

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

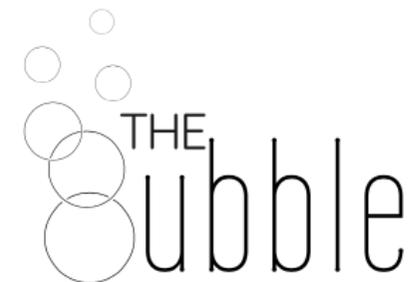
The Banff Springs Hotel



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 Restriction's we will however transfer to a suitable date

The Bubble Dining

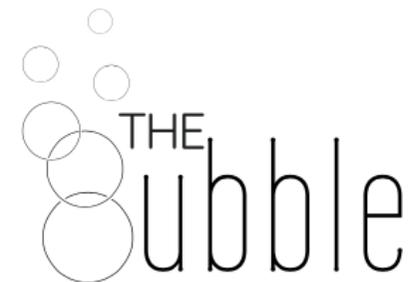
Breakfast is served 07.30 – 09.30 or 10.00 – 12.00

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

£9.95

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

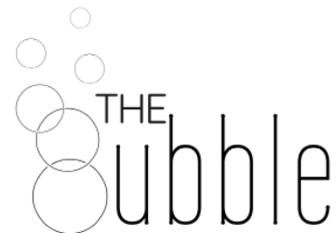
Two poached hens' eggs, honey roasted ham on toasted muffins with hollandaise sauce on a bed of rocket

£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

Mushroom, Brie and Asparagus risotto

£13.50

To Finish

Chocolate Bubble

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

£7.95

Sticky Toffee Pudding

Served with vanilla ice cream and fudge sauce

£6.95

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

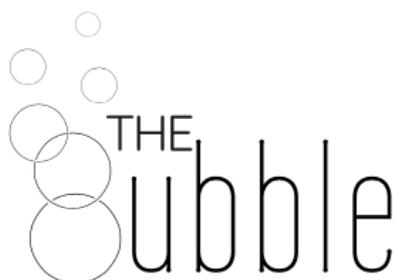
£9.45

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 –

Crispy Chicken and Cheese Toasted Wrap

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 -

Fruit Meringue

Mini Trifle

Double Chocolate Rocky Road

Summer Berry Cheesecake

Mint Aero Slice

Biscoff Truffle

Why not try out signature Afternoon Tea?

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

£25.95 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

A traditional creamy soup made with locally sourced caught haddock, onions, potatoes.

Pan Fried Scallops

Served with Black Pudding, Bacon Lardons, Cauliflower Puree

Warm Duck and Orange Salad

Wild Mushroom Garlic Bruschetta

Main Course

8oz Fillet Steak with Sweet Potato Puree, Fried Wild Mushrooms and Onions, Haggis Bon Bons, Homemade Chips. Choose from Peppercorn & Brandy Sauce.

Pan Fried Halibut topped with Langoustines, served with Dauphinoise Potatoes and a White Wine Sauce

Rack of Lamb with Mustard Crust, Garlic and Mint Pomme Puree, Red Wine and Juniper Gravy

Creamy Broccoli, Mushroom and Blue Cheese Gnocchi served with a Toasted Garlic Baguette

To Finish

The Chocolate Bubble

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

A Tropical Burst

Malibu and Pineapple Cheesecake, Tropical Fruit Pavlova, Lime and Passion Fruit Posset

Symphony of Desserts

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

Chocolate Fondue

Delicious Milk Chocolate served with assorted fresh fruit & Sweet treats

Scottish Cheese Selection

Tea, coffee and after dinner mints

£60 per person

Please advise a member of the team of any dietary requirements

The Bubble

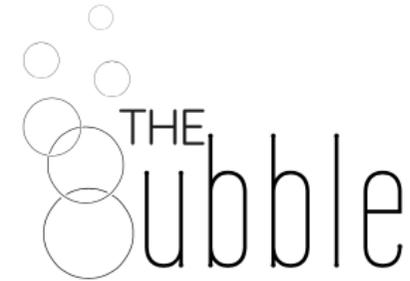
Summer Signature Cocktail, A light and refreshing bubbly mix of rhubarb and ginger gin, prosecco, cranberry juice and tonic water

£6.95

Summer Fruit Blitz

Lychee, Bacardi, Mango Puree, Passion Fruit Puree and Lime

£7.50



Bayview

Bacardi, Rum Chata, Pineapple Juice, Blue Curacao, Cinnamon and Lemon Juice

£7.50

Cocktails

Springs Sunset

A must try for all you gin lovers. Peach & Hibiscus Gin, Vodka, Lime and Pineapple Juice.

£7.50

Sugar High

Watermelon Vodka, Cointreau, Watermelon Liquor and Lime

£7.50

The greatest adventures happen after cocktails