

# Room Service Menu

Available 12 noon – 10pm (9.30pm on Sunday)\*

## Appetisers

<b>Chef's soup of the day</b> with freshly baked bread	£5
<b>Steamed mussels</b> served with a classic white wine and garlic cream sauce	£7/£12
<b>Classic prawn cocktail</b> with panko crumbed prawn, celeriac and apple in Marie Rose sauce	£8
<b>Classic haggis bon bon</b> Creamed neeps and potato crisp	£8
<b>Seared halloumi cheese (v)</b> with cranberry and balsamic pickled carrot and seasonal salad	£7
<b>Ayrshire ham and chicken liver paté</b> with real ale chutney and seasonal leaf salad	£8

## BBar and Grill Classics

<b>Chef's signature 12 hour slow cooked chicken pie with crisp puff pastry</b> with creamy mashed potatoes, seasonal vegetable medley and braising juices	£13
<b>Roasted haunch of Highland venison</b> with creamed cabbage, market vegetables, honey and mustard sauce	£18
<b>Seared fillet of chilli and pepper crusted seabass</b> with spiced puffed wheat, chargrilled corn, baby gems and peppers, roast red pepper sauce and basil emulsion	£15
<b>Pan roasted featherblade of beef</b> with bacon mash, seasonal vegetables and peppercorn sauce	£13
<b>Baked fillet of salmon</b> whipped chive potatoes, seasonal greens, prawn and mussel sauce	£13
<b>Panko crumbed, Peterhead landed haddock</b> served with chunky chips, pickled onion and tartare sauce	£13

Eldhose, our chef, presents his authentic korma, containing a secret blend of spices and finished with coconut milk

Marinated chicken £13

Vegetable and chick pea £11

Served with Basmati rice and naan bread

Chef's dish of the day

## Burgers

Our chargrilled 8oz burgers are made with the finest quality steak mince and served in a brioche bun with iceberg lettuce, mayonnaise, hand cut chips and side salad.

The 'Beardmore' Classic  
with mature cheddar, bacon and tomato relish £14

Grilled pepper and halloumi (v)  
with Bombay slaw, mango chutney and mint yoghurt £12

Barbecued Cajun chicken breast  
served with Cajun sauce £14

## Vegetarian / Pasta (v)

<b>Classic macaroni cheese in mature cheddar sauce (v)</b> with fries	£10
<b>Crumbled goat's cheese and roasted beetroot risotto (v)</b> with pesto dressed rocket	£11
<b>Crisp vegetable skewer, aubergine ketchup (v)</b> with jasmine rice	£10

## Something Special

<b>Pan seared scallop, bacon and black pudding gateau</b>	£12
<b>Seasonal mushroom, herb crouton and soft hen's egg</b>	£8
<b>Seared breast of duck</b> Confit leg, boulangère potato, green beans and natural pan juices	£18
<b>Tournedos of local beef fillet</b> mushroom purée, thyme and baby shallot jus	£30

## From the Grill

Our select Scottish beef is born and reared in the Gleniffer Hills and dry aged for a minimum of 28 days – served with grilled tomatoes, mushrooms, chunky homemade chips and a choice of peppercorn, Diane, blue cheese sauce or garlic butter.

<b>Sirloin steak 8oz (220gms)</b>	£27
<b>Fillet steak 8oz (220gms)</b>	£35
<b>Flat iron steak (250gms)</b>	£17

## Sides

Hand cut chunky fries	£4	Garlic bread	£3
Onion rings	£3	French fries	£3
Seasonal vegetables	£3	Coleslaw	£3

## Desserts

<b>Porrelli's of Paisley dairy ice cream</b> choose from vanilla, chocolate or strawberry, with a choice of butterscotch, chocolate or raspberry sauce	£7
<b>Warm apple and pear crumble</b> with sauce Anglaise and mascarpone ice cream	£7
<b>Sticky carrot cake pudding (GF)</b> with toffee sauce and vanilla frosting ice cream	£7
<b>Chocolate cheesecake</b> served with ice cream and seasonal berries	£7
<b>Snowball puff candy sundae</b> rich vanilla pod dairy ice cream	£7
<b>Selection of cheese and biscuits</b>	£8

If you have any specific dietary requirements or allergens, please advise your server, who will be able to assist you.

#GJHFood   



Golden Jubilee  
Conference Hotel

A tray charge of £2.75 will apply. \*Night service menu available on request.