



Banqueting Handbook

2023

The Royal Northern and University Club

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Aberdeen

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The Royal Northern and University Club
Banqueting Handbook
2023

All menu selections are subject to market availability

Bespoke menus are available on request

Menu items are adaptable to suit individual requirements

Allergen information is available on request

Please contact the Club to arrange a meeting to discuss individual needs

Canapés

Carnivore

Mini Yorkshire Pudding, Roast Beef, Horseradish **£2.50**

Haggis Bonbons, Whisky, Mustard **£2.00**

Smoked Ham Hock, Apple Compote, Pumpernickel **£2.50**

Beef Slider, Tomato Relish, Cheddar **£2.50**

Chicken Yakitori Skewer, Toasted Sesame **£2.50**

Beef Tartare, Crispy Chicken Skin, Pickled Shallot **£2.50**

Braised Oxtail Bonbon, Scottish Oatie, Tomato Gel **£2.50**

Pescatarian

Smoked Mackerel Rillettes, Beetroot, Rye Bread **£2.00**

Smoked Salmon Blini, Crème Fraîche, Dill, Caviar **£2.50**

Mini Crab Cake, Spring Onion, Aioli **£2.50**

Sesame Crusted Tuna, Mango Salsa **£3.00**

Panko Crusted King Prawn, Lime Mayonnaise **£2.50**

Teppanyaki Salmon Skewer, Wasabi Mayo **£2.50**

Vegetarian

Rosemary Scone, Pear, Blue Cheese, Walnut **£2.00**

Mozzarella, Tomato and Basil Crostini **£2.00**

Mushroom and Shallot Frittata, Walnut, Cream, Chive **£2.00**

Mushroom, Garlic and Chervil Tartlet **£2.00**

Mini Potato Skins, Cheddar, Spring Onion, Crème Fraîche **£2.00**

Halloumi and Green Pesto Slider **£2.00**

Chickpea Falafel, Pickled Kohlrabi, Pomegranate **£2.00**

Dessert

Lemon Panna Cotta, Fresh Raspberry **£2.00**

Espresso Martini Chocolate Cup **£2.00**

Millionaire's Shortbread, Salted Caramel, Chocolate Ganache **£2.00**

Mini Meringue, Seasonal Fruit Compote **£2.00**

Lemon Curd Tartlet **£2.00**

Mini Victoria Sponge Cake **£2.00**

Bitter Chocolate Brownie, Whipped Cream **£2.00**

Mini Scones, Preserve, Clotted Cream **£2.00**

Apple Pie, Salted Dulce de Leche **£2.00**

Soups

£5.50

Red Lentil, Winter Vegetables, Thyme Croutons

Scotch Broth, Lamb Neck, Fresh Herbs (*vegetarian alternative available*)

Broccoli and Stilton, Cream and Chives

Foraged Mushroom, Roasted Garlic, Crème Fraîche

French Onion, Gruyere Crouton

Sweet Potato and Butternut Squash, Coconut and Chilli Drizzle

Traditional Cullen Skink

Roasted Red Pepper, Tomato, Basil Pesto

Consommé (*Chicken or Beef Clear Soup, Vegetable Pearls, Fresh Herbs*)

Shellfish Bisque, Tarragon, Cream **£8.00**

add Scottish Langoustine £3.00 supplement

Starters

Carnivore

Pressed Ham Hock Terrine, Bacon Jam, Club Melba Toast **£6.50**

Beef Fillet Carpaccio, Quail Eggs, Parmesan, Toasted Pine Nuts **£9.50**

Chicken Liver Parfait, Toasted Brioche,
Homemade Apple and Raisin Chutney **£6.50**

Black Pudding and Pork Scotch Egg,
Celeriac Remoulade, Apricot Ketchup **£6.50**

Pressed Chicken and Root Vegetable Terrine,
Turnip Chutney, Scottish Oaties **£7.00**

Smoked Duck Salad, Mango and Pineapple Salsa, Thai Style Dressing **£9.00**

Black Pudding Bonbons, Burnt Apple Sauce, Mâche and Frisée **£6.00**

Pescatarian

Seared Scallops, Pea Purée, Pancetta, Lemon Butter Sauce, Pea Shoots **£13.00**

Crab and Avocado Timbale, Vanilla Dressing, Cucumber, Cherry Tomato **£9.00**

Smoked Haddock Fishcake, Poached Egg, Burnt Leek, Hollandaise **£7.00**

Smoked Salmon and Prawn Parcel, Lemon Mayonnaise, Caviar Dressing **£9.50**

Smoked Mackerel Paté, Celery and Fennel Remoulade, Sourdough **£6.50**

Crispy Salt and Pepper Calamari, Lime Mayonnaise, Coriander Salad **£7.50**

Vegetarian

Buffalo Cauliflower Bites, Baby Gem, Celery, Blue Cheese Dressing **£6.50**

Whipped Goat's Cheese, Beetroot Textures, Balsamic Dressing **£7.00**

Buffalo Mozzarella and Bocconcini Salad,
Tomato Textures, Light Pesto Dressing **£7.50**

