



Open Golf Week Sample Buffet Menu

Served in the Garden Suite

Soup of the day

Chilled Gazpacho

Lemon sole, smoked trout and pickled lemon terrine,
dressed red chard and citrus dressing

Tian of Charantais melon with melon sorbet and raspberry coulis

Duck liver, port and orange parfait, caramelized shallot and thyme
marmalade and baby oatcakes

Hot Dishes

Beef Bourguignon

Coq au vin

Roast vegetable and goat's cheese tart

Wild Rice, New boiled potatoes

Cold Dishes

Poached Scottish salmon

Sugar baked ham with Cumberland sauce

Roast turkey

Salads

Tiger prawn and avocado salad

Tomato, mozzarella and basil salad

Broccoli, bacon and sunflower seed salad

New potato and herb vinaigrette salad

Mixed bean salad

Mixed leaf salad

Dark chocolate tart with Chantilly cream and raspberry confit

Brandy snap basket filled with local berries

Orange panna cotta with crisp biscotti and ginger syrup

Scottish cheese plate, celery, grapes and Rufflets chutney

£45.00 inclusive of VAT. (current rate 17.5%)
Service not included.

