



Open Golf Sample Dinner Menu July 2010

Served in The Terrace Restaurant

Herb crusted goat's cheese parfait, rocket oil, red onion marmalade and Melba toast

Ham hough tortellini with garden pea and mint broth

Wild mushroom fricassée on brioche French toast

Gravadlax of organic salmon, lemon crème fraiche and red chard

East Neuk seafood bisque with prawn toasts

Lemon sorbet

Roast breast of corn-fed chicken stuffed with haggis, rosemary potato rosti,
creamed Savoy cabbage and whisky sauce

Grilled fillet of sea trout, minted boiled baby potatoes,
sautéed spring greens and lemon Hollandaise

Rack of Fife lamb, smoked fondant potato,
pea and pancetta purée and roast garlic jus

Honey glazed spiced pork cheeks, spring onion mash,
braised pak choi and hoi sin and plum jus

Courgette, sweet potato and halloumi risotto with cashew and coriander pesto

Roast banana crème brûlée with pistachio nut crust, dark chocolate sorbet

Dark chocolate tart with orange and cardamom ice cream

Fresh local strawberry shortcake

Selection of finest Scottish cheeses, celery, grapes, Rufflets chutney

Coffee and petits fours

£55.00 per person Inc VAT (current rate 17.5%)
Service not included.

