

The Bubble at The Banff Springs Hotel

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, if the past year has taught us one thing it's that we don't need a reason to celebrate!

At the Banff Springs we like to keep things fresh, The Bubble will undergo interior transformations every few months. These exciting upgrades are destined to make The Bubble experience one to remember. Along with the interior, our exciting menus will complement the theme. 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. The Banff Springs Hotel will be following Scottish Government Guidance regarding seating capacity.

We look forward to welcoming you to this unique dining experience

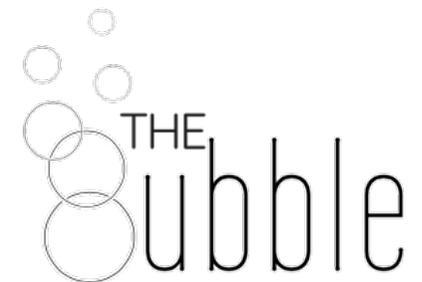
The Banff Springs Hotel



The Bubble Hire Pricing

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
07.30-09.30	£20	£20	£35	£20	£20	£35	£35
10.00-12.00	£20	£20	£35	£20	£20	£35	£35
12.30-14.30	£30	£30	£40	£40	£50	£50	£50
15.00-17.00	£30	£30	£40	£50	£50	£50	£50
17.30-19.30	£35	£30	£40	£60	£50	£60	£60
20.00-22.00	£40	£30	£40	£60	£60	£60	£60

***Hire is for 2 hours only*



How to book

To reserve The Bubble please call us on 01261 812881 or email us at info@thebanffsprings.co.uk . Non-refundable hire charge must be paid at the time of booking.

We ask all dinner guests dining in The Bubble to arrive 30 minutes before their booking time to enjoy canapes and an arrival drink in the hotel foyer. Please let us know at time of booking regarding any dietary requirements.

Cancellation

Hire Charge is non-refundable and non-transferable and is required to be paid in full at time of booking. If you cannot attend your booking due to Scottish Government Restrictions we will however transfer to a suitable date

The Bubble Dining

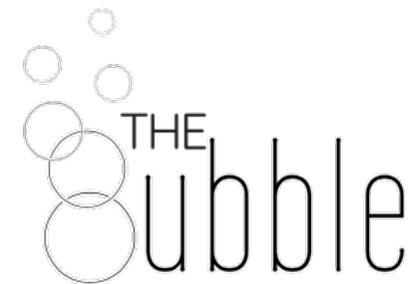
Breakfast is served 07.30 – 09.30 or 10.00 – 12.00

Lunch is served 12.30-14.30 or 15.00 – 17.00

Afternoon Tea is served 12.30 – 14.30 or 15.00 – 17.00

Dinner is served 17.30-19.30 or 20.00 – 22.00

Menus can be found below



Strawberry Bliss £3.50

Strawberry, Mango, Banana and a splash of
almond milk

Summer Greens £3.50

Spinach, Mango and Avocado and a splash of
milk

Mimosa

*"Have a little faith and if that doesn't work
out have a lot of Mimosas" Blair Waldorf*

Prosecco and Orange Juice

£7.50

Apple Juice

£2.00

Orange Juice

£2.00

Flavoured Syrup £1.00

Caramel, Hazelnut, Cinnamon, Gingerbread,
Vanilla

English Breakfast Tea

£2.00

Earl Grey

£2.00

Herbal Tea

Green Tea, Cranberry & Raspberry, Peppermint,

Camomile

£2.00



Americano

£2.25 / £2.95

Latte

£2.50 / £2.95

Cappuccino

£2.50 / £2.95

Espresso

£2.25 / £2.75

Decaf Coffee

£2.80

Liqueur Coffee

Baileys, Tia Maria, Irish Whisky, Scotch Whisky,

Cointreau, Brandy

£4.95

Hot Chocolate

£2.50 / £2.95

Kids Hot Chocolate

£2.45

Mocha

£2.50 / £2.95

Milk alternatives – almond or soya

The Bubble Full Scottish

Two hens' eggs anyway, unsmoked bacon, sausage, grilled tomatoes, mushrooms, baked beans, black pudding, haggis, potato scone, hash brown and a choice of white or wholemeal bread

£6.95

Vegetarian Breakfast

Two hens' eggs anyway, vegetarian sausage, grilled tomatoes, mushrooms, baked beans, sauteed potatoes, potato scone, avocado and a choice of white or wholemeal bread

