



Lunches

Different Sandwich filling and Bread type
each day including Bloomers, Tortilla
Wraps, Baguettes and Wholemeal Hoagies
Vegetarian, Meat and Fish Fillings
Platter of 3 Buffet Items
Fresh Fruit Bowl
Chocolate / Healthy Option Bar
Soft Drink

All meals will be provided for on site.

The menu is locally based, varied and suits
the activity level of the week.

If you have special dietary requirements we will
be only to happy to provide for your needs.



*If you have any queries
or would like to make a
reservation please contact
Garry Marsden*

**The Visitor Enterprise Manager
The Estates Office
Balmoral Estates
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Balmoral Activity Holidays

Sample Menu



*Balmoral has everything to
inspire you and to bring out
the best in your art.*

Balmoral Activity Holiday Sample Menu

Breakfast Selection

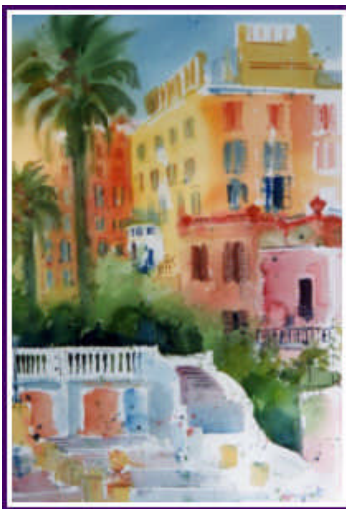
Selected Cereals
Porridge
Warmed Croissants
Aberdeen Butteries
Preserves
Fresh Fruit Pieces
Yogurts

or

Full Scottish Breakfast
Smoked Bacon
Sausages
Black Pudding
Grilled Tomato
Fried Eggs
Baked Beans

accompanied by

Chilled Water Jugs
Fresh Orange Juice



Sunday Dinner

Traditional Scotch Broth served with Crusty Bread
Braised Aberdeen Angus Steak served in a Red Wine Jus with Seasonal Vegetables and Truffle Potatoes
Fresh Made Chocolate Mousse served with Baked Shortbread and Freshly Whipped Cream

Monday Dinner

Fresh Smoked Salmon Slices served on a Bed of Rocket and Watercress drizzled with Lemon and Coriander Dressing
Supreme of Chicken Stuffed with Haggis Wrapped in Bacon served with a Light Heather Honey Gravy with Seasonal Vegetables and Fondue Potatoes
Fresh Mango Sorbet Served with an Exotic Fruit Salad

Tuesday Dinner

Venison Pate on a Bed of Lollo Rosso and Chives served with Sweet Cumberland Sauce and Oatcakes
Fillet of Deeside Salmon with a Roasted Herb Crust served with a Timbale of Wild Rice, Fresh Dill and Crème Fraiche Dressing
Individual Rhubarb Crumble Served with Double Cream Ice Cream

Wednesday Dinner

Cock A Leekie Soup Served with Parsley and Baked Ham Croutons
Fresh Spinach and Fromagio Tortellini served with a Warm Mediterranean Coulis, Crispy Lambs Lettuce Salad and Ciabatta Garlic Bread
Lightly Baked Apple Pie with Sauce Anglaise

Thursday Dinner

Smoked Breast of Chicken Slices with Soy Sauce Served with Lambs Lettuce and Red Onion Salad
Chargrilled Loin of Pork in an Apple and Madeira Jus served with Daphnoise Potatoes and Local Vegetables
Crannachan Parfait with Meringue Biscuit



Friday Dinner

Prawn Marie Rose with Paprika Served on Lime and Coriander Dressed Leaf
Balmoral Estate Venison Escalope Pan Fried and served with a Port and Plum Sauce, Local Baby Potatoes with Butter and Parsley and Seasonal Vegetables
Individual Summer Pudding served With a Dark Rum and Vanilla Pod Fruit Compote

Followed by Freshly Brewed Tea and Coffee

