

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