

# CHRISTMAS DAY MENU

WED 25 DEC, 12:30pm – 3pm  
Road Hole Restaurant | Swilcan Loft  
£165 per person

*Includes three beverages\*, upgrade to Champagne £25*

## STARTER BUFFET

Parsley Root Velouté (v)  
*Black Truffle, Winter Chanterelles*

Scottish Seafood Selection  
*Cumbrae Oysters | Isle Of Skye Crab Salad | Harris Gin Cured Sea Trout | John Ross Junior Smoked Scottish Salmon | St Andrews Bay Lobster*

Selection Of Cured Meats & Terrines  
*Chutneys, Breads & Pickles*

Salad Station  
*Caesar Salad, Duck Egg & Truffle | Pickled Cabbage & Smoked Almond Slaw | Heritage Tomato, Buffalo Farm Mozzarella & Aged Balsamic | Golden Beetroot, Clementine & Pistachio*

## MAIN

Roast Turkey Roulade  
*Pistachio & Cranberry, Pine Baked Carrots, Truffled Potato, Braised Leg, Pickled Redcurrant Jus*

Dry Aged Fillet of Perthshire Beef  
*Foie Gras, Horseradish Dauphine, Baby Carrots, Mushroom, Sauce Perigourdine*

Pan Fried Halibut  
*Tempura Cumbrae Oyster, Sea Vegetables, Caramelized Celeriac, Lobster Butter Sauce*

Poached Salsify, Nori & Mushroom Wellington (ve)  
*Red Endive & Mustard Seed Jam, Tarragon Velouté*

## DESSERT BUFFET

Vanilla & Cranberry Marquise  
*Cranberry Compote*

Chestnut & Nutmeg Crème Brulee  
*Gingerbread*

Black Cherry Gateaux  
*Kingsbarns Whisky Mousse*

Chocolate & Hazelnut Choux Bun  
*Salted Caramel*

Selection of Scottish Cheese  
*Heather Hills Honeycomb, Chutney, Arran Oaties*

*\*From a selected beverage list*

# HOGMANAY MENU

TUES 31 DEC, 6pm – 9pm  
Road Hole Restaurant | Swilcan Loft  
£125 per person

*Includes three beverages\*, upgrade to Champagne £25*

## AMUSE BOUCHE

### STARTER

Jerusalem Artichoke Velouté (v)  
*Cavolo Nero, Almond, Truffle Brioche*

Smoked Scottish Salmon & Isle Of White Crab  
*Dill, Beetroot, Pickled Shetland Mussels*

Twice Baked St Andrews Cheddar Souffle  
*Smoked Butter & Chive*

Confit Duck & Cured Foie Gras  
*Poached Fruits, Pistachio, Pain D'epice*

### SORBET

'Hot Toddie'

## MAIN

Dry Aged Fillet of Perthshire Beef  
*Braised Cheek, Mushroom, Caramelized Celeriac*

Whole Lemon Sole  
*Caper, Hazelnut & Shrimp Brown Butter, Pickled Cucumber, Rock Samphire*

Rack of Aberdeenshire Lamb  
*Herb Crusted Belly, Winter Squash, Burnt Leek*

Salt Baked Celeriac & Truffle Pithivier (ve)  
*Spinach, Yeast Glazed Maitake, Pickled Daikon*

## DESSERT

Lemon Custard  
*Vanilla Shortbread, Brown Sugar*

Banana Souffle  
*Candied Pecans, Caramelized Banana & Pecan Ice Cream*

Black Sesame & Yuzu  
*Katy Rodgers Yogurt & Honey Crèmeux*

Selection of Scottish Cheese  
*Heather Hill Honeycomb, Chutney, Arran*

*\*From a selected beverage list*

### RING IN THE BELLS

*Keep the celebrations going by joining us in Swilcan Loft to ring in the New Year. With a DJ, saxophonist, and fireworks, it's the perfect way to continue the festivities.*

# DECEMBER DINING

OLD COURSE HOTEL  
ST ANDREWS  
GOLF RESORT & SPA

## FESTIVE FEASTING

Whether you fancy white-linen formality, want to kick back with friends over a seafood platter, or prefer something casual with the kids, we have the perfect festive feasting options throughout December.



