Sauce and Roast Gravy **£16.25**

Roasted Pork Fillet stuffed with Apricot and Thyme
with an Apricot Brandy Gravy **£16.25**

Charred Medallions of Pork Fillet
with Black Pudding Croquettes, Heaven and Earth Potatoes
and Calvados Sauce **£16.75**

Baked Escalope of Fillet of Pork in Herb Breadcrumbs
stuffed with Ham and Gruyere Cheese served
with a Tomato and Basil Sauce **£16.25**

Roasted Belly of Pork Porchetta,
Salsa Verde Potato and Grilled Vine Tomato **£15.00**

Slow Braised Belly of Pork with Tempura Prawns
and a Noodle and Chinese Leaf Stir-fry **£17.00**

Lamb

Spiced Leg of Mutton, Green Beans, Anchovy Gravy **£16.00**

Roast Gigot of Lamb with Lemon and Garlic Stuffing
with a Rosemary infused Roast Gravy **£16.50**

Roast Loin of Lamb with Wilted Spinach,
Lyonnais Potatoes, Burgundy Jus **£19.50**

Roast Loin of Lamb with Haggis Boulangere Potatoes
Heather Honey and Thyme Gravy **£19.50**

Grilled Lamb Chops, Classic Garni and Hand-cut Chips **£19.50**

Roast Rack of Lamb with Dauphinoise Potatoes,
Petits Pois Francaise and Roast Jus **£20.50**

Game

Roast Breast of Barbary Duck
with Chestnuts and Caramelised Pear served on Creamed Cabbage **£18.50**

Roast Breast and Confit Leg of Guinea Fowl
Wilted Spinach and Honey Roasted Root Vegetables **£18.50**

Honey Glazed Roast Breast of Duck
with Braised Red Cabbage and Dark Cherry Jus **£19.00**

Pan Fried Pheasant Breast wrapped in Smoked Streaky Bacon
with Bubble and Squeak and a Rich Red Wine Sauce **£19.00**

Parma Ham wrapped Breast of Pheasant, wilted Savoy Cabbage,
Pickled Wild Mushrooms **£19.00**

Loin of Venison Wellington
Roasted Shallots with a Ruby Port Reduction **£20.00**

Pan Seared Venison with Blueberries, Shallots and Red Wine **£20.00**

Traditional Roast Grouse or Pheasant with all the Trimmings
(Only available in Season) **P.O.A.**

Desserts

£5.00

Cold

Home made Doughnuts with a Dark Chocolate Sauce
Profiteroles filled with Crème Patisseur with Dark Chocolate Sauce
Pavlova with Local Berries and Crème Chantilly and White Chocolate
White Chocolate and Strawberry Cheesecake
Crème Brûlée with Club Shortbread
Tropical Fruit Salad with Fresh Cream or Greek Yoghurt
Rhubarb Fool with Crunchy Ginger Biscuits
Bailey's Irish Cream Parfait with Butterscotch Sauce
White Chocolate and Mascarpone Mille Feille, Strawberry and Mint Salad
Poached Cardamom-Scented Peach with Yoghurt
Vanilla Panna Cotta, Poached Rhubarb, Homemade Gingerbread
Whole Baked Alaska served in the Room
(minimum order 8)
Glazed Lemon Tart with Citrus Crème Fraiche
Belgian Chocolate and Amaretto Cheesecake

Hot

Black Cherry Clafoutis with Vanilla Custard
Warm Lemon Meringue Pie with Poached Oranges and Basil
Apple and Blackberry Crumble Tart with Blackcurrant Sauce and Dairy Ice Cream
Individual Golden Syrup Sponge Pudding with Apricot Puree and Fresh Egg Custard
Traditional Apple Pie with Vanilla Ice cream
Warm Pecan Pie with Vanilla Cream
Dark Chocolate and Cherry Fondant Pudding, Hot Chocolate Sauce and Black Cherry Salad
Apricot Glazed Bread and Butter Pudding with Fresh Egg Custard
Sticky Toffee Pudding with Butterscotch Sauce and Dairy Ice Cream
Baked Peach Cobbler with Raspberries and Vanilla Ice Cream
(All warm desserts are available with pouring cream or dairy ice cream)

Savouries - £4.50

Welsh Rarebit

(Grilled Cheese on Toast combined with Egg and Mustard)

