

# Royal Hotel

## Graduation Lunch Menu

24<sup>th</sup> & 25<sup>th</sup> 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

ooOoo

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

ooOoo

Strawberry Pavlova with a Duo of Fruit Coulis

Cream filled Profiteroles with Warm Chocolate Sauce

Selection of Fine Cheeses with Crackers

ooOoo

Tea or Coffee with Petit Fours

£12.95 per person adult

£7.95 per child

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