Melon Pearls, Champagne Jelly, Mint, Lime and Crème Fraîche Dressing **£7.00**

Foraged Mushrooms on Toasted Ciabatta, Blue Cheese, Rocket **£7.00**

Intermediates

Demitasse of Soup **£3.00**

Demitasse of Sorbet *or* Granita **£4.00**

Please speak to our Events Coordinator for sorbet / granita options

Individual Natural-Skin Haggis, Neeps, Tatties, Whisky Sauce **£5.00**

Poached Salmon, Truffled Mayonnaise, Medley of Greens, Pea Shoots **£9.00**

Salads

as a Starter / as a Main Course

Salmon Niçoise

Pave of Salmon, Soft Boiled Egg,
New Potato, Olive, Anchovy, Tomato, Fine Beans

Starter **£8.50** | *Main Course* **£17.00**

Caesar

Baby Gem Lettuce, Rich Caesar Dressing, Parmesan, Anchovy, Croutons

Starter **£7.50** | *Main Course* **£15.00**

Add Smoked Chicken or King Prawns + £5.00

Squash

Roast Butternut Squash, Toasted Pumpkin Seeds,
Crispy Chickpeas, Tahini Dressing

Starter **£6.50** | *Main Course* **£13.00**

Main Courses

Carnivore

Beef and Steaks

RNUC Beef Wellington, Pommes Chateau,
Baby Vegetables, Rich Madeira Jus **£35.00** (*minimum: ten persons*)

8oz Centre Cut Fillet, Dauphinoise Potatoes, Roscoff Onion filled with Oxtail,
Bone Marrow Crumb, Beef Dripping Gravy **£32.50**

Roast Rump of Aberdeenshire Beef, Yorkshire Pudding, Duck Fat Potatoes,
Root Vegetables, Traditional Gravy **£18.50**

Please speak to our Events Coordinator for bespoke requests or other steak cuts

Other Meats

Chicken Supreme, Haggis Mousseline,
Pomme Fondant, Roast Turnip, Malt Whisky Sauce **£15.50**

Chicken Supreme, Mozzarella and Sun-Blush Tomato Mousse,
Wilted Baby Spinach, Sun-Dried Tomato Creamed Potatoes, Basil Pesto **£15.50**

Seared Barbary Duck Breast, Black Pudding and Potato Rosti,
Wilted Kale, Dark Cherry and Coffee Sauce **£18.00**

Slow-cooked and Pressed Pork Belly,
Pig's Cheek Croquette, Stem Broccoli, Granny Smith Reduction **£16.00**

Herb and Mustard Crusted Rump of Lamb, Braised Shank Croquette,
Caramelised Chicory, Potato Presse, Bramble Jus **£17.00**

Traditional Steak and Ale Pie, Flaky Pastry,
Creamed Potatoes, Market Vegetables **£12.50**

Marinated Saddle of Highland Venison, Rumbledthumps, Mini Kidney Pie,
Port and Redcurrant Reduction, Baby Carrots, Hazelnut **£30.00**

Pescatarian

RNUC Haddock (Breaded or Battered),
Fries, Tartare Sauce, Peas, Lemon **£13.50** (*maximum: twenty persons*)

Breaded Wholetail Scampi,
Fries, Tartare Sauce, Peas, Lemon **£13.50**

Pan Roasted Fillet of Hake, Saffron Potatoes,
Buttered Spinach, Herb Oil Split Lemon Velouté **£14.50**

Paupiettes of Sole,
Crayfish and Prawn Mousse, Prosecco Beurre Blanc **£18.00**

Roast Monkfish in Serrano Ham,
Puy Lentil Casserole, Courgette Ribbons, Truffled Creamed Potatoes **£25.00**

Pan Seared Sea Bass Fillet,
Braised Salsify and Beetroot Hash, Stem Broccoli, Parsley Aioli **£14.50**

Scottish Salmon and Spinach Filo Parcel,
Leek Textures, Prawn and Parsley Sauce **£17.00**

Bouillabaisse served with Crusty Bread and Rouille
(*please enquire for market availability and price*) **£var.**

Vegetarian

Stuffed Baked Peppers, Fragrant and Fruity Couscous,
Roasted Pepper Coulis, Herb Oil **£14.00**

Cajun Spiced Vegetable Strudel,
Spinach and Basil, Tomato Ragout, Fondant Potato **£14.00**

Roast Butternut Squash and Garlic Tart, Buttered Baby Potatoes,
Sautéed Market Vegetables, Roasted Shallot Sauce **£14.00**

Individual Sweet Potato and Beetroot Wellington, Thyme Roasted Potato, Baby
Vegetables, Port Reduction **£14.00**

Desserts and Cheese

Desserts

RNUC Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream **£6.50**

Royal Northern Pudding, Sack Sauce, Whipped Cream **£6.50**

Crème Caramel, Apple Crisps, Compressed Apple, Chestnut Crumb **£6.50**

Vanilla Crème Brûlée, Buttery Homemade Shortbread, Seasonal Berries **£6.50**

Glazed Lemon Tart, Raspberry Sorbet, Raspberry Gel, Italian Meringue **£6.50**

Salted Caramel Chocolate Tart, White Chocolate Sauce, Crème Chantilly **£6.50**

Coconut Pannacotta, Spiced Pineapple and Mango Salsa, Coriander **£6.50**

Lavender Poached Bosc Pear,
Pear Purée, Ginger Sponge, Honeycomb, Whipped White Chocolate **£6.50**

Assorted Ice Creams and Sorbets (*please enquire for choices*) **£6.50**

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Trio of Scottish and Continental Cheeses,
Homemade Chutney, Grapes, Quince Jelly, Wafers **£8.50**

Coffee and Tea

Selection of teas and coffee served with Scottish tablet

£2.50