

CHRISTMAS DAY MENU

THURS 25 DEC, 12:30pm – 3pm
Road Hole Restaurant | Swilcan Loft
£165 per person
Includes three beverages*, upgrade to Champagne £25

STARTER BUFFET

SCOTTISH SEAFOOD SELECTION

Cumbræ Oysters, Isle of Skye Crab Salad, Harris
Gin Cured Sea Trout, John Ross Jr Smoked Scottish
Salmon, St Andrews Bay Lobster

SELECTION OF CURED MEATS & TERRINES

Chutneys, Breads and Pickles

SALAD STATION

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

PARSLEY ROOT & CHESTNUT VELOUTÉ (V)

Winter Chanterelles

JAMBON HAM

Live Carving Stand

MAIN

ROAST TURKEY ROULADE

Pistachio and Cranberry, Baked Heritage Carrots,
Potato, Braised Leg, Pickled Redcurrant Jus

BORDERS BEEF WELLINGTON

Chicken and Truffle Mousse, Horseradish Dauphine,
Baby Carrots, Sauce Périgourdine

ISLE OF GHIA HALIBUT

Sea Vegetables, Pickled Mussels, Smoked Butter
Sauce

MUSHROOM & CHESTNUT CHOU FARCI

Cranberries, Heritage Carrot

DESSERT BUFFET

CHESTNUT & NUTMEG CRÈME BRÛLÉE

Gingerbread

BLACK CHERRY GATEAUX

Kingsbarns Whisky Mousse

SALTED CARAMEL MACCHIATO CHOUX BUN

RICH CHOCOLATE & ORANGE MOUSSE

Chocolate Shards

VEGAN ETON MESS CUPS

Scottish Raspberries

SELECTION OF SCOTTISH CHEESE

Heather Hills Honeycomb, Chutney, Arran Oaties

*From a selected beverage list

HOGMANAY MENU

WED 31 DEC, 6pm – 9pm
Road Hole Restaurant | Conservatory | Boardroom
£130 per person
Includes three beverages*, upgrade to Champagne £25

AMUSE BOUCHE

Beetroot and Horseradish Pavlova

STARTER

CAULIFLOWER VELOUTÉ

Cavolo Nero Pesto, Truffle Granola

SEAWEED CURED SALMON

Nori, Citrus Crème Fraîche, Sourdough Shards

TWICE BAKED ST ANDREWS CHEDDAR SOUFFLE

Smoked Butter and Chive

CONFIT DUCK & CURED FOIE GRAS

Balsamic Roasted Figs, Pistachio, Pain D'épice

SORBET

Champagne and Elderflower

MAIN

FILLET OF PERTSHIRE BEEF

Sautéed Foie Gras, Black
Truffle, Artichoke and French
Bean, Cep and Madeira Sauce

WHOLE LEMON SOLE

Caper, Brown Shrimp, Pickled
Cucumber, Rock Samphire

RACK OF ABERDEENSHIRE LAMB

Herb Crusted Belly, Winter
Squash, Burnt Leek

SALT BAKED CELERIAC &

TRUFFLE PITHIVIER

Spinach, Yeast Glazed Maitake,
Pickled Daikon

DESSERT

LEMON CUSTARD

Vanilla Shortbread

BLACK SESAME & YUZU

Katy Rodgers Yogurt and Honey Crèmeux

RASPBERRY & WHISKY MOUSSE

Cranachan Whisky Sauce

SELECTION OF SCOTTISH CHEESE

Heather Hills Honeycomb, Chutney, Arran Oaties

*From a selected beverage list

RING IN THE BELLS

*Celebrate NYE
in style with our
exclusive two-night
package, which
includes dinner
and access to our
enchanting New
Year's Eve party in
the Swilcan Loft,
complete with a
disco, piper, and
stunning views of
the fireworks*

DECEMBER DINING



OLD COURSE HOTEL
ST ANDREWS

FESTIVE FEASTING

Whether it's gathering around a seafood platter with friends, tucking into something tasty with the kids, or making a night of it with a special dinner, we've got festive dining covered all December.



HAMS HAME

1 DEC – 1 JAN
Two Courses £34 | Three Courses £38

STARTER

CHICKEN LIVER PATE

Spice Pear Relish

SOUP OF THE DAY (V/VG)

Toasted Sourdough

MAIN

ROAST TURKEY ROULADE

Stuffing, Duck Fat Roasted Potatoes, Honey Roasted Root Vegetables, Turkey Gravy

PUY LENTIL & MUSHROOM BOURGUIGNON (V)

Celeriac Mash

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Brandy Custard

SPICED APPLE & MINCEMEAT CRUMBLE (VG)

Rum and Coconut Custard

BOOK NOW

oldcoursehotel.co.uk/festive



ROAD HOLE RESTAURANT

24 NOV – 3 JAN

STARTER

OXTAIL CONSOMMÉ

Braised Oxtail, Winter Vegetable Paysanne

GOAT CHEESE (V)

Fig, Oat Cake Crumble, Cranberry

BORDER'S BEEF TARTAR

Bone Marrow, Sourdough

LOBSTER RAVIOLO

Champagne Beurre-Blanc, Kale, Caviar

FIFE CARROT, RAISIN & GINGER PARFAIT (VG)

Tamari Seeds, Pickles, Peter's Yard Crisp Bread

MAIN

VENISON LOIN

Truffle Gnocchi, Braised Cabbage and Salsify

OCTOPUS

Charred Baby Gem, Brussels Sprouts, Gremolata

BEEF RUMP

Cavolo Nero, Jerusalem Artichoke, Pumpkin

PAN SEARED COD

Charred Leaves, Caviar, Seaweed

CAULIFLOWER STEAK (VG)

Celeriac Purée, Pickled Pear, Vegan Glaze

KING OYSTER AGNOLOTTI (V)

Chestnuts, Rosemary, Pecorino

DESSERT

SCOTCH MUD CAKE

Whisky, Chocolate, Walnut, Marshmallow

COCONUT MANGO PARFAIT

Szechuan Pineapple Carpaccio, Pomegranate, Lime

POACHED CARAMELISED PEAR (VG)

Almond Espuma, Almond Brittle, Ginger Ice Cream

WINTER SPICED SOUFFLÉ

Cranberry, Custard Ice Cream

SELECTION OF SCOTTISH CHEESE

Heather Hills Honeycomb, Chutney, Arran Oaties



NEW YEAR'S DAY BRUNCH

Start the year as you mean to go on – with great food and good company. Our New Year's Day brunch has it all: start with seafood on ice, carved meats, cheeses, salads, breads, then tuck into a hot plated dish and finish up by choosing from a line-up of desserts worth saving room for. It's brunch, but bigger.

THURS 1 JAN, 12:30pm – 4pm
Road Hole Restaurant | Swilcan Loft

£70 per person, add drinks £25 or upgrade to Champagne for £40

THE AFTERNOON TEA FEAST

Looking for a little joyful weekend treat? Our festive Afternoon Tea is served every Saturday and Sunday from the end of November, with tiers of sandwiches, cakes and pastries which have been given a seasonal twist.

And from the 26th – 28th December, you will step into our Winter Garden with twinkling fairy lights and festive foliage to savour our Afternoon Tea. A magical setting for a timeless tradition.

SAT – SUN, 1pm – 3pm*
Road Hole Restaurant | Conservatory
From £45 per adult and includes a glass of Veuve Clicquot Champagne, £18 per child

*Starting 29 NOV – 28 DEC, also available 26 DEC