

## 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

OCT - DEC

	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](mailto: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

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 cup 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

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 –

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 Canapés*

Bread & Dipping Oils

To Start  
Cullen Skink

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 or 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

### Trio of Desserts

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



### The Bubble

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

£6.95



### Winter's Eve

Cinnamon Syrup, Grey Goose Vodka, Lemon Juice, Egg white & Blackberries

£7.95

### Chocolatini

Chocolate Baileys, White Chocolate Liqueur, Cream

£7.95

The White Pumpkin  
Rum, Almond Milk & Honey  
£7.95

*The greatest adventures happen after cocktails*