£9.95

Eggs Benedict

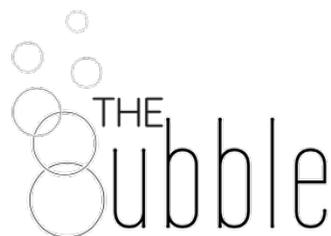
Two poached hens' eggs, honey roasted ham on toasted muffins with hollandaise sauce on a bed of rocket

£6.95

Eggs Florentine

Two poached hens' eggs on toasted muffins with hollandaise sauce on a bed of spinach

£6.95



Breakfast

Smoked Salmon Bagel

Toasted bagel topped with cream cheese, smoked salmon and avocado

£8.95

Avocado Toast

Two poached hens' eggs, smashed avocado and pomegranate dressing on toasted sourdough

£7.95

Three Egg Omelette

Choose from; ham, cheese or mushroom served with rocket and grilled tomato

£7.95

Streaky Bacon Stack

Homemade warm pancakes topped with bacon and drizzled with maple syrup

£8.95

Summer Berry Stack

Homemade warm pancakes topped with strawberries, raspberries, blueberries, Greek yoghurt and drizzled in honey

£7.95

Homemade Waffles

Homemade waffles topped with strawberries and banana drizzled in hot toffee or chocolate sauce

£8.95

Please advise a member of the team of any dietary requirements

Lunch Menu

To Start

Cullen Skink

A traditional creamy soup made with locally caught haddock, onions and potatoes, served with homemade bread or oatcakes

£7.00

Shrimp Cocktail

Shrimps bound in a marie rose sauce served with lightly buttered brown bread bloomer, fresh crisp salad and salsa

£8.00

Main Course

Roast Breast Chicken

Served with haggis, dauphinoise potato, asparagus served with a glayva cream

£15.95

Pan Fried Seabass

Seabass fillet set on a bed of crushed baby potatoes served with tenderstem broccoli and tomato and pepper puree

£26.45

Tuna Steak Niçoise

Warm tuna steak on a crisp salad with egg, tomato, capers, olives, fine beans and baby potatoes

£15.95

Chicken Liver Pate

Served with oatcakes and red onion marmalade

£6.75

Black Pudding and Haggis Tower

Black Pudding, Haggis, Bacon and Apple Stack

served with Scotch Whisky Sauce

£7.25

A Roasted Pepper stuffed with Cajun Fried

Vegetables topped with a Blue Cheese and Brie

Crumb served with Fondant Potato and Tomato

and Red Pepper Puree

£12.95

Fillet Steak

Served with homemade chips, tempura onion rings, grilled tomato, flat cap mushrooms and buttered green vegetables

£29.45

Feeling saucy? Why not add a sauce; drambuie, diane, creamy pepper or garlic butter

£3.95

Please advise a member of the team of any dietary requirements

Mushroom, Brie and Asparagus risotto

£13.50

A Roasted Pepper stuffed with Cajun Fried
Vegetables topped with a Blue Cheese and Brie
Crumb served with Fondant Potato and Tomato
and Red Pepper Puree

£12.95

To Finish

Chocolate Bubble

Chocolate Bubble with a chocolate brownie
and vanilla ice cream centre drizzled in hot
chocolate sauce

£7.95

Selection of Cheeses

A selection of; Isle of Mull Cheddar, Black Crowdie
Strathdon Brie and Clava Smoked Brie served with
apple and plum chutney and crackers

£9.45

Sticky Toffee Pudding

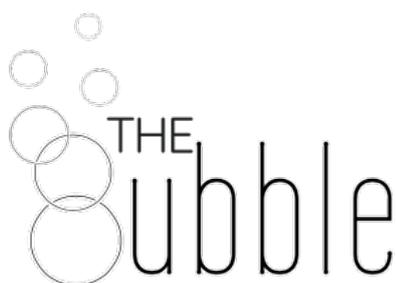
Served with vanilla ice cream and fudge sauce

£6.95

Mini Trio of Desserts

Lemon Posset, Cheesecake and a Crème Brulee

£7.45



Please advise a member of the team of any dietary requirements

The Bubble Afternoon Tea

£18.95 per person

Something Savoury –

Mini Prawn Cocktail Shooter

Crispy Chicken Slider

Pork & Black Pudding Sausage Roll

Sandwiches -

Roast Beef & Mustard

Arran Cheddar & Chutney

Chicken Fajita Mayonnaise

On a selection of sliders buns & bread.

