

# THE BUBBLE

AT THE BANFF SPRINGS HOTEL



01261 812881 | [Info@thebanffsprings.co.uk](mailto:Info@thebanffsprings.co.uk)



A luxurious dining experience with breathtaking views over the Banff Links Bay. The idealistic setting for Weddings, Anniversaries, Engagements, Birthdays or simply just a get together with friends and family or who needs a reason to celebrate!

At the Banff Springs we like to keep things fresh, The Bubble will under-go interior transformations every few months. These exciting upgrades are destined to make The Bubble experience one to remember. Share your pics from your bubble experience on social media using the hashtag #TheBubbleatBS , don't forget to tag us too!

The Bubble is available for Breakfast, Lunch, Afternoon Tea or Dinner and hire is for 2 hours.

We look forward to welcoming you to this unique dining experience

# How to Book

, To reserve The Bubble please call us on 01261 812881 or email us at [info@thebanffsprings.co.uk](mailto:info@thebanffsprings.co.uk).

A non - refundable hire charge must be **paid at the time of booking**.

We ask all of our Bubble guests to arrive 30 minutes before their booking time. Please let us know at the time of booking regarding any dietary requirements.

## Cancellation

Hire Charge is non - refundable & non - transferable.  
It is required to be paid in full at the time of booking.

## The Bubble Dining

Breakfast is served 07.30 - 09.30 or 10.00 - 12.00

Lunch is served 12.30 - 2.30 or 15.00 - 17.00

Afternoon Tea is served 12.30 - 2.30 or 15.00 - 17.00

Dinner is served 17.30 - 19.30 or 20.00 - 22.00

(Does not apply 24th, 26th, 31st December & 1st of January)

# Hire Pricing

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
7.30 - 9.30	£25	£25	£25	£25	£30	£30	£30
10.00 - 12.00	£35	£35	£35	£35	£45	£45	£45
12.30 - 2.30	£45	£45	£45	£45	£70	£70	£70
15.00 - 17.00	£45	£45	£45	£65	£70	£70	£70
17.30 - 19.30	£55	£55	£55	£55	£80	£80	£75
20.00 - 22.00	£55	£55	£55	£55	£80	£80	£75

Please visit our festive brochure for festive period charges



# Breakfast

## The Bubble Full Scottish

2 Eggs anyway, bacon, sausage, tomato, mushroom, baked beans, black pudding, haggis, potato scone & hash Brown

£15.95

## Eggs Benedict

English muffin topped with a poached egg and your choice of ham or bacon and hollandaise sauce

£15.95

## Eggs Royale

English muffin topped with a poached egg, salmon and hollandaise sauce

£15.95

## Three Egg Omelette

With a choice of ham & cheese, smoked salmon, mushroom & tomato or cheese

£15.95

## The Bubble Vegetarian

2 Eggs anyway, veggie sausage, tomato, mushroom, baked beans, potato scone & hash Brown

£15.95

## Eggs Florentine

English muffin topped with a poached egg, spinach and hollandaise sauce

£15.95

## Avocado Toast

Toast topped with a poached egg and avocado

£15.95

## Waffles

Topped with strawberries and raspberries, drizzled with chocolate or strawberry sauce

£7.95

**LATTE** £2.50 | £2.95

**CAPPUCCINO** £2.50 | £2.95

**AMERICANO** £2.25 | £2.95

**ESPRESSO** £2.25 | £2.75

**HOT CHOCOLATE** £2.50 | £2.95

**KIDS HOT CHOCOLATE** £2.45

**SYRUP** £1.00

Caraml | Hazelnut | Gingerbread |  
Vanilla



**LEAN GREEN** £3.50

Spinach, mango, avacado and a  
splash of milk

**ORANGE JUICE** £2.00

**MIMOSA** £7.95

Prosecco & Orange Juice

**MOCHA** £2.50 | £2.95

**DECAF COFFEE** £2.80

**LIQUOR COFFEE** £4.95

Baileys | Tia Maria | Irish Whisky |  
Scotch Whisky | Cointreau | Brandy

**TEA** £2.00

English Breakfast | Earl Grey |  
Green Tea | Cranberry & Raspberry  
| Peppermint | Camomile



