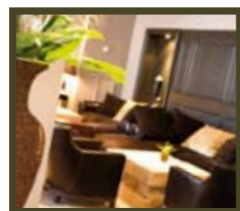


Menu Selector

“Restaurant Food in the Balmoral”

Asparagus & smoked salmon with goats cheese tartlet	£6.00
Roasted plum tomato tart & baby cow mozzarella with fresh baby herb salad (v)	£6.00
Fish patty with poached egg and hollandaise	£7.00
Salt & pepper squid with sweet chili sauce	£7.00
Lemon chicken salad with baby herb salad.....	£6.00
Beef carpaccio with lemon vinaigrette, baby rocket & parmesan	£8.00
Vine tomato soup with basil fritters (v).....	£5.00
Gateau of haggis, neeps and tatties served with a whisky jus	£6.00
Smoked salmon with traditional garnish.....	£7.00
Smoked chicken and ham hock terrine with a pear chutney and served with oatcakes	£7.00
Chicken breast wrapped in streaky bacon served with potato rosti and tomato jus	£14.00
Duck breast served with baby asian stir-fry.....	£17.00
Roasted lamb rump with sweet potato mash & rosemary jus.....	£17.00
Halibut fillet served with dauphinoise & garlic and chive sauce	£19.00
Marinated pork fillet served with mash, mustard cream sauce and caramelized apples.....	£16.00
Salmon fillet served with pesto mash, baby asparagus and hollandaise sauce	£16.00
Medallions of veal fillet served with dauphinoise potato, baby vegetables and port jus	£17.00
Baby rocket and chargrilled vegetable salad with apple balsamic dressing (v).....	£11.00
Roasted Mediterranean vegetables served on a garlic flatbread & rocket salad (v).....	£12.00
Seared beef fillet, herb polenta cake and mushroom jus.....	£21.00
Sticky toffee pudding.....	£6.00
White chocolate tart with fresh raspberries.....	£6.00
Carmelite brulee	£5.00
Pana cotta with fresh berries	£5.00
Chocolate bread & butter pudding served with vanilla ice-cream	£6.00
Cheese plate (per person).....	£5.00
Freshly brewed tea or coffee.....	£1.95



where your dreams come true...
Carmelite



Our Attention is in the detail...



Thank you for your enquiry concerning details on Carmelite as a function venue. We are pleased to present our Function Menu Selector on the following pages.

Our dishes are prepared using fresh local produce and are cooked to order. Our high standard of silver service and hospitality is conducted throughout the meal. We also hold an outstanding selection of wines and drinks to complement your meal.

Should you have any special dietary requirements or nut allergies Chef and his team will be delighted to accommodate you.

Please feel free to drop in to discuss your requirements and see the hotel's facilities or alternatively telephone **01224 589101** or check out our website www.carmelitehotels.com



Cold Canapés

- Smoked trout with rosti and salsa verde
- Thai beef salad with lemongrass, lime & mint
- Crispy duck wonton baskets with baby coriander salad
- Smoked salmon & cream cheese blinis
- Duck & spring onion pancakes
- Feta cheese tartlet (v)

Hot Canapés

- Spinach, feta & pumpkin quiche (v)
- Smoked turkey & cranberry quiche
- Roast vegetable & ricotta tart with olive tapenard
- Asparagus & goats cheese tartlets (v)
- Goats cheese & baby spinach risotto balls (v)
- Caramelized onion, tomato & basil risotto balls (v)
- Roasted butternut squash & parmesan risotto balls (v)
- Cod goujons with lemon pepper aioli
- Shot of vine tomato soup with a basil fritter (v)

Desserts

- Mini chocolate tart
- Blueberry & vanilla panna cotta
- Mini meringue with fresh raspberries

3 per person = £6.00

5 per person = £8.00

8 per person = £10.00

Finger Food

Bites ...£11.00 per person

- Selection of open sandwiches
- Roasted baby vegetable skewers (v)
- Tempura chicken and vegetables served with a dipping sauce of sweet chilli
- Oriental spring rolls with plum dipping sauce

Hungry ...£14.00 per person

- Selection of open sandwiches
- Peppered beef
- Fish cake patty
- BBQ chicken skewers
- Shot of vine tomato soup with basil fritter (v)
- Strawberry tart

Starving ... £18.00 per person

- Selection of open sandwiches
- Shot of asparagus soup (v)
- Roasted baby vegetables skewers (v)
- Garlic and herb crumbed brie wedges served with cranberry sauce (v)
- Salt and pepper squid with sweet chilli dipping sauce
- Mini cod and chips
- BBQ chicken skewers
- Mini desserts

Fork Buffet

Start ...£20.00 per person

- Chicken breast pieces in a garlic & herb sauce served with a rocket & watercress cous cous
- Penne pasta with roasted vegetables bound in a plum tomato sauce (v)
- Carmelite crème brulee

Indulge ...£24.00 per person

- Sautéed veal medallions served with seeded mustard sauce & salad of baby spinach
- Salmon fillets with baby asparagus and basil potato mash
- Gnocchi blended in tomato, olive, balsamic onions & basil (v)
- Vanilla panna cotta served with fresh berries

Temptation...£29.00 per person

- Lemon pork wrapped in pancetta served with roast potatoes
- Wild seabass fillets with baby asian stir fry
- Wild mushroom & ricotta ravioli
- Scottish cheese board
- Carmelite crème brulee

Set Menu's

Food - Local produce, uncompromising, clean, simple, presented with a mind to allow the food to speak for itself.

Option A Bronze...£24.00

- Vine tomato soup with basil fritters (v)
- Chicken breast wrapped in streaky bacon served with potato rosti and tomato jus
- Sticky toffee pudding with vanilla ice-cream

Option B Silver...£29.00

- Roasted tart with plum tomato & baby buffalo mozzarella (v)
- Rump of lamb with a sweet potato mash & rosemary jus
- Carmelite brulee

Option C Gold...£35.00

- Seared scallops served with black pudding salsa
- Seared beef fillet, herb polenta cake and mushroom jus
- White chocolate tart with fresh raspberries



Option 1 - £24.00

Cock - a - leekie soup

Balmoral chicken served with a mustard mash, vegetables and red wine jus

Whisky and raspberry trifle

Option 2 - £29.00

Scotch broth

Salmon fillet served with mash, asparagus and cullen skink sauce

Raspberry puff pastry stack

Option 3 - £39.00

Smoked salmon with traditional garnish

Gateau of haggis, neeps and tatties with a whisky jus

Fillet of scottish beef served with a fondant potato, root vegetables and a red wine jus

Raspberry cranachan with toasted oatmeal