Scotch Woodcock

(Scrambled Egg, Anchovies and Capers on Toast)

Canapé Yarmouth

(Grilled Kipper Fillet on Toast)

Cheese - £6.50

Traditional Cheeseboard with Biscuits and Homemade Chutney

Coffee and Tea

Freshly Made Tea or Coffee with Home-made Tablet £2.25

Herbal and Fruit Teas with Home-made Tablet £2.25

All Prices are subject to VAT @ 20%

*A current Wine list is available
on request*

BUFFETS

Cocktail

Fork

Formal

COCKTAIL BUFFET SELECTION

The following items are divided into three sections. When making your choice please feel free to mix and match from A, B, C or D.

When choosing pre-dinner canapés we would recommend that 2 or 3 items per person would be appropriate.

Finger buffets need to be more substantial and we would recommend that you choose at least 6 items.

Prices are Subject to VAT @ 20%

Section A £1.75 per Item

HOT

Mini Bacon, Lettuce and Tomato on Crostini

Haggis Balls with Drambuie Dipping Sauce

Homemade Sausage Rolls

Assorted Mini Quiche - Quiche Lorraine, Mushroom and Cheddar, Tomato and Cheddar

Pancetta and Parmesan Puffs

Bruschetta topped with Tomato and Basil

Mini Vegetarian Scotch Eggs

Mini Smoked Haddock and Leek Fishcake with Lemon Dipping Sauce

COLD

Assorted Sandwiches

Truffled Chicken Liver Parfait on Mini Oatcake topped with Blueberry

Smoked Mackerel and Beetroot on a Toast Round

Smoked Haddock Mousse on a Toast Round

Chicken Caesar Roulade on Crouton

Mini Choux Bun filled with Cream Cheese and Chives

Section B £2.25 per Item

HOT

Crôte Windsor

(Ham Mousse on Toast topped with Whole Mushroom and Melted Cheddar)

Chicken Goujon with Garlic Mayonnaise

Lamb, Rosemary and Garlic Meatballs with Mint Yoghurt

Mini Toad in the Hole

Bruschetta topped with Roast Pepper and Mozzarella

Mini Cottage Pies

Pulled Pork and Sweet Chilli Rolls

Smoked Haddock and Cheddar Cheese Tartlet

COLD

Wild Smoked Scottish Salmon on toasted Wheat Bread
with Lemon Crème Fraiche

Sweet Chilli Chicken with Ginger on Mini Naan

Home made Cheddar Scone with Onion Jam and Cream Cheese

Duck Parfait with Caramelized Orange on Toast Round

Atlantic Prawns bound in Bloody Mary Sauce on a Rice Spoon

Mini Choux Bun filled with Salmon Mousse

Bacon and Brie Tartlet

Gorgonzola and Pear Chutney Crostini

Section C £2.75 per Item

HOT

Chicken Satay Skewers with Peanut Dip

Roast Sirloin of Scottish Beef in a tiny Yorkshire Pudding with Water Cress and Horseradish Sauce