## HAMS HAME

1 DEC - 1 JAN

Two Courses £32 | Three Courses £36

### Starters

Spiced Parsnip Soup (v)

*Bloomer Bread and Butter*

Crispy Breaded Haggis

*Cranberry and Bacon Jam*

### Mains

Turkey Roulade

*Stuffing, Duck Fat Roasted Potatoes, Honey Roasted*

*Root Vegetables, Gravy*

Sprout, Roasted Chestnut & Sage Risotto (v)

### Desserts

Traditional Christmas Pudding

*Brandy Custard*

Dark Chocolate Brownie

*Mulled Berry Compote, Vanilla Ice Cream*



## FESTIVE DINING

1 DEC - 1 JAN

Road Hole Restaurant

### Starters

Confit Duck Terrine

*Foie Gras, Blood Orange*

St Andrews Bay Lobster Ravioli

*Gruyere, Hazelnut, Squash*

Root Vegetable Tarte Fine (ve)

*Endive, Winter Chanterelle*

Soy Cured Peterhead Cod

*Yuzu Caramel, Kohlrabi*



### Mains

Loin of Highland Venison

*Pear, Salsify, Pickled Cranberry*

Pan Fried Halibut

*Pork Cheek, Sprout 'Kraut', Caramelised Clementine*

Braised Cauliflower Heart (ve)

*Malted Spelt, Almond Fritter, Kale*

Scrabster Plaice

*Potato Dumpling, Chestnut and Lemon Thyme*

*Stuffing, Buerre Noisette*

### Desserts

'Mince Pie' Baked Alaska

*(For 2)*

Black Cherry Souffle

*Dark Chocolate Ice Cream*

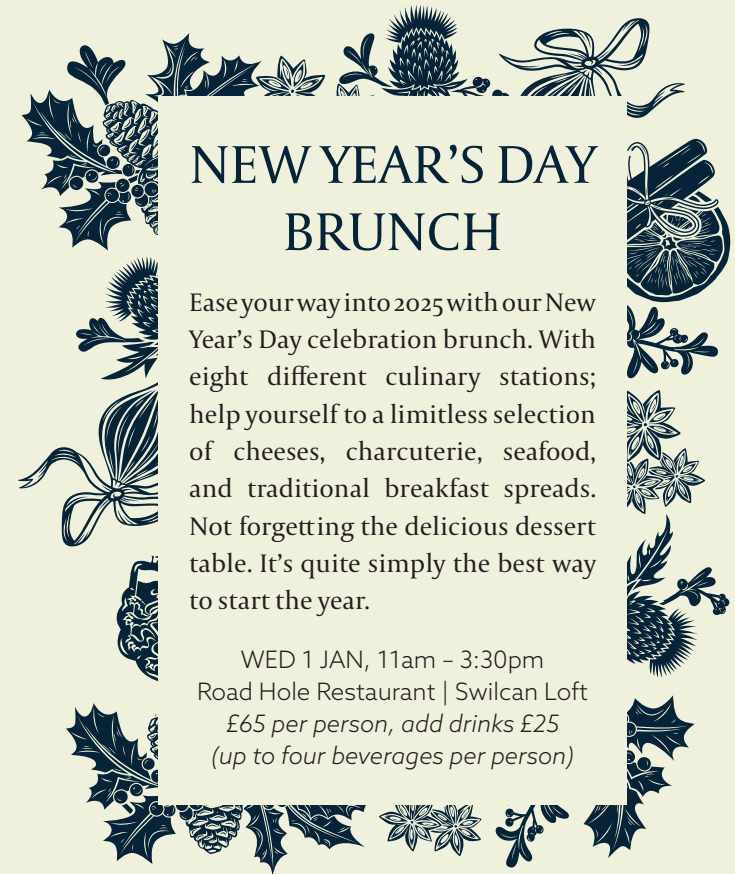
Banana Mille Feuille

*Caramel Cremeaux*

Selection of Scottish Cheese

*Heather Hills Honeycomb, Mulled Plum Chutney,*

*Arran Oaties*



## NEW YEAR'S DAY BRUNCH

Ease your way into 2025 with our New Year's Day celebration brunch. With eight different culinary stations; help yourself to a limitless selection of cheeses, charcuterie, seafood, and traditional breakfast spreads. Not forgetting the delicious dessert table. It's quite simply the best way to start the year.

WED 1 JAN, 11am - 3:30pm

Road Hole Restaurant | Swilcan Loft

£65 per person, add drinks £25

(up to four beverages per person)

## THE AFTERNOON TEA FEAST

Want a special way to celebrate the most wonderful time of the year? Our festive afternoon tea feast is the perfect indulgent treat. Choose from our classic, Champagne, or rosé afternoon teas, and enjoy stunning winter views over the Old Course with a range of gorgeous festive cakes and pastries specially designed by our talented pastry chefs.

SAT - SUN, 1:30pm - 3:30pm\*

Road Hole Restaurant

From £40 per adult

£18 per child

\*Starting 30 NOV - 29 DEC, also available 26 & 27 DEC