



# **THE BUBBLE**

## *THE BUBBLE AT THE BANFF SPRINGS*

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](mailto: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

# 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,

Earl Grey  
£2.00

Mocha  
£2.50 / £2.95

Cointreau, Brandy

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

Americano  
£2.25 / £2.95

Hot Chocolate  
£2.50 / £2.95

Espresso  
£2.25 / £2.75

Kids Hot Chocolate  
£2.45

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

Orange Juice  
£2.00

Lean Green £3.50  
Spinach, Mango and Avocado  
and a splash of milk

# Breakfast Menu



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## 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

## 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

Cullen Skink (GFO) 7.50

Baked Camembert (V) 10.95  
Garlic & rosemary,  
toasted sourdough & red onion marmalade

Confit Chicken & Pistachio Terrine (N) 9.50

Salmon & Chive Fishcake 9.50  
With parmesan cream & pea shoot salad

Garlic Butter & Cajun Steak Bites (GFO) 11.50  
With maple mustard dip

Pan Seared Scallops (GFO) 13.95  
Pea & mint purée, crispy pancetta, caviar & balsamic glaze

Steamed Mussels White Wine & Garlic (GFO) 11.50  
Served with homemade bread

# Lunch Menu



# Main Course

Coconut Monkfish &  
Langoustine Curry 26.95  
Served with jasmine rice, mini naan & mango chutney

Pan Fried Wild Halibut (GFO) 27.95  
Garlic & rosemary crushed new potatoes, minted  
pea purée, parma ham crisp, white wine, roasted  
garlic & saffron sauce

Seared Venison Loin (GFO) 24.95  
Crispy kale, tenderstem broccoli, red current jus,  
fondant potato & celeriac purée

Pork Belly 19.85  
Pancetta savoy cabbage, honey roasted carrots,  
black pudding mash & cider jus

Braised Feather Blade of Beef (GFO) 27.95  
Baby root vegetables, pomme purée & red wine jus

Our 28 day matured steaks are locally sourced from  
John Stewarts Butcher & Forbes Raeburn. All served  
with onion rings, home cut chips, flat cap  
mushroom, cherry vine tomatoes & asparagus.

Ribeye Steak 8oz | 28.95

Sirloin Steak 10oz | 32.95

Fillet Steak 8oz | 34.95



# Lunch Menu Main Course



Roasted Sea Bass Fillets (GFO) 23.95  
Candied cherry tomatoes, samphire, sautéed  
potatoes & sauce vierge

Chicken Balmoral 22.95  
French trimmed chicken supreme stuffed with your  
choice of local haggis, oatmeal stuffing or black  
pudding wrapped in streaky bacon with clapshot mash,  
tenderstem broccoli & a creamy Drambuie sauce

Chicken Chorizo & Roasted  
Red Pepper Risotto 22.95

Seafood Platter (GFO) 31.95  
Whole langoustines, pan roasted scallops, lemon sole  
fillet, monkfish tail, steamed mussels, chilli & garlic  
tiger prawns, crispy whitebait, calamari, miniature  
Cullen skink & thermidor sauce. Served with  
steamed greens & buttered new potatoes

## Desserts

The Chocolate Bubble

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

Chocolate Orange Marquise 8.95

Spiced grand marnier syrup with rum n' raisin ice cream

Espresso Martini Cheesecake 8.95

With vanilla ice cream

Lemon Tart 8.95

With raspberry sorbet

Scottish Cheeseboard Selection 10.95

# Evening Menu

*On Arrival...*

## *The Bubble Cocktail and Canapés*

### *To Start*

Cullen Skink (GFO)

Baked Camembert (V)  
Garlic & rosemary,  
toasted sourdough & red onion marmalade

Confit Chicken & Pistachio Terrine (N)

Salmon & Chive Fishcake  
With parmesan cream & pea shoot salad

Garlic Butter & Cajun Steak Bites (GFO)  
With maple mustard dip

Pan Seared Scallops (GFO)  
Pea & mint purée, crispy pancetta, caviar & balsamic glaze

Steamed Mussels White Wine & Garlic (GFO)  
Served with homemade bread

# Main Course

Coconut Monkfish &  
Langoustine Curry  
Served with jasmine rice, mini naan & mango chutney

Pan Fried Wild Halibut (GFO)  
Garlic & rosemary crushed new potatoes, minted  
pea purée, parma ham crisp, white wine, roasted  
garlic & saffron sauce

Seared Venison Loin (GFO)  
Crispy kale, tenderstem broccoli, red current jus,  
fondant potato & celeriac purée

Pork Belly  
Pancetta savoy cabbage, honey roasted carrots,  
black pudding mash & cider jus

Braised Feather Blade of Beef (GFO)  
Baby root vegetables, pomme purée & red wine jus

Our 28 day matured steaks are locally sourced from  
John Stewarts Butcher & Forbes Raeburn. All served  
with onion rings, home cut chips, flat cap  
mushroom, cherry vine tomatoes & asparagus.

Ribeye Steak 8oz |

Sirloin Steak 10oz |

Fillet Steak 8oz |

Tomahawk Steak 32oz |  
(Supplement £40pp)

# Main Course



Roasted Sea Bass Fillets (GFO)  
Candied cherry tomatoes, samphire, sautéed  
potatoes & sauce vierge

Chicken Balmoral  
French trimmed chicken supreme stuffed with your  
choice of local haggis, oatmeal stuffing or black  
pudding wrapped in streaky bacon with clapshot mash,  
tenderstem broccoli & a creamy Drambuie sauce

Chicken Chorizo & Roasted  
Red Pepper Risotto

Seafood Platter (GFO)  
Whole langoustines, pan roasted scallops, lemon sole  
fillet, monkfish tail, steamed mussels, chilli & garlic  
tiger prawns, crispy whitebait, calamari, miniature  
Cullen skink & thermidor sauce. Served with  
steamed greens & buttered new potatoes

# Desserts

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

Chocolate Orange Marquise  
Spiced grand marnier syrup with rum n' raisin ice cream

Espresso Martini Cheesecake  
With vanilla ice cream

Scottish Cheeseboard Selection

Tea & Coffee served with after dinner mints  
£60 per person

# Cocktails

## *The Bubble*

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

## *Mum knows best*

The classic Bramble cocktail with vodka, definitely our Mums favourite £7.95

## *Shake what your Mother gave you*

Pineapple juice, fresh orange juice & disaronno £7.95

## *Blossum Bomb Mum*

The perfect frozen mix of Smirnoff ice & Raspberry Gin £7.95

*The greatest adventures happen  
after cocktails*

# Afternoon Tea



*Selection of Finger Sandwiches*  
*Hot Smoked Salmon & Philadelphia*  
*Roast Beef, Horseradish & Rocket*  
*Clava Smoked Brie & Cranberry*

*Something Savoury*  
*King Prawn & Tapenade Croute*  
*Cream Cheese Stuffed Pepper*  
*Stilton & Maple Bacon Tart*  
*Sausage Roll*

*Something Sweet*  
*Millionaire Shortbread*  
*Apple Bakewell Slice*  
*Banoffee Tart*  
*Macaroon*  
*Ferrero Rocher Cupcake*

*Homemade Scones*  
*with Strawberry Jam & Clotted Cream*

## *Canapés*

*Chinese Duck Bon Bons*  
*Salmon Fishcake*