Mini Chinese Rolls filled with Duck, Spring Onion and Hoi Sin Sauce

Crumbled Goats' Cheese and Red Onion Marmalade Tartlet

Mini Burgers with Cheese in Buns served with Mango Chutney Sauce

Breaded Mushrooms with Garlic Mayonnaise

Mini Crab Quiche

Mini Smoked Haddock Scotch Eggs with Watercress Mayonnaise

COLD

Smoked Trout and Horseradish Mousse on Toast

Lime and Coriander Scone topped with Smoked Salmon and Crème Fraiche

King Prawn Skewer with Thousand Island Dipping Sauce

Gravadlax on Brown Bread topped with Soured Cream and Chives

Seared Duck with Roast Sesame Dressing and Plum Tomato Chutney on Balmoral Toast

Blini topped with Smoked Salmon, Cream Cheese and Lumpfish Caviar

Teriyaki Beef and Lettuce Cups

Rocket & Feta Bruschetta garnished with Crispy Parma Ham

Section D Dessert Selection £1.50 per Item

Hot and Cold

Lemon Curd Tartlets with a Passion Fruit Glaze

Pairs of Viennese Whirls filled with Vanilla Cream

Tiny Fruit Crumbles - Apple & Bramble or Rhubarb & Ginger

Profiteroles filled with Orange and Cointreau Cream

Mini Chocolate Éclairs filled with Crème Pâtisseries

Treacle Tartlets topped with Cream

Meringue Kisses filled with a Raspberry Cream

Mini Fruit Scones with Clotted Cream and Strawberry Conserve

White and Dark Chocolate Rum and Tia Maria Truffles

SERVED IN A SMALL FLUTE GLASS

Lemon Mousse topped with Cream

Crème Brûlée

Vanilla Dairy Ice Cream topped with Butterscotch Sauce

Scottish Raspberry Trifle

Layered Baileys Irish Cream and Chocolate Mousses

Fruits of the Forest Jellies

Mango Sorbet

Mascarpone and Strawberry Cheesecake

Fork Buffet 1

Assorted Cold Meat Platter
Quiche
Char grilled Strips of Lemon and Fennel Marinated Chicken
Home Made Scotch Egg
Mixed Salad Leaves
Potato Salad
Carrot and Orange Salad
Tomato, Olive and Red Onion Salad
Crusty Homemade Bread and Butter

£15.00

Fork Buffet 2

Pulled Hot Smoked Salmon
Atlantic Prawns with Marie Rose Sauce
Char grilled Strips of Lime and Coriander Chicken
Roast Sirloin of Beef
Bourbon and Peach Glazed Ham
Mixed Salad Leaves
Baby Potato and Chive Mayonnaise Salad
Marinated Mediterranean Vegetables
Coleslaw with Red Apple
Crusty Homemade Bread and Butter

£22.50

Formal Buffet 1

Citrus Poached Salmon Fillet
Roast Sirloin of Beef
Home Cooked Honey Roast Gammon
Roasted Pepper and Cheddar Quiche
Mixed Salad Leaves
Citrus Fruit Couscous with Grated Carrot Salad
Coleslaw
Feta, Tomato and Olive Pasta Salad
Hot Buttered Baby Potatoes
Crusty Homemade Bread and Butter

£16.00

Formal Buffet 2

Roast Sirloin of Beef
Citrus Poached Salmon Fillet
Lime and Coriander Marinated Chicken
Honey Baked Gammon
Sticky Onion and Cheddar Quiche
Mixed Salad Leaves
Cucumber, Mint and Pine nut Salad
Red Vegetable Coleslaw
Tossed Spinach, Feta and Olive Salad
Waldorf Salad
Hot Buttered Baby Potatoes
Crusty Homemade Bread and Butter

£21.00

Formal Buffet 3

Poached Fillet of Scottish Salmon
Roast Sirloin of Beef
Honey Roast Home Cooked Gammon
Butter Basted Turkey Breast with Apricot Glaze
Atlantic Prawn and Smoked Salmon Platter with Marie Rose Sauce
Quiche Lorraine
Mixed Seasonal Leaves
Baby Potatoes with Grain Mustard Mayonnaise
Tomato, Buffalo Mozzarella and Basil Salad
Roasted Peppers and Red Onions with a Balsamic Dressing
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£23.00

**All Buffets are accompanied by
Mustards, Horseradish, Vinaigrette and Mayonnaise**

All Prices subject to VAT @ 20%

HOT BUFFET SELECTION

Please make your choice from the following dishes.

Ocean Pie

(Salmon, Smoked Haddock and Atlantic Prawns
bound in a White Wine Sauce topped with Creamy Chive Mash)

Creamy Chicken Carbonara with Pasta Spirals

Thai Green Chicken Curry with Fragrant Rice

Cantonese style Sweet and Sour Chicken with Egg Fried Rice

Chicken Chasseur with Chive Mash

(Succulent Chicken Breasts gently simmered
in an infusion of White Wine, Tomato and Mushrooms)

Lamb Rogan Josh with Pilau Rice and Accompaniments

(Medium Curry with a Moist Braised Rice, with Accompaniments of Onion,
Tomato, Banana, Mango Chutney and Desiccated Coconut)

Shepherds' Pie

(Slowly Braised Best Lamb Mince topped with Creamy Mashed Potato)

Beef Bourguignon with a Baked Potato

(Best Scottish Steak with a Red Wine, Bacon, Mushroom and Button Onion Sauce)

