

Room Service

Starters

Chef's soup of the day with freshly baked bread	£5
Roulade of goats cheese, toasted walnut crumb served with beetroot jelly and pickled carrot salad	£8
Whipped chicken liver parfait with Arran oatcakes with ale chutney and seasonal salad	£8
Seared scallops wrapped in pancetta with cauliflower rice pudding	(£8*) £12
Golden crumbed brie with apple and apricot salad, cranberry dressing	£8
Classic prawn cocktail with avocado and cucumber salad	£8
Haggis and black pudding bon bon with pepper sauce and potato crisp	£8

Mains

Chef's signature steak and ale pie with flaky pastry with creamy mashed potatoes, seasonal vegetables and natural pan juices	£13
Seared fillet of sea bass, with pak choi, roasted pepper and wok fried noodles	£15
Chargrilled chicken supreme with wild mushroom cream sauce, green beans and crushed herb potatoes	£15
Seared fillet of cod with prawn and mussel risotto and parsley cream	£15
Panko crumbed Peterhead haddock served with chunky chips, pickled onion, crushed peas and tartare sauce	£13
Seared breast of duck with pineapple salsa, crispy mangetout and basmati rice	(£4*) £18
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 charcoal and cheeseburger with mature cheddar, bacon, coleslaw and tomato relish	£14
Oven baked spiced lentil and pepper burger with Bombay slaw and mint relish	£12
Charred chicken burger with chilli and pepper, crushed lettuce and mayo	£14

Curry

All curries served with basmati rice and naan bread

South Indian butter garlic and chilli chicken	£13
South Indian vegetable	£11

Vegetarian / Pasta (v)

Mascarpone charred pepper and rocket pizza (v)	£12
Classic macaroni cheese (v) Topped with herb crumb served with salad and fries	£11
Gateau of Portobello mushrooms (v) Topped with halloumi and tomato fondue	£10

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.

Sirloin steak 8oz (220gms)	(£10*) £28
Fillet steak 8oz (220gms)	(£15*) £35
Flat iron steak (250gms)	£18

Salads

Salads served with seasonal leaves, peppers, red onion, cucumber and tomatoes

Charred chicken	£12
Smoked salmon	£14
Roasted vegetable and halloumi	£12
Bacon, black pudding and poached egg	£12

Sides

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

Dessert

Cheese and biscuits selection	£10
Strawberry cheesecake with vanilla ice cream	£8
Porrelli's of Paisley ice cream	£7
Apple and bramble crumble served with vanilla ice cream and sauce anglaise	£8
Warm toffee pudding served with candy ice cream and butterscotch sauce	£8
Lemon meringue sundae	£8

Call 6015 to place your order. Tray charge of £3.50 applies.

Please advise if you have any specific dietary requirements or allergies.

*supplement for dinner inclusive packages

#GJHFood



Golden Jubilee
Conference Hotel