

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
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Afternoon Tea



Selection of finger sandwiches

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

Sweet

Strawberry Tart
Biscoff & white chocolate rocky road
Baileys Cheesecake
Chocolate Brownie
Summer Berry fruit skewer

Mix of scones

Savoury

Chicken Korma Pie
Sausage Roll
Haggis bon bon

£23.95pp

Starters

Cullen Skink 8.95

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

Prawn Cocktail 11.95

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

Handcrafted Oriental Duck & Vegetable Spring Roll 9.95

A delicate blend of tender duck and fresh vegetables rolled in a crisp pastry, served with a rich balsamic glaze and a fiery chilli jam.

Crumbed Chicken Bites 9.95

Crumbed chicken bites glazed with a rich Jack Daniel's, spicy chilli, and savoury soy sauce, topped with a fresh onion seed salad for added crunch and flavour.

Duo of Melon, Parma Ham, Avocado & King Prawn Skewers 10.50

A delightful combination of sweet, juicy melon paired with savoury Parma ham, complemented by creamy avocado and succulent king prawns. Served with a tangy sweet chilli aioli for a perfect balance of flavours.

Cajun Chicken Caesar Salad 9.50

Grilled chicken slices served atop crisp romaine lettuce, tossed in a creamy Caesar dressing, garnished with crunchy croutons and freshly grated Parmesan cheese.

Feta, Roasted Pepper, Crispy Croutons, Orange & Walnut Salad 9.25 (V)

Grilled Goats Cheese 9.95 (V)

Toasted Crostini, Cranberry Jam, Balsamic Glaze

Falafel Truffles 8.95 (VE)

Sweet Chilli & Hummus

Main Course



Roast Silverside of Beef (GFO) 19.95

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

Roast Chicken (GFO) 19.95

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

Crumbed Chicken Katsu(GFO) 18.95

Crumbed Chicken Katsu curry served with spicy chilli and fragrant coriander rice, accompanied by warm naan bread.

Grilled Chicken Fajita Burger (GFO) 19.95

A grilled chicken patty nestled in a soft floured bun, topped with melted cheese, fresh salsa, and creamy guacamole. Served alongside warm tortilla crisps, generously topped with cheese, jalapeños, salsa, sour cream, and guacamole.

Classic Cheese & Bacon Smash Burger 18.95

Featuring a juicy beef patty topped with crispy bacon and melted cheese. Served with a side of fresh coleslaw, homemade chips, and golden beer-battered onion rings.

From the Land

Honey Spiced Duck Breast (GFO) 26.95

Tender duck breast glazed with a delicate honey and spice marinade. Served alongside a fondant potato, sweet and tender chantenay carrots, and rich red cabbage. Accompanied by a vibrant redcurrant jus.

Banff Springs Mixed Grill (GFO) 31.95

A hearty combination featuring a 6oz rump steak, black pudding sausage, tender BBQ pork ribs, spicy Cajun chicken, beef steak tomato, a fried egg, and homemade chips.

Beef & Chargrilled Vegetable Stir Fry (GFO) 27.95

Tender beef and smoky grilled vegetables, stir-fried to perfection. Served with spicy chilli soy sauce and either garlic-infused noodles or fragrant mushroom rice.

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

From the Sea

Pan Fried Seabass Fillets 24.95

Accompanied by a rich Smoked Haddock Risotto & crispy potato, all enhanced by a fragrant dill and caper butter that ties the dish together with fresh, tangy notes.

Monkfish, King Prawn & Chorizo Skewers (GFO) 24.95

Succulent pieces of monkfish, juicy king prawns, and spicy chorizo, threaded onto skewers and grilled to perfection. Served with crushed new potatoes infused with fresh dill and lemon, accompanied by a vibrant coriander, tomato, and pineapple salsa.

Vegan/ Vegetarian

Roasted Pepper 18.95 (V)

Filled with Mediterranean Cous Cous & Brie, Red Pepper Coulis, Roasted Herb & Lemon New Potatoes

Mixed Vegetable Curry 18.95 (V)

Basmati Rice, Poppadoms, Naan Bread, Chutney

Cottage Pie 18.95 (VE)

Crispy Potato served with Seasonal Vegetables

Falafel & Chickpea Burger 18.95 (VE)

Applewood Vegan Cheese and Tomato Salsa & Stealth Fries

Dessert

The Chocolate Bubble 11.95

The signature Bubble dessert

Sticky Toffee Pudding (GFO) 9.95

Bicocchis Traditional Ice Cream with a warm fudge sauce

Isle of Arran Cheeseboard (GFO) 11.95

Thomas Fudge biscuit selection, celery, apple & grapes with a tomato chutney

Biscoff & Mars Bar Cookie Dough 9.95

Drizzled with hot Biscoff sauce and velvety white chocolate & a scoop of Bicocchis cookies and cream ice cream.

White Chocolate Ganache Cheesecake 9.95

A luscious, creamy cheesecake topped with a smooth and velvety white chocolate ganache. Rich and decadent, it features a buttery crust base complemented by the sweet, melt-in-your-mouth white chocolate topping. With Bicocchis passion fruit sorbet & a pineapple salsa.

Fresh Fruit & Summer Berry Pavlova 9.95

A delicate, crisp meringue base topped with a luscious layer of whipped cream, generously decorated with an assortment of fresh, juicy summer berries and seasonal fruits. With a scoop of Bicocchis raspberry mallow ice cream.

Strawberry & Madagascar Vanilla Pod Bavaois 9.95

Our Strawberry and Madagascar Vanilla Pod Bavaois, a silky, creamy dessert infused with the rich aroma of authentic vanilla beans. Complemented by crisp, buttery shortbread fingers and topped with a vibrant, fresh berry compote.

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