

STRATHMORE  
HOTELS  
*The Royal*

**WEDDING MENU C**

**Potato and Leek Soup (v)**

*With a Warm Petit Pan*

**Smoked Scottish Salmon Salad**

*Dressed with a Lemon & dill Mayonnaise and Salad Leaves*

**Grants Black Pudding Tower**

*Grants Black Pudding Topped with a Homemade Tomato Chutney and Smoked Cheddar*

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**Champagne Sorbet**

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**Roast Silverside of Scottish Beef**

*Served with a Red Wine Gravy and Yorkshire Pudding*

**Scottish Fillet of Tayside Salmon**

*With a Hollandaise Sauce and Asparagus Tip*

**Baked Ayrshire Gammon**

*Slowly Cooked Gammon Joint with a Wholegrain Mustard Sauce*

**Spinach and Ricotta Tortellini (v)**

*Bound in a Creamy Tomato Sauce Topped with Rocket and Parmesan*

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**Sticky Toffee Pudding**

*With a Butterscotch Sauce and Vanilla Ice Cream*

**Raspberry and White Chocolate Cheesecake**

*On a Crunchy Base with Freshly Whipped Chantilly Cream*

**Selection of Scottish Cheeses**

*With Biscuits, Celery and a Caramelised Onion Chutney*

**Tea, Coffee and Scottish Tablet Served After your Meal**



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