

The Bauble

at the

Banff Springs Hotel



THE
Bauble
by The Bubble

The Bauble at the Banff Springs Hotel

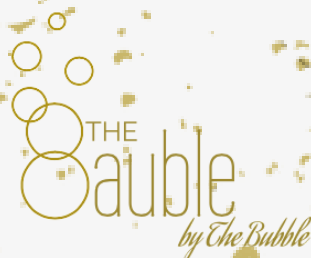
A Luxurious Dining experience with breathtaking views over the Banff Links Bay. The idealistic setting for Weddings, Anniversaries, Engagements, Birthdays or simply just a get together with friends and family or who needs a reason to celebrate!

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. 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.

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. A 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 the 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

(Does not apply 24th, 26th, 31st Dec & 1st Jan)

The Bubble Hire Pricing

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
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

The Bubble Hire Pricing

	24th	26th	31st	1st
07.30-09.30	£70	£70	£70	£70
10.00-12.00	£70	£70	£70	£70
12.30-15.30	£80	£80	£100	£100
16.00-19.00	£100	£100	£120	£120
19.30-22.00	£100	£100	£140	£140

Breakfast Menu

Coffee & Tea

Latte
£2.50 / £2.95

Decaf Coffee
£2.80

English Breakfast Tea
£2.00

Cappuccino
£2.50 / £2.95

Liqueur Coffee £4.95
Baileys, Tia Maria, Irish
Whisky, Scotch Whisky,
Cointreau, Brandy

Earl Grey
£2.00

Mocha
£2.50 / £2.95

Hot Chocolate
£2.50 / £2.95

Herbal Tea
Green Tea, Cranberry &
Raspberry, Peppermint,
Camomile
£2.00

Americano
£2.25 / £2.95

Kids Hot Chocolate
£2.45

Espresso
£2.25 / £2.75

Flavoured Syrup £1.00

Caramel, Hazelnut, Cinnamon, Gingerbread, Vanilla

Milk alternatives – almond or soya

Mimosa
Prosecco and Orange Juice
£7.50

Berry Bliss £3.50
Strawberry, Mango, Banana and
a splash of almond milk

Apple Juice
£2.00

The Grinch £3.50
Spinach, Mango and Avocado
and a splash of milk

Orange Juice
£2.00

Breakfast Menu

The Bauble 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

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

Very 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

Lunch Menu

To Start

Roasted Onion & Cider Soup 7.25

Duck Liver Pate, with Pear Chutney & Oatcakes 8.95

Smoked Haddock Risotto, Honey Onions, Quail Egg and Pea Shoot Salad 8.95

Langoustine Pil Pil with Chilli & Garlic served with Homemade Bread 9.95

Main Course

Beef Medallions Surf & Turf, Garlic Butter, Herb New Potatoes, Green Bean & Braised Red Cabbage 32.95

Lemon Sole with Crab & Tarragon Butter, Samphire & Lyonnaise Potatoes 24.95

Pan Seared Chicken Supreme with Honey Mustard & Lemon, Pomme Puree & Grilled Asparagus 22.95

Butternut Squash & Sweet Potato Tagine with Coriander & Spiced Cous Cous 21.95

Dessert

The Chocolate Bauble

Chocolate Bauble with a chocolate brownie and vanilla ice cream centre drizzled in hot chocolate sauce 7.95

Passion Fruit Cheesecake with Pineapple Sorbet & Coconut Sauce 8.95

Banoffee Tart with Fudge Ice Cream & Hazelnut 7.95

Cheese Selection 9.95

On Arrival...

Evening Menu

The Bauble Cocktail and Canapés

Bread & Dipping Oils

To Start

Langoustine Bisque with Tiger Prawns and Fennel

Smoked venison with grilled halloumi served with lemon and basil salad

Potted salmon with dill and horseradish, pea shoot salad and toasted poppy seed bloomer

Strathdon blue cheese and pumpkin gnocchi with crushed macadamias

Main Course

Filet mignon with duck liver pate, fondant potato, buttered green beans and red wine reduction

Pan roasted chicken with celeriac pomme puree, mulled, spiced red cabbage, parma ham crisp and citrus, tarragon sauce

Monkfish and langoustine bouillabaisse with rouille and sliced baguette

Garlic mushroom and roasted courgette ragu with wild rice and toasted chestnuts

Roast Turkey with all the trimmings

To Finish

The Chocolate Bauble

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

Tropical

Passionfruit parfait, coconut tuille & pineapple sorbet

Apple & Caramel

Apple tart tatin, panna cotta, with caramel sauce & vanilla ice cream

Chocolate & Peanut Butter

Mousse, chocolate crumb, peanut butter cookie dough & white chocolate ice cream

Tea, coffee and mince pies

£60 per person

Cocktails

The Bauble

A light and refreshing bubbly mix of rhubarb and ginger gin, prosecco, cranberry juice and tonic water
£6.95

The Toasted Mallow

Vodka, marshmallow syrup and soda water topped off with flamed marshmallows
£6.95

Ginger Bread Martini

The ideal Christmas Martini with a salted caramel twist
£8.95

Snow Globe

Who doesn't love a blue cocktail?...
£8.95

Festive Fizz

Pink Gin lover? this cocktail is for you... simply the only way to bring a little festive fizz to your day
£8.95

The greatest adventures happen after cocktails

Festive Afternoon Tea

Selection of Finger Sandwiches

Hot Smoked Salmon & Philadelphia

Roast Beef, Horseradish & Rocket

Clava Smoked Brie & Cranberry

Something Savoury

Halloumi & Sun Blushed

Tomato Skewer

Stilton & Maple Bacon Tart

Mini Prawn Cocktail Shot

Sausage Roll

Something Sweet

Raspberry & Lemon Pannacotta

Chocolate Caramel Brownie

Apple Bakewell Slice

Banoffee Tart

Macaroon

Homemade Scones

with Strawberry Jam & Clotted Cream

Canapés

Chinese Duck Bon Bons

Trout & Dill Fishcake



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