Lasagne

(Steak Mince in a Rich Tomato Sauce layered with Pasta Sheets and Cheddar Sauce)

Cottage Pie

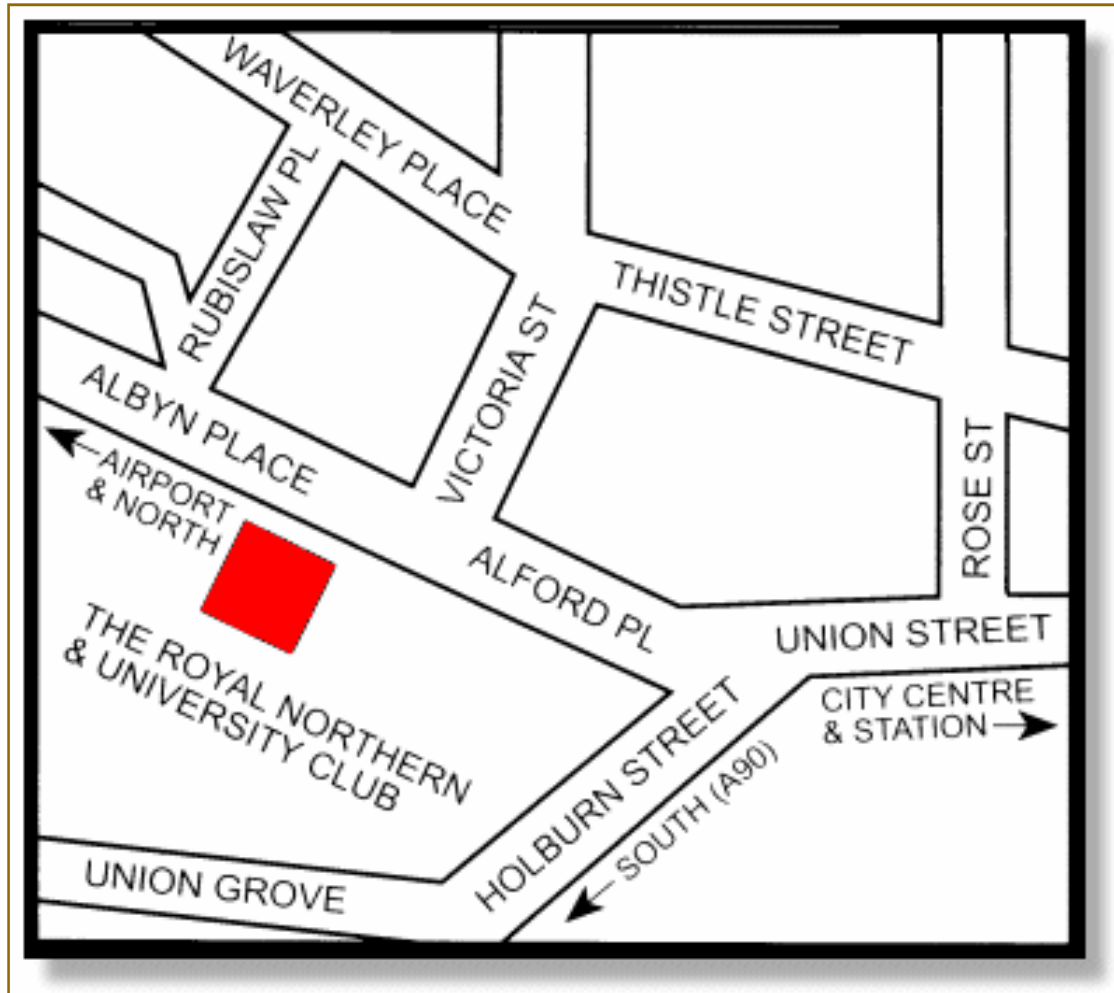
(Braised Steak Mince and Root Vegetables topped with Creamy Mashed Potato)

You can choose either one dish at £11.00 or a choice of two dishes at £16.00

**All Hot Buffets are accompanied by
Mustards, Horseradish, Vinaigrette, Mayonnaise,
Crusty Bread and Butter**

All Prices subject to VAT @ 20%

LOCATION



9 ALBYN PLACE ABERDEEN AB10 1YE

Telephone: 01224 583292

Fax: 01224 571082

e-mail: secretary@rnuc.org.uk

www.rnuc.org.uk