**BERRY BLISS** £3.50

Strawberry, mango, banana and a  
splash of almond milk

**APPLE JUICE** £2.00



THE  
Gubble



# Afternoon Tea

Selection of Fruit/ Plain Scones

Sandwich fillings -

BBQ Chicken Mayonnaise

Ham & Mature cheddar cheese

Egg Mayonnaise

Selection of cakes -

Malteser & Mint Aero Slice

Barra Strawberry Tart

Toffee Mousse Profiteroles

Mini Apple & Almond Cake

Vanilla Custard Meringue Tart

Savoury

Mini Mince & Skirlie pie

Pork & Leek Sausage Roll

Sundried Tomato & Chorizo Arancini

Bubble Afternoon Tea £25.95pp

Sparkling/ Gin & Tonic Or Cocktail £30.95pp

# Menu

## Starters

Cullen Skink 8.50

*Traditional made with smoked haddock, onions, potatoes & cream  
(GFO)*

Prawn Cocktail 10.95

*Bound in a creamy Marie Rose sauce*

Duo of Yorkshire Pudding 9.95

*BBQ pulled pork, beef brisket, Stornoway black pudding crumb & red  
onion marmalade*

Trio of Scottish Puddings 9.95

*Stornoway black pudding with a Scotch whisky mayonnaise, Speyside  
white pudding with a peppercorn mayonnaise & Cockburns Dingwall  
haggis with a grain mustard mayonnaise*

Scallops 14.95

*Pan fried scallops with cauliflower puree, spicy chorizo & micro herb  
salad*

Sticky Chinese Honey Chilli Chicken Bites 9.45

*Crumbed chicken in a chilli, soy & garlic sauce topped with sesame  
seed*

Assiette of Seafood 13.95

*salt & pepper calamari, Cullen skink chowder & pan fried scallops*

Garlic Mushroom Bruschetta 8.95

*Creamy garlic mushrooms set on garlic toast (V)*

Cajun spiced tempura vegetables, chilli & soy dip 8.50 (VE)

## Main Course

Roast Silverside of Beef 18.95

*Served with yorkshire pudding, traditional skirlie, roast carrot & broccoli, roast potatoes & pan gravy (GFO)*

Roast Chicken 18.95

*With clapshot, white pudding bon bon, fondant potato & a creamy peppercorn sauce (GFO)*

Baked Monkfish 25.95

*Monkfish wrapped in bacon, pan fried shetland scallops, greens & pomme puree*

Oven Baked Salmon 23.95

*Garlic & chive baked salmon fillet, crispy new potatoes, chargrilled seasonal vegetables & finished with lemon & dill vinaigrette*

Poached Haddock Fillet 23.95

*Butter poached haddock fillet with a smoked haddock cake, garlic & leek cream topped with a poached hens egg*

Chicken Katsu Burger 18.95

*Mature cheddar, katsu mayo, southern fried breast with potato wedges & grilled corn on the cob*

BBQ Smokehouse Burger 17.95

*BBQ pulled pork, with smoked cheddar cheese & stealth fries (GFO)*

Brie & Red Onion 6oz Burger 17.95

*Crumbed brie, red onion jam & fried onions, skinny fries (GFO)*

## Main Course

Duo of Duck Breast & Pork Belly 26.95

*Duo of honey roasted duck breast & glazed slow roasted pork belly  
savoy cabbage, fondant potato, caramelised apple puree (GFO)*

Venison 31.95

*Venison medallions, grilled haggis beignets, slow roasted shallots,  
boulangère potato (GFO)*

Fillet Steak 36.95

*Locally sourced from John Stewart's butcher's Banff, served with  
blistered tomato, flat cap mushroom, beer battered onion rings &  
seasonal greens (GFO)*

Sirloin Steak 33.95

*Locally sourced from John Stewart's butcher's Banff, served with  
blistered tomato, flat cap mushroom, beer battered onion rings &  
seasonal greens (GFO)*

Creamy Brie, broccoli & asparagus gnocchi & garlic bread  
17.95 (V)

Chargrilled vegetable skewers with vegan katsu sauce &  
steamed basmati rice 17.95 (VE)

## Dessert

Raspberry & Frangipane Tart with Ice Cream 9.50 (VE)

Sticky Toffee Pudding 8.95

Bicocchis traditional ice cream with a warm fudge sauce (GFO)

Isle of Arran Cheese Board 11.95

Thomas fudge biscuit selection, celery, apple, grapes & tomato chutney  
(GFO)

Warm triple Callebaut Chocolate Brownie slice 9.25  
*topped with creamed profiterole, salted caramel ice cream*

Lemon & Lime Pannacotta 8.95

*with raspberry shards, lemon curd & raspberry sorbet*

Trio of Meringue 11.95

*Mini baked Alaska, fresh fruit pavlova & eton mess*

Warm Pineapple Cake 8.95

*with custard anglaise & caramel ice cream*

The Chocolate Bubble 10.95

*The signature Bubble dessert*

# O O O THE Bubble





CUVÉE ROSÉ  
CHAMPAGNE  
Laurent-Perrier  
MAISON FONDÉE  
1812

MOËT  
CHAMPAGNE  
MOËT & CHANDON



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