

THE BUBBLE

AT THE BANFF SPRINGS HOTEL



01261 812881 | Info@thebanffsprings.co.uk



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. 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 of our Bubble guests to arrive 30 minutes before their booking time.
Please let us know at the time of booking regarding any dietary requirements.

Cancellation

Hire Charge is non - refundable & non - transferable.
It is required to be paid in full at the time of booking.

The Bubble Dining

Breakfast is served 07.30 - 09.30 or 10.00 - 12.00

Lunch is served 12.30 - 2.30 or 15.00 - 17.00

Afternoon Tea is served 12.30 - 2.30 or 15.00 - 17.00

Dinner is served 17.30 - 19.30 or 20.00 - 22.00

(Does not apply 24th, 26th, 31st December & 1st of January)



Hire Pricing

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
7.30 - 9.30	£25	£25	£25	£25	£30	£30	£30
10.00 - 12.00	£35	£35	£35	£35	£45	£45	£45
12.30 - 2.30	£45	£45	£45	£45	£70	£70	£70
15.00 - 17.00	£45	£45	£45	£65	£70	£70	£70
17.30 - 19.30	£55	£55	£55	£55	£80	£80	£75
20.00 - 22.00	£55	£55	£55	£55	£80	£80	£75

Please visit our festive brochure for festive period charges





Breakfast

The Bubble Full Scottish

2 Eggs anyway, bacon, sausage, tomato, mushroom, baked beans, black pudding, haggis, potato scone & hash Brown

£15.95

Eggs Benedict

English muffin topped with a poached egg and your choice of ham or bacon and hollandaise sauce

£15.95

Eggs Royale

English muffin topped with a poached egg, salmon and hollandaise sauce

£15.95

Three Egg Omelette

With a choice of ham & cheese, smoked salmon, mushroom & tomato or cheese

£15.95

The Bubble Vegetarian

2 Eggs anyway, veggie sausage, tomato, mushroom, baked beans, potato scone & hash Brown

£15.95

Eggs Florentine

English muffin topped with a poached egg, spinach and hollandaise sauce

£15.95

Avocado Toast

Toast topped with a poached egg and avocado

£15.95

Waffles

Topped with strawberries and raspberries, drizzled with chocolate or strawberry sauce

£7.95



LATTE

£4.95 / £5.50

CAPPUCCINO

£4.95 / £5.50

AMERICANO

£3.50 / £4.05

ESPRESSO

£3.10 / £3.65

HOT CHOCOLATE

£4.95 / £5.50

SYRUPS

£2.50

CARAMEL / HAZELNUT / CINNAMON /
GINGERBREAD / VANILLA

MOCHA

£4.95 / 4.50

DECAF COFFEE

£4.95 / £5.50

LIQUEUR COFFEE

£6.50

IRISH / BAILEYS / TIA MARIA /
SCOTCH / COINTREAU / BRANDY

ENGLISH BREAKFAST TEA

£3.00

HERBAL TEA

£3.00

ORANGE / APPLE JUICE

£3.00

MIMOSA

£7.95

PROSECCO AND ORANGE JUICE





THE
Gubbe

Afternoon Tea



Selection of finger sandwiches

- *honey roast ham & cheddar
- *chicken mayonnaise salad
- *egg & cress mayonnaise

Fresh fruit skewer

Scones - plain/fruit

Bakewell tart

Chocolate opera cake

Lemon meringue tart

Frosted carrot cake muffin

Add Savoury

Pork black pudding & apple sausage roll

Garlic mushroom Vol-au-vent

Brie & chilli crostini

£23.95pp

Menu



Starters

Cullen Skink 8.50

Traditional made with smoked haddock, onions, potatoes & cream (GFO)

Prawn Cocktail 10.95

Bound in a creamy Marie Rose sauce

Duo of Yorkshire Pudding 9.95

BBQ pulled pork, beef brisket, Stornoway black pudding crumb & red onion marmalade

Grilled Asparagus 9.95

Asparagus wrapped in Parma Ham with a Hollandaise sauce & a Truffle Poached Hen's Egg

Haggis Truffle 9.95

Cockburns Haggis Truffle with a Turnip puree, Stornoway Black Pudding Crumb & a Creamy Peppercorn Sauce

Goats Cheese Fritter 9.25

Panko Breaded Goats Cheese Fritter on a toasted Muffin with a Bacon Medallion & Chilli Jam

Shetland Scallops 15.25

Pan Fried Shetland Scallops with an apple, spring onion & dill relish, lime & chilli dressing & Hot Smoked Salmon

Tempura Battered Mushrooms (VE) 8.95

With a Vegan Mustard Mayo

Falafel Truffle (VE) 8.25

With a sweet chilli sauce & salsa

Buffalo Cauliflower Wings (V) 8.95

Main Course

Roast Silverside of Beef (GFO) 18.95

Served with Yorkshire pudding, traditional Skirlie, roast carrot & broccoli,
roast potatoes, pan gravy

Roast Chicken (GFO) 18.95

Served with Yorkshire pudding, traditional Skirlie, roast carrot & broccoli,
roast potatoes, pan gravy

Beef Steak & Haggis Pie 18.95

Beef Steak & Cockburns of Dingwall Haggis Pie with Home Cut Chips &
Seasonal vegetables

Balmoral Burger 18.95

2 x 3oz Burgers with Bacon Medallions, Cheddar Cheese, Haggis Fritter,
Scotch Whisky Mayo with Stealth Fries & Coleslaw

From the Land

Duo of Scotch Beef 28.95

4oz Fillet Steak & a Guinness Beef Brisket & Potato Pie with a Rich Red Wine
Jus & Home cut chips

Pork Fillet Roulade 24.95

Stornoway Black Pudding filled Pork & Dauphinoise Potato, Seasonal
vegetables & a Honey Grain Mustard Cream

Main Course

From The Grill

6oz Fillet Steak (GFO) 36.95

8oz Sirloin (GFO) 32.95

All locally sourced from John Stewart Butcher's Banff, served with blistered tomato, flat cap mushroom, beer battered onion rings, Home cut chips & seasonal greens

Surf & Turf Fillet 41.95

6oz Fillet Steak with Tempura Langoustines, a creamy Pepper Sauce & Home cut chips

From the Sea

Monkfish 24.95

Pan fried Monkfish Medallions & Langoustines in a thai green sauce with curries basmati rice, poppadoms & chutney

Salmon 24.95

Chilli Baked Salmon with parmentier potatoes, a chilli & lime dressing with winter greens

Haddock 21.95

Baked Haddock fillet with a mix of King prawn, chorizo, new potato, cherry tomato in a garlic & parsley butter with a mixture of winter greens

Tagine (VE) 18.95

Mango Chutney, Basmati Rice & Poppadom

Chilli & Garlic Vegetable Stir Fry (VE) 17.95

With Basmati Rice & salad

Dessert

The Chocolate Bubble 11.95
The signature Bubble dessert

Sticky Toffee Pudding (GFO) 8.95
Bicocchis Traditional Ice Cream with a warm fudge sauce

Winter Spiced Apple Crumble 8.95

Baileys Tiramisu 9.25

Trio of Chocolate 9.95
White Chocolate filled Bubble of sweet delights, Oero
Cheesecake & Milky Bar Ice Cream

Banoffee Tart 8.95
Sweet mix of Toffee, Caramelised banana, sweetened cream &
cocoa. Served with caramel Ice Cream

Isle of Arran Cheeseboard (GFO) 11.95
Thomas Fudge biscuit selection, celery, apple & grapes with a
tomato chutney

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