

Royal Hotel

Graduation Dinner Menu

24th & 25th June 2009



Chef's Homemade Soup of the day

Feathers of Melon with Soft Fruits and Berries

Timbale of Haggis, Neeps and Tatties with a Pinkpeppercorn
Sauce

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Breast of Chicken in Cajun Spices with Salsa and Crème
Fraiche

Braised Beef on Mash with a Rich Red Wine, Onion and
Mushroom sauce

Seared Salmon with a Parsley and Dill Cream

Crisp Savoury Tartlet with Roasted Vegetables and Feta with
Tomato and Basil Coulis

All served with Chef's Selection of Market Fresh Vegetables
and Potatoes

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Strawberry Pavlova with a Duo of Fruit Coulis

Cream filled Profiteroles with Warm Chocolate Sauce

Selection of Fine Cheeses with Crackers

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Tea or Coffee with Petit Fours

£15.00 per person

55 Henderson Street, Bridge of Allan, FK9 4HG. Tel: 01786 83 22 84