

STRATHMORE  
HOTELS  
*The Royal*

**WEDDING MENU A**

**Lentil Soup**

*With a Warm Petit Pan*

**North Atlantic Prawn Salad (v)**

*North Atlantic Prawns Bound in a Marie Rose Sauce with Granary Bread*

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**Balmoral Chicken**

*Chicken Breast Stuffed with Grants Black Pudding, Wrapped in Bacon  
with a Creamy Leek Sauce*

**Smoked Scottish Haddock**

*With a Mature Lockerbie Cheddar Cheese Sauce*

**Mushroom Stroganoff (v)**

*With Boiled Rice and Nan Bread*

**ALL THE ABOVE SERVED WITH  
SEASONAL VEGETABLES AND POTATOES**

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**Chocolate Fudge Brownie**

*With a Warm Chocolate Sauce and Vanilla Ice Cream*

**Butterscotch Pannacotta**

*With Freshly Whipped Chantilly Cream and a Raspberry Coulis*

**Tea, Coffee and Scottish Tablet Served After you meal**

**WEDDING MENU B**

**Grants Haggis and Black Pudding Bon Bons**

*Served on Freshly Tossed Salad Leaves with a Red Pepper Mayonnaise*

**Clava Brie and Onion Chutney Tartlet (v)**

*With Fresh Salad Leaves and our in house Wholegrain Mustard Dressing*

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**Cream of Tomato Soup**

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**Highland Venison Casserole**

*Prime Cuts of Venison in a Rich Red Wine and Thyme Jus*

**Grilled Fillet of Sea-bass**

*Served with as Dill Cream Sauce*

**Butternut Squash, Sweet Potato and Spinach Curry (v)**

*Accompanied with a Lemon Scented Rice*

**ALL THE ABOVE SERVED WITH  
SEASONAL VEGETABLES AND POTATOES**

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**Apple and Cinnamon Crumble**

*Served with Vanilla Custard and Raspberry Coulis*

**Duo of Ice Cream**

*Topped with a Fan Wafer*

**Tea, Coffee and Scottish Tablet Served After you meal**



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