The Royal Burgess
GOLFing Society
OF EDINBURGH

## FUNCTION MENUS 2024

(A starter, soup or both should be chosen at the time of selection
There is a vegetarian meal available on request)

- MENU 1-

King Prawns on a bed of Mixed Leaves served with Mango, sliced Pear, Physalis and Fish Egg Roe drizzled with Marie Rose Sauce *****
Cream of Cauliflower, Lemon and Rosemary (V)
$* * * * *$
Grierson's Lemon Crumbed Chicken Breast with Pak Choi

Selection of Cheese and Biscuits
Or
Tropical Fruit Salad
*****
Coffee and Mints
STARTER£43.00
SOUP£35.50

- MENU 2 -

Homemade Duck Liver Pate served with Orange and Kumquat compote with Melba Toast *****

Sweet Potato Soup With Red Chilli, Coconut Milk and Fresh Coriander Leaf (V)<br>*****<br>Highland Venison with Blaeberry and Redcurrant Relish, Potato Dauphinoise and Vegetables<br>*****<br>Selection of Cheese and Biscuits<br>Or<br>Chocolate Torte with Mascarpone Cheese<br>*****<br>Coffee and Mints

# Fresh Fig, Parma Ham and Blue Cheese Salad served with Pecan Nuts and Honey Vinaigrette 

*****
Cream of Celeriac and Potato Drizzle with White Truffle Oil (V)
*****
Fillet of Lemon Sole Garnished With Butterfly King Prawn, Served With Fried Rice and
Watercress Sauce
$* * * * *$
Selection of Cheese and Biscuits
Or
Fresh Fruit Pavlova with Cream
*****
Coffee and Mints

Clyde Valley and Tomato Bocconcini with Basil and Pine Nuts
*****
Classic Italian Minestrone Soup (V)
*****
Perthshire Rump of Lamb with Mint and Almond Crust, Rosemary Jus
Vegetables and Potato Puree
*****
Selection of Cheese and Biscuits
Or
Tiramisu with Coffee Sauce
*****
Coffee and Mints

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- MENU 5 -
Asparagus and Ham Tartlet with Creamy Brandy Sauce and Mustard Cress
*****
Tomato, Dark Chocolate and Chilli Soup (V)
*****
Roast Ribeye of Beef Marinated in Garlic, Thyme with Potato Rosti,
Red Wine and Madeira Reduction
*****
Selection of Cheese and Biscuits
Or
Profiteroles served with Chocolate Sauce
Coffee and Mints
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STARTER£46.50
SOUP£44.00
BOTH £ 51.00

- M E N U 6 -

Smoked Salmon and Prawn Parcel drizzled with Marie Rose Sauce
Accompanied with Seasonal Leaves
*****
Cream of Broccoli and Goat's Cheese Soup
*****
Whole Roasted Beef Fillet with Rich Juniper Berry Jus and Dauphinoise Potatoes
*****
Selection of Cheese and Biscuits
Or
Lemon Tart with Raspberry Coulis
*****
Coffee and Mints

