



OLD COURSE HOTEL
ST ANDREWS
GOLF RESORT & SPA

CONFERENCE AND EVENTS DINNER MENU

£60.00 per person which includes your selection of a starter, a main and a dessert
and includes coffee/tea and petit fours.

Intermediate

Soup £4.95

Sorbet £4.95

Savoury £5.95

Cheese £7.95 (you may have this as a dessert course)

STARTERS

San danielle parma ham, charantais melon and crayfish in basil mayo

Goats cheese and sun blush tomato filo tart with basil dressing

Smoked Fife duck, mango salsa and dressed salad leaves

Scottish beef carpaccio, parmesan shavings, avocado and truffle mayonnaise

Glazed haddock with a Welsh rarebit crust, plum tomatoes and basil dressing

Smoked Scottish salmon, beetroot and horseradish cream

Tian of prawn, Orkney crab and avocado with wasabi mayonnaise

Terrine of duck and foie gras with a Braeburn apple chutney and toasted brioche

Marbled trout terrine, pickled cucumber and rocket

Haggis layers- haggis, neeps and potato puree, whisky sauce

Seared scallop, truffle mash, pea shoot salad

VEGETARIAN

Seasonal vegetables à la grecque, watercress and micro leaf salad

Tomato and basil tart, parmesan, rocket and balsamic



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WEDDING WEDDING BREAKFAST MENU

Continued

SOUPS

Fresh pea, lemon and chilli

A very special cauliflower soup

Cullen skink

Scotch broth

Roasted plum tomato and basil

Jerusalem artichoke and truffle

SORBETS

Champagne and lychee sorbet

Orange and Grand Marnier granita

Passion fruit sorbet

Lemon sorbet

Pink grapefruit sorbet

Strawberry sorbet

Kiwi sorbet



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WEDDING WEDDING BREAKFAST MENU

Continued

MAINS

Corn fed chicken breast on a bacon, pea risotto and light herb dressing

Rack of Welsh lamb, herb and tomato crust with fondant potatoes, wilted spinach, glazed carrots and mint jus

Scotch beef fillet wellington with a rich mushroom sauce,

Dauphinoise potatoes, coriander carrots and broad beans

Confit duck leg, potato rosti savoy cabbage and turned carrots

Roasted venison loin on celeriac gratin and redcurrant sauce, kohlrabi, and broccoli

Roasted Scotch sirloin of beef, lyonnaise potatoes and port enhanced meat juices,
baton carrots, haricot vert and broccoli

Sautéed halibut fillet, truffled macaroni, confit tomato and spinach

Grilled plaice fillet with smoked bacon lardons, button onions and wild mushrooms, puréed
potatoes and chive red wine sauce

Pan seared sea bass, crushed lemon potatoes and saffron mussel broth

Steamed Scottish salmon fillet, kale, fennel boulangere potato, watercress sauce

VEGETARIAN

Homemade gnocchi, chunky tomato sauce and parmesan

Spinach and ricotta pancake, mull cheddar sauce



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WEDDING WEDDING BREAKFAST MENU

Continued

DESSERTS

Heather honey crème brûlée, lavender shortbread

Chocolate and hazelnut tart, praline ice-cream

Glazed lemon tart, wild berry compote, mascarpone sorbet

Strawberry and white chocolate mousse, macerated strawberries, crystallized mint

Apricot and frangipane tart, honeycomb ice-cream

Raspberry cranachan cheesecake

Iced tipsy laird parfait, raspberry coulis and raspberry jelly

Apple crumble, custard, green apple sorbet

Dark chocolate marquise, lime sorbet

Seville orange sponge pudding, orange confit, custard

Sticky toffee pudding, vanilla bean ice-cream, caramel sauce

CHEESE BOARDS

Scottish Cheese Selection

Lanarkshire Blue, Wigmor, Mornish, Lanarkshire White, Bishop

Served with oatcakes, Fat Rascals biscuits, celery and Braeburn apples

English Cheese Selection

Somerset brie, Colsten Bassets stilton, Keens mature cheddar, St George's goats cheese,

Mrs Kirkams Lancashire

Served with a selection of cheese biscuits, celery and grapes

Continental Cheese Selection

Brie de Meaux, Pont-L'Eveque, Fourme D'Ambert, Cantal, Saint-Maure

Served with warm crusty French bread, pears apples and grapes



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WEDDING WEDDING BREAKFAST MENU

Continued

SAVOURIES

Welsh rarebit or smoked haddock

Angels on horseback, anchovy butter

Devils on horseback

Stuffed button mushroom with bacon and breadcrumbs
or with cheese for vegetarians

Grilled filled mushroom and bacon on toast

Spiced chicken livers

Pigeon with wild berry chutney on toast

Bang bang chicken in filo pastry case



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WEDDING CANAPÉS

Fish

Smoked salmon mousse, pumpernickel bread
Prawn, guacamole and paprika tartlet
Tuna carpaccio, soy and wasabi mayonnaise
Tempura sole and rouille sauce
Crab thermidor, basil tartlette

Meat

Duck rillettes, melba toast and chutney
Haggis won ton with spiced yoghurt dressing
Chicken winglet, bbq marinade
Scotch beef tartare
Venison carpaccio, truffle parmesan and pesto
Lamb kofta with a mint dip

Vegetarian Shots

Chilled asparagus soup, crème fraîche
Chilled sweet potato soup with lobster
Roast garlic soup with lovage
Corn soup with white corn ice
Tomato soup with basil

Vegetarian

Roasted shallot brulée
Watermelon cube, aged balsamic vinegar
Warm onion with goats cheese tart
Ricotta stuffed cannelloni with ratatouille and pesto
Bouche of wheat bulgar with goats cheese and walnut

Dessert

Mini doughnuts with raspberry jam
Rice pudding and apricot cups
Mini crème brulée
Banana fritters with chocolate dip
Champagne and lychee chocolate balls

£7.50 per person for choice of 3

All additional £2.50 per person

Recommendations for your party –

Two meat, two fish, two vegetarian and two dessert



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WEDDING CHILDREN'S MENU

Starter

Garlic bread with cheese

Tomato soup with croutons

Slices of melon

Main

Fusilli pasta with a tomato and basil sauce

Goujons of plaice deep-fried with chips and seasonal vegetables

Fingers of chicken with mashed potatoes and seasonal vegetables

Shepherds pie and fresh minted peas

Mild turkey fruit curry with steamed jasmine rice and mini poppadoms

Scotch minute steak and chips with minted peas

Dessert

Fresh fruit salad and cream

Ice-cream selection and wafers

Mini knickerbocker glory

Banana split with chocolate chip ice-cream

£15.00 per person (for choice of set 3)