Plain or Fruit Scone

Something Sweet -

Mini Raspberry Cheesecake

Milk chocolate Cupcake

Lotus Biscoff Brownie

Viennese Whirl Biscuits

Jammy Dodger Blondie

Why not try out signature Afternoon Tea?

Upgrade to our cocktail, gin or prosecco afternoon tea with canapes

£22.95 per person

Canapes –

Honey Mustard Chipolata

Mini Smoked Haddock and Cheddar Fishcake

Chocolate Strawberry

*In the early 19th Century two meals a day was the norm. During the late afternoon the 7th Duchess of Bedford was said to have complained of “having that sinking feeling” therefore demanded a pot of tea and a snack, from then on became the tradition we know today ...
as Afternoon Tea.*

Kids Afternoon Tea is also available £9.95. Please advise of any dietary requirements at the time of booking.



Evening Menu

On Arrival...

The Bubble Cocktail and Canapes

Bread & Dipping Oils

To Start

Cullen Skink Risotto

Creamy Cullen skink risotto bound in risotto arborio rice topped with a poached hen's egg

Medley of Seafood

Pan Fried Scallops, Chilli and Garlic King Prawns & Crispy Squid

Venison Bubbles in a chorizo arrabiatta with toasted bread

Warm goats cheese crostini in a blue cheese, walnut and pea shoot salad

Main Course

Chicken, Fillet Steak and Stornoway Black Pudding Tower served with Homemade Chips, Seasonal Vegetables and Drambuie Sauce

Slow Braised Lamb Shank, Colcannon Mashed Potatoes, Savoy Cabbage, Honey Roasted Root Vegetables and a Rich Red Wine Gravy

Oven Roasted Monkfish Wrapped in Parma Ham, Pea Puree, Smoked Haddock Risotto and Fondant Potato

Seafood Platter, a selection of; Moules Mariniere, Pan Fried Scallops, Crispy Langoustines, Salt and Pepper Squid, Chilli and Garlic King Prawns, Haddock Goujons and a Toasted Baguette

A Roasted Pepper stuffed with Cajun Fried Vegetables topped with a Blue Cheese and Brie Crumb served with Fondant Potato and Tomato and Red Pepper Puree

Please advise a member of the team of any dietary requirements

To Finish

The Chocolate Bubble

Chocolate Bubble with a chocolate brownie and vanilla ice cream centre drizzled in hot chocolate sauce

A Burst of Lemon

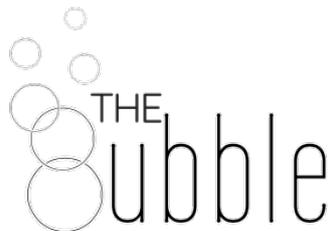
Lemon Sorbet, Lemon tart and Lemon Meringue

Symphony of Desserts

Crumble, Crème Brulee, Sticky Toffee Pudding, Cheesecake, Eton Mess Shooter, Ice Cream, Shortbread and
crème anglaise

Tea, coffee and after dinner mints

£60 per person



The Bubble

Summer Signature Cocktail, A light and refreshing bubbly mix of rhubarb and ginger gin, prosecco, cranberry juice and tonic water

£6.95

Oh, So Passionate

A fruity essential made with Vodka, Coconut Liquor, Grenadine, Passion Fruit and Orange Juice

£7.00

Pink Pommy

A must try for all you gin lovers. A vibrant pink frozen mix of Brockmans Gin, Cranberry & Pomegranate Juice, the perfect summer drink.

£7.50

On Cloud 9

A Frozen blend of Cream of Coconut, Pineapple Juice, Blue Curacao and Vodka topped with a Cloud

£6.95



Pornstar Martini

An enticing and intensely flavoured Passion Fruit cocktail topped with a Mini Bottle of Bubbles

£8.00

Citrus Sippin'

A refreshing citrus cocktail spiked with White Rum and mixed with Orange Juice, Ginger Beer and Lime.

£6.95

Blueberry Mojito

An intensely fresh and punchy Cuban cocktail combining White Rum, Mint Leaves, soda & Blueberries

£6.95

Summer Punch Bubble *to share*

Midori, cranberry juice, orange juice, lychee, sugar syrup and soda water

£35.00

Raspberry Mojito Bubble *to share*

An intensely fresh and punchy Cuban cocktail combining White Rum, Mint Leaves, Soda & Raspberries

£35.00

The greatest adventures happen after cocktails