

RUFFLETS

ST ANDREWS

— 1924 —

New Year's Day Lunch Menu

Our menus draw together the best Scottish produce with an abundance of fresh herbs, fruit and vegetables organically-grown in our own kitchen garden. Across the seasons, our Head Chef, Scott Cameron and his team handpick the finest ingredients to be transformed into inspiring and mouth-watering dishes.

STARTERS

Soup of the Day, Bread & Butter

Smoked Scottish Salmon, Rye Bread & Cultured Butter

Beetroot, Walnut & Goats Cheese Salad

Ham Hough Terrine, Pickled Vegetables, Cauliflower, Apple

MAINS

Roast Beef Rump of Aberdeen Angus, Trimmings & Gravy

Sweetcorn & Barley Risotto, Trompette Mushrooms, Mascarpone

Battered North Sea Haddock, Pierre Koffman Chips, Tartare Sauce

Roast Chicken Breast, Haggis, Neeps, Tatties

DESSERTS

Vanilla Crème Brûlée

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Scottish Cheeses, Biscuits, Chutney (£5 supplement)

2 Course £40

3 Course £45

A discretionary 12.5 service charge will be added to your bill

Please advise us of any dietary requirements or allergies that you may have.