

BANQUETING MENU

50-99 guests

Please choose two starters, two main courses and two desserts to create your bespoke menu for your event

100+ guests

Please choose one starter, one main and one dessert

Includes welcome drink of a glass of Prosecco, bottle of beer or soft drink

STARTERS

Prawn & Crayfish Cocktail on a Bed of Crisp of Lettuce, Bloody Mary Dressing with Brown Bread

Spicy Roasted Butternut Squash Soup with Garlic and Herb Croutons ^(V, VE)

Caprese Salad Served with Basil Oil and Balsamic ^(V, GF)

Chicken Liver Pate served with Crostini and Red Onion Marmalade

Roasted Plum Tomato and Red Pepper Soup with a fresh Baked Roll ^(V, VE)

Classic Smoked Salmon, Herb Salad and Dill Crème Fraiche ^(GF)

Smoked Duck and Mango Salad with a Plum, Orange and Sesame Dressing ^(GF/DF)

Salad of fresh Peach, Prosciutto, Bocconcini Mozzarella, with Lemon and Maple Dressing ^(GF)

MAIN COURSES

Pan Fried Sea Bass with Ancient Grains, Spinach, and Cherry Tomatoes

Pork Tenderloin with Wild Mushroom Sauce, Seasonal Vegetables and Baby Potatoes

Featherblade of Beef with Oatmeal Stuffing, Dauphinoise Potatoes, Roasted Greens and Red Wine Jus

Pan Fried Hake with Rustic Mash Potatoes and Salsa Verde

Slow Cooked Lamb Shank with Plum and Red Wine Sauce served Rosemary Mashed Potatoes

Blackened Cajun Salmon, Dill Mayonnaise, Bacon Wrapped Green Beans with Lemon Crushed Potatoes

Chicken Breast Filled with Haggis, Topped with a Peppercorn Sauce, Seasonal Vegetables, Fondant Potatoes

Chicken Breast Filled with Stornoway Black Pudding, topped with A Creamy Leek Sauce, Seasonal Vegetables, Fondant Potatoes

Goat Cheese and Roasted Beetroot Salad with Cherry Tomatoes ^(V)

Chickpea Stew with a Moroccan Cous Cous ^(V, VE)

DESSERTS

Strawberry Eton Mess ^(GF)

Sandman Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Scottish Tablet Cheesecake with Iron Brew Sorbet

Chocolate Delice with Raspberry Mousse ^(GF)

Tiramisu Cake and a Rich Dark Cherry Compote

Tart Au Citron with Raspberries and Chantilly Cream

Tropical Fruit Salad with Blackcurrant Sorbet ^(GF, VE)

Assiette Of Chocolate – Mini Chocolate and Orange Tart, White Chocolate and Raspberry Torte, plus a Double Chocolate Mousse

Freshly Brewed Tea & Coffee and Petit Fours to finish

Menu subject to change. Dietary requirements can be catered for, subject to notice

GF = Gluten Free GF = GF on request DF = Dairy free V = Vegetarian VE = Vegan

Sandman Signature Aberdeen Hotel & Spa Hotel

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