

# THE BUBBLE

AT THE BANFF SPRINGS HOTEL



01261 812881 | [Info@thebanffsprings.co.uk](mailto: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](mailto: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



# Festive Hire Pricing

	24 <sup>th</sup> Dec	25 <sup>th</sup> Dec	26 <sup>th</sup> Dec	31 <sup>st</sup> Dec	1 <sup>st</sup> Jan
7.30- 9.30	£75	x	£75	£75	£75
10-12	£75	x	£75	£75	£75
12.30- 2.30	£85	£100	£85	£100	£100
16.00- 19.00	£100	x	£100	£125	£125
19.30- 22.00	£100	x	£100	£145	£145

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







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# Afternoon Tea



Selection of Cakes

Santa Strawberry Tart

Christmas Pudding Truffle

Candy Cane & Ginger Bread Rocky Road

Shortbread Iced Stars

Cheesecake Strawberry Trifle

Selection of Milk Chocolate & Orange Scones

Savoury

Pigs in Blankets

Espresso Cup of Scotch Broth

Homemade Sausage Rolls

Sandwiches

Turkey & Cranberry

Smoked Ham & Cheddar Brie & Chilli Jam Salad

£25.95pp

# Menu



## *Starters*

### *Cullen Skink 8.95*

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

### *Turkey or Vegetable Broth 7.25*

### *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.*

### *Duo of Brie & Camembert Wedges served with a zesty chilli jam 10.95*

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

### *Chicken & liver Pate with toasted brioche toast & a red onion chutney 10.95*

### *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.*

### Roast Turkey with all of the Traditional Trimmings 20.95

### Roast Gammon with all of the Traditional Trimmings 20.95

### Vegetable Wellington with Brie & Cranberry & Crispy new Potatoes 19.95



## 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.*

### 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.*

*Traditional Christmas Pudding served with a brandy butter sauce  
& Bicocchis Ice Cream 10.95*

*Chocolate Molten Cake, white chocolate ganache & Bicocchis  
Mint Ice Cream 11.95*

*Salted Caramel Ginger Bread Cheesecake 9.95*

*Baked Alaska - Bicocchis Raspberry Ice Cream encased in our  
Fluffy Meringue 